

# February Sampler



## **Corte Mainente**

*Soave, Italy*

Soave ('swah-vay') is a zippy white, made from grapes grown around the medieval village of Soave. This charmer bursts notes of apple, pear and melon.

*Pair with Calamari or Lemon Chicken*



## **Weingut Markus Huber**

*Traisental Valley, Austria*

Gruner Veltliner has become one of the most important grape varieties in Austria. This white is crisp and racy, mixing papaya, citrus and white pepper.

*Pair with White Fish or Clam Linguine*



## **L. Tramier & Fils**

*Burgundy, France*

Stemming from the infamous region of Burgundy, is a succulent and delightful Pinot Noir. It offers a mix of blue and purple fruit, with a hint of spiced herbs.

*Pair with Pork Chops or Mushroom Tart*



## **Bodegas Bocopa Alcantara**

*Alicante, Spain*

This little firecracker is a blend of Monastrell, Cabernet Sauvignon and Tempranillo. It carries a fresh mingle of dark cherry, blackcurrant and balsamic.

*Pair with Pierogies or Beef Short Ribs*



## **Paolo Cottini Ripasso**

*Veneto, Italy*

The term 'Ripasso', sounds like and in fact means 'repassed'. The end result is a bold and exciting wine, carrying a mix of kirsch, raisin, blackberry and licorice.

*Pair with Baked Lasagna or Bolognese*



## **Stephane Usseglio Les Amandiers**

*Rhone Valley, France*

This is a rare and unique blend of Grenache, Alicante, Clairette and Merlot. It carries some grip, with a fusion of black fruit, plum jam, cedar and violets.

*Pair with Lamb Ribs or Bison Carpaccio*

**\$153**