

May's



Top Ten

Wine Values

Hand-selected for their balance of quality and price, we think these food-friendly wines are perfect for holiday gatherings and everyday enjoyment.



Bayten
Sauvignon Blanc
South Africa

This dazzles with fresh aromas of green melon, plum and lemon curd that are accented by herbal notes of fresh-cut grass and sweet pea. Oodles of bright, mouthwatering citrus flavors and a touch of under-ripe peach, would pair well with seafood.

~~\$17.99~~..now **\$13.99**



Lafage
Rosé
France

Flavors of white peach, orange zest, and salty sea breeze aromas make this a captivating rosé, with a crisp finish. Just waiting for an invitation to the back patio with smoked salmon.

~~\$22.99~~..now **\$15.99**



Dom. Jean-Paul Balland
Sancerre
France

Family owned, and sustainably farmed from the Loire Valley in France. Peach, white flowers and citrus are supported by lemon/lime, more peach and minerals on the palate. Salads would make a nice match.

~~\$21.99~~..now **\$19.99**



Feigl
Pinot Bianco
Italy

100% D.O.C. Collio Pinot Bianco. No oak, just fresh and vibrant white flowers, green apple, white peach and minerals. This would pair well with seafood.

~~\$12.99~~..now **\$9.99**



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10% off *any* six, 15% off *any* twelve bottles wine discount



Lafage Nicolas France

Old-vine Grenache, from the C tes Catalanes region in France. This is super ripe, loaded with black cherry fruit that comes awfully close to being chocolatey on the finish.

~~\$16.99~~..now **\$13.99**



Terra d'Oro Chenin Blanc California

Aromas of juicy tropical fruits, fresh lemon and hints of spice lead into flavors of pink grapefruit, papaya, and subtle sweet mango. This wine is lively, refreshing and charming. Shellfish would pair nicely.

~~\$16.99~~..now **\$11.99**



Crios Malbec Argentina

Ripe notes of black cherries, spices and violets lead into crushed blueberries, cherries and blackberries that are supported with subtle oak notes. Pair this with burgers off the grill.

~~\$16.99~~..now **\$11.99**



Finca Museum Spain

Tempranillo. Bright, ripe berry aromas are in the forefront, with a bit of raisin, vanilla and wood spice notes that linger on the palate. A nice match for roast beef.

~~\$23.99~~..now **\$18.99**



Val Joanis Ros  France

From the Luberon region in southern France. A blend of Syrah and Grenache, offering up flavors of red berries and citrus.

~~\$13.99~~..now **\$12.99**



The Stump Jump Shiraz Australia

Lively flavors of plum and blackberry followed by subtle notes of herb, chai tea and hints of cigar box that linger on the long, expressive finish.

~~\$14.99~~..now **\$11.99**



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