

# HAPPY HOLIDAYS

December 2016 \* Traditional

#### UPCOMING PICKUP PARTIES

Sunday, December 4th, 4-6pm Tuesday, December 6th, 6-8pm

Sunday, January 8th, 4-6pm\* Tuesday, January 10th, 6-8pm

\*Due to New Year's, January's pickup parties will be held the second Sunday and following Tuesday.



# COTE MAS BRUIT

Limoux, France 60% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir, 10% Mauzac

Pale yellow with delicate and persistent bubbles. An intense and refined nose of honey, acacia and crystallized lemon lead way to a harmonious palate of citrus fruits. A great balance of sugar and acidity with a long finish. \$18.99

### FROG PRINCE

Napa Valley, California 61% Cabernet Sauvignon 34% Merlot 5% Malbec/Cab Franc/ Petit Verdot Co-ferment

The 2014 Frog Prince combines different varietals in classic Old World style. Cherry blossom and red plum scents dominate with a delicate aroma of almond paste which adds subtle complexity. The mouth follows suit with its bright red fruit impressions; the tannins are those that you find near the pit when eating stone fruits which gives the palate a decidedly toothy feeling. It is old school in all the good ways and a terrific food wine with its stimulating palate. \$29.99



# SAINT ANGEL

Rhône-Alpes, France Pasteurized Cow's Milk

This luxurious triple-creme has a similar shape as square Pont l'Eveque, but Saint Angel is more plump and pillow-like and covered with a fluffy, white rind. Beneath its rind lies an ivory paste with the testure of chilled, whipped butter. Its flavor is buttery, too, with the right amount of salt, a somewhat strong tang (especially by the rind), and a hint of earth and white mushroom. \$19.99 lb



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Lodi, California Tannat

The 2013 Inkblot Tannat has a stunning crimson color that fades to an opaque garnet at the rim. It possesses dark aromas of dried black fruit, earth, and smoked meat. Complex flavors of red berries and spice emerge on the palate accompanied by bold tannins. This Tannat is drinking beautifully now, and will only get better with bottle age. \$41.99

# STONE STREET

Alexander Valley, California Cabernet Sauvignon

The 2013 Stonestreet Estate Cabernet Sauvignon conveys vivid aromas and flavors of black cherry, satsuma plum and blood orange with bay leaf, fresh tobacco and cocoa nib adding further dimension. The palate offers a generous, beautifully extracted texture, all of which is kept in balance by the freshness of the fruit that one finds on the mountain, and an indelible stony signature — wrapped in ripe, chalky tannins that satisfy immediately and yet will easily reward a decade of cellar time. \$44.99



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