



## The “Dog Days of August” Wine Flight

We’ve selected some “hot” wine values to enjoy during the heat of summer! Whether you’re cooling off with a nice cold white wine, or looking for a delicious red wine with your summer barbeque, these selections are sure to fit the bill.

### Stump Jump Sauvignon Blanc, 2009 Maclaren Vale, Australia

Like pies and sauce, The Stump Jump Sauvignon Blanc and summer nights go hand in hand. The wonderfully expressive nose is herbaceous to start before opening up to gooseberries, passionfruit and pear. The palate is all a Sauvignon Blanc should be, clean, fresh and full of fruit characters that dance across the palate. The nose is consistent with the palate along with lychee and tropical fruits. With a well integrated backbone the flavors linger as long as you can resist taking another sip. \$9.99



### A to Z Chardonnay, 2007 Willamette Valley, Oregon

The 2007 A to Z Oregon Chardonnay has an expansive aromatic profile of lime blossoms, wet stones, lemon honey, tangerine, guava, granny smith apple and brioche. In the mouth, the wine is bright and intense with good complexity and balance between acid and richness. Classic Oregon steely Chardonnay with a long, clean finish with lingering mineral and citrus notes. \$16.99



### Rabid Red California Blend, 2006 Northern California

A deep ruby/magenta color, the 2006 Rabid Red delivers assertive aromas of plum and cherry jam, along with notes of mocha spice, licorice, and sweet oak. It is dense and full-bodied on the palate, with lots of luscious, roasted black fruit character and suggestions of mineral, spice cake, and toffee. Burly enough to accompany meat pastas and stews, the wine is also refined enough to complement choice cuts of grilled beef or lamb. Great with ribs, too. 55% Petit Sirah, 26% Cabernet, with Merlot and Zinfandel. \$9.99



### Avante Mencia, 2009 Castilla y Leon, Spain

These Mencia vines produce a wine of exceptional finesse and balance. Aromas of sweet and spicy wildflowers compliment the bright fresh raspberry and dark cherry flavors the balance of spiciness and fruit is carried through to the long elegant finish. A unique spiciness makes Mencia the perfect accompaniment to grilled meats and barbeque. \$17.99

