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Dan's Dynamite Wine Pick

2007 Tolosa "No Oak" Chardonnay,
Edna Valley

Although most of us eat lighter foods in the summer, there's no need to stop drinking Chardonnay because you think it's too "heavy" - Just switch to unoaked. This award winning Chardonnay is made from the top 10% of sustainably grapes grown at the Edna Valley Ranch and has no barrel aging whatsoever.



"A pure expression of Chardonnay!" -
90 pts. The Wine Enthusiast

Reg. \$ 18.99
Sale \$ 16.99



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SUMMER EDITION 2009

2006 Jackson Estates Sauvignon Blanc, New Zealand

Since 1842 the Jackson family has been cultivating the property called Jackson Estate in Marlborough. The Estate was once over 600 acres and comprised most of a prized area called Jacksons Road which is now home to some of the best wines in New Zealand—Cloudy Bay, Allan Scott, and Stoneleigh. This award winning Sauvignon Blanc is a blend of dense tropical and citrus fruit that is full of vibrancy and framed by mouth watering juicy acidity at an affordable price!

**Silver Medal - San Francisco
International Wine
Competition and the
International Wine Challenge**

**Regularly \$20.99 -
Sale \$16.99**



2007 Laetitia Pinot Noir Estate, San Luis Obispo

In Latin, Laetitia means "Joy and Happiness" such as the feeling you get with a great bottle of wine, family, friends and wonderful food! Laetitia Vineyard & Winery is located in the Arroyo Grande Valley where French viticulturists from the Champagne house, Champagne Deutz, likened the soil to those found in their native Epernay, France. They planted the first Pinot Noir, Chardonnay and Pinot Blanc vines in 1982. The ownership changed in 1997 and the focus shifted from sparkling wine to a still wine production of Burgundian-style varietals that have since been declared *World Class Wines*.



Regularly \$22.99 - Sale \$19.99

Cupcake Vineyards

Cupcake Vineyards crafts wines that create a moment of luxury and pure pleasure like when your Mom let you have a cupcake!

2007 Cupcake Chardonnay, Central Coast, California
Decadent levels of butter, cream, bright citrus and vanilla melt into a balance of oak and subtle spice.

2008 Cupcake Sauvignon Blanc, Marlborough, New Zealand
Great with oysters on a half shell or with a rich and succulent Lobster Risotto.

2006 Cupcake Merlot, Central Coast, California
Flavors that will remind you of a chocolate-cherry cupcake!

2006 Cupcake Cabernet Sauvignon, Central Coast, California
Dark fruits melt with the tastes of mocha and toasty oak and end with soft tannins and a long and silky finish.



Regularly \$12.99 - Sale \$10.99

This is easy and has great flavor – an excellent dish for company since you can grill the veggies ahead of time and serve them at room temperature. This is enough for 8 – 12 servings.

GRILLED VEGETABLES

- 3 red bell peppers, seeded and halved
- 3 yellow squash (about 1 lb. total), sliced lengthwise into ½ inch rectangles
- 3 zucchini (about 12 oz. total), sliced lengthwise into ½ inch rectangles
- 3 Japanese eggplant (about 12 oz. total), sliced lengthwise into ½ inch rectangles
- 12 cremini mushrooms
- 1 lb. asparagus, trimmed
- 12 green onions
- ¼ cup plus 2 Tbls. olive oil
- Salt and freshly ground black pepper
- 3 Tbls. balsamic vinegar
- 2 garlic cloves, minced
- 1 tsp. chopped fresh Italian parsley leaves
- 1 tsp. chopped fresh basil leaves
- ½ tsp. finely chopped fresh rosemary leaves

Prepare grill to medium-high heat. Brush the vegetables with ¼ cup olive oil to coat lightly. Sprinkle with salt and pepper. Working in batches, grill the vegetables until tender and lightly charred all over. 8-10 min. for the peppers, 7 min. for the squashes, eggplant and mushrooms, 4 min. for the asparagus and green onions. To get those great grill marks, do not shift the vegetables frequently once they're on the grill.

Meanwhile, whisk the remaining 2 Tbls. oil with the vinegar, garlic and herbs. Add salt and pepper to taste.

Arrange vegetables on a platter, then spoon the herb mixture over. Serve warm or at room temperature.

Recipe courtesy of Giada De Laurentiis

2006 Tir Na N'og Old Vine Grenache, Australia

("Tier nah Nohg") is Gaelic for "Land of the Youth." To create this award winning wine, the grapes are sourced from old vine Grenache vineyards located both on McLaren Flat and up in the higher elevations around Blewitt Springs in McLaren Vale. It's a dense, dark magical wine whose youthful character and wonderful intensity of flavor are due to the low yielding old Grenache vines. Vicki's favorite wine!



90 pts. The Wine Advocate:
"The purple-colored 2006 Old Vines Grenache reveals an attractive perfume of Asian spices, cedar, and black cherry. Smooth on the palate with no hard edges, this tasty Grenache is nicely layered and lengthy. Drink it over the next six years."

Regularly \$29.99 - Sale \$26.99

Bohemian Highway, Sonoma County

The Bohemian Highway is a stretch of road in Northern California that passes through vineyards on its way to the Pacific Ocean. The diverse terroir produces some of the finest wine in Sonoma.

2007/8 Pinot Grigio - A pleasing fruit forward wine with apricot and peach flavors.

2007 Sauvignon Blanc - Clean citrus and a touch of tropical flavors in this well balanced wine.

2007 Chardonnay - Creamy bright citrus flavors are rounded out by a lingering finish.

2006 Merlot - Fruit forward and lush with hints of vanilla and spice.

2006/7 Cabernet Sauvignon - Sweet plum and black cherry flavors with a touch of cocoa and pepper.



1.5Ltr Regularly \$13.99 - Sale \$9.99

2008 Domaine Begude d'Oc Pinot Noir Rosé, Vin de Pays D'Oc, France

This delightful wine is from a small family owned property located high in the foothills of the Pyrenees in the Limoux region of the Languedoc. Made from 100% Pinot Noir grapes from a biodynamic vineyard that practices minimum intervention and use of chemicals. More in the style of a Loire Valley Sancerre Rosé, this pretty salmon color wine shows raspberry and cranberry fruit, with just a hint of minerality. A subtle, refreshing summertime Rosé!



Regularly \$14.99 - Sale \$12.99

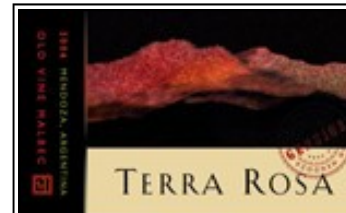
2006 Oca Ciuca "The Drunken Goose" IGT Toscana, Italy

L'Oca Ciuca is located in the western part of the Chianti area of Tuscany where the climate allows for a perfect ripening of the grapes. This beautiful blend of 40% Sangiovese, 30% Syrah, 30% Merlot is un-oaked to show off its bright and intense fruit. The deep ruby red color, fresh and clean aromas, juiciness and soft tannins make this wine a pleasure to drink - with or without food.



Regularly \$9.99 - Sale \$8.99

2005 Terra Rosa Malbec by Laurel Glen



Patrick Campbell has been traveling to Argentina five times per year to oversee the production of his old vine Malbec since 1998. He sources grapes from four vineyards south of Mendoza which are all over 50 years old, with one pushing 100! "Good deep red...a hint of minerality... a fairly dense and serious wine, especially given the price. Finishes with a sweet tannin and good length." - **Jan/Feb 2009 issue of Steve Tanzer's International Wine Cellar**

Regularly \$11.99 - Sale \$9.99

2007 Estancia Vineyards Pinot Grigio, California

Augustin Huneus founded Estancia in 1986 when he purchased the old Paul Masson Winery and two very special vineyards; Soledad and Pinnacles. The Winery is in Monterey County, the Pinot Grigio comes from the Salinas Valley which is located south of Monterey. An area perfect for cool climate varieties lie Pinot Grigio. The cool morning and evening fog and warm days create a wine with aromas of melon, pear, citrus and apricot, a crisp palate and a vibrant fruity finish.



Regularly \$11.99 - Sale \$9.99



Regularly \$7.99 Sale 2 for \$14.00

From Emilia-Romagna, Italy where their wines are lighter, sweeter and fun! The Chillin White is 100% Malvasia and the Smooth Red is 100% Bonarda and only fermented to 7% alcohol preserving their natural sweetness with a slight frizzante (sprit). Drink them both chilled, over ice, or make one of these special House Jam Beverages.

Refreshing - Slightly Sweet - Light and Bubbly! This wine will get you jammin this summer!

JAMMIN BELLINI

House Jam Chillin White
 1 Shot Vodka
 1 Shot Peach Schnapps

HOUSE JAM BOMB

In a Pint Glass
 ½ Pint House Jam Red
 1 Shot Vodka

ISLAND JAM

3 parts HJ Chillin' White
 Rum and Pineapple Juice
 Serve on the Rocks

SMOOTH-GRIA

INGREDIENTS:

1 Bottle of your favorite House Jam Chillin White
 (The Recipe is just as delicious with House Jam Red!!!)

- 1 Lemon cut into wedges
- 1 Orange cut into wedges
- 1 Lime cut into wedges
- 1 Peach cut into wedges
- 1 Cup sliced strawberries
- 1/2 Cup lemonade or limeade
- 1/2 Cup Sugar

2 shots of apricot, peach or "berry" flavored brandy
 2 Cups ginger ale

Antinori Santa Cristina Wines of Italy

For 26 generations the Antinori family have continued make history!

2007 Campogrande Orvieto Classico—A blend of 40% Procanico, 40% Grechetto, 15% Verdello, 5% Drupeggio and Malvasia from Umbria. Lively lemon/lime and melon flavors.

2007 Sangiovese Toscana IGT—Originally introduced in 1946 as a Chianti Classico. In the 1994 vintage, Antinori began including 10% Merlot to the blend to soften the wine.

Regularly \$11.99—Sale \$9.99

2006 Chianti Superiore DOCG—90% Sangiovese, 10% Merlot—Aromas of ripe fruit, well structured but harmonious, soft and pleasing. **Regularly \$14.99 - Sale \$12.99**



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