

# TOP 9 FALL WINES!



**Santa Julia Malbec** - Organic and a great value! Look for complex aromas and flavors like cherries, plums, vanilla and sweet pipe tobacco. Way more full bodied, complex and delicious than its price would suggest - a must try!



**TintoNegro Malbec** - A beautiful, full-bodied, seriously endowed Malbec. Possesses a dense purple color and a sweet bouquet of blueberry and black raspberries with hints of mint, anise and spring flowers. Try it with any roast meat dish.



**Luca Malbec** - A worthy splurge! Dark, inky saturated color with very concentrated, very bold flavors of dark berries, black cherry cola and cocoa. It is very difficult to find a wine that has the depth of flavor, structure and balance at this price! Share a bottle with friends and family with your favorite roast beef dish.



**Domanie Bernier Chardonnay** - From France's Loire Valley, you may have a very difficult time finding a better value than this stunning wine. Light and crisp with flavors of ripe apple and pear makes this a great pairing with lighter chicken dishes, soft cheeses and baked apples.



**Bread and Butter Chardonnay** - A beautiful, well made California Chardonnay! Rich and creamy with big soft flavors of caramel, butterscotch, apples and tropical fruits. Great by itself or with roasted chicken or white fish dishes.



**Domaine Cordier Pere et Fils St Veran Chardonnay** - From the very southern region of Burgundy, this is a special treat for those who like rich smooth Chardonnays without the oak and butter. Powerful, elegant and complex, expect flavors and aromas of ripe orchard fruits with savory/mineral overtones.



**Fantini Montepulciano d'Abruzzo** - Both immediately appealing and versatile, this 'Monte' is packed with beautiful red fruit flavors like cherries and plums spiked with a little leather and smoke. Pair with your favorite hearty pasta dish like meaty lasagna.



**Poliziano Rosso di Montepulciano** - From southern Tuscany, this wine is highly prized for being so polished and nuanced. Big flavors of plums, cherries and dark berries with a noticeable depth of flavor and a smooth texture. Pairing with a decadent lamb roast would bring you and your guests lots of pleasure.



**Tascante Ghiaia Nera** - Looking for something different? Try this! The grape, Nerello Mascalese, is grown on the slopes of Mount Etna, an active volcano on the isle of Sicily. This wine is packed with bright red cherry, mineral, dark spice and dried herb flavors. A very cool wine that would love to be paired with lamb, game or eggplant parm.

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