

# August Wine Bargains

## Red Wines:

### **Domaine Guindon Gamay, 2014, Loire Valley, France**

**\$13**

There is nothing better than a slightly chilled glass of Gamay for the dog days of summer. The wine brims with juicy cherry, cranberry and blackberry fruit and a hint of walnut. It's infectiously refreshing and an absolute delight to drink.

### **Martinez LaCuesta Tinto, 2012, Rioja, Spain**

**\$12**

This wine shows cedar, spice, & red berry aromas, & supple, ripe cherry & red currant flavors. Medium-bodied & elegant, this easy-going wine pairs perfectly with a Manchego & Serrano ham sandwich (yummy!) or simple stews or roast chicken.

### **Steele Shooting Star "Scarlet Red", Lake County, California**

**\$13**

This kitchen sink blend from Jed Steele (Kendall Jackson's original winemaker) is a ton of fun. It's Cabernet Franc, Syrah, Zinfandel and Pinot Noir grown in Lake County; just north and east of Napa. Jed's humorous description reads, "This sinfully delicious blend is amazingly balanced with lively cherry and dark berry notes, cloaked in dark chocolate tannins. A clean acidity runs through the finish. A single glass is not possible."

### **McManis Family Petite Sirah, 2013, California**

**\$11**

This more elegantly styled Petite Sirah has beautiful layered notes of blackberry jam, blueberry and cedar. It's a rich, mouthfilling red that is seamless and full bodied with enough stuffing to drink well for five years. But it's so delicious, who could wait that long?

### **Le Petit Jammes Malbec, 2013, Cahors, France**

**\$15**

This rustic red has loads of blackberry and cherry fruit with a spicy, firmly tannic finish. It packs a mouthful for the money and is a natural with grilled steaks.

### **Parados "Winemaker's Select" Red, 2014, Mendoza, Argentina**

**\$15**

This fun blend of Tempranillo, Sangiovese, and Malbec is pretty spectacular and definitely better than the sum of its parts. Sangiovese gives the wine gorgeous red raspberry fruit, the Tempranillo brings dark fruit, spice and elegance, and the Malbec adds backbone, structure and depth. Impressive.

### **Las Perdices Cabernet Sauvignon, 2013, Mendoza, Argentina**

**\$13**

Las Perdices is "the partridges", named for the amount of wild birds that live among the vineyards. This over-delivering Cabernet is a glass-staining purple. Aromas of spice box, black currant, blackberry, and violets lead to a dense, rich, layered Cabernet which should continue to blossom for another 1-2 years and definitely hold in the cellar for 5-8 years.

## **White & Rosé Wines:**

### **Baci Vivaci Grillo Frizzante, Sicily, Italy**

**\$14**

This is a fun, fresh, spritzy white from Southern Italy. Aromas of jasmine, green apple and peach pit with a touch of minerality. Tons of fun and perfect for oysters, seafood appetizers and salads.

### **Heredad Penelosa Verdejo, 2013, Rueda, Spain**

**\$14**

A gorgeous nose of quince, apricot, fresh herbs, citrus, and melons. On the palate it has a supple texture, excellent richness and balance. Perfect for roasted chicken or grilled fish.

### **Giesen Sauvignon Blanc, 2014, Marlborough, New Zealand**

**\$13**

"Crisp, light-bodied, intense and refreshing, offering a beam of lime-centered citrus flavors that show a touch of grassy green notes, with passion fruit and peppery floral tones on the finish." 89 points, Wine Spectator

### **Evolucio Tokaj Furmint, 2013, Hungary**

**\$13**

Evolucio Furmint is a delightful white wine gem from the Tokaji region of Hungary, renowned for its dessert wines. In this wine the same Furmint grape is used to produce a crisp, dry refreshing white perfect for summer & fall enjoyment. If you've never tasted a dry Furmint from Hungary, this is your chance to discover a great new wine! This unoaked wine is aromatic and richly flavorful, bursting with citrus, green apples, apricots, floral and mineral notes. The palate is slightly off-dry, ripe with rich flavors of stone fruits and citrus. It is long and flavorful on the dry finish. Enjoy Evolucio Furmint over the next 3-4 years on the porch with friends or paired with roast chicken, grilled fish, Thai dishes, and Cobb salad.

### **Chateau La Tour Beraud Rosé, 2014, Languedoc, France**

**\$14**

Red fruit scents lead to a medium-bodied, velvety-textured character packed with thick cherry & strawberry flavors. This wine comes to life when served with grilled, garlic-covered shrimp or any seafood on the grill.