November 2026 Wine Bargains

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

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

The holidays are coming, and great wine doesn't have to come with a holiday-sized price tag! This month's Bargain List is filled with bottles perfect for Thanksgiving dinner, festive gatherings, and those evenings when friends and family drop by. Whether you're hosting a crowd or bringing a bottle to share, there's something here worth celebrating.

Sparkling & White Wines

#1 – Bassano Brut Blanc de Blancs, NV, Italy

Who says you need a special occasion to open bubbles? Blanc de Blancs means the wine is made from white grapes, in this case Chardonnay, Pinot Bianco & Trebbiano, and this Italian sparkler delivers lively bubbles, fresh green apple, citrus, and a touch of delicate floral character. Dry, refreshing, and wonderfully festive, it's a terrific way to welcome guests before Thanksgiving dinner. Just add a cheese board, smoked salmon, or some crispy appetizers. $14

#2 – Farina Soave Classico, 2025, Veneto, Italy

Soave is one of Italy's great underappreciated white wines, and the Classico designation takes us into the region's historic hillside vineyards. Made primarily from Garganega, this wine offers ripe pear, golden apple, white flowers, and a lovely hint of almond on the finish. There's enough texture to stand up to food without overwhelming the meal. A beautiful match for roast turkey, herb stuffing, or creamy risotto. $14

#3 – Domaine Uby Sauvignon Blanc, 2024, Gascony, France

Southwest France has become one of our favorite hunting grounds for delicious, affordable whites, and Domaine Uby is a great example. Named after the local Uby stream, the estate is known for its fresh, expressive wines. This Sauvignon Blanc delivers grapefruit, lime, passion fruit, and a touch of fresh herbs. Bright and lively, it's perfect with shrimp cocktail, goat cheese, or those lighter appetizers before the big holiday meal. $16

#4 – Domaine de Raissac “Les Crès” Viognier, 2024, Languedoc, France

Viognier may be one of the best-kept secrets for Thanksgiving. Its naturally aromatic personality brings ripe peach, apricot, honeysuckle, and a touch of orange blossom, while its generous texture makes it particularly appealing alongside richer dishes. Domaine de Raissac is a historic Languedoc estate, and this wine has all the fragrant charm that makes Viognier so lovable. Try it with turkey, sweet potato casserole, roasted squash, or even mildly spicy holiday appetizers. $16

#5 – Mas Treinteycuatro (+34) Chardonnay, 2023, Tierra de Castilla, Spain

The name is a little geography lesson: +34 is Spain's international telephone code. Fortunately, you won't need to make a long-distance call to enjoy this Chardonnay. Ripe apple, pear, and citrus come together with a rounded, easygoing texture and a smooth finish. It's the sort of versatile white that feels right at home with roast chicken, turkey, creamy pasta, or baked brie. $14

#6 – Lurton “Les Fumées Blanches” Rosé, 2025, Gascony, France
François Lurton's Les Fumées Blanches wines take their name from the misty mornings that can settle over the vineyards. This pretty French rosé offers fresh strawberry, raspberry, and citrus with a delicate, refreshing finish. And don't let anyone tell you rosé season ends with Labor Day! It's terrific with turkey, charcuterie, smoked salmon, or a holiday buffet where everyone has something different on their plate. $16

Red Wines:

#7 – Rubus Pinot Noir, 2024, Veneto, Italy
Pinot Noir and Thanksgiving are practically made for each other. With bright cherry, raspberry, and subtle spice, this Italian Pinot delivers a silky texture and a gentle touch that won't overpower the turkey or compete with the side dishes. It's equally delicious with mushroom stuffing, roasted pork, or salmon. At this price, you can comfortably put a bottle at both ends of the table. $12

#8 – Alcesti “Nesos” Nero d'Avola, 2023, Sicily, Italy
Nero d'Avola is Sicily's signature red grape, thriving in the island's sunny Mediterranean climate. Alcesti's “Nesos” offers ripe black cherry, plum, and blackberry with hints of Mediterranean herbs and spice. It's generous and flavorful without requiring a special occasion. A wonderful choice for baked pasta, sausage stuffing, roasted meats, or that big family lasagna the day after Thanksgiving. $13

#9 – Viña Leirado Mencía, 2022, Ribeira Sacra, Spain
Here's one of the most intriguing wines on the list. Ribeira Sacra is famous for its breathtakingly steep vineyards overlooking the rivers of Galicia, where some slopes are so dramatic that winemaking is often described as heroic viticulture. Mencía produces beautifully fragrant reds with bright cherry, raspberry, violet, and a touch of savory spice. Elegant rather than heavy, it's a terrific alternative to Pinot Noir for Thanksgiving turkey, duck, mushroom dishes, or roasted pork. $16

#10 – Di Marco Primitivo, 2025, Puglia, Italy
Primitivo is essentially Zinfandel's Italian cousin, and it absolutely loves the sunshine of southern Italy. This generous red delivers ripe blackberry, dark cherry, and jammy plum flavors with touches of warm spice and a soft, satisfying finish. It's just the thing for those colder November evenings, especially alongside baked ziti, sausage and peppers, barbecue, or a hearty holiday lasagna. $15

#11 – Santa Julia Mountain Cuvée, 2024, Mendoza, Argentina
From Argentina's celebrated Zuccardi family comes a terrific blend of Malbec and Cabernet Franc, two grapes that make beautiful music together. Malbec supplies juicy plum, blackberry, and richness, while Cabernet Franc adds floral notes, spice, and a little extra elegance. It's a great bridge between everyday drinking and something special enough for the holiday table. Try it with herb-roasted turkey, beef tenderloin, or mushroom dishes. $16

#12 – H3 Cabernet Sauvignon, 2022, Columbia Valley, Washington
H3 stands for Horse Heaven Hills, one of Washington's premier Cabernet-growing regions, where warm sunny days and cool nights help produce beautifully concentrated fruit. This Cabernet delivers black cherry, blackberry, and currant with hints of cocoa and savory spice. Rich, polished, and wonderfully satisfying, it's a natural for prime rib, roast beef, braised short ribs, or aged cheddar at your holiday gathering. $13