



REGULAR RED



1. Oak Grove Winemaker's Blend 2020

California

A luscious Bordeaux-style blend of varietals selected from some of the best vineyards in California. An opulent aroma of oak and spice is followed by a delicious flavor profile consisting of juicy blackberry and cherry flavors. There is a dense and robust finish to the wine. (Retail Price \$12.99)

★ Food Pairing: Meat Lovers Pizza, Charcuterie, Lamb Meatballs, Cotswold Cheese, Crispy Duck Pancakes, Roasted Vegetable Medley

2. Sobre Salta Malbec 2020

Salta, Argentina

Located in the far northwestern corner of Argentina, Salta is a high altitude wine region at 6,500 feet above sea level. The aroma of this aromatic Malbec is reminiscent of blackberries and blueberries. A full-bodied wine with juicy black-fruit flavors that linger for a long time. (Retail Price \$13.99)

★ Food Pairing: Mushroom and Swiss Burger, Pistachio Crusted Lamb Chops, Taleggio, Stilton Stuffed Dates, Spanish Chorizo, Stuffed Peppers



Montaable,

3. Montsable Pinot Noir 2018

Pays D'Oc, France

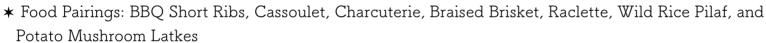
This classic Burgundian variety is produced in Languedoc, a sunny region in the south of France. Ripe strawberries and cherries with earthy hints. Minerality and acidity support an underlying depth to the fruit on the palate. (Retail Price \$16.99)

* Food Pairing: Cherry-glazed Roasted Duck, Young Manchego Cheese, Roasted Brussel Sprouts, Crab Cakes, and Honey-Glazed Ham

4. Domaine Sainte-Anne Cotes du Rhone 2021

Languedoc, France

From father Guy Steinmaier to sons Jean and Alain, this vineyard has been in the family since the 1960s. It strives to produce the highest quality wine possible. This wine delivers flavors of deep red fruits and dark berries from a blend of Grenache, Syrah and Mourvedre. It is one of the most concentrated and full-bodied examples of this region to be found today. (Retail Price \$17.99)







5. Patamar Reserva 2015

Lisbon, Portugal

An equal blend of Alicante Bouschet, Touriga Nacional, Caladoc, and Syrah is used in this wine. A concentrated wine with fine tannins and ripe blackberry flavors. Developed in French oak barrels, rich and dense, with a succulent texture. (Retail Price \$15.99)

★ Food Pairing: Smoked Gouda, Roasted Pork, Roquefort Cheese, Pumpkin Lentil, Risotto, Cod Fish Cakes, Feijoada, Black Bean Burrito

6. Qaramy Cabernet Sauvignon 2021

Mendoza, Argentina

Located at an altitude of over 1,100 metres at the foot of the magnificent Andes Mountains, Qaramy is born from a single vineyard. Black cherries, baking spices, and blackberries make up the flavor profile. A balanced, fresh and elegant wine made traditionally, in small concrete vats and then partially aged for 10 months in French oak barrels. (Retail Price \$16.99)

★ Food Pairing: Hungarian Goulash, Flank Steak with Chimichurri, Italian Roast Beef Sandwiches, Aged Cheddar Cheese, Vegan Enchiladas, Mushroom Pizza



REGULAR WHITE



1. Tree Fort Chardonnay 2019

Monterey, California

Tree Fort is a crisp and fruity Chardonnay from the Central Coast. The golden yellow color is complemented by tropical aromas of pineapple, guava, and white peach. This exotic nose translates into a similar flavor profile featuring mango, passion fruit, and orange zest. (Retail Price \$12.99)

* Food Pairing: Caprese Salad Skewers, Salmon Buerre Blanc, Roasted Butternut, Squash Ravioli, Oven Baked Halibut, Brie Cheese, Roasted Corn Risotto

2. Wagner Vineyards Gewürztraminer 2020

Finger Lakes, New York

Wagner Vineyards Estate Winery is one of the oldest and most recognized wineries in the Finger Lakes Region. Featuring vibrant floral and spice aromas with a touch of citrus on the nose, this semi-dry wine has a beautiful mouthfeel and finish. It finishes with a touch of honey and a full mouthfeel. (Retail Price \$13.99)

★ Food Pairing: Thai Yellow Curry, Muenster, Shrimp & Grits, Gorgonzola Pear Salad, Chicken Satay, Korean Bibimbap





3. Montsable Chardonnay 2018

Pays D'Oc, France

A pale gold color with aromas of fresh white peaches and exotic jasmine. It has delicate notes of apricot and white peach, along with a crisp refreshing citrus finish. This wine demonstrates elegance and freshness due to its altitude, climate, and limestone rich soils. (Retail Price \$16.99)

* Food Pairing: Lobster Rolls, New England Clam Chowder, Gnocchi with Sage Brown Butter, Chicken Pot Pie, Smoked Gouda

4. Stoneleigh Sauvignon Blanc 2022

Marlborough, New Zealand

Fruity aromas of passionfruit, grapefruit, and guava are present in this wine. Fresh citrus and hints of grapefruit peel accompany a weighty, textural palate. In addition to a clean minerality, the wine's luscious concentration promotes a lingering and profound finish. (Retail Price \$17.99)

★ Food Pairing: Pulled Pork Tacos, Artichoke & Spinach Dip, Herbed Goat Cheese, Cheese Tart, Crispy Stuffed Zucchini, Smoked Salmon, Raw Oysters





5. Protea Chenin Blanc 2023 Coastal Region, South Africa

It is a blend of grapes sourced from various districts in the coastal regions of the Western Cape, namely Swartland, Paarl, and Wellington. Fresh aromas of apple and white pear are complemented by delicate white floral notes. White peach, kiwi, and nectarine flavors are also present on the palate, all beautifully balanced with a firm, fresh acidity that lingers seamlessly in a long finish. (Retail Price \$16.99)

* Food Pairing: Tulum Cheese, Chicken Mole, Peking Roasted Duck, Mapo Tofu, Lemon-Herbed Crusted Flounder, Citrus Salad

6. Château de L'Orangerie Bordeaux Blanc 2022

Entre-Deux-Mers, France

A blend of 80% Sauvignon Blanc and 20% Semillion. Gold with a pale yellow hue. Clean and expressive on the nose, with pleasant aromas of limes, grapefruit, peaches, and star fruit. The vines are 30 years old and are grown on Calcareous clay soils, which provides the wine with a crisp finish. (Retail Price \$18.99)

★ Food Pairing: Roasted Lemon-Herbed Chicken, Butter Poached Lobster, Salmon with Hollandaise Sauce, Steamed Asparagus, Grilled Tofu, Wedge Salad



REGULAR MIX



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AGNER WHISTINGS

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★ Food Pairing: Lobster Rolls, New England Clam Chowder, Gnocchi with Sage Brown Butter, Chicken Pot Pie, Smoked Gouda



PREMIUM RED

Children Top No.

1. Château du Trignon 2018

Rasteau, France

Throughout its 125-year history, this estate has been handed down from generation to generation. Located at the foot of the limestone cliffs of the Dentelles de Montmirail, the vineyards are one of the most important properties of the region. A blend of Grenache (60%) and Mourvèdre (40%) offers zesty blackberry and cassis flavors. The tannins are firm, penetrating, and leaner than Rasteau's classic style. (Retail Price \$29.99)

* Food Pairing: Olive Tapenade, Zucchini Masala Vada, Pecorino Cheese, Beef Bourguignon, Lamb Tagine, Falafel, Ratatouille

2. Kirchhoff Red Blend 2016

Clarksburg, California

Kirchhoff winery is located south of Clarksburg on the Sacramento River Delta. Clarksburg Appellation is known for its fertile soils and warm days, which permit strong vine growth, and the cool Delta breeze allows vines to rest at night. Kirchoff is a red blend with Merlot, Carignan, Mourvedre and Graciano. This berry forward blend is aged for 23 months on neutral french oak. (Retail Price \$25.99)





Sold Vales

3. Paolo Manzone Ardi Langhe Rosso 2022 Piedmont, Italy

The estate is located in Serralunga, Alba in the heart of the Barolo district. This red blend combines Nebbiolo and Barbera. Notes of dark berries and plums are complemented by cocoa and spices. Medium body, grippy tannins, and a smooth, long, and pleasant finish characterize this wine. (Retail Price \$24.99)

* Food Pairing: Grilled Olives, Havarti, Braised Greens, Roasted Vegetables, Veal Scallopini, Herbed crusted T-bone, Italian Sausage Stew

4. Jorche Caleido Negroamaro 2020 Salento, Italy

The Negroamro grape is almost exclusively grown in the Salento region of Italy. For five generations, the Jorche family has owned and operated the winery. Dark fruit and mixed spices dominate the nose. This wine's juicy palate is dominated by raspberries, while wild herbs add bitterness to its tannins. (Retail Price \$21.99)

★ Food Pairing: BBQ Chicken Pizza, Braised Beef Shanks, Lamb Rogan Josh, Calabrese Salami, Orecchiette Pasta with Broccoli Rabe, Stuffed Eggplant, Panzerotti





5. Gravel Bar Alluvial Red Blend 2019 Columbia Valley, Washington

Alluvial Red blend consists of 61% Cabernet Sauvignon and 39% Merlot, handcrafted in small lots and aged in American oak barrels. A fruity aroma of plum, boysenberry, and red cherry is accompanied by a hint of clove and spice. The finish is long and fruity, with generous tannins. (Retail Price \$24.99)

* Food Pairing: Chorizo stuffed dates, Veal Marsala, Grilled Portobello Caps, Petite Basque Cheese, Rosemary lamb Shanks, Roasted Pimentos

6. Katherine Goldschmidt Cabernet Sauvignon 2021

Alexander Valley, California

Originally from New Zealand, Vinters Yolyn and Nick Goldschmidt are dedicated to producing the best quality Cabernet Sauvignon. A rich, full-bodied, and lavishly oaked wine with cocoa, blueberries, and maple flavors. Cedar, vanilla, cloves, and wood char give it a soft, spicy finish. (Retail Price \$31.99)

★ Food Pairing: Dijon-herbed Grilled Pork Loin, Castelvetrano Olives, Proscuitto, Gruyere, Mushroom Risotto, Roasted Lamb, Aged Cheddar Cheese



PREMIUM MIX

GHIND OF THE AVE

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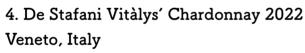
★ Food Pairing: Lentil Stew, Porcini Mushroom Risotto, Lasagna, Grilled BBQ Meats, Pepperoni Pizza, Teriyaki Tofu, Smoked Cheddar



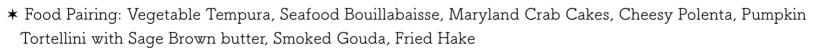
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* Food Pairing: Grilled Olives, Havarti, Braised Greens, Roasted Vegetables, Veal Scallopini, Herbed crusted T-bone, Italian Sausage Stew



De Stafani is a fourth-generation family-owned winery that originated in Refrontolo, a small village in Veneto. Vitàlys exhibits a unique aroma of almonds, apples, and pears, which is followed by a smooth, clean aftertaste. (Retail Price \$30.99)

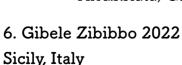




5. David Finlayson Chenin Blanc 2020 Stellenbosch, South Africa

A well-balanced wine made from grapes sourced from vines over 50 years old. On the nose, there are aromas of citrus and pear. On the palate, there are notes of honey and baking spices followed by notes of peach and lime. Grapes were fermented with wild yeasts and aged in French oak for 12 months. Its complexity is enhanced by its minerality. (Retail Price \$25.99)

* Food Pairing: Fried Calamari, Boudin Sausage, Peri-Peri Chicken, Vietnamese Chicken Curry, Seafood Arrabbiata, Garrotxa Cheese, Stuffed Clams



Fresh white wine using native Zibibbo grapes. Notes of green apple, white rose, and hints of thyme. Zibibbo is one of the rarest grapes in the world and is also known as Muscat of Alexandria. Said to be Cleopatra's wine of choice, its name comes from the Arabic word 'Zabib', which means raisins. (Retail Price \$22.99)

★ Food Pairing: Chicken Rendang, Creamy Vegetable Risotto, Baked Cod with Tomato Sauce, Shrimp Scampi, Parmesan-Herbed Crusted Halibut, Warm Duck Salad

