

# 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*



## 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*



## 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*



## Weingut Markus Huber

Traisental Valley, Austria

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

*Pair with White Fish or Clam Linguine*



## Bodegas Bocopa Alcanta

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*



## 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*

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