



Grand Premier Releases

The Angels

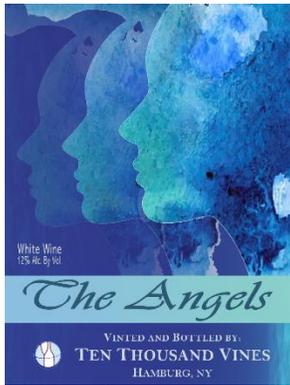
Verdejo, Sauvignon Blanc, Muscat

2017, La Mancha, Spain

30 cases

Price \$ 22.99

Club \$20



It took three angels to come together to make this beauty! Who are the three angels, you ask? Its true that Bill, Karl, and Mike had their hand in the wine's making. But the angels to whom I refer are Verdejo, Sauvignon Blanc, and Muscat--the varietals blended to make it so special. Verdejo is a grape grown almost exclusively in Spain. It tends to make a lighter and crisp wine, with notes of lime and green melon. By itself, Verdejo makes a delightful wine, albeit not particularly complex. That's where Sauvignon Blanc and Muscat come in. Sauvignon Blanc adds body and additional acidity, with green herbaceous notes. Muscat lends fruitiness and a hint of honey on the finish.

The resulting wine is refreshing and soft. It starts with loads of fruit, but the acidity and herbaceous notes support the fruit impressive length. The finish is off dry, with a hint of honey on the end.

Try serving this wine well chilled and pair it with lightly spiced Thai or Vietnamese sauces. The fruity character elevates the food's flavors while the grassy character underscores the spices. And the touch of sweetness will help moderate a little heat along the way.

Paradosso

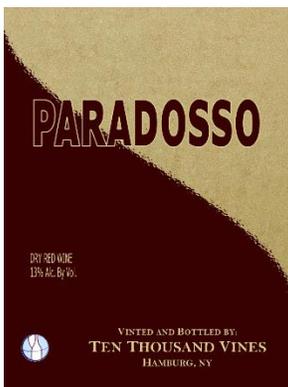
Barbera

2017, Piedmont, Italy

30 cases

Price \$ 22.99

Club \$20



We are extremely excited to share this new dry red wine with everyone! Unfortunately, our introduction will not do this wine justice. We chose to name this wine Paradosso (Italian for Paradox) because it defies a being described with a simple adjective. Pour it in your glass and see how dark and inky the color is. Yet, the wine can hardly be called heavy. The flavor profile includes cherry and dried strawberry, flavors typically associated with bright and lighter bodied reds, yet this wine is hardly lighter bodied. It is jammy, without being thick. It is smooth, without being tannic. And it is rich without being oaky. This wine presents itself as a true Paradosso, or paradox!

Barbera is a grape variety originally cultivated in Italy. To this day, the vast majority of Barbera grown world wide is from Italy. And, in fact, this varietal is the third most planted in Italy after Sangiovese and Montepulciano. It is low in tannins and high in acidity. In this way it similar to the lighter Pinot Noir. However, unlike Pinot Noir, the skins are highly pigmented and produce a deeply colored wine.

Paradosso is a great food wine. It is at home paired with antipasto, including hard cheeses and olives. It also has enough body to enhance stews and meaty pasta dishes.

More New Releases

SWEET WINES



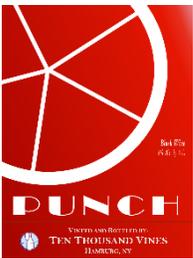
I Can Explain!

Red Sangria
20 cases

Price \$ 14.99

Club \$ 13

Be a little naughty this holiday and enjoy the sweetness of orange and spice.



Punch

Grapefruit Watermelon
10 cases

Price \$ 13.99

Club \$ 12

Punch up your day with great candied fruit flavors!



2016 Niagara

NY State (Seneca Lake) Club \$ 14
30 cases

Price \$ 15.99

Chill out with a crisp and fruity Niagara wine. Sweet and smooth!

DRY WINES



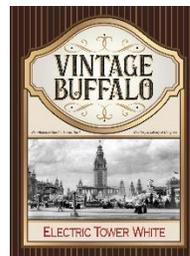
Fleur Blanche

California Chardonnay
3 cases

Price \$17.99

Club \$ 16

A crisp and delicate white in the style of the Grand Crus of Chablis. Hints of green apple and white flowers.



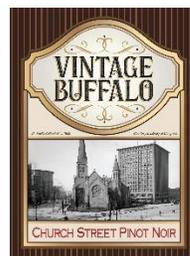
Electric Tower White

Italy, Pinot Grigio
30 cases

Price \$14.99

Club \$ 13

Refreshing and bright—classical Pinot Grigio styling.



Church Street Red

California Pinot Noir
30 cases

Price \$16.99

Club \$ 15

Just won Double Gold and rated 93 Points by the American Wine Society!