

MIXED CASE JULY 2016

Wolfberger Cremant d'Alsace Brut, Crafted with 90% Pinot Blanc, 10% Pinot Auxerrois. Some nice orange and apple notes woven into a feminine spiciness. Fun, playful bubbly. The best alternative to Champagne is sparkling wine, and the best value in sparkling wine is Crémant d'Alsace from France's northern Alsace region.

Hugl Weine Gruner Veltliner is produced by family-owned winery, reflecting both their winemaking skill and the distinctive terroir of the region; carefully limiting the yields of their vineyards, green harvesting, and cold fermentation all make for an exceptionally well-crafted wine. This concentrated, aromatic white offers ample citrus and grapefruit aromas, along with a hint of pineapple and white pepper. A refreshing minerality makes this an easy accompaniment to a wide range of foods.

Matheus Piesporter Treppchen Sauvignon Blanc

Weingut Matheus is located in Piesport on the Mosel and has a 400 year tradition of winemaking (8 generations). A fresh, lively wine with a hint of citrus and ripe vineyard peach. Pairs perfectly with poultry, seafood trout and salmon.

Planeta La Segreta Bianco 50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano Apple, pear and lemon aromas and flavors. Full body plus salty, minerally undertones and a fresh finish. Drink now. Lively, aromatic bouquet combining mineral scents with classic aromas of green citrus fruit, lime, peach and white melon. Fresh, supple and round on the palate, with good balance between fruit flavors and crisp acidity. Excellent as an aperitif, and a perfect match with raw seafood dishes, lightly fried appetizers, salads and all types of creative cuisine. A fun and versatile wine, ideal for parties and other festive gatherings.

Ilauri Nora Chardonnay

Ripe, melon, peaches, a hint of honey, witty fresh ripe citrus textured palate, fresh finish. This Chardonnay from Central Italy (Abruzzi) offers a nose of yellow apple & pie spices, especially cinnamon. Pair with poultry, pork, rich fish, salmon, tuna, cream-based sauces, cheeses.

Domaine Eugene Carrel & Fils Jongieux Blanc

This is 100% Jacquère named for the village of its provenance, Jongieux. Vines are planted in calcareous clay and the wine is aged sur-lie in stainless steel until bottling. The color is bright with green highlights and incredibly fruity and refreshing, with citrus and very ripe pear notes as well as floral overtones leading into a minerally finish. Serve chilled as an aperitif or with shellfish.

Broadbent Vinho Verde Rosé

The Broadbent Vinho Verde Rose might be one of the most fun wines to drink for the hot months. A blend of 40% Borraçal, 30% Espadeiro, 20% Amaral, 10% Vinhão, this lightly pressed rose delivers flavors of crisp watermelon, tart strawberry, white pepper, lemon zest, and that classic, fun fizz that made Vinho Verde famous. Grab a glass and go forth and summer!

Charles Thomas Cotes du Rhone Rosé

This juice is a light pale salmon color. You will find the classic strawberry along with hints of watermelon. Bright, focused, and balanced on the palate with ripe red fruit flavors. Overall an amazing value on a refreshing Rosé. The wine is great. It's hot out...time to suck down some Rosé!

Protocolo Tempranillo

Ruby red with violet hues, clean and very brilliant. Fruity, raspberry, red fruits; very characteristic of the variety. Light notes of toast and spice. Medium-bodied, good balance of tannins and acidity. Finishing with notes of raspberry, toast and light notes of wood. Let me introduce you to one of THE best inexpensive red wines out there: Protocolo Red. Grilled Meats, vegetables, hard cheeses, charcuterie, pizza.

Concannon Petit Sirah

Intense and voluptuous with rich flavors of blackberry, blueberry and layered brown spice. The winery behind America's first Petite Sirah continues pumping out quaffable bottles, including this show of black plums, pressed violets, black raspberries, white pepper, licorice candy and dill on the nose. The palate offers boysenberries and baked oregano, with a tapenade-like zing on the finish. Pair with Roasted Pork, BBQ, Beef Burgers, Chicken in Mole Sauce, aged Gouda, fresh Mozzarella, Camembert, Sautéed Mushroom, Eggplant, Black Beans, caramelized Onion, Stuffed Peppers. You're welcome.

Ravines Cab Franc

The wine has a beautiful deep ruby red color with ripe plum and red berry fruit, nice fruit concentration, with spicy and earthy notes and great minerality. It is a full bodied style with very soft texture but good structure. There is blackberry, raspberry and black cherry, and there is also baking spice – vanilla and nutmeg with just a touch of clove. Ravines Cabernet Franc is deliciously fruit-forward and spicy with perfect balance, soft tannins and a round mouthfeel. Try with smoked poultry, sausages, hard cheeses, charcuterie.

Honoro Vera - Monastrell

This Monastrell hails from Bodegas Juan Gil of Jumilla in southeastern Spain. Monastrell vines fare well in Jumilla's arid, hot climate, and the grape is the pride of the region. Bodegas Juan Gil farms several grape varieties, but crafting Monastrell that is expressive of Jumilla is their first love. It's difficult to believe that a wine made with this grape at this price can be this enjoyable. The Honoro Vera is deeply colored with aromas of sweet herbs and spices, and the lush palate is bursting with ripe raspberries, blackberries, and cherries. Backing all of these aromas and flavors are firm tannins; which makes the wine a great match for braised lamb and pork dishes, chicken breasts roasted with olive oil and herbs, as well as a plate of figs and aged cheeses.