

September's



# Top Ten

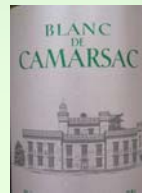
## Wine Values

*Hand-selected for their balance of quality and price, we think these ten wines are great values that will make your autumn parties and cookouts something special. Enjoy!*



### Melini Chianti Italy

*Need a wine to go with pasta and tomato sauce? This Chianti has cherry and raspberry aromas with notes of toasted almond, violets and wild berries. And at this price (only \$7.99), you won't mind putting a little in the sauce!*



### Blanc de Camarsac Bordeaux Sauvignon France

*Crisp and racy are the perfect descriptors for this 100% Sauvignon Blanc. Grapefruit and lemon flavors combine with minerals and a hint of freshly-mown grass to create a refreshing wine. It will make you want a second glass, especially with shellfish or green salads.*



### Washington Hills Cabernet Sauvignon Washington

*Blackberry, black cherry and plum mingle with eucalyptus and green pepper, giving balance to this medium-bodied wine. A touch of smoke on the finish makes it a great match for grilled foods.*



### Bauer Haus Riesling Spatlese Germany

*Having spicy Asian fare for dinner? This wine has the perfect balance of sweetness and acidity to put out the fire from those chilies! Ripe peach and nectarine flavors dominate, with a touch of honey and citrus on the finish. Not too sweet and not too dry -- just right!!*



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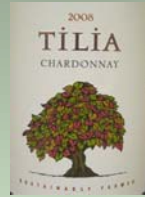


# 10% off *any* six bottles wine discount



## Domaine Camp Galhan France

*Named after an ancient Roman camp located next to the winery, this 50/50 blend of Syrah and Grenache is as brawny as the Roman soldiers likely were. Intense aromas of anise, blackberry, black cherry and tar precede black fruit flavors and structured tannins. This wine needs a hunk of meat or a mountain cheese to tame those big flavors.*



## Tilia Chardonnay Argentina

*Ripe tropical fruit on the nose with notes of flowers and citrus give way to a full mouthfeel. Concentrated pear and fig flavors backed by vanilla and sweet spice make this a great pairing for seafood or chicken in a cream sauce.*



## Block Nine Pinot Noir California

*Made at a winery that focuses on Pinot Noir, this wine expresses true varietal characteristics at a value price. Strawberry, violet and dark cherry perfume your glass, and a hint of leather and toasted oak add complexity. But it is the velvety texture that makes it a truly appealing wine, and very tasty with roast chicken as well!*



## Luccarelli Primitivo Italy

*(aka Italian Zinfandel) The winery picks their grapes early to preserve freshness and avoid the high alcohol that can sometimes be found in Zinfandel wines. The result is very balanced, yet still lush and full, with red cherry, raspberry, vanilla and spice flavors. Try it with pizza topped with crushed red pepper.*



## Bogle Phantom California

*A blend of Petite Sirah, Zinfandel and Mourvedre, this dark and brooding wine fills your glass with luscious fruit and toasty spice. Blackberry, blueberry and black pepper flavors are made even more complex by nuances of cinnamon, nutmeg and juniper. The Phantom has returned!*



## Theodorus Pinot Gris Germany

*Delicate aromas of pear and peach mingle, while the palate offers stone fruit and mineral flavors. Bridging the gap between crisp Italian Pinot Grigio and lush Oregon Pinot Gris, it will pair well with seafood and light pasta dishes. This wine is produced by a German family that has been making wine since 1778.*



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