

Case of the Month: February 2025

Sparkling:

White Blend, De Bortoli Jean Pierre Brut NV (Australia) \$10.99

A light and dangerously drinkable sparkler with aromas of citrus, flowers, fresh cream and bread dough. On the palate you'll find complimentary notes of fresh buttered toast and a citrus freshness. Did someone say Brunch?!

White:

Pinot Grigio, Alverdi 2023 (Italy) \$11.99

A bouquet of freshly-cut acacia flowers is mirrored on the palate, along with notes of honeydew melons, green apples, and pears. A lovely and classic Pinot Grigio!

Piquepoul-Terret, Flores "L'Arête de Thau" (France) \$14.99

Terret, an ancient native grape variety of the Languedoc Roussillon, along with Piquepoul, also a native variety of the region, both produce crisp, dry white wines.

Orvieto, Lecciaia 2023 (Italy) \$11.99

Fresh on the nose with a delicate and persistent bouquet. Very elegant on the palate; soft, fresh style with typical almond taste to the finish. A very easy drinking wine!

Blend, Monenvasia 2023 (Greece) \$11.99

Pair with your next Mediterranean meal! Aromas of freshly cut flowers, green apple, and stone fruits. A crowd pleaser for a great price!

Chardonnay, Bandit NV 1 Liter (California) \$9.99

This sneaky little package won't get you busted! Take Bandit along whenever a glass bottle just isn't appropriate. Fruity, crisp and unoaked, this finishes smooth and fresh.

Red:

Pinot Noir, Cono Sur "Bicicleta" 2022 (Chile) \$11.99

Yet another excellent wine from Cono Sur that is far better than its humble price point would suggest. Rich red fruits, blackberries and a hint of spice emerge on the palate.

Blend, Monenvasia 2023 (Greece) \$11.99

This blend of native Greek Grapes Agiorgitiko and Mavroudi is medium to light bodied with flavors and aromas of red cherries, strawberries and a touch of allspice with tannins on the finish.

Monastrell, Sabeo 2023 (Spain) \$11.99

The sun-kissed, dry climate of Jumilla lends to aromas of rich currant and smoke and powerful silky cassis on the palate that finishes smoothly with a perfect balance of acidity and ripe tannins. Pairs well with any grilled meats.

Blend, CARE Nativa 2021 (Spain) \$16.99

With powerful aromas of ripe red and black fruits and notes of cocoa beans, coffee and spice, this is an expressive food wine!

Montepulciano, Biagio 2022 (Italy) \$11.99

This wine is made from grapes grown in the hilly section of Abruzzo, on terrains sloping down toward the sea. Bright red fruits balanced by earth and spices.

Barbera, Alverdi 2023 (Italy) \$10.99

This fruit-forward Northern Italy red is one of our favorites under \$15. Bright red in color with a profile of ripe cherries and blackberries. You might just end up making this your new House Wine!