

EASTER ESSENTIALS:

Perfect Picks For Your Table!

Hey there, ready to make your Easter celebration extra special?

We've put together a killer lineup of wines that are absolute must-haves for the holiday. From refreshing rosés to food-friendly reds, crisp whites, and bubbly delights, these bottles are all about value, quality, and taste. But what truly excites us is that we're not just suggesting these wines; we'd happily pour a glass for our family, friends, and ourselves any day. So let's raise a glass together and make this holiday one to remember!



**Perfect
BRUNCH
wine!**

**M. Haslinger
& Fils Brut
Champagne**
Reg: \$35
Club: **\$29.99**

Creamy with nice richness, fine bubbles, and vibrant energy. Quality Champs! A great addition to your Easter brunch or as a toast before dessert.

The Perfect Pairing:

- Eggs Benedict
- Smoked salmon canapés



**2019 Cantemerle
Haut-Médoc**
Reg: \$43
Club: **\$34.99**

A top value among the Classified Growths! Charming and refined. Inviting aromas, fresh fruit flavors, vanilla and spice accents, silky tannins, and velvety texture.

The Perfect Pairing:

- Herb-crusted rack of lamb
- Beef Wellington



**2020 Duboeuf
Dom. de Javerniere
Morgon Cote du Py**
Reg: \$25
Club: **\$19.99**

A deep and complex Morgon from the best vineyard site in Beaujolais. Endearing, voluminous and well-structured. Impossible to not love!

The Perfect Pairing:

- Roasted ham
- Grilled salmon



2015 Escudero Solar de Becquer Rioja Crianza

Reg: \$16
Club: **\$12.99**

An easy-drinking Rioja with some age on it for just \$13, need we say more!? Classic in style, this Rioja opens with red and black fruit aromas into a balanced palate with upfront flavors of raspberry, dark cherry, and plum. Tobacco, cocoa, and mild oak notes appear on the finish.

The Perfect Pairing:

- Roasted lamb w/ garlic mashed potatoes
- Hearty vegetable paella



2021 Plowbuster Willamette Pinot Noir

Reg: \$23
Club: **\$18.99**

Approachable, soft, and aromatic, this is a true Oregon Pinot through and through. Sustainable farmed, this wine boldly reflects the boulder-filled, volcanic soils it's grown in. It leads with upfront earthiness followed by a dark berry core, touch of oak, balanced tannins, and a burst of juicy acidity.

The Perfect Pairing:

- Lighter meats: ham, chicken, or turkey
- Honey-glazed carrots



2020 Setteporte Etna Rosso

Reg: \$27
Club: **\$21.99**

An impressive red full of complexity, depth, and Sicilian charm. Rustic, mineral, and at times herbal, but with a smooth and generously fruity core.

The Perfect Pairing:

- Grilled lamb chops
- Eggplant parmigiana
- Vegetable lasagna



2022 Tokoeka Sauvignon Blanc

Reg: \$13
Club: **\$10.99**

A classic New Zealand Savvy Blanc bursting with vibrant aromas and flavors of tropical fruits and zesty citrus.

The Perfect Pairing:

- Honey-glazed ham
- Savory deviled eggs
- Fresh spring salad



2022 La Galope Rosé

Reg: \$13
Club: **\$9.99**

A fresh, fruity, and festive rosé from France. Light with notes of cherry, strawberry, watermelon, and a kiss of minerality.

The Perfect Pairing:

- Light appetizers
- Charcuterie



2022 Le Caillou La Truffe Noire Blanc

Reg: \$16
Club: **\$13.99**

Beautifully combines the creamy, rich texture of Semillon with the vibrant, citrus zest of Savvy Blanc. Perfect for those seeking a wine with ample body, keen balance, and a dry finish.

The Perfect Pairing:

- Grilled seafood platters
- Quiche



2022 Domaine de La Chezatte Sancerre

Reg: \$31
Club: **\$26.99**

A quintessential Sancerre that beautifully captures the terroir of the Loire Valley. Offering a harmonious balance of zesty fruit, stony minerality, and herbal nuances with a dry finish.

The Perfect Pairing:

- Grilled shrimp skewers
- Seafood salad



Perfect
BRUNCH
wine!

Altaneve Prosecco

Reg: \$18
Club: **\$14.99**

A bright and crisp bubbly perfect for brunch or as an aperitif. Light with creamy bubbles and notes of fresh peach, apple, and citrus.

The Perfect Pairing:

- Smoked salmon
- Fresh fruit



2021 J. Lohr Arroyo Vista Vineyard Chardonnay

Reg: \$27
Club: **\$21.99**

A beautifully balanced and luxurious Monterey Chardonnay with creamy texture and bright acidity. Meyer lemon, ripe apple, pear, and creme brûlée aromas lead into a rich and layered palate full of pear, lemon cream, and spice. Extremely food-friendly.

The Perfect Pairing:

- Roasted chicken with lemon-herb butter
- Creamy pasta primavera



2020 Lavau Chateauneuf-du-Pape

Reg: \$42
Club: **\$33.99**

A rich, fleshy, and texturally impressive Chateauneuf-du-Pape that will enhance your hearty Easter dinner. Plum, black cherry, and a hint of clove on the nose leads into a well balanced palate showing extreme finesse, nice concentration, and remarkable length. Supremely satisfying from start to finish!

The Perfect Pairing:

- Roasted or grilled lamb
- Beef stew