

Main Wine Regions of Greece

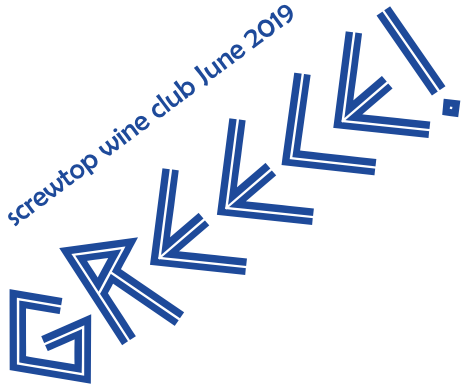


screwtop wine club June 2019

GREEEE!



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Techni Alipias 2018

Blend: Sauvignon Blanc 80%,
Assyrtiko 20%

Location: PGI Drama

Notes: The Sauvignon Blanc in this blend offers a rich aroma of mature white fruits, while the Assyrtiko provides crisp taste, and structure. The two varieties blend in an elegant and harmonious combination. **\$18.99**



Avantis Holytime 2014

Blend: Syrah 92%, Viognier 8%

Location: Evia

Notes: Dark ruby color, nose of intense complex bouquet, aroma of violet, licorice and red fruit. Spicy rich palate, delicate fine grained velvet tannins, slightly high acidity. High flavor intensity of apricots, nicely mixing with sweet red fruit, spices and long finish. **\$32.99**



Dalamára 2016

Varietal: Xinomavro

Location: Naoussa

Notes: Complex aromatic bouquet of tomato leaves, prune, black olive with hints of violet and tobacco. Light to medium body, medium to high acidity, very well structured tannins. **\$23.99**



Le Sang de la Pierre 2016

Varietal: Agiorgitiko

Location: Nemea

Notes: This is a Big Boy with plenty of dark fruit and plums. It is aged for 14 months in mostly new French oak. Tannins are assertive and built for the long hall. Put it away for a few years, but if you can't resist light up the grill. **\$32.99**

UPCOMING PICK UP PARTIES

June - Greece

Sunday June 2nd 4-6pm

Sunday June 4th 6-8pm

July - Grillin' & Chillin'

Sunday June 30th 4-6pm

Tuesday July 2nd 6-8pm



Olympus Feta

70% Sheep's Milk, 30% Goat's Milk (Pasteurized)

Notes: Olympus Feta Cheese P.D.O. is a firm white cheese with a crumbly texture and an authentic rich and tangy flavor. Produced from sheep's and goat's milk and matured according to a traditional recipe. It can easily be baked and grilled, giving the potential for endless dishes including salads, pastries, pies or mixed with fresh vegetables. **\$13.99 lb**