

## **GOMERS \$100 CASE - Nov**

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### **MONTE OTON Garnacha – \$7.99**

The vineyards for MONTE OTON are situated high on the windswept slopes of the extinct volcano, Mancaya. The sundrenched, arid location is ideal for harvesting perfectly matured, full ripened Garnacha Grapes. The resulting wine is full bodied, elegantly textured and exhibits a long complex finish.

### **Chateau St Michelle Merlot - \$16.69**

We craft our Columbia Valley Merlot to express Washington's distinctive world-class vineyards. Our winemaker showcases this grape in a complex yet approachable style. Aged for just over a year in oak barrels, the wine displays rich aromas and soft flavors of black cherry and spice.

### **Ravenswood Zinfandel - \$12.99**

For more than 30 years, Ravenswood has been synonymous with bold, classically crafted wines. Our Vintners Blend wines showcase California's finest varietals crafted in an approachable style. Bright and rich, our world-renowned Zinfandel is delicious for everyday drinking and an exceptional value.

### **Rosemount Shiraz - \$12.19**

Deep plum red with purple hues. A full bodied, juicy sweet palate with cherry, chocolate, cherry pip and plum flavors. The finish is supported by well balanced, long, silky smooth tannins. It is this fantastic balance that allows for great drinkability.

### **McManis Petite Sirah - \$10.89**

Dark purple in color, with a bright hue, the 2007 McManis Family Vineyards Petite Sirah has a dense, jammy Boysenberry aroma, which is accompanied by a creamy vanilla and slightly smoky character. The wine is soft and round on the palate and is full of big, juicy, dark berry fruit flavors. A long fruit finish is accompanied by hints of milk chocolate.

### **CONCANNON Petite Sirah – \$11.79**

A deep purple color only hints at the depth and complexity of this wine. On the nose, jammy black cherry fruit intermingles with a touch of white pepper and eucalyptus mint. With a bold palate and velvety tannins, this wine has the power to hold for decades. A touch of smoke resides in the elegant finish.

### **CONCANNON Cabernet Sauv – \$11.79**

The 2009 Cabernet Sauvignon, Selected Vineyards is a well-balanced wine. It exhibits a rich nose of cherry and plum fruit -flavors, with hints of chocolate and vanilla oak. The flavorful palate shows rhubarb, pomegranate and more oak overtones. The full finish has hints of sweet tobacco.

### **CONCANNON Shiraz – \$11.79**

The 2008 Shiraz, Selected Vineyards has deep, expansive aromas of blackberry, raspberry and cherry dominating the nose. Soft chocolate and caramel notes from the oak give this wine a delicious -flavor on the palate. Carefully structured tannins create a round and lively finish.

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### **Telero Negroamaro – \$8.99**

After de-stemming and crushing the must is fermented on skins for 6 - 7 days at a temperature of 25 to 26 degrees in stainless steel tanks. Lively ruby red with delicate garnate reflections. A red and black fruit explosion within the nose which includes blackcurrant and cherry. Full bodied, wraps the palate with a pleasing roundness and velvety tannin. It is a wine that can be defined by its light and lively freshness.

### **Coyote Creek Cabernet Sauvignon – \$8.49**

Aromas of cassis, dark plum, wild berry and dried herbs are found on the nose of Coyote Creek Cabernet Sauvignon. This range from fruity to savory characters extends to the palate, which exhibits crushed berry, blackcurrant, and plum flavors . A lovely soft mouthfeel and a lingering finish complete this well-balanced and full-bodied wine.

### **Radio Boca Tempranillo – \$7.99**

Radio Boca is from Valencia. You've probably heard of Valencia in reference to its famous oranges, or its famous dish, the Paella. There's also a raucous festival in Valencia, The Falles known worldwide for its all night **revelry**. But Valencia also produces a very fine Tempranillo. The Tempranillo in Radio Boca grows mostly on the mountainside, on head pruned vines 25-50 years old. **Altitude with attitude**. The soils vary from dark miocene to chalky lime. Balmy days, brisk nights. What's not to like for a vine living in Valencia?? The people from Valencia **make a point of getting the most out of life**. So do the wines.

### **Colonia Las Liebres Bonarda – \$ 7.99**

This wine had a deep violet color in the glass. On the nose, I smelled alcohol fumes and dark berries. This is a fruit-forward wine with flavors of cherry and plum, transitioning into an interesting mid palate of dark chocolate. Tannins are bright but not overwhelming. The finish was short and smooth. This was a very different wine, but in a good way. It has the character of a traditional italian wine, and is much different than malbec. Overall, it tastes much more expensive than it actually cost, and was a definite crowd pleaser.

***Case value \$129.58***