

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 12 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!**

**2022 The Pale Rosé
by Sacha Lichine**
Reg: \$17
Club: **\$12.99**

From the man responsible for one of the greatest rosés in the world, Whispering Angel, comes this dry and elegant rosé. Offers notes of fresh strawberry, summer flowers, and crisp watermelon. This French gem is sure to add a splash of color and flavor to your easter festivities.

The Perfect Pairing:

- Eggs Benedict
- Lox and cream cheese bagel



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

Add a touch of French sophistication to your Easter dinner with one of the top values among the Classified Growths. Charming and refined, this stunning Bordeaux impresses with its inviting aromas, fresh fruit flavors, vanilla and spice accents, silky tannins, and velvety texture. A pure knockout for the price!

The Perfect Pairing:

- Herb-crusted rack of lamb
- Beef Wellington



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
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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



2020 Georges Duboeuf Domaine 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 with dark berry and stone flavors. Impossible to not love!

The Perfect Pairing:

- Roasted ham
- Grilled salmon



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