

# June Wine Bargains

## Red Wines:

### **Villa Ste. Croix Pinot Noir, 2013, Languedoc, France**

**\$13**

Silky aromas of wild strawberries and red currants with a touch of smoke. The palate is deeper and richer with some grip that gives it structure and backbone. Goes great with Indian, roast lamb & barbecue.

### **Vina Collado Garnacha / Syrah, 2013, Campo de Borja, Spain**

**\$9**

This is a silly bargain from one of our favorite spots in Spain for high quality, low cost wine. It reveals classic aromas of kirsch liqueur, raspberries, licorice, and subtle pepper. Ripe and medium-bodied, with good underlying acidity as well as loads of fruit, it will continue to drink well for the next few years. It's so delicious now, it will be tough to be patient.

### **Chateau de Ruth "Jardin de Ruth", 2013, Vaucluse, France**

**\$13**

Here's perfect summer sipper than can definitely take a chill. Drop it in the cooler and take it on a picnic. A blend of Grenache and Marselan (a Cabernet/ Grenache cross), it has a Beaujolais like nose of spirited, juicy red fruit and a hint of flowers. The palate is all cranberry and spice. Yum!

### **Mojo Zinfandel, 2012, Amador, California**

**\$15**

Amador has lots of old Zinfandel vineyards that were planted during the Gold Rush. This wine has lots of dark briary, brambly blackberry and raspberry fruit, delicious baking spice and some toast on the finish. Screams for barbecue and burgers.

### **Los Medanos Malbec, 2013, Mendoza, Argentina**

**Organic!!**

**\$14**

This organically farmed Malbec exhibits an expressive, smoky nose accompanied by earth notes, violets, and black cherry. The wine has remarkable depth and concentration for its humble price and a lengthy, sweet finish. It will offer pleasurable drinking over the next three years.

### **Chateau La Mothe du Barry, 2013, Bordeaux, France**

**Organic & Biodynamic!**

**\$13**

We love the upfront fruit of this 100% Merlot. It has loads of currant, plum and dark cherry fruit alongside dusty cocoa and tea spice. The classic Bordeaux notes shine through on the finish; cigar box, leather and pencil shavings. Well crafted and a delicious value.

### **Ironstone Cabernet Sauvignon, 2013, California**

**\$13**

We've been waiting for this new vintage to arrive for several months. We're super excited to have it on the list this month. You're going to love its saturated dark ruby/purple color, a blossoming nose of cassis, herbs, and spicy new oak, medium to full body, excellent concentration, soft enough tannin to make it accessible and delicious now, but enough structure and concentration to last for several years. The low price makes this beautiful wine a super bargain!

## **Sparkling & White Wines:**

### **Baron de Breban Rosé, N.V., Provence, France**

**\$12**

A tempting nose of cherry blossom and strawberry leads to a crisp, dry palate of spring flowers, cracked pepper and red fruit. An absolutely delicious sparkler for all of summers celebrations.

### **Delaunay Touraine Sauvignon Blanc, 2014, Loire Valley, France**

**\$14**

From a superb small grower in the Touraine region, situated in the middle of the Loire Valley. Aromatic, steely Sauvignon just bursting with gooseberry fruit, cut grass and citrus.

### **Dry Creek Chenin Blanc, 2014, Clarksburg, California**

**\$12**

David Stare at Dry Creek has been making Chenin Blanc for ages. It is consistently the most highly awarded Chenin from California. The fruit they source from vineyards near the Sacramento Delta produces wine with fragrant aromas of tropical stone fruits such as white peach, melon, and citrus. A few minutes in the glass reveal the wine's signature mineral characters, and even some chalky notes, which are an ode to the variety's Loire Valley roots. The palate expresses soft apple flavors along with zesty citrus and, overall, an excellent sense of balance and freshness.

### **Petit Balthazar Viognier / Sauvignon Blanc, 2014, Languedoc, France**

**\$11**

We absolutely love this blend. These two grapes play so well together; we're surprised we don't see more of them. Viognier brings peach pit, honeysuckle and exotic spice while the Sauvignon Blanc provides bright acidity, melon and fresh herb. The combination is sublime with roasted chicken or pork chops.

### **Marc Cellars Chardonnay, 2013, California**

**\$14**

This is a delicious, well crafted Chardonnay from vineyards throughout California. Ripe pineapple, golden apple and Anjou pear are balanced by citrus notes and a smooth, creamy finish. Perfect for richer seafood dishes.