

**Grandi Mori Valdobbiadene Prosecco
Italy**

Toasted brioche, pear and crunchy yellow apple tempt the senses with this sparkly treat! The palate gives way to a fresh, creamy center enveloped by notes of fresh harvest apple wrapped in warm caramel.

BTI Silver Medal Award, 88 points, won in 2017



❖ \$9.99 ❖

Pairings

Baked brie with roasted apples, oven-roasted poultry with roasted vegetables, grilled pork tenderloin with an apricot chutney or an artisanal cheese and charcuterie board topped with nuts, dried fruits, spicy mustards and jams!

**Sunshine Bay Sauvignon Blanc
Marlborough, New Zealand**

Fresh grapefruit, orange zest, star fruit and freshly picked blades of green grass mixed with mouthwatering limeade and freshly juiced Meyer lemon.

Wine Spectator, 89 points, won in 2018



❖ \$6.99 ❖

Pairings

Feta drizzled with olive oil, paired with olives and salted almonds, or roasted asparagus and steamed artichokes with a creamy Dijon mustard dipping sauce.

**Landshut Riesling
Mosel, Germany**

Spiced ginger, ripe peach, baked pear, Red Delicious apples and fresh honeycomb surround a deliciously ripe, yet refreshing center.

BTI Silver Medal Award, 88 points, won in 2016



❖ \$5.39 ❖

Pairings

Honey-roasted ham, shrimp cocktail with a touch of creamy horseradish or smoked salmon spread over a simple sea salt cracker, or paired with most fruit desserts that contain apples, pears or peaches.

**William Wright Chardonnay
Monterey, California**

Toasted popcorn kernels, dried pineapple and papaya, vanilla, nutmeg and allspice are immediate. This creamy and tropical chardonnay also has notes of a perfectly baked snickerdoodle cookie.

BTI Silver Medal Award, 89 points, won in 2016



❖ \$6.99 ❖

Pairings

Buttered popcorn, creamy pasta loaded with wild mushrooms, Cheddar and Gruyère cheese and snickerdoodle cookies.

**La Rue Côtes de Provence Rosé
Cotes de Provence, Rhone, France**

Fleshy nectarine, summer strawberry, salted watermelon and cherry pit make this the perfect wine for every season! A hint of those classic herbes de Provence (lavender, savory rosemary and thyme) also waft from the glass.



❖ \$7.49 ❖

Pairings

Savory fall sausages, roasted mushroom caps or even chips topped with a wood-fired tomato salsa and a garlicky homemade guacamole.

**William Wright Reserve Pinot Noir
Monterey, California**

Smoky cherry, fresh tobacco, forest floor, lush raspberry and mulled strawberry give this Pinot Noir one voluptuous mouthfeel — alluring and textured, backed with hints of dried sage and marjoram.

BTI Gold Medal Award, 90 points, won in 2017



❖ \$8.99 ❖

Pairings

Oven-roasted turkey or a perfectly cooked beef tenderloin smothered in sautéed buttered mushrooms with a side of pan-roasted, balsamic-glazed Brussels sprouts.

**Peaks & Tides Cabernet Sauvignon
Sonoma County, California**

Plush dark Bing cherry, sun ripened raspberry and blackberry, juicy plum and vanilla bean combine with spicy fall roasted chilies, and pink and black peppercorns, making this the perfect wine for enjoying with friends!



❖ \$13.99 ❖

Pairings

A great accoutrement to blue cheese and chocolate, if you're looking to venture into a daring sweet and salty combo!

**Intermingle Red Blend
California**

Blueberry and black cherry compote sit side by side the tastiest combo of raspberry and strawberry fruit. Vanilla, toasted marshmallow and chocolate-covered cherries appear in the palate, making this one decadent liquid treat!

BTI Silver Medal Award, 89 points, won in 2016



❖ \$5.99 ❖

Pairings

Chocolate desserts, artisanal chocolate bars or any combo of those decadent holiday sweet treats.