# **December 2025 Wine Bargains**

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

\*For Carry Out Only\*

## **Sparkling & White Wines:**

## #1 - Cavicchioli 1228 "Snowflake" Prosecco, NV, Veneto, Italy

Bright, crisp, and celebratory, this classic Prosecco delivers pear, green apple, and white peach with fine bubbles and a clean, refreshing finish. It's perfect for aperitivo hour, brunch, or mixing into your favorite spritz. Friendly, festive, and always in season. \$14

### #2 - Kurtatsch Pinot Grigio, 2023, Trentino, Alto Adige, Italy

From the mountainous north of Italy comes this elegant, alpine Pinot Grigio. Delicate citrus and orchard fruit meet a refined, smooth texture with just the right touch of minerality. It's a far cry from basic Pinot Grigio — pair with seafood, risotto, or light appetizers and enjoy the upgrade. Was \$22 \$15

#### #3 – Riebeek Chenin Blanc, 2024, Coastal Region, South Africa

A standout value from South Africa's Western Cape. This Chenin offers juicy flavors of yellow apple, pear, and a hint of tropical fruit with a soft, balanced finish. Easygoing and versatile, it's a great choice for weeknight dinners, chicken dishes, or light Thai curry. \$11

## #4 – Réserve de la Dame à L'Oiseau Blanc, 2023, Rhône Valley, France

A charming white blend (Grenache Blanc, Viognier & Clairette) from the southern Rhône, this bottle brings together floral aromas, stone fruit, and a hint of citrus zest. It's smooth, expressive, and super food-friendly — ideal with roast chicken, vegetable gratins, or soft cheeses. \$14

## #5 - Donovan-Parke Chardonnay, 2023, California

This is California Chardonnay with polish — not too oaky, not too buttery, but just right. It shows ripe pear, apple, and a touch of vanilla with a round, satisfying finish. It's an easy companion for roasted poultry, creamy pastas, or a Friday night unwind. \$15

## **Red Wines:**

## #6 - Chemistry "Alliance" Pinot Noir, 2022, California & Oregon

A cross-border collaboration that blends the ripe fruit of California with the finesse of Oregon. Expect bright cherry, raspberry, and a hint of spice, all wrapped in a smooth, silky texture. Excellent with salmon, roast chicken, or mushroom flatbreads. \$15

#### #7 – Bonavita Red, 2020, Lisbon, Portugal

Portuguese red blends are one of the wine world's best-kept secrets, and this one delivers big. Dark berry fruit, plum, and warm spice notes come through in a bold but balanced style. Pair with grilled meats, sausages, or hearty pastas — a real gem at this price. \$15

#### #8 – Sangre de Toro Garnacha y Cariñena, 2021, Catalonia, Spain

From a classic Spanish label, this red blend offers juicy red fruit, soft tannins, and just a hint of earthy spice. It's bold without being heavy, making it a great partner for tapas, paella, or anything off the grill. Reliable and ready for anything. \$13

### #9 – Scaia Corvina, 2022, Veneto, Italy

Corvina is the key grape in Amarone, and here it shines in a fresher, fruit-forward style. Bright cherry and plum with a soft, velvety texture and a smooth finish. It's an easy red for pasta nights, roast meats, or sipping solo. \$14

#### #10 - Château des Trois Tours, 2022, Bordeaux, France

A classic Bordeaux blend that offers blackcurrant, plum, and subtle herbal notes with a refined, balanced structure. It's the kind of red that feels a little more "dressed up" but still totally approachable. Great with steak frites, roast lamb, or mushroom dishes. \$13

## #11 - Bulletin Place Cabernet Sauvignon, 2024, South Eastern Australia

A wallet-friendly red with impressive depth for the price. Bold dark fruit, a hint of vanilla, and smooth tannins make this Cabernet an everyday favorite. Ideal for burgers, chili, or movie night. If you're stocking up, this one's a no-brainer. \$8

## #12 - Conundrum Red Blend, 2022, California

From the Wagner family of Caymus Vineyards fame, This bold California red blends Zinfandel, Petite Sirah, and Cabernet Sauvignon for a rich, layered profile that's bursting with character. Dark berry fruit, hints of cocoa and spice, and a smooth, full-bodied texture make it a perfect match for BBQ ribs, burgers, or slow-braised dishes. It's plush, polished, and totally satisfying — no mystery why this one's a favorite. \$15