**Luis Cañas Rioja Blanco 2017 (Spain) Retail $13.95 / Sale $12.55**

This white Rioja is from one of the region’s most enduring family-run wineries among the hillside vineyards sheltered by the Sierra Cantabria Mountains. On the nose, pear, apple, and tropical fruit aromas dominate with hints of hazelnuts and fig tree leaves. In the mouth, the wine is fresh, elegant, and smooth with great structure. The palate delivers dry, crisp acidity that gives freshness, vivacity, and a structured ripe fruit finish.

**85% Viura, 15% Malvasia.**

**Barboursville Vineyards Viognier Reserve 2015 (Virginia) Retail $21.95/ Sale $19.75**

Viognier may be the signature grape of Virginia but Barboursville was the first estate to abandon oak and malolactic fermentation to reveal its complexity. The absence of oak aging combines with extravagant lees contact and exclusion of oxygen in stainless steel to produce a welcoming aromatic note to the wine. It is juicy and bright on the palate with flavors of pear, passion fruit, and hints of citrus with a gently herbal frame. The perfect wine to pair with crab, mussels, and Asian cuisine.

**100% Viognier.**

**Lakewood Riesling 2017 (Finger Lakes, NY) Retail $14.95 / Sale $13.45**

Located on beautiful Seneca Lake in the heart of Finger Lakes Wine Country, this savory Riesling has a lingering, slightly earth-toned and crisp finish that will cover a lot of bases. A beautiful emerald straw color in the glass, this Finger Lake Riesling opens with aromas of pear, citrus, and a hint of peach. The fruity notes carry onto the palate, where they are balanced with a touch of sweetness and moderate acidity. Bright and refreshing, this award-winning riesling is a perfect complement to grilled seafood and barbecued chicken.

**100% Riesling.**

**Rinaldi Barbera d'Asti La Bricca 2014 (Italy) Retail $14.95 / Sale $13.45**

The Rinaldi Estate is located on the hills of Alto Monferrato, close to Acqui Terme, in the heart of one of the most precious areas of south Piedmont. Aromas of blackberries, plums, and sweet spices jump from the glass. The palate offers plenty of ripe fruits that give way to soft tannins and a long, fresh finish.

**100% Barbera d'Asti.**

**Lone Birch Cabernet Sauvignon 2015 (Washington) Retail $14.95/ Sale $13.45**

This Washigton state Cabernet Sauvignon has a bouquet of black currant and toasted oak leading to a smooth finish with soft lingering tannins. Robust yet smooth on the palate with plenty of fresh, earthy cocoa, and coffee flavors wrapped around a core of black fruit. Spending one year in oak, this wine is approachable and food friendly.

**80% Cabernet Sauvignon, 11.2% Merlot, 8.8% Petit Verdot.**

**Chateau Pesquie Les Terrasses Rouge 2015 (France) Retail $16.95 / Sale $15.25**

Located at the Southern foot of the Ventoux mountains, Chateau Pesquie is an independent estate run by the talented brothers, Alexandre & Frederic Chaudiere. The limestone-rich soils, where Syrah does particularly well, makes for a bright, lively wine with enticing red fruit flavors and aromas of sage and rosemary. This well-balanced wine offers very round tannins and fresh berry aromas, with some floral and spicy flavors that pair well with simple fare such as pizza, charcuterie, or vegetable pies.

**70% Grenache and 30% Syrah.**

**Michael Shaps Cabernet Franc 2015 (Virginia) Retail $29.95 / Sale $26.95**

The grapes for this wine were grown mostly on Carter’s Mountain, which is the highest point of elevation in Charlottesville and allows for great sunlight and rainwater run-off. The wine was aged in 40% new French oak for 16 months with an egg white fining process to bring down the tannins and soften the finish. The result is a medium bodied wine with a classic Cabernet Franc aroma of red and black fruits framed by spice and pepper notes.

**100% Cabernet Franc**

**2018 Gold Medal, Virginia Governor’s Cup.**