

# September Wine Bargains

## White & Rosé Wines:

### **Moment de Plaisir Rosé, 2018, Languedoc, France**

September is the perfect time to be drinking rosé. The wines have had time to settle and the fruit has totally blossomed. This blend of Grenache and Syrah is fantastic!! The nose is rich and intense and offers a blend of white peach & white pear fruit w/ flowers & subtle citrus notes. The mouth is well-balanced, perfect mix of roundness and freshness with an elegant fruity finish. It's also incredibly versatile when pairing with food. Highly Recommended! \$10

### **Rapaura Springs Sauvignon Blanc, 2018, Marlborough, New Zealand**

The 2018 Marlborough Sauvignon Blanc displays lifted passionfruit, lychee and pink grapefruit aromas with herbal and zesty citrus notes. A pure and vibrant wine with layers of delicious tropical citrus fruits and gooseberry flavors. Pure, fresh and vibrant fruit flavors and crisp acidity combine to deliver a long and refreshing finish. A quintessential Marlborough Sauvignon Blanc, it's sure to impress. Try with grilled fish and herb butter or a crisp Caesar salad. \$13

### **Chateau Pigoudet "Premiere" Blanc, 2018, Provence, France**

A blend of Vermentino & Sauvignon Blanc. This is a really fun, bright, fresh style of white blend destined for seafood, salads and appetizers. Ripe melon and fig notes fill out the medium-bodied palate, while citrus makes an appearance on the crisp, zesty finish. \$13

### **Matthew Fritz Chardonnay, 2018, North Coast, California**

This classic California Chardonnay is sourced from vineyards in Sonoma and Mendocino. Cool climate vineyards lend some flavors of ripe pear and yellow apple. There's orange blossom and some baking spice on the finish along with just a hint of toasty French oak. Lovely with rotisserie chicken or pork chops. \$14

### **Keuntz-Bas Alsace Blanc, 2017, Alsace, France**

With more Michelin star restaurants than anywhere else on the planet, the folks in Alsace know a thing or two about making wines that pair beautifully with food. This rich white blend is based on Sylvaner, Auxerrois and Muscat. It is fabulously fragrant with apricot, peach pit & floral aromas. On the palate there's wonderful richness and lots of spice and ripe stone fruit, but it finishes clean. Sooo good with spicy dishes or Asian cuisine. \$14

## **Red Wines:**

### **Ercole Barbera del Monferrato, 2018, Piedmont, Italy**

A fabulous bistro styled red in a liter bottle with a cool, old school label. It is a delicious wine for the money. Plump and juicy, it bursts from the glass with sweet red berries, flowers and spices, all in a juicy style best suited for drinking over the next few years with classic Italian fare. \$13 / Liter bottle

### **Cartlidge & Brown Pinot Noir, 2017, California**

Cartlidge & Browne's Pinot Noir is better than many we've tasted that sell for five times the price. Its medium ruby color is followed by a soft perfume of sweet cherry fruit and a touch of cinnamon. With good weight, medium body, excellent purity, and a generous, savory texture, it can be enjoyed over the next 1-2 years. Kudos! \$13

### **Donna Laura "Ali" Rosso, 2016, Tuscany, Italy**

This is Sangiovese (the Chianti grape) and Cabernet Sauvignon. The name Ali means "wings" in Italian and is also the name of the winery owner Lia Tolaini-Banville's "little angel"; her daughter. This wine has aromas of juicy red berry fruit. Medium-bodied and soft on the palate, with balanced acidity and ripe tannins. Delicious with pastas and grilled meats, yet also very drinkable without food. \$14

### **Domaine du Prieure Vaucluse Red, 2018, Rhone Valley, France**

This is a project owned by the amazing Paul Boutinot, a wizard at sourcing delicious wines at incredible prices. This dead ringer for a top shelf Cotes-du-Rhone, it offers up spice-laced aromas and flavors of Bing cherries, plum, leather and licorice to go with a medium-bodied, rich and nicely concentrated palate. Complex, elegant and balanced, it will evolve gracefully for 3-5 years. \$12

### **Quinta Cabriz Dao Organic Red, 2016, Dao, Portugal**

The epicenter of value wines is Portugal, with more "Best Buy" distinctions than France, Spain, South America and even the United States. For the price, these wines rarely disappoint. It is darkly colored with a pretty, silky texture. There are light tannins around the edges that provide some support and backbone for this sunny wine. As it opens up, it becomes more flavorful, nuanced with plums and blackberries, plus a little vanilla, and the soft red fruit and dusty cocoa aromatics. \$13

### **Cosentino "The Franc" Cabernet Franc, 2017, Lodi, California**

This is a big, rich, brambly style of Cabernet Franc from the warm Lodi region. Scents of vanilla, cedar and dried herbs rise from the glass. The palate is layered with flavors of black cherry, currant and baking chocolate with hints of cracked black pepper leading to the supple finish. The Franc pairs with just about anything off the BBQ. \$14

### **OZV Old Vine Zinfandel, 2017, Lodi, California**

As American as apple pie, Zinfandel is California's darling grape. This Old Vine cuvee exhibits copious quantities of ripe Bing cherries, medium body, no hard edges, and good purity as well as texture. It is a terrific value. It won't make old bones, but it will be darn delicious to drink over the next 1-2 years. \$15