

REGULAR RED



1. Chateau Cap de Merle Lussac Saint-Emilion 2018

Bordeaux, France 65% Merlot 25% Cabernet Franc. and 10% Cabernet Sa

65% Merlot, 25% Cabernet Franc, and 10% Cabernet Sauvignon. Its delicate and pleasantly complex bouquet can be described as a combination of woodiness and slightly over-ripe fruits. It is a refreshing wine that lingers, leaving a pleasant finish. It is a ripe, fruity and balanced wine that pairs well with all meats and pastas. (Retail Price \$18.99)

* Food Pairing: veal, pork, duck confit, truffles, gratin dauphinoise, mushrooms, Comte

2. Silk & Spice Spice Road 2020

Portugal

50% Alicante Bouschet, 30% Shiraz, 20% Touriga Nacional. An intense ruby color, this wine has an intense aroma of ripe black fruit accompanied by notes of chocolate and spices. Full-bodied and enduring, it is balanced on the palate and invites a long, harmonious and spicy finish. (Retail Price \$13.99)

* Food Pairing: roasted red pepper, chili, wild boar, lamb, teriyaki, meatloaf



- Julia James Santas

3. Julia James Pinot Noir 2020 California

Fresh, lively, and easy to enjoy with delightful aromas of raspberry, flora, and baking spices. Medium-bodied with bright acidity that showcases notes of cherry, vanilla, and well-integrated oak. The lingering finish incorporates harmonious berry and earth flavors. (Retail Price \$14.99)

* Food Pairing: salmon, mushroom risotto, roast turkey, pork loins, brussels sprouts

4. Lunaria Coste di Moro Montepulciano d'Abruzzo 2017 Abruzzo, Italy

Impenetrable ruby red, red fruit on the nose and black cherry jam on everything, light notes of cocoa and toasts complete the bouquet. In the mouth it is warm, rightly tannic and therefore soft, intense, and with the typical almond finish. There is no other wine that is shared in the region like Montepulciano, with complexity, versatility, and punch, it's shared at dinner and between best friends at the end of the night. (Retail Price \$18.99)

* Food Pairing: salami, ragu, brisket, high-protein pizzas, lasagna, lamb kebabs





5. Pie de Palo Malbec 2021

Mendoza, Argentina

Pie de Palo Malbec is a young, fresh and low-tannin wine. It is very easy to drink and it invites you to keep enjoying it. The color is red with violet nuances and one may find aromas of fresh cherries and strawberries. (Retail Price \$13.99)

* Food Pairing: duck confit, lamb chops, venison, sausages, stuffed peppers, baba ganoush

6. Hook Or Crook Cabernet Sauvignon 2020

Lodi, California

Indulgent ripeness of flavor and richness of texture makes this deep-colored wine stand out. Almost-sweet flavors of blackberry jam and chocolate cherries combine with a full body, velvety tannins and soft acidity. (Retail Price \$12.99)

* Food Pairing: Korean BBQ, burgers, Chinese eggplant, briskets, kebabs, Pecorino



REGULAR WHITE



1. Zacharias Assyrtiko 2021

Nemea, Greece

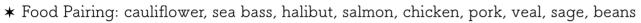
100% Assyrtiko fermented in Stainless Steel. Zacharias is one of the oldest winemaking families of Nemea, founded by Elias Zacharias, an agronomist by trade. Lemon verbena, yellow flowers, lemon on a fresh nose. Hints of honeyed notes are flooded with citrus on a sleek, salted crystal palate full of shells and saline. (Retail Price \$15.99)

* Food Pairing: shellfish, feta, anchovies, sardines, tempura, tzatziki sauce, hummus

2. Julia James Chardonnay 2020

California

Ripe lemon in color, this Chardonnay has golden highlights in the glass. Offers a mix of fresh pear, apple, melon and citrus on the nose. There is a bright, juicy, almost racy personality to go with exotic flavors of tropical fruits, vanilla, nectarine, and a kiss of oak. Continuing to open up nicely in the glass, it has a creamy mid-palate and a round, buttery finish which lingers on the palate. (Retail Price \$14.99)







3. Silk & Spice White Blend 2021 Portugal

50% Bical, 35% Arinto, 15% Alvarinho. An attractive citrine-yellow colour with golden tints, this aromatically intense wine has notes of well-ripened peaches, melon and white flowers, which are balanced by a touch of vanilla courtesy of its ageing in oak. Lively on the palate, excellently integrated notes of American oak reveal a very long, balanced and agreeable finish. (Retail Price \$13.99)

 \star Food Pairing: grilled vegetables, sushi, grilled chicken, creamy pasta dishes, Paella Valencia

4. Le Grand Chateau Macon-Verze 2020

Burgundy, France

Crisp with notes of green apple and citrus fruit enhance the pure Chardonnay varietal character. It has sparkling clarity, a dry finish that lingers on the palate and makes it a perfect match for seafood, shellfish, and poultry dishes. (Retail Price \$18.99)



★ Food Pairing: trout, Andouillette sausages, risotto, fish pâtés, vegetable trines, scampi



5. Antinori Santa Cristina Campogrande Orvieto 2020 Umbria, Italy

Campogrande shows a straw yellow color. The nose is intense and delicate with notes of orange flowers, peaches and apricots. The palate is soft and fresh with a savory finish and a fruity aftertaste. (Retail Price \$14.99)

* Food Pairing: seafood salad, white pizza, ham, quiche, burrata, crostini, veal, orzo

6. Tamellini Soave 2020

Veneto, Italy

100% Garganega. Green apple, chalk and squeezed lime on the nose, following through to a crisp palate with zippy citrus fruit. Pure, fresh, dry and very crunchy, with light to medium body. This wine isn't just delicious and refreshing, it doesn't just have elegant structure and perfect length, but it has so much integrity. It tastes exactly as Soave should. It is the expression of Garganega. (Retail Price \$17.99)

★ Food Pairing: roast chicken, cauliflower soup, focaccia, shellfish, gnocchi, scallops, lobstet



REGULAR MIX



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* Food Pairing: cauliflower, sea bass, halibut, salmon, chicken, pork, veal, sage, beans

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* Food Pairing: grilled vegetables, sushi, grilled chicken, creamy pasta dishes, Paella Valencia



PREMIUM RED



1. Dry Creek Heritage Zinfandel 2020

Sonoma, California

This vintage presents alluring aromatics of boysenberry, black raspberry and plum with nuances of toasty cedar, warm spices and white pepper. On the palate, brambly flavors of dark berries come forward. The wine is complex, with bright acidity complimented by deeper notes of nutmeg, cardamom and mocha. From start to finish, this remarkable wine offers refreshing acidity paired with excellent structure. (Retail Price \$29.99)

* Food Pairing: barbecue, baked beans, short ribs, blue cheese burger, smoked Gouda

2. Cavino Nemea Reserve 2018

Nemea, Greece

100% Agiorgitiko. Deep purple colour with vibrant red hues. Aromatic notes of red fruit syrup, lavender, dark chocolate. Elegant, with good structure and soft tannins. The finish offers a long after-taste of roasted fruits. (Retail Price \$25.99)

*Food Pairing: roasted meats, tomato sauce based dishes, lamb stew, gyros, eggplant



92.

3. Baron Philippe de Rothschild Escudo Rojo Reserva Carmenere 2020 Colchagua Valley, Chile

The nose opens on ripe black berry fruit aromas, joined on airing by notes of roasted coffee beans and black pepper. From a highly expressive attack on the black fruit found on the nose, the peppery notes that emerged with airing return on a midpalate which combines power with heft. The finish lingers on an intense array of black fruit, spice and roasted coffee bean flavors. (Retail Price \$26.99)

★ Food Pairing: carnitas, tamales, pork chops, beef brisket, bacon, Cuban style pork, green olives

4. Clos Centeilles Minervois La Liviniere 2014 Languedoc-Roussillon, France

Equal parts Mourvèdre, Grenache, Syrah. Initial aromas of red berries and spices. On the palette, the tannins blend with the alcohol resulting in a balanced, full bodied wine with a velvety finish. Of all the wines, the Clos Centeilles is the one that consistently shows the best results and gains in complexity with ageing for long periods. With vintages that are over 20 years old still tasting exceptionally, it shows great promise for the future. (Retail Price \$26.99)

★Food Pairing: venison, casserole, mushrooms, tuna, artichokes, Asian soup





5. Cairats Origen Montsant 2020 Montsant, Spain

Grenache, Samsó (Carignan) and Tempranillo. Bright-red-violet to the eye, this wine has aromas of black currant, brambles and butterscotch. It is spicy on entry, with notes of clove and eucalyptus joined by flavors of black cherry, raspberry and coffee bean. Powerful tannins push into a lasting finish. (Retail Price \$33.99)

* Food Pairing: lentils, burgers, rack of lamb, duck breast, goulash, jambalaya, Mediterranean dishes

6. Piaggia Pietranera Toscana Rosso 2021 Tuscany, Italy

80% Sangiovese and 20% Cabernet Franc that's refined primarily in stainless steel with a small amount in neutral oak. Intense and thick ruby red color. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohol and polyalcohol, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. (Retail Price \$26.99)

* Food Pairing: Pecorino, Grana padano, prosciutto, Portobello mushrooms, rosemary, paella, cured meats



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92. Escupo Rolo

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* Food Pairing: carnitas, tamales, pork chops, beef brisket, bacon, Cuban style pork, green olives

4. Chateau Reynon Sauvignon Blanc 2019

Bordeaux, France

White flowers and white fruits on the nose, fresh and softly floral with appealing pear aromas. On the palate there is just a lovely intensity, a real unctuous quality - it's round and a sightly full style but all in balance while having a high mouthwatering acidity and cleaning mineral touch. This has a delicate and welcome balance between enough weight and depth to go with food. (Retail Price \$25.99)

★ Food Pairing: ceviche, asparagus, bruschetta, Thai food, parsley, basil, mint, sushi, goat cheese





Loimer Langenlois Riesling 2018 Kamptal, Austria

Austrian Riesling is defined by elevated levels of dry extract thanks to a lengthy ripening period and freshness due to dramatic temperature swings between day and night. Austrian Riesling is always made in a dry style and shows aromas and flavors of ripe citrus, stone fruit, and flowers, with a persistent underpinning of minerality. (Retail Price \$29.99)

* Food Pairing: spring rolls, peach salsa, crab cakes, Indian curry, schnitzel, Reuben

6. Les Trois Pecheurs Saint-Veran 2019 Burgundy, France

Un-oaked style chardonnay from southern Burgundy in the village of St. Veran. The character is more complex than a simple Macon-Village. The nose and palate display crisp lemon chiffon notes with a solid backing of minerals. (Retail Price \$24.99)

* Food Pairing: lemon chicken, mussels, clams, cod, Brie, triple cream

