



WINE & CHEESE OF THE WEEK

Ch. LA BERNADOTTE, Haut Medoc, 2004

A blend of 40% Grenache, 38% Carignan, 12% Syrah, 10% Mourvedre aged 18 months in concrete tanks. Medium-red-purple in color with well formed legs; dry, medium-bodied with freshly balanced acidity and medium phenolics. Fresh and juicy with supple much more red than black fruit accented with notes of garrigue and spice. Fine chillable red for everyday drinking with anything from roast chicken to hamburgers to pot roast. Great for a holiday party. Spec's Score: 87+.

Tech Note: 14.1% Alcohol.

\$18.99
BOTTLE

\$213.74
CASE 12x750ml

Prices include 5% Cash Discount, and are subject to change without notice.

Henning's Cheese Curds

Henning's Cheese, a small dairy near Kiel, WI, uses all natural ingredients in producing award winning cheese. Their Master Cheesemaker, Kerry Henning, is a third generation craftsman. Perhaps their "funnest" cheeses to eat are their cheddar curds and they are a tasty treat at any time of day. They come in 5 varieties: Plain Yellow, Plain White, Garlic & Dill, Cajun, and Jalapeno. Henning's Cheese supports small family dairy farmers who grass feed their cows. **10oz.**

\$5.69 /ea. cash

This cheese is available at Spec's Texas Superstore location, 2410 Smith Street.



SPEC'S

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