



September 4*2*GO

White Wine

2006 Zuccolo Pinot Grigio, Italy – Regularly \$16.99

How many of you knew that Pinot Grigio (Pinot Gris) is really not usually white in color when on the vine? Although it's color varies from grayish-blue to brownish-pink, it's most famous for producing white wines such as Pinot Grigio, or Pinot Gris, and Tokay in Alsace. By separating the juice from the skins before fermentation, the wine will appear white when bottled. The Pinot Grigio that comes from Collio, as Zuccolo does, is considered by Italians to be the loftiest expression of the varietal due to the special soil. It's called "ponca" and contains minerals such as magnesium and potassium. This straw colored wine has aromas of dried hay and toasted almonds with a dry, lingering finish. It is one of the *best* Pinot Grigios I have ever tasted! It can hold up to rich pasta dishes but still pairs well with a light appetizer or fish, making it the perfect wine to bring to that dinner party you're invited to this weekend!

2005 Benziger Sauvignon Blanc, California – Regularly \$10.99

The cover of the June 30, 2007 Wine Spectator, "Wine Goes Green", featured Mike Benziger of the Benziger Family Winery. They are one of California's leading organic and Biodynamic® winegrowers. Even the vineyards that supply additional grapes for their wine all practice a level of sustainable farming that is unique to only Benziger, *Farming for Flavors*. These practices result in wines that reflect the authentic flavors, aromas and character of the vineyard. Stainless steel fermentation gives this Sauvignon Blanc a delicious crisp, clean citrus and floral flavor. The brightness of the wine is great with salads, fresh fruit, and lighter white fish.

2004 R. Dubois Pouilly Fuissé, France – Regularly \$13.99

The Pouilly-Fuissé appellation in Burgundy is a marriage of two distinct villages in the Mâconnais, Pouilly and Fuissé producing only 100% Chardonnay. The limestone and heavy clay soils combine to create a unique 'terroir' which produces rich, dry, aromatic wines that are famous for their pairing with oysters and other shellfish.

2005 The Consultant Chardonnay, California – Regularly \$11.99

The Consultant wines are a new addition to a long list of fantastic wines from Billington Imports, a popular family owned wine producer and importing company. They use grapes that are grown in an ideal climate and are picked at a perfect ripeness to achieve a wine that's ready to drink now. The 2005 Chardonnay is a blend of 80% Carneros and 20% Santa Barbara fruit and was aged in French oak barrels. This fragrant, full flavored Chardonnay would be great for your next summertime party!