



FISHERS



TOP 16 RED WINES

Fall / Winter 2022

JEFF'S PICK

STE Michelle Wine Estates The Cosmic Egg Cabernet Columbia Valley, Washington - \$18.99

This wine represents a pure, unmasked expression of Cabernet Sauvignon bold and nuanced with dark black cherry and raspberry notes. Pair with prime beef or gouda.

Caiden's Vineyards Block 9 Pinot Noir, California - \$14.99

Flavorful and silky in the mouth with good body, this wine is seductive showing wild cherries and a hint of sandalwood to complete its complex finish. Pair with roast turkey or goat cheese.

Domaine La Bouvaude Cotes Du Rhone, Rhone Valley, France - \$13.99

This easy drinking, full-bodied wine features flavors of black currant, plum, and spice, with approachable tannins and a lengthy finish. Pair with barbeque or brie.

Massimo Rivetti Family Farm Froi Barbera D' Alba, Piedmont Italy, Organic - \$14.99

Intense, fruity, and round, with raspberry and cherry flavors, mellow tannins and a lovely finish. Pair with grilled meat and pasta.

Sombras Del Sol Santa Rosa Reserva Carmenere, Chile - \$9.99

Round on the palate, soft tannins and balanced acidity with sweet fruit, cherry, and blackberry notes with a long finish. Pair with grilled chicken or cheddar cheese.

Tilia Malbec Syrah Mendoza, Argentina, Sustainable - \$10.99

Full-bodied on the palate, the wine has rich flavors of concentrated cassis, black raspberries and cranberries with notes of dark chocolate, vanilla and spice on the long silky finish. Pair with a spicy meat dish like Szechuan Noodles.

Ocnautic Cabernet Paso Robles, California - \$14.99

Flavors of richly expressed black fruit and roasted coffee, deep complexity, lush mouthfeel, integrated tannins, a lingering, velvety finish. Pair with braised meat or aged gouda.

Old Vine Estates Chocolate Cuvee Red Lodi, California - \$12.99

This decadently delicious new taste comes from rich, all natural chocolate blended with premium California red wine. Pair with strawberries or ice cream.

ALEX'S NATURAL PICK

Atilia - Montepulciano D' Abruzzo Abruzzo, Italy Organic (1 Liter!) - \$17.99

It's ripe, dark, savory, and herbaceous with very friendly and unassuming tannins, a good tickle of acidity, and just the slightest hint of cocoa on the finish. Think currants, cocoa dusted black cherries, and fresh savory herbs like oregano.

10% OFF
6 OR MORE BOTTLES!
MIX OR MATCH
(750 ML OR LARGER)

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TOP 16 WHITE WINES

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JEFF'S PICK

Joseph Mellot Sincerite Sauvignon Blanc, France, Sustainable - \$12.99

True to the terroir, this Sauvignon Blanc is refreshing and nicely balanced with a clean palate and nuances of green pears, lemons, and minerals. Pairs with shellfish, whitefish, or a fresh veggie salad.

Villanaldi Moscato, Frizzante, Italy -

\$9.99

Delicately sweet, lightly fizzy, the refreshing acidity enhances the flavors mirrored from the aromas of stone fruit. Pair with spicy food and fruit desserts.

Bariano Prosecco, Italy -

\$13.99

Light and refreshing, bubbly with soft fruit notes of lemon and peach. Pair with cured meats and cheese.

Wente Vineyards Riverbank Estate Grown Riesling, California, Sustainable -

\$10.99

Ripe green apple and apricot add a hint of mid-palate sweetness that is offset by a hint of acidity. Altogether, this wine has a delightful fruit vibrancy and vitality. Pair with Thai curry, sushi, and strong cheese.

Laroque Chardonnay, France -

\$11.99

Fresh and lively in the mouth with a bright, acidic backbone. Generous length with delicate texture, flinty mineral thread, and creamy notes of vanilla, brioche, and hazelnut. Pair with seafood, poultry, veal, pasta, or sip it as an aperitif.

Prince Rubis White Bordeaux, France -

\$12.99

The beautiful liveliness in mouth supports the aromatic balance with flavors of citrus fruit and pineapple. 75% Sauvignon Blanc, 25% Semillon. Pairs with white fish and buttery dishes.

Echo Bay Sauvignon Blanc, Marlborough, New Zealand -

\$15.99

Zesty citrus aromas lead to layers of passionfruit, grapefruit and gooseberry flavors, followed by a clean, refreshing finish. It's exquisite on its own or paired with lighter fare.

Diora La Splendeur Du Soleil Chardonnay, Monterey, California -

\$14.99

The delicate flavors of crème brûlée in this white wine give way to lovely notes of key lime, white peach, and marshmallow in a medium-bodied mouthfeel. Pair with lobster, sautéed scallops or gruyere cheese.

ALEX'S NATURAL PICK

Domaine Jean-Pascal Aubron, Loire Valley, France - Orange Wine - \$17.99

This wine is a crisp, mineral-driven wine. It sees 14 days on the skins, is native yeast fermented, unfiltered and lightly filtered, with no SO2 added. The result is a refreshing, lightly ambered colored liquid that offers smoky, earthy orange zest and peach notes, backed by wet stones and a long, mouthwatering finish.

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