

November White and Red Cheap & Cheerful \$76.50

2019 Corsini Langhe Bianco Italy \$14

Here is a unique white blend that is clean yet layered with complexity and texture. It balances high wire acidity with subtle characteristics of almond, citrus and just ripe pear. This is a perfect wine to pour with light appetizers or fish, and a great break from your everyday white. It is a playful blend of Arneis, Chardonnay and Sauvignon Blanc all from the Estate's own vineyards

2019 Torres Verdeo Rueda, \$15

Pale gold color. Fragrant, clean and crisp, with delicate vegetative (fennel), spicy (anise) and fruit (passion fruit) notes. Silky but firm on the palate with fine fruit acidity.

2017 Nine Hats Pinot Gris WA. \$15

This medium-bodied Pinot Gris offers vibrant aromas and flavors of white peach, orange blossom, honeysuckle and ripe citrus that lead to a pleasantly crisp finish.

2019 Anne Amie Pinot Gris, Oregon \$15

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were whole cluster pressed and placed into temperature controlled stainless steel fermenters, where they were slowly cold-fermented at 45°F for maximum varietal character. 15% of the Pinot gris was fermented in neutral barrels at 55°F to enhance mouthfeel and aged on the lees for four months before bottling. AROMA Bartlett pear, gardenia, white peach, white tea, jasmine, graham cracker, straw
FLAVOR Asian pear, white fig, white peach, white strawberry, fennel flowers FINISH dry, long, acid driven SUGGESTED FOOD PAIRINGS roast chicken, Caesar salad, mussels, quince glazed pork chop, grilled squash, pan seared trout, bibimbap

2017 Louise Latour Grand Ardeche Chardonnay France \$16 Our Grand Arcèche 2017 has a lovely pale yellow color revealing a nose composed of many flavors : brioche, vanilla and plum such as greengage. The mouth is long, round and rich alluring fresh fruits and vanilla. Food Pairing
Aperitif - charcuterie - shellfish - fish

2019 Nicolas Potel Terres de Gamay Rose France \$10 An aromatic explosion expressing fresh red fruit flavors, with an elegant, balanced roundness pleasantly followed by a fresh finish and a beautiful liveliness expressing all the richness of its "terroir" of origin.

Serve cool, at a temperature of 46-50°F and enjoy as an aperitif with tapas, appetizers, grilled meats, fresh fish- a la plancha - with vegetables, mixed salads and lighter cheeses. Drink now or within 2 years.

November Red Cheap & Cheerful Six \$71.10

2017 Matthew Fritz Cabernet Sauvignon North Coast \$14 This full-bodied and firm-textured wine checks all the boxes, from powerful black-fruit flavors to mild oak spices and a rich, moderately tannic texture. It will pair nicely with rich, meaty entrées. **90 Points Wine Enthusiast BEST BUY**

2018 El Cipres Malbec Mendoza Argentina \$10 Delicate, balanced and round. Intense, presence of bright red ruby. Notes of plums and raspberries with touches of vanilla and chocolate. Sweet and round tannins with a strong after taste that allows an important finish in mouth.

2018 Barbi Qui Pro Quo Umbria Rosso Italy \$13 50% Sangiovese 50% Montepulciano vinified in stainless steel vats, the maceration on the skins lasted 12 days. Deep ruby color with a happy factor of 13.5. the bouquet has hints of ripe undergrowth fruits. Pairs well with various dishes; best with roasts, game, cold cuts and seasoned cheese.

2019 Saint Cosme Cotes-du-Rhone France \$15 Be warned – this is a stellar vintage, the greatest since the extraordinary 2010. Of course, 2016 is great too, and even 2015, which in Saint Cosme was memorable. But there is a freshness, an intensity, an evanescence, something undefinable that is charming and vibrant in the 2019s. Blackberry, smoked bacon, charcoal, blueberry, rose.

2017 Cana's Feast Bricco Red Wine \$15 Ripe raspberry interplays with darker notes of boysenberry and baking cocoa on the nose. Full flavors of cherry, brown sugar, and coffee serve as a base for more subtle mineral and iron nuances. Generous acids provide mid-palate structure leading to a long, round finish. A great Thanksgiving Wine!

2018 Altovinum Evodia Garnacha, Spain \$12

This 100% Garnacha offers a lovely perfume of spice box, mineral, and wild cherry. This perfectly balanced mix of flavors lends itself to an intensely fruity wine with loads of taste, a smooth texture, and a pure, fruit-filled finish. Pairs well with white and red meats roasted or grilled, big game, meat casseroles and stews, complex sauces, foie gras and legumes or blue and cured cheeses