

October 2026 Wine Bargains

Mix or match any 12 or more bottles for an additional 20% discount

For Carry Out Only

Fall has arrived, and October's Bargain List has plenty of bottles ready for cooler nights and heartier dinners. As always, the goal isn't simply to find inexpensive wine—it's to find bottles that drink like they should cost more than they do. Here are twelve great reasons to explore something new this month.

Sparkling & White Wines

#1 – Poema Cava Rosé, NV, Penedès, Spain

Cava gives you something increasingly difficult to find at this price: sparkling wine made using the same traditional method as Champagne, with the second fermentation taking place right in the bottle. This pretty pink version brings fresh strawberry, cherry and raspberry fruit together with citrus and lively bubbles. Dry, festive and incredibly food-friendly—try it with charcuterie, fried chicken, sushi or brunch. \$14

#2 – Nékora Verdejo, 2025, Rueda, Spain

Verdejo is the signature grape of Rueda, where hot Spanish days and cool nights help create whites with loads of flavor and freshness. Nékora shows off ripe citrus, green apple and peach with subtle herbal and mineral notes. Think of it somewhere in the neighborhood between Sauvignon Blanc and Pinot Grigio, but with a personality all its own. Terrific with shellfish, fish tacos or veggie pasta. \$14

#3 – Les Hauts de Janiel Grenache Blanc / Sauvignon Blanc, 2024, Languedoc, France

Here's an unusual marriage that works beautifully: Grenache Blanc brings body, ripe orchard fruit and texture, while Sauvignon Blanc contributes citrus and freshness. The result is a generous southern French white with peach, pear and lemon notes and plenty of personality. Try it with roast chicken, grilled fish or creamy cheeses. \$16

#4 – Little Sheep Viognier, 2025, Vin de France

Viognier isn't a shy grape, and that's exactly why we love it. Aromas of peach, apricot and orange blossom practically leap from the glass, followed by a soft, silky texture and plenty of juicy stone fruit. If you like a white with a little more flavor and personality, this one's for you. Particularly good with Thai food, curry, spicy shrimp or roast chicken. \$14

#5 – Lobetia Chardonnay, 2025, Castilla-La Mancha, Spain

Lobetia comes from organically farmed vineyards in central Spain, and it's a great example of Chardonnay without a ton of makeup. Ripe apple, pear and citrus lead the way, with a smooth texture and clean, refreshing finish. It's an easy bottle to put on the table with grilled chicken, seafood pasta or roasted vegetables—and a lot of Chardonnay for fourteen bucks. \$14

Red Wines:

#6 – Mas Belles Eaux “Cuvée Belle Époque” Pinot Noir, 2024, France

Pinot Noir at bargain prices can be a tricky hunt, which makes finding a good one especially satisfying. Cuvée Belle Époque is silky and inviting, with bright cherry and raspberry fruit, gentle spice and a soft finish. It's light enough for salmon but has plenty of flavor for roast chicken, pork tenderloin or mushroom dishes. \$15

#7 – Morli Neri Chianti DOCG, 2025, Tuscany, Italy

There's a reason Chianti has lived happily alongside Italian food for generations. Built around Tuscany's beloved Sangiovese grape, this one offers juicy cherry and red berry fruit with touches of dried herbs and spice. Pour a big glass alongside pizza, spaghetti and meatballs, lasagna or anything involving red sauce. Sometimes the classics are classics for a reason. \$14

#8 – Viña Las Perdices “Qué Guapo,” 2024, Mendoza, Argentina

“Qué Guapo” roughly translates to “How handsome!”—so this one already has a little swagger before you pull the cork. From Mendoza's Viña Las Perdices, it's a juicy, exuberant Argentine red with ripe berry and plum fruit, spice and an easygoing texture. A fun bottle for burgers, empanadas, grilled sausages or Taco Tuesday. \$13

#9 – Lionel Osmin “Pied de Perdrix,” 2022, Southwest France

Lionel Osmin specializes in the native grapes and overlooked wine regions of southwest France, which makes his wines particularly fun to discover. “Pied de Perdrix”—literally *partridge's foot*—is an ancient and rare grape related to Malbec. In the glass, expect generous dark and red fruit, savory spice and a smooth, food-friendly personality. Bring on duck, pork, charcuterie or a hearty cassoulet. \$15

#10 – Chispas Garnacha / Syrah, 2024, Campo de Borja, Spain

“Chispas” means sparks, and there's plenty of energy in this juicy Spanish red. Campo de Borja is famous for Garnacha, which supplies ripe raspberry and blackberry fruit, while Syrah adds darker fruit and a touch of peppery spice. Generous, smooth and tailor-made for grilled meats, barbecue, burgers or pizza. \$15

#11 – Bodegas Tempore “Independent” Tempranillo, 2024, Aragón, Spain

We've had some terrific luck with Tempore on the Bargain List, and there's a reason: this family-run estate farms organically and has a knack for making wines that seriously overdeliver. Tempranillo brings ripe cherry and blackberry fruit, subtle spice and a smooth, satisfying texture. Pour it with lamb, grilled steak, Manchego—or just Tuesday night's burger. \$16

#12 – The Wines of Francis Coppola Cabernet Sauvignon, California

Yes, that Francis Coppola. The legendary filmmaker also built one of California wine country's best-known names, and this Cabernet gives you a taste of California Cab without the usual California Cab price tag. Blackberry, black cherry and cassis meet hints of cocoa and baking spice in a rich, smooth style. Steak is the obvious answer, but burgers, short ribs or meatloaf would be pretty terrific too. \$15