

TOP 10 WINES

SEA PINES RUSSIAN RIVER CHARDONNAY

Subtle aromas belie big flavors of green apple, lemon and vanilla bean. A pleasant richness hints at the use of just the right amount of oak. Balanced and mouthfilling.

Cheese Pairing
Cypress Grove Midnight Moon

PIZZOLATO PINOT GRIGIO

made with organically grown grapes

Hard peach and stone fruit aromas in this Italian White. Enticing minerality. Vibrant acidity and brightness. The perfect party bring along.

Cheese Pairing
Oro Del Tempo Piave Vecchio

BODEGAS BELGRANO MALBEC

Easy-drinking roundness. Warm spice aromas. Stewed blueberry flavors mingle with woody hints of smoke. A textbook Argentine malbec.

Cheese Pairing
Hennings Cranberry
Orange Cheddar

LEYENDA DEL CASTILLO RIOJA

Mineral, earthy aromas in this Spanish Red. Bright fruit flavors, ripe cherries—not your father's Rioja! A lingering, well-balanced finish.

Cheese Pairing
Mitica Mahon



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BUBO CABERNET SAUVIGNON

Surprisingly fruity, pleasant and approachable. Blackberries and ripe plums accentuate juiciness. Easy drinking! Give it a 10-minute chill.

Cheese Pairing
Ashley Chase Estate
Seaside Cheddar

GLOBERATI SAUVIGNON BLANC

Lemon and grapefruit aromas at first pour, then a touch of honeysuckle. Inviting mineral notes balance crisp green apple flavors in this bright, fresh Chilean White.

Cheese Pairing
Mitica Campo de Montalban

CHARLES & CHARLES MERLOT

Attractive baked biscuit aromas in this inky, hearty Red. Black and blue fruits come forward and then recede into a rich, elegant, full-bodied finish.

Cheese Pairing
Cabot Clothbound Cheddar
aged at the Cellars
at Jasper Hill

H&G PRIORAT

Earthy, herbaceous aromas. Refined minerality, complex dark fruit flavors. The terroir of Priorat, Spain proudly shows in the glass.

Cheese Pairing
Guilloteau
Fromager d'Affinois



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