**Giuseppe Contratto Extra Brut Metodo Classico Millesimato 2012 (Italy) Retail $32.95 / Sale $29.65**

Founded in 1867 by Giuseppe Contratto, this winery is known as the oldest producer of sparkling wine in Italy. In fact, the "Metodo Classico" 1919 Contratto Extra Brut was the first vintage sparkling wine ever made in the country. Spending a minimum of 48 months on the lees in bottle, this is a wonderfully stylish and savory sparkling wine. Fragrant notes of flowers, berries, cherries, and fresh bakery yeasts soar from the glass. The palate is sophisticated and elegant with a round and generous mouthfeel. An abundant amount of apricot, honey, and sweet almond are complemented by a delicious green apple and white flower finish.

**80% Pinot Noir, 20% Chardonnay.**

**93 Points Wine Advocate, Robert Parker.**

**Domaine Feuillat-Juillot Montagny ‘Les Crets” 2016 (France) Retail $28.95 / Sale $26.05**

Montagny is one of the few Burgundy appellations that is devoted exclusively to Chardonnay. It is known for its predominately limestone soils, and the vines for this wine are 25 years old. Aromas of lemon, pear, and peach translate to a palate of honeysuckle, red apple, and nectarine with a delicate creaminess. A lovely white Burgundy with plenty of citrus and freshness to support a round and lingering finish.

**100% Chardonnay.**

**Yalumba Y Series Viognier 2017 (Australia) Retail $14.95 / Sale $13.45**

Yalumba was founded in 1849 by Samuel Smith, British migrant and English brewer, who had brought his family to Angaston seeking a new life. After purchasing a 30-acre parcel of land just beyond the southern-eastern boundary of Angaston, Smith and his son began planting the first vines by moonlight. Samuel named his patch "Yalumba" – aboriginal for "all the land around." For more than 160 years Yalumba has remained Australia's oldest family-owned winery. Bright straw in color with green hues, the 2017 Y Series Viognier has aromas of orange blossom and fresh ginger with hints of honeysuckle and white flowers. Fresh pineapple dominate the palate with hints of Chinese white tea and dried figs that lead into a creamy mid palate with a silky textural finish. Ideal pairing with harissa chicken or crispy rice pancakes with potato and chickpeas.

**100% Viognier.**

**Barboursville Vineyards Vermentino 2014 (Virginia) Retail $24.95/ Sale $22.45**

Planted in 1976, Barboursville Vineyards is Virginia’s first wine estate to be dedicated to growing European wine varietals in Virginia. The property is the core of an extensive 18th Century Virginia plantation, now consisting of some 900 acres, of which 162 are planted vineyards. This dry Vermentino delivers luscious minerality that is complimented by the generous palate weight and length. An ideal pairing for all seafood lovers.

**100% Pinot Noir.**

**Tascante Ghiaia Nera Nerello Mascalese 2014 (Italy) Retail $22.95 / Sale $20.65**

Grapes for this wine were harvested from the Tascante estates on the Etna volcano. Made entirely from Nerello Mascalese grapes cultivated on the north slope of the volcano, this vibrant wine opens with aromas of fresh flowers, red-skinned berries, and thyme. The fresh, juicy palate delivers red cherry, strawberry, cinnamon, and licorice flavors, framed by fine-grained tannins.

**100% Nerello Mascalese.**

**91 Points Wine Enthusiast.**

**Ribera del Duero Abadia de Acon Roble 2016 (Spain) Retail $15.95/ $14.35**

Abadía de Acón is located in the heart of the DO Ribera del Duero, in the Burgos town of Castrillo de la Vega. Composed exclusively with the Tempranillo variety from vineyards of 15 years of age, this wine is aged in new oak barrels for 5 months. The nose shows black cherry, herbs, and notes of toffee. It is rich and textured on the palate with a wonderful interplay of red and black fruits and a hint of cedar on the finish. This is a complex wine that evolves nicely while enjoyed over the course of an evening.

**100% Tempranillo.**

**Los Noques Malbec Reserve 2012 (Argentina) Retail $26.95 / Sale $24.25**

The grapes for this wine are sourced from the Finca Don Juan vineyard site, originally planted in the 1960s. On the nose this wine has intense aromas of black fruits such as blackberries and raspberries, accompanied by spicy and floral notes. On the palate, the wine is fresh and minerally, complemented by rich blue and black fruit flavors. The elegant finish is long and well structured from the integration of 12 months in French oak.

**100% Malbec.**

**Prime's 10 Year Tawny Port (Portugal) Retail $19.95 / Sale $17.95**

The rich and elegant nose combines aromas of ripe berry fruit with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch, and fine oak wood. Smooth and silky on the palate, this tawny port is full of jammy ripe fig flavors that persist on the long finish. Traditionally served at the end of a meal with chocolate or cheese, tawny ports may also be enjoyed as an aperitif or for enjoying in front of a warm fire.