



Join us for Saturday afternoon wine tastings, 2 to 6:30 p.m.

This Saturday, February 2<sup>nd</sup>

## Big Game Quaffers

### Whites

#### Hofer Grüner Veltliner, 2009

The big green bottle is back and just as before, totally quaffable. My original tasting notes included some perspective from Terry Theise and as we slog through the vagaries of winter, it's worth repeating: "This wine is much better than it "needs" to be, and costs about a third what it's worth. It has remarkable polish and sheer delight of fruit; prototypical Grüner Veltliner, long, peppery and happy, with a creamy sort of smoothness..." Whether it's guacamole, chicken tacos or some spicy wings, the Hofer rocks- and it's organic.

Reg. \$12.99 (1 liter)

Special \$11.69

#### A to Z Pinot Gris, 2008

With its dynamic combination of pleasing texture and lively flavors, Pinot Gris is a versatile wine with food and Oregon is producing Pinot Gris of style, substance and distinction. More textured and richer than its Italian cousin, Pinot Grigio, Oregon Pinot Gris has rounded flavors of apple, melon and tangerine framed by crisp acidity and minerality. A to Z has earned a place as our go-to source of good value Oregon Pinot Gris and Pinot Noir. Bring on the shrimp cocktail and veggies with buttermilk ranch dip.

Reg. \$15.99

Special \$14.39

### Reds

#### Trumpeter Pinot Noir, 2008

As the Pinot Noir grape becomes more established in newer wine regions around the world, we're seeing more value-priced Pinot Noir from places not traditionally associated with Pinot. While quality is spotty at this end of the market, the better examples have good Pinot Noir character and unlike California, do not use grapes such as Zinfandel or Petite Sirah, which enhance color and body but obscure the character of Pinot Noir. Trumpeter is the value line from Rutini Wines, one of the oldest family-owned wineries in the Mendoza region of Argentina. 100% Pinot Noir with a touch of oak and soft tannins, this is made in the generous New World style. Nice with a burger, stuffed mushroom caps or Chex mix.

Reg. \$10.99

Special \$9.99

#### Sextant Zinfandel, Central Coast, 2007

The Central Coast of California, which extends from Monterey to south of Santa Barbara, is sprawling, diverse and easily the most dynamic and exciting wine region of the Golden State. Between Monterey and San Luis Obispo is Paso Robles, an American Viticultural Area (AVA) that has some of the largest winery operations in the state and some of the smallest. Sourced from estate vineyards in Monterey and Paso Robles, this Zinfandel is from the UC Davis Primitivo clone blended with 18% Petite Sirah aged 11 months in oak. A hearty companion to a deep bowl of red- chili, that is, or some kickin' barbeque. 1,275 cases produced.

Reg. \$17.99

Special \$16.19

- Jeff Gledhill

Special pricing applies the day of the tasting only

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