

# July 2026 Wine Bargains

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

***\*For Carry Out Only\****

Summer is in full swing, and there's no better time to explore a few new favorites. This month's collection is packed with crisp whites, refreshing rosés, lively bubbles, and easy-drinking reds that are perfect for backyard barbecues, beach weekends, and dinners on the patio. Whether you're picking up a bottle for tonight or building a mixed case for the season, these wines prove that exceptional value never goes out of style.

## **Sparkling, White & Rosé Wines:**

### **#1 – A to Z Rosé Bubbles, NV, Willamette Valley, Oregon**

A to Z Wineworks has become one of Oregon's most respected wineries by focusing on quality, sustainability, and incredible value. Their sparkling rosé is bright and celebratory, with lively bubbles carrying flavors of strawberry, raspberry, and citrus. Fresh, elegant, and endlessly drinkable, it's equally at home with brunch, sushi, or a sunset on the deck. \$15

### **#2 – Levity Vinho Verde, 2024, Minho, Portugal**

At just ten bucks, this may be one of the best values on the sheet. Lightly spritzzy and wonderfully refreshing, Levity bursts with lime, green apple, and a hint of tropical fruit. Low in alcohol and high in refreshment, it's practically made for hot summer afternoons. Pairs with grilled shrimp, fish tacos, or simply good company. \$10

### **#3 – Molom Blanco, NV, Castilla-La Mancha, Spain**

Spain has quietly become one of the world's best sources for everyday white wines, and Molom is proof. Crisp citrus, ripe pear, and delicate floral notes make this an easy bottle to enjoy anytime. Smooth, refreshing, and remarkably satisfying for the price, it's perfect alongside grilled chicken, seafood, or picnic fare. \$10

### **#4 – La Petite Perrière Sauvignon Blanc, Loire Valley, France**

Produced by the Saget family, who have been making Loire Valley wines for generations, La Petite Perrière showcases why French Sauvignon Blanc remains a benchmark around the world. Bright lemon, grapefruit, and white peach flavors are wrapped in a beautifully fresh finish. A natural partner for oysters, goat cheese, or summer salads. \$13

### **#5 – Chemistry Chardonnay, 2024, Oregon**

Chemistry brings together the best of Oregon winemaking with an approachable, modern style. This Chardonnay offers ripe apple, pear, and a touch of citrus, balanced by a smooth, polished texture. Fresh rather than heavy, it's equally happy alongside roast chicken, grilled salmon, or creamy pasta dishes. \$16

### **#6 – Presqu'île de Saint-Tropez Rosé, 2025, Méditerranée, France**

If summer had an official wine, this might be it. Inspired by the glamorous French Riviera, this pale Provençal-style rosé is bursting with strawberry, watermelon, and citrus zest. Crisp, refreshing, and effortlessly elegant, it's the bottle you'll want chilled all season long. Fantastic with grilled seafood, Niçoise salad, or simply a sunny afternoon. \$15

## **Red Wines:**

### **#7 – Comte de Bernadotte Pinot Noir, Vin de France**

Back by popular demand, this French Pinot Noir continues to impress with its silky texture and vibrant cherry and raspberry fruit. Soft, smooth, and wonderfully versatile, it's equally enjoyable slightly chilled on a warm evening or paired with salmon, roast chicken, or mushroom dishes. \$15

### **#8 – Hoffman Monastrell, 2023, Jumilla, Spain**

Monastrell thrives under the warm Spanish sun, producing reds with incredible richness and character. This bottle delivers generous blackberry, blueberry, and subtle spice with a velvety finish. Bold enough for grilled steaks and barbecue, yet smooth enough to enjoy on its own. \$16

### **#9 – Plaimont "Papa Roc", Côtes de Gascogne, France**

Plaimont is famous for championing the indigenous grapes of southwest France while crafting wines that consistently overdeliver. This blend of Tannat and Cabernet Sauvignon is done in a fresh, easy to understand style. Papa Roc is juicy and expressive, offering layers of ripe berries, gentle spice, and remarkable freshness. Fire up the grill—this one's made for burgers, sausages, and summer cookouts. \$16

### **#10 – Pietro Rosso, Lombardy, Italy**

Northern Italy is known for producing wonderfully food-friendly reds, and Pietro Rosso fits the bill beautifully. Bright cherry, plum, and subtle spice come together in a smooth, easy-drinking style that's hard to resist. Serve with pizza, pasta, or your favorite charcuterie board. \$12

### **#11 – Viña Tinajas "Lorenzo & Gaspar" Carménère / Merlot, Maule Valley, Chile**

Named in honor of generations of the founding family, this Chilean blend combines Carménère's signature dark fruit with Merlot's soft, velvety texture. Blackberry, plum, and hints of mocha create a rich yet approachable wine that's perfect for grilled pork, burgers, or slow-roasted barbecue. \$15

### **#12 – Lobetia Cabernet Sauvignon, 2025, Castilla-La Mancha, Spain**

Lobetia is organically farmed, proving that sustainability and outstanding value can go hand in hand. Rich blackberry, cassis, and a touch of baking spice lead to a smooth, satisfying finish. Pair it with steaks, grilled burgers, or hearty pasta dishes. A terrific everyday Cabernet that drinks well above its price tag. \$14