

## Case of the Month: February 2024

### Sparkling:

**White Blend, De Bortoli Jean Pierre Brut NV (Australia) \$10.99**

A light and dangerously drinkable sparkler with aromas of citrus, flowers, fresh cream and bread dough. On the palate you'll find complimentary notes of fresh buttered toast and a citrus freshness. Did someone say Brunch?!

### White:

**Pinot Grigio, Gabriella 2022 (Italy) \$10.99**

A classic Italian white with flavors of lemon, lime, pear, and a hint of golden apple. Splash a bit of this into your scampi and enjoy a big glass too!

**Macabeo, Collado 2021 (Spain) \$10.99**

Pale yellow color, with vibrant green hints. Elegant nose of tropical fruit and citrics. Fresh, balanced and long in the mouth.

**Muscadet, Michel Lelu Muscadet 2018 (France) \$11.99**

Classic citrusy aromas of passion fruit and lemon zest meet ripe orchard fruit and minerality. Concentrated flavors of green apple and pear are elevated by bracing minerality and zippy acidity that refreshes the palate.

**Roussane, Les Jemelles 2021 (France) \$13.99**

Softness and roundness with a lively personality, this wine seems to offer it all at a great bargain! Fresh aromas of lemon, pear, and apple. Don't even get us started on the palate and finish!

### Red:

**Pinot Noir, Cono Sur "Bicicleta" 2022 (Chile) \$11.99**

Yet another excellent wine from Cono Sur that is far better than its humble price point would suggest. Rich red fruits, blackberries and a hint of spice emerge on the palate.

**Blend, Paxis 2021 (Portugal) \$12.99**

Luscious black cherry, bright raspberry and subtle red pepper notes shine in every sip of this red wine blend from Portugal. Serve this balanced and fruity wine alongside fried tuna confit, grilled steak with salsa verde or lamb skewers.

**Monastrell, Sabeo 2020 (Spain) \$11.99**

The sun-kissed, dry climate of Jumilla lends to aromas of rich currant and smoke and powerful silky cassis on the palate that finishes smoothly with a perfect balance of acidity and ripe tannins. Pairs well with any grilled meats.

**Pinot Noir, Between the Vines NV (California) \$11.99**

A light, fresh Pinot with ripe red fruit and juxtaposing notes of earthy mushrooms. Full of dark, brambly berries and just a touch of cocoa for a smooth and seductive finish.

**Garnacha/Syrah, Collado 2022 (Spain) \$10.99**

Mouthwatering wild berry and black cherry intertwined with a little earth and black pepper on a silky texture. Pair with pizza, burgers and your favorite roast meats.

**Montepulciano, Biagio 2021 (Italy) \$11.99**

This wine is made from grapes grown in the hilly section of Abruzzo, on terrains sloping down toward the sea. Bright red fruits balanced by earth and spices.

**Cabernet Sauvignon, Glenbrook 2021 (California) \$12.99**

The deep ruby red color with aromas of berries and cedar are the characteristics of this vintage varietal. It is a medium-bodied wine with just a hint of oak that is smooth, fruity and ready to drink. Pairs with filet mignon.