



Overachievers

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Under \$15.00



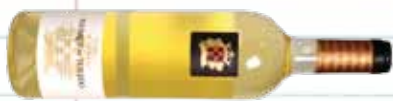
Expand your wine map on a budget! Really, why not try them all at such a bargain? Check them off as you try them and let us know what you think with [#overachieverwines](#) on Instagram and Twitter!



Evolúció Furmint, *Tokaj, Hungary* - Dry and crisp white wine bursting with citrus, green apples, white flowers and mineral notes. Great with goat cheese or roast chicken!



Cantina Santa Maria la Palma Cannonau di Sardegna 'Le Bombarde' *Sardinia, Italy* - Highly polished example of Grenache, the staple red grape of Sardinia. Aromas of cassis and herbs with flavors of red berries and a bit of smoke.



Alvarez de Toledo Godello, *Bierzo, Spain* - Crisp, unoaked beauty with flavors of melon, peaches, baking spices with a hint of wet stone. Great for any meal but especially suited to a light chicken recipe.



Molino a Vento Nerello Mascalese, *Sicily, Italy* - A beautiful red from Sicily with intense aromas and flavors of wild berries and dried herbs. Great with spicy foods or a rich tomato based pasta dish.



Ricitos de Oro White Garnacha, *Navarra, Spain* - Estate grown, hand harvested from 40 year old vines! Lovely, bright flavors of tart citrus coupled with hints of fennel bulb and fresh herbs. Enjoy with salads or veggies.



Château Jouclary, *Cabardès, France* - A long time Bottles favorite! A blend of Merlot and Syrah with a little Grenache. Dry and smooth with engaging flavors and aromas of red flowers, black olives and pepper.



False Bay Pinotage, *South Africa* - Pinotage is the signature red grape from South Africa, a hybrid of Pinot Noir and Cinsaut. An excellent, rich wine with soft tannins and flavors of dark ripe fruit and dry cocoa.



Cormons 'Melograno', *Collio, Italy* - Pure bright fruits flavors of tart cherry and fresh raspberries, medium bodied and soft, delicate tannins. Perfect for grilled porkchops or roasted pork tenderloin.



Frei João, *Bairrada, Portugal* - Made from Touriga Nacional, Baga and Syrah, this wine has a deep ruby color, intense aromas, good balance, and a remarkable persistence. Pair with the richest pork dish you know.