

September Wine Bargains

Save 20% on any 12 bottles mix & match

Sparkling & White Wines:

J.P Chenet Blanc de Blancs Brut, NV, France

Don't wait for a "special" occasion to open this great value sparkler. The minute you open it is the special occasion. A blend of white grapes from vineyards in the South of France create this lovely, crisp, aromatic, bubbly with notes of apple and bread dough. It's brut level so definitely on the dry side and is a wonderful match with appetizers and fried foods. \$12

Falernia Pedro Ximenez, 2017, Valle del Elqui, Chile

We love to bring new and different wines to this list every month. We are always looking for the best values regardless of whether they fit the vanilla, chocolate and strawberry categories of the wine world. This bottle is definitely that. Pedro Ximenez is most famous for being a grape in the Sherry blend, but finds a unique personality when grown in Chile. There's aromas of white flowers, fennel and some spiciness, very dry, with bright acidity thanks to the altitude as well as minerality. A great alternative to Sauvignon Blanc for seafood. \$11

Campi Valerio "Fannia" Falanghina, 2017, Campania, Italy

Falanghina is a darling of Southern Italy and this one is grown in the Campania region on the Mediterranean Sea. This example is beautiful, particularly in its expressive, open-knit texture. Sweet perfumed apricots, mint and flowers are all framed by a persistent vein of underlying minerality that gives the wine its balance and harmony. Gorgeous with fresh fish and seafood. \$13

Kaapzicht Chenin Blanc, 2017, Stellenbosch, South Africa

Our good friend Dave McIntyre from the Washington Post labeled this wine a "Great Value" and said, "Chenin blanc excels in South Africa as much as, if not more than, its homeland of the Loire Valley in France. Kaapzicht's chenin is fresh, round and dry, with orchard fruit flavors and a zesty mineral finish." \$15

The Chard Project Chardonnay, 2016, California

Our own Steve Wecker, self proclaimed Champion of Chardonnay, gives this wine "two thumbs way up". Partial barrel fermentation and malolactic fermentation gives the wine rich, tropical fruit notes of pineapple, passionfruit and vanilla. It's well balanced with cooler climate fruit from Monterey and Russian River, so it has lovely balancing acidity that keeps it from being heavy. It's fantastic with grilled chicken with fruit salsa. \$15

Red Wines:

A by Acacia Pinot Noir, 2015, California

The folks at Acacia are masters of Pinot Noir & Chardonnay. This Pinot exhibits a gorgeous nose of sweet black cherry fruit, cinnamon, and dusty cocoa. This medium to full-bodied, pure, elegant, and nicely-textured wine can be drunk now and over the next several years. \$14

Joao Portugal Ramos Alentejo Reserva, 2016, Alentejano, Portugal

This blend of Tempranillo, Syrah & Trincadeira has flavorful young, exuberant fruit, good balance and a little tannin on the finish. It is beautifully balanced and quite delicious. It will hold in your cellar for a few years, but that said, it's meant to drink young. Don't hesitate to dive in. \$12

Antonelli Sangiovese, 2016, Umbria, Italy

The Chianti grape from a region south of Tuscany, this Sangiovese exhibits textbook characteristics of strawberry/cherry fruit, cigar box, and dried herbs. Medium-bodied, richly fruity, and velvety-textured, it should be consumed over the next year to take advantage of its fruit and freshness. \$14

Pares Balta "Mas Petit" Garnacha / Cabernet, 2015, Penedes, Spain

Farmed organically!!

Medium ruby-colored, it exhibits an expressive nose of red currants, cherry, toast and vanilla. Smooth-textured, friendly, and balanced, this value-priced wine is meant for drinking over the next 3-4 years. Pair with cured meat, cheese, and pâté. \$15

Don Silvestre Malbec, 2017, Mendoza, Argentina

This unoaked Malbec displays a nose of spice box and black cherry followed by a medium-bodied, tasty wine with a solid core of fruit and no hard edges. Drink this friendly effort over the next 3 years with burgers and barbecue. \$12

Veramonte Carmenere, 2014, Colchagua Valley, Chile

Carmenere is a late ripening grape variety that does best in warm regions like the Colchagua Valley. The wine is dark and there are spicy notes of ripe plums, earth, cloves, paprika and smoke, heady, rustic and a little chocolatey. The palate is medium to full-bodied with ripe flavors and a chocolate-tinged finish. \$14

Areyna Cabernet Sauvignon, 2015, Mendoza, Argentina

The nose shows subtle aromas of fig, cassis, and dark fruits. The mouth feel is full and rich with notes of chocolate and spices. The finish shows finely grained tannins and bright acidity. Pairs well with grilled pork tacos, stuffed peppers, and meatloaf. \$15