

REGULAR RED



1. Lunaria Ruminat Primitivo 2021 Abruzzo, Italy

'Ruminat' translated from Latin means "Chews", and this wine packs a lot in mouthfeel and on the palate - as Primitivo should. Aromas of black cherry and violets leap from the glass. The palate is soft and smooth with notes of sweet black cherries and blackcurrant fruits combined with a hint of cinnamon and cloves supported by lovely soft tannins. *Certified biodynamic, certified Organic, vegan, sustainable in practice, natural fermentation. (Retail Price \$18.99)

* Food Pairing: Moroccan and Turkish dishes, smoked salmon, bacon, pulled pork, gouda, halloumi

2. Viña Las Niñas Ella Reserva Cabernet Sauvignon 2017 Colchagua Valley, Chile

Deep ruby red color, with a stunning array of blackcurrant, blackberry, and dried herbs that are layered with hints of black tea and black pepper. This Cabernet is a full expression of our vineyard, showing a real grip of acidity and mineral notes from our Los Lingues Estate. Tannins are solid and velvety, and come together with a silky and balanced finish. (Retail Price \$14.99)

* Food Pairing: stuffed pepper, goulash, Korean BBQ, empanadas, aged cheeses



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3. Domaine Michelin Siran Minervois 2016 Languedoc-Roussillon, France

"Les Hauts de Siran" is a generous wine made from Cinsault, Grenach, Syrah, and Mourvèdre, with intense nose of red and black fruits, and spices. Powerful and long mouth with significant volume and sweetness. A very attractive Languedoc wine to be drunk on its own, or to be served with all kinds of food. "Les Hauts de Siran" reveals a typical freshness derived from altitude vines (300m above sea level), with unique terroirs and ideal maturation. (Retail Price \$15.99)

* Food Pairing: casserole, seared tuna, venison, lamb, pizza, artichokes, Chinese hot pot

4. Viñedos y Bodegas Pablo Menguante Garnacha 2021 Aragon, Spain

100% Garnacha grown in the high-altitude, stony soils of the Cariñena D.O. Hand-harvested and fermented and aged in stainless-steel tanks—no oak. Cherry and floral aromas with some white pepper and minerality. Berry skin, cherry, flavors with a touch of licorice. (Retail Price \$13.99)

igstar Food Pairing: trout, salmon, turkey, ham, pork loins, olives, Asian cuisine, BBQ meats





5. Raymond Field R Collection Blend 2019 California

A complement to any occasion, this red blend of five core varietals: Cabernet Sauvignon, Merlot, Syrah, Petite Sirah and Zinfandel, opens with aromas of Bing cherry, star anise and a touch of white pepper. Bright fruit flavors of raspberry, blackberry and strawberry are layered with licorice and notes of cocoa. Well-balanced and smooth tannins lead to a savory finish. (Retail Price \$13.99)

* Food Pairing: braised meats, sausage, pizza, steak, Mexican food, pot roast, lasagna

6. La Chasse des Prince Côtes-du-Rhône Villages 2019 Rhone, France

70% Grenache, 15% Mourvèdre, and 15% Syrah. Very beautiful intense red colour. The nose is powerful with red berries such as blackcurrant and blueberries, accompanied by liquorice and spices. Very beautiful balance in the mouth with volume and good structure of smooth and melted tannins. (Retail Price \$16.99)

* Food Pairing: roasted pepper, rosemary, olives, ratatouille, Comté



REGULAR WHITE



Mirassou Chardonnay 2019 Central Coast, California

This Central Coast Chardonnay improves upon the wine's traditional flavor profile for a more modern palate. Our winemaker went for a fruit-forward bouquet—intense layers of nectarine, peach and tropical fruit—and added a mellow structure with hints of oak and citrus. (Retail Price \$13.99)

* Food Pairing: roasted chicken, salmon, trout, butternut squash, crab cake, prawns

2. Bodegas Vatan Nisia Verdejo 2018

Rueda, Spain

Bright aromas of passionfruit, pineapple, and minerality dance on the nose. On the palate, a rich texture is balanced by bright acidity and flavors of lemon curd. Nisia comes from 80 year old vineyards of Verdejo planted in sandy soils. Sustainable agriculture and traditional farming. (Retail Price \$12.99)

* Food Pairing: tabbouleh, Greek salad, capers, sushi, ceviche, carpaccio, fresh oysters, on its own





3. Matic Sauvignon 2021 Štajerska, Slovenia

The Matic Wines winery comes from the Štajerska white wine region in the extreme northeast of Slovenia (near the border with Austria and Hungary). True to the variety, this wine has great tropical notes—think lemon/lime and slight pineapple and light grapefruit. But at the core, this wine shows firm streak of minerality which leans more towards old world style Sauvignon (Loire valley) than New Zealand. The winemaker opts for organic, sustainable methods and wild yeast. (Retail Price \$16.99)

* Food Pairing: arugula, asparagus, lobster ravioli, scampi, sushi, cod, halibut, avocado

4. Firestone Riesling 2021

Santa Barbara, California

This Riesling opens with a generous burst of enticing scents. Tropical fruit and citrus notes combine with hints of rose, honeysuckle blossom and green tea. This wine is light-bodied, offering a bright acidity and flavors of tropical citrus with spiced rose. (Retail Price \$13.99)

* Food Pairing: gazpacho, ceviche, shrimp linguine, fried rice, pineapple, schnitzel, Chinese food





5. Hybrid Pinot Grigio 2021

Lodi, California

Aromas of ripe citrus and mellow summer fruits, followed by a snappy mid-palate and a bright, vibrantly acidic finish. All Hybrid wines are Certified Green and sustainably farmed. (Retail Price \$12.99)

* Food Pairing: pasta salad, risottos, antipasto, sushi, lemon chicken, goat cheese, feta

6. Brunn Grüner Veltliner 1L 2021

Niederösterreich, Austria

Just north of the Danube, in Kamptal, resides the small family owned and run winery producing Brunn. With just a touch of oak from large Slovenian oak vats, this is a classic Gruner Veltliner with lots of apple and citrus. Crisp with a traditional peppery hint. 100% Estate made with mostly Kamptal vines. (Retail Price \$15.99)

* Food Pairing: cauliflower, brussel sprouts, kale, cabbage, goat cheese, Ethiopian food, Indian curry



REGULAR MIX



1. Lunaria Ruminat Primitivo 2021

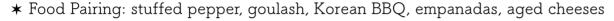
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* Food Pairing: roasted chicken, salmon, trout, butternut squash, crab cake, prawns





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* Food Pairing: tabbouleh, Greek salad, capers, sushi, ceviche, carpaccio, fresh oysters, on its own

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PREMIUM RED

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1. Dry Creek Cabernet Sauvignon 2019

Sonoma, California

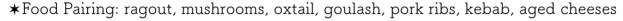
This lush and elegant Cabernet Sauvignon initially displays aromas of plum, cranberry, and black truffle, followed by nutmeg, black pepper and thyme. A first taste of the full-bodied wine reveals flavors of black cherry, black currant and espresso. Hints of florals and fine leather bolster its richness, while firm tannins provide structure. The broad palate and soft edges make this Cabernet approachable in its youth while also perfect for aging. (Retail Price \$29.99)

★ Food Pairing: roasted lamb, short ribs, rib eye steak, stew, porcini, good burgers

2. Telani Saperavi 2019

Kakheti, Georgia

Wine made from Georgian indigenous grape variety, Saperavi (pronounced saw-pear-ah-vee) grapes. This wine is a great introduction to the Saperavi varietal. This medium-full bodied Saperavi shows a classic Saperavi profile with ripe sour cherry and pomegranate notes, vibrant acidity, and firm tannin. A perfect party wine since it will go with most things on the table. (Retail Price \$22.99)







Bodegas Muriel Reserva 2016Rioja, Spain

Bright red cherry color of medium intensity. Intense, deep and complex aromas of ripe red fruits, combined with aromas from the barrel aging (spices, coffee and vanilla). On the palate, it is balanced and elegant, with a high level of freshness and a long, deep and pleasant finish. (Retail Price \$22.99)

* Food Pairing: chorizo, black pudding, seared octopus, paella, lamb, Manchego



Lamothe-Bergeron is one of the historic Medoc wine estates and was already considered a leading Cru Bourgeois Superieur back in the 19th century, a status that was confirmed once again in 2020. Lots of red and black currant fruits, notes of toasted spice, graphite, tobacco and cedary herbs, medium-bodied richness, and an overall pretty, elegant character all define this impressive 2019 that's going to have 15+ years of longevity. (Retail Price \$26.99)



*Food Pairing: mushroom, truffles, coq au vin, roasted lamb, steak, aged gouda or cheddar



5. L'Ecole No. 41 Syrah 2017 Columbia Valley, Washington

The growing region in Washington State is ideally suited to maximize the full expression of Syrah. Spicy, rich and complex, with soft tannins and bright acidity. Dark, robust and spicy this full bodied Syrah shows rich flavors of black & blue berries, peppercorn, and licorice through an earthy finish. (Retail Price \$34.99)

* Food Pairing: ebabs, smoky barbecued meats, brisket, anchovies, Chinese dishes, Grana padano

6. Fabrizia Caldera Ruche di Castagnole Monferrato 2018 Piedmont, Italy

Ruchè is one of the many hidden gems Italian wine has gifted us. Ruchè is a beauty of an indigenous Piedmontese red variety. An array of aromas to savor: roses, pepper, black cherries, and cinnamon. Lovely fresh acidity and a fine backbone of mineral make this a delicate wine to enjoy any time. (Retail Price \$21.99)

* Food Pairing: cured meats, veal, pork chops, duck breast, pancetta, ragu, truffle



PREMIUM MIX



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Sonoma, California

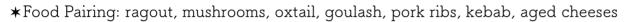
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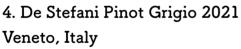


3. Bodegas Muriel Reserva 2016

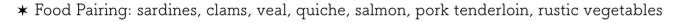
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* Food Pairing: chorizo, black pudding, seared octopus, paella, lamb, Manchego



This white wine impresses for the intensity of its aroma, which goes from exotic fruit to spices, revealing at the palate wideness and long persistence. Straw yellow colour with coppery hues, elegant and delicate bouquet, with fruit notes, full body, with a nut and toasted almond finish. (Retail Price \$25.99)







5. Zvonko Bogdan Chardonnay 2019 Serbia

This chardonnay has a rich bouquet of ripe mango and lush summer melon. Its rich fruity character complements the fine tones of nuts, butter and vanilla. It is creamy, buttery and rich on the tongue, extremely juicy and full of fruity character. The taste is endlessly long-lasting, reminiscent of exotic fruit salad, ripe yellow nectarine and lemon tart. (Retail Price \$21.99)

* Food Pairing: lobster, monkfish, carbonara, polenta, prawns, Brie, Monterey Jack

6. Alpha Estate Sauvignon Blanc 2021

Macedonia, Greece

Brilliantly, light yellow in color with greenish tints. Strong and lively nose, typical Sauvignon Blanc, suggesting gooseberry, passion fruits, melon, litchi with a note of honeysuckle. Round and mellow on the palate, quite fat balanced although, with plenty of finesse. Crispy and well structured, reminding the nose aromas with a hint of lime. A richly textured wine with superb length and balance. A classy wine with long finish and persistent aromas. (Retail Price \$25.99)

* Food Pairing: preserved lemon, sardines, grilled fish, sushi, caper, veal piccata, mussels, feta

