

Mixed Case: Summer Party Wines

As the name suggests, these are wines to drink with good company—and in abundance—over plentiful conversation and all kinds of summer foods! I've chosen wines to cool you down, help you celebrate, and to taste scrumptious with even the sauciest BBQ.

Special 12 Bottle Deal:

\$125

Loredan Gasparini, DOCG Asolo **Prosecco Superiore**, Veneto, Italy (reg. 12.99): *Crisp and creamy, floral, hay, apple, white peach, pineapple. Well-structured & elegant. Pair with prosciutto, creamy sauces, spicy Asian dishes, buttered popcorn, or just good company.*

NATURAL

Quinta da Raza **Vinho Verde** '16, Portugal (reg. 9.99): *Blend of Arinto, Azal, and Trajadura. Lightly effervescent, crisp apple, white flower, lemon, pink grapefruit. Pair with shellfish, white fish, grilled chicken, and summer citrus salads.* ORGANIC

Villa Serra del Conte "Garofoli" '15, **Verdicchio dei Castelli di Jesi Classico**, Italy (reg. 11.99): *Yellow flower, orchard fruit, pear, citrus, crisp acidity, light and easygoing. Pair with mozzarella di bufala, seafood pasta, artichokes.*

Hugl **Grüner Veltliner** '16, Burgenland, Austria (reg. 9.99): *citrus, grapefruit, exotic tropical fruit, hint freshly ground white pepper, full-bodied, mineral. It has the strength of character to work well with many cuisines. Pair with herb-laden dishes, raw or smoked fish, smoked ham, asparagus.*

Naia **Verdejo** '15, Rueda, Spain (reg. 14.99): *Minerally, dusty apple, peach, green melon, pulpy citrus, lovely acidity. Shellfish, sharper vinaigrette salads, olives.*

Lucashof **Riesling** '15, Pfalz, Germany (reg. 12.99): *Pineapple, mango, rich, round, crisp, dry. Pair with grilled pineapple or other tropical fruits, spicy Asian dishes, pork.* ORGANIC

Juve y Camps **Brut Rose Pinot Noir**, Penedès, Spain (reg. 14.99): *Salmon-pink, fresh red apple, strawberry, honey, almond, toast. Pair with sushi, tres leches, soft, creamy cheeses.*

Estandon "Terres de Saint-Louis" '16, Coteaux Varois en Provence, France (reg. 12.99): *Grenache, Cinsault, & Syrah. Mineral, quince, peach, red currant, orange zest, salinity. Pair with light pasta, delicate salads, grilled fish, goat cheese.*

Villa Wolf **Pinot Noir Rose** '16, Pfalz, Germany (reg. 11.99): *Salmon, refreshing, zippy, bright raspberry & red cherry, mineral tones. Pair with a lovely prosciutto, tomato, mozzarella and pesto sandwich, or some sweet, spicy & saucy pork ribs.*

Viña Bujanda Crianza '13, Rioja, Spain (reg. 14.99): *100% Tempranillo. Bright acidity, fresh strawberries, raspberry, hint tobacco & spice. Pair with ham, paella, and spicy beef dishes.*

Santa Julia **Malbec** '16, Mendoza, Argentina (reg. 10.99): *plum, cherry, spice, fig jam, soft tannin. Pair with juicy steak, lamb, sweet BBQ chicken. ORGANIC*

Tenuta la Piccola "Nero di Cio" '15, Lambrusco Dell'Emilia (reg. 15.99): *Currants, strawberries, raspberries, violet, black cherry. Pair with foods ranging from pizza, pulled pork, and burgers to chocolate or strawberry dessert! ORGANIC*