

winery of the month

MAY 2023

Prices valid May 3rd 2023 – June 6th 2023

Please join us in celebrating Rosés this month! May is the official kick off of the Rosé Season. We highlighted some domestic and imported Rosés that we know you shall enjoy. Pink wine happily spans the color space between red and white wine, in a way, Rosé is more like a state of mind. Rosé happens when the skins of red grapes touch the wine for only a short time. Where some red wines ferment for weeks at a time on red grape skins, Rosé wines are stained red for just a few hours, the winemaker has complete control over the color of the wine, and removes the red grape skins (the source of the red pigment) when the wine reaches the perfect color. As you can imagine, nearly any red wine grape (from Cabernet Sauvignon to Syrah) can be used to make Rosé wine.

Sit back and enjoy some of the delicate and dimensional flavors of Provence Rosés or the profound and complex flavors of the domestic Rosé out by the pool or just simply having a lovely time with friends and family at an outdoor event. We have an amazing selection of Rosés for a thoughtful gift for Mother's Day or just because you want to show that special someone you care. Enjoy these Rosés with a charcuterie board, fresh seafood ceviche or delicate oysters on the half shell!



2022 WHISPERING ANGEL ROSÉ REGULAR \$29.99 – SPECIAL \$27.99

This Rosé from the famed Esclans Valley and the Cotes de Provence region and is made from Grenache, Cinsault and Rolle (Vermentino) grapes. This wine is 100% stainless steel fermentation to retain all the freshness and fruit. The aromatics are ripe raspberries, wild strawberries and wild flowers. The palate is dry, lush, vibrant with great acidity for freshness. Pair this with soft cheeses, grilled chicken or any grilled fish dish.



2022 MIRAVAL ROSÉ REGULAR \$33.99 – SPECIAL \$27.99

Miraval is owned by the Perrin Family, arguably the most famous wine family in southern France. This vintage, the Rosé is made from Cinsault, Grenache and Rolle (Vermentino) from vineyards in the heart of Provence. The aromatics reveal the elegance of fresh red fruit, citrus notes and white flowers. On the palate, this wine is dry, full, rich and with refreshing acidity, with notes of white peach and minerality. Pair this with a rack of lamb, linguine and clams in a white sauce or your favorite soft cheeses.



2022 CAMPUGET ROSÉ REGULAR \$11.99 – SPECIAL \$10.99

The Domaine is located in Costieres de Nimes in Rhone. This Rosé is made from 70% Syrah and 30% Grenache Noir. The aromatics reveal ripe grapefruit, baked strawberries and blackberries. On the palate, this is delightful and dry, with raspberries, strawberries and nectarine flavors. This wine is perfect for summertime meals, with fresh salads or any grilled meats from the barbecue.



2022 MOULIN GASSAC ROSÉ REGULAR \$13.99 – SPECIAL \$11.99

Their Domaine is located in the Languedoc-Roussillon just west of Montpellier at the foothills of the Gassac hills. The wine is vivid rose pink in color with a bouquet of white flowers and citrus notes. On the palate, this is a dry well balanced wine with freshness and combining red currents and berries. Have this with any grilled meats off the barbeque, soft cheeses and salads.



2022 MARGERUM RIVIERA ROSÉ REGULAR \$26.99 – SPECIAL \$22.99

It's called "Riviera" as Santa Barbara is known as the American Riviera based on its' southern facing Mediterranean climate. This wine is made from Grenache, Syrah, Counoise and Cinsaut. The wines shows bright red fruits, ripe apples and citrus notes. On the palate, it's refreshing with strawberries, white peaches and nectarines with bright acidity to keep it fresh. Pair this wine with fresh and baked oysters, grilled halibut and double creamed cheeses.