

# FISHERS TOP 16 RED WINES

## 1] Antigal Uno Malbec Argentina 2008



SHUT THE FRONT DOOR! Isn't this a great looking bottle...And the wine is "FABULOUS" as well. Made with high quality, hand picked, estate grown fruit. On the nose you'll find aromas of earth, leather and pepper. Dried cherries, tobacco and hints of dark chocolate flavors, while on the back end you get a little vanilla. A great go to for steaks, hearty soups and stews. Pairs well with Swiss, Vermont cheddar and gouda. **One of the best Malbecs we have ever tried.**

**\$15.99 On Sale Thru 1/1/12  
& 1/29/12 Thru 4/29/12  
(Reg. \$17.99) Save \$2.00!**

## 2] R 8 Wine Co. "R 8 Cabernet Sauvignon" California 2010



This wine will take you to new heights. This is a Cabernet Sauvignon with ripe, mouth filling flavors of fruit and spice that was engineered to be enjoyed now. The polished, yet vibrant tannins provide for a full-bodied structure that is uncommon in wines at this price. Try it now with some spiced short ribs, stews or lamb chops with balsamic reduction, gouda and sharp cheeses. **AN ABSOLUTE BARGAIN!**

**ONLY \$11.99**

## 3] Lady Grace Pinot Noir California NV Classic Red Brick Pinot Noir Color



Aromas of bing cherry, raspberry and cranberry along with an integrated toastiness. Flavors burst through with cherry and strawberry up front, finishing with red plum, a slight spiciness and subtle vanilla. A pleasant smooth finish, yet not lacking structure and weight. Pairs well with veal, chicken, turkey and any fillets of beef or pork. Monterey jack, Muenster, Port Salut and Swiss. Best bargain for Pinot! **GREAT BARGAIN!**

**Only \$8.99  
On Sale Now Thru 1/1/12  
(Reg. \$14.99) Save \$6.00!**

## 4] Kenwood Vintage Red California 2008



Where there is smoke there is fire... so it is with both Kenwood Vintage Red & White appearing on our Top 16. Zinfandel, Sangiovese, Syrah & Barbera are blended together to provide complexity and flavor. Full of ripe fruit & spicy character in both the nose & mouth. Gentle tannins and a lively mouth feel. Don't split up the brother & sister act as both wines pair well at any party or meal. As always, a fantastic wine from Kenwood, at a value. Compliments chicken, pasta, veal and pork dishes.

**Only \$8.99  
On Sale Thru 1/1/12  
(Reg. \$9.99) Save \$1.00!**

## 5] Massimo Rioja Tempranillo Spain 2008



Come try Spain's most beloved wine. Massimo means "BIG" and this Tempranillo blend lives up to its name and more. A brilliant garnet color, this new world style wine hits you with raspberry and cherry flavors, followed by a slight scent of herbs and vanilla on the finish. This wine is perfect for tapas, roast pork, or Brie and manchego cheeses.

**\$10.99 On Sale Thru 11/6/11  
(Reg. \$15.99) Save \$5.00!  
\$9.99 On Sale 11/7/11 Thru 1/1/12  
Save \$6.00!**

## 6] Fattoria Di Basciano Chianti Italy 2008



"WINE SPECTATOR 90 POINTS" October 31 2010 - "Bask" in the glory of this classic Chianti from Fattoria. Aged in French oak, produced from 95% Sangiovese & 5% Colorino. Full and round on the palate, with excellent tannic structure. Ruby red in color, intense bouquet of black cherry and violet aromas and flavors. Full & Silky. Perfect fit with any grilled red meat or pasta with red sauce.

**ONLY \$13.49**

## 7] Postales Cabernet Sauvignon/ Malbec Argentina 2010



How about a "Postcard from the end of the world" with a great bottle of wine attached? Postales Cabernet Sauvignon/Malbec from Patagonia is fruity and well-balanced with soft tannins. Deep red with violet hints, aromas of cassis, blackberry and plum. Pairs well with cheddar, blue, or manchego cheeses. Enjoy with your next steak, rack of ribs, meaty stew or just enjoy a glass with a burger. Very Drinkable.

**ONLY \$9.99**

## 8] Line 39 Petite Sirah California 2009



The North Coast designation has come to mean "GREAT" quality in California wines, and this rich red is no exception. It's full-bodied, with deep aromas of black fruit, luscious flavors of dark fruit and cherries, all with a hint of oak and a dash of spice. Line 39 calls out for a juicy steak, and will pair well with rack of lamb and strong cheeses. Great Value! **We love this wine.**

**\$8.99 On Sale Now Thru 1/1/12  
(Reg. \$10.99) Save \$2.00!**

## JEFF FISHER SPECIAL SELECTIONS

### 1] Steltzner Claret - California 2008



Check out this New World Bordeaux style blend. This rich & lush red comes from the legendary Stag's Leap District and vineyards stretching to the Southern portion of Napa Valley. Made from 65% Cabernet Sauvignon, 20% Merlot, and 15% Cabernet Franc. This wine is brick red to ruby in color with dark cherries, vanilla, and clove on the nose. Aged for 22 months in French oak barrels. A solid structure of balanced tannins and well-integrated oak tones are present. Pairs perfectly with roasted meats, savory sauces, and BBQ. Keep the grill alive and try this one.

**\$16.99 On Sale Thru 1/1/12  
(\$18.99) Save \$2.00!**

### 2] Vigilance Cabernet Sauvignon - California 2009



This 2009 Cabernet is a triple hit, from it's black fruit and vanilla oak aroma, to its rich medium bodied texture, leading to a smooth juicy finish. Exploding with flavors of ripe cherries, boysenberry, and cassis. The grapes were sourced from several areas in Lake County and barrel fermented in French & American oak. Pairs nicely with red meat and red pasta sauce, parmesan, broscotta, asiago & beja cheeses. This deep rich ruby Cabernet is sure to be the crowning touch to a great meal. **What a deal!**

**\$9.99 On Sale Now Thru 1/1/12  
(\$19.99) Save \$10.00!**

## "FABULOUS REDS"...HIGHLY RECOMMENDED

### 1] Jam Cellars "Jam Red" California 2009



A delicious blend of Petite Sirah and Petite Verdot, this wine shows ripe plum, dark berry and a spicy undercurrent of anise on the nose. Lush blackberry and ripe black cherry flavors greet the palate while subtle vanilla and rich spiced plum continue to entice along the length. The opulent fruit is balanced by bright tannins and lively, linear acidity. "IRRESISTIBLE" Perfectly paired with cured meats and bold blue cheese. If you like Apothic Red, you will love Jam Red!

**ONLY \$16.99**

### 3] Bridlewood "Red Blend 175" California 2009



HOLD YOUR HORSES...before you try another red blend from California. This blend of Syrah, Cabernet Sauvignon & Zinfandel will have you galloping back here for more. Loaded with aromas and flavors of chocolate, dark red fruits; this delicious red blend will overtake your taste buds from start to finish. This is not another horse of a different color, just a wine that over-delivers for the price. Sharp cheddar or Gruyere cheese; or any flavor of Boursin cheese will match well with this wine. Meals centered around grilled or broiled beef, lamb or salmon, is perfect fare for this wine. Load up the wagon.

**\$13.99 On Sale Thru 10/31/12  
(Reg. \$20.99) Save \$7.00!**

### 5] Wyland Cabernet Sauvignon California 2007



Perfect for any occasion, this robust cabernet is sure to warm the soul and spur memorable conversations among friends and family. With each sip of this distinctive Cabernet, your taste buds will go on a journey through fields of dark fruit flavors. Dark current and black cherry flavors showcase the fruit along with its excellent tannic structure. Wyland Cabernet is perfect for pairing with a tender Delmonico steak and aged French goat cheese. WylandCellars prides itself on using only the finest grapes from Napa and Sonoma Valleys, creating a family of wines to be shared from generation to generation.

**ONLY \$15.89**

### 2] Los Dos Grenache /Syrah 2008



The soft berry flavor of old-vine Grenache (85% meets the depth and complexity of Syrah (15%), in this full and friendly wine from the Campo de Borja region in Northeastern Spain. This unoaked blend reveals a Gamay-like, fruity, ripe and succulent wine with soft edges. Los Dos's round, fruit forward palate of cherries and blackberries carries through to a refined, lengthy finish. What an extraordinary value and the perfect compliment to good food, good friends and good times.

**\$7.99 On Sale Thru 4/29/12  
(Reg. \$11.99) Save \$4.00!**

### 4] Tarima Monastrell Spain 2009



Monastrella (Mourvedre) that has been sourced from old vines in Jumilla, Spain. (25-30yrs. old) This wine is medium-crimson colored, silky, yet complex, with -grained tannins. Notes and aromas of wild berries, cedar, baking spice and blueberry baked pie crust. Mouthfuls of ripe fruit, a tangy acidity, and a savory character, which melds and changes on the palate, leaving you excited for another sip. Drinks like a wine 3 times the price. Grilled pork & beef braised rabbit and dry rubbed BBQ dishes. **The poor man's Clot!**

**ONLY \$8.99**

### 6] Brotte "La Griveliere" Cotes Du Rhone France Tete de Cuvee AOC 2009



This authentic Rhone Ranger is a classic blend of Grenache, Syrah, Mourvedre and Carignan. Packed with cherry and spice, a hint of vanilla and some earth thrown in to make it more interesting. Rich, full-bodied, and round in the mouth, it provides a perfect foil for grilled or roasted meats, pasta, and soft cheese like Brie, Camembert and Explorateur. WINE SPECTATOR 87 POINTS

**ONLY \$11.99**

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# FISHERS TOP 16 WHITE WINES

## 1] Four Vines Naked Chardonnay California 2009



STEP AWAY FROM THE BARRELL! Pure, bright, unclothed, beautiful and unhindered. This wine has not been put through malolactic fermentation, to help maintain the natural acid balance. This wine has not been put through malolactic fermentation, in order to maintain the natural acid balance. As a result, you will get crisp green apple, white peach and pear finishing with hints of citrus and mineral. Try with oysters, chicken and grilled fish, aged asiago & parmesan. Our "Hottest Chardonnay Selection" at a scorching price.

**Only \$9.99 On Sale Now Thru 1/1/12 & 01/16/12 Thru 6/3/12 (Reg. \$12.99) Save \$3.00!**

## 2] Albert Bichot "Macon Villages" Chardonnay France 2010



European and aged in stainless steel, the original unoaked Chardonnay! If you are craving a refreshing, crisp, food-friendly white wine, this is the Chardonnay you are looking for. Fermented and aged in stainless steel, the true characteristics of the grape shine. This wine has an aromatic nose of spring flowers with bright citrus flavors and hints of wild peach. Cheese is a natural partner for this wine, as its flavors enhance rather than over power. From mild goat cheese to more powerful smoked Goudas, all will pair well. For heavier fare, seafood, chicken dishes, and charcuterie will be ideal matches.

**\$13.99**

## 3] Lady Grace Chardonnay California NV



This wine has a deep straw color with a golden hue to it. The wine provides the senses with pear and apple pie characteristics. The mouth feel is fresh and lively with granny smith apple, pear, and fig flavor. On the finish, you taste the caramel flavors from the oak to complete the taste. Baked chicken or pork with a cream sauce. Brie, Camembert, goat cheese, provolone and mild cheddar cheese. Back up the truck for this sale.

**Only \$7.99 On Sale Now Thru 1/1/12 (Reg. \$13.49) Save \$5.50!**

## 4] Kenwood White California 2010



And now for the "Sister" half of the duo. Produced from Chardonnay, Sauvignon Blanc & Muscat, this wine bursts with ripe, bright fruit flavors. Exotic aromas of passion fruit, lychee and orange peel. Zesty acidity and a refreshing mouth feel. This "LITTLE LADY" takes a back seat to no one. Kenwood White is perfect as an aperitif, or with salads, fruit and cheese, light pasta dishes and fish.

**\$8.99 On Sale Thru 1/1/12 (Reg. \$9.99) Save \$1.00!**

## 5] Milbrandt Vineyards "Traditions" Riesling Washington State 2008



Aromas and flavors of ripe apricots and peaches, the finish is both fruity and crisp. It is worth making it a "Family Tradition" to serve this wine with any festive luncheon or dinner fare. A perfect match with mild cheeses like French Brie, Raclette or Austrian Muenster. Any spicy food pairs well with Riesling; this particular style will match perfectly with grilled pork loin, chicken, baked white fish or fried turkey.

**\$8.99 On Sale Thru 10/31/12 (Reg. \$14.99) Save \$6.00!**

## 6] Vevi White Blend Spain 2009



A blend of two white grapes, Verdejo and Viura, common in Reuda, Spain. The two grape varieties are not too dissimilar from a Sauvignon Blanc or an unoaked Chardonnay, so lovers of both will be in for a treat and a pleasant surprise. The 2009 Vevi combines the aromas and tastes of citrus fruits, crisp acidity, and liveliness from the Verdejo grape, with the floral notes and silky feel of the Viura grape. The vines are hand harvested so that only the best grapes are picked to be blended. Pairs well with mild white fish, meats using white sauces, salads and even citrusy fruits.

**\$12.99**

## 7] Fog Head Sauvignon Blanc California 2010



From California's famous Delicate family, this central coast Sauvignon Blanc hits you with aromas of citrus peel and grass, with a tinge of pineapple and guava. As you enjoy this wine you'll be blown away by flavors of grapefruit, kiwi and granny smith apples. This wine pairs well with coconut shrimp, Italian sausage soup, goat's milk and Monterey Jack cheeses.

**\$9.99 On Sale Thru 11/6/11 (Reg. \$11.99) Save \$2.00!  
On Sale \$10.99 11/7/11-12/4/11 (Reg. \$11.99) Save \$1.00!  
On Sale \$9.99 12/5/11-1/1/12 (Reg. \$11.99) Save \$2.00!**

## 8] Los Vascos Chardonnay Chile 2010



What a great price on this Chardonnay from Lafite's Barons de Rothchild Colchagua Valley, Chile winery. The nose has aromas of banana, grapefruit and a hint of hazelnut. Fresh and flavorful, honeydew and pear flavors with a note of orange zest and spice. Very well balanced, a Chardonnay that will truly surprise you. A perfect match with fish, oysters, chicken and pasta primavera. Soft cheese such as goat, Brie or Camembert.

**\$8.99 On Sale Thru 12/4/11 (Reg. \$14.99) Save \$6.00!  
\$9.99 On Sale 12/5/11 Thru 1/1/12 (Reg. \$14.99) Save \$5.00!**

## JEFF FISHER SPECIAL SELECTIONS



### 1] Jovly Vouvray France 2010

The perfect party wine, this 100% Chenin Blanc has a touch of sweetness to satisfy your sweet wine drinkers, but is so well – balanced that your friends who insist they only drink dry wine, will love it too. This Vouvray delights with its aromas of white flowers, light honey, and acaia. Crisp, fresh, and fruity. With a hint of sugar, Jovly is easy to drink any time by itself. Because of its slight sweetness it can pair with almost any cheese, including herbed and spiced cheeses, and is one of the rare wines that can compliment spicy ethnic foods, Cajun specialties, and even fried dishes.

**\$13.99 On Sale Now Thru 1/1/12**

### 2] Terre Forti Pinot Grigio Italy 2010

Pinot Grigio is "the best of the best" of Northern Italy and Terre Forte Pinot Grigio IGT lives up to that special billing. Direct from Veneto, this light, dry, crisp white wine is made of 100% Pinot Grigio grapes. It's characteristic fruity taste of apples, pears and exotic fruits such as lychees, result in a zesty, fruity and refreshing taste. Serves well as an aperitif and is also excellent served with grilled chicken, pasta, vegetables, salads, mild cheeses such as baby Swiss

**\$8.99 On Sale Thru 12/31/11 (Reg. \$11.99) Save \$3.00!**

## DESSERT WINES



### Confectioner's Chocolate Red Wine Washington NV

If "Choco wines" have left you wondering what the big deal is, this one will make you see "The Light". From the premier Sweet Wine Shoppe in the Great Northwest, Confectioner's offers rich, velvety chocolate, meticulously married to our proprietary blend of Vinifera reds. Lightly oaked and finished sweet. One taste and you'll be inventing desserts that never crossed your mind before.

**\$10.99 On Sale Now Thru 1/1/12 (Reg. \$14.99) Save \$4.00!**

### Bella Moscato California NV

Moscato Bella opens your palate with savory apricot, honey suckle, flower blossom, and green apple. This is a sweet wine that is wonderful by itself or with many dishes. Try with cheese, fruit, Thai, Vietnamese, fried chicken, pasta & sushi.

**\$11.99 On Sale Thru 1/1/12 (Reg. \$19.99) Save \$8.00!**

### Cinzano Prosecco Italy NV

Since the 1850's, Cinzano has been producing classic sparkling wines in Northern Italy. This Prosecco carries on that tradition. Bright color, intense floral-apple bouquet and a fresh fruit palate make it a treat whenever served. The perfect aperitif, matched with light entrees, or with Italian baked goodies, Cinzano's "just off dry" style will satisfy even your most discerning guests.

**\$9.99 On Sale Thru 1/1/12 (Reg. \$13.99) Save \$4.00!**

**EXCITING WINE TASTINGS AT FISHERS! Fall & Winter 2011-2012 - Top 16 Tastings & more!**



Friday, October 14th, 2011  
44th & Cleveland Avenue  
Top 16 • 4 P.M. – 8 P.M.

Friday, November 4th, 2011  
NorthPointe 8100 Cleveland Avenue  
Top 16 Tasting • 4 P.M. – 8 P.M.

Friday, November 18th, 2011  
Fulton Drive & Frank Road  
Top 16 Tasting • 4 P.M. – 8 P.M.

Friday, December 2nd, 2011  
NorthPointe 8100 Cleveland Avenue  
Special Holiday Wine/Beer Tasting with...Italian Olive Oil & Paganni food.  
\$15.00 Per Person – Charge Includes Everything • 4 P.M. – 8 P.M.

Friday, December 16th, 2011  
Fulton Drive & Frank Road  
"All Cabernet Sauvignon"  
4 P.M. – 8 P.M.

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