



WINE & CHEESE OF THE WEEK



Ch. Bonnet Blanc Entre Deux Mers 2010

This 2010 is a fresh, juicy, lively Sauvignon Blanc-dominated mix of cut grass, white peach, and citrus with notes of grapefruit, figs, gravelly minerals and honeysuckle (from the Muscadelle de Bordelaise in the blend). Bright, clean and lively in the mouth with a refreshing feel. Basic white Bordeaux doesn't come any more consistent than this. Perfect with simple fresh seafood (especially oysters, catfish, or mussels) or as an aperitif. Tech: 12% Alc. A blend of 50% Sauvignon Blanc, 40% Semillon, and 10% Muscadelle de Bordelaise fermented and aged in stainless steel tanks with no malolactic fermentation and bottled fresh. Spec's Score: 88+VHR (Very Highly Recommended).

Sartori Bellavitano Gold

Made only in the spring with the milk of grass fed Dutch Freisan-Holstein cows. The cheese represents the first grazing of the new spring grasses and is only available for 3 months out of the year. This pale yellow cheese is sweet and fresh in flavor with a hint of salt and extremely creamy texture making it a perfect cheese to enjoy with fresh fruits. Aged only 4 weeks so the beauty of its luscious flavor can be enjoyed.



\$8.59 /lb. cash

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

\$9.49 BOTTLE **\$106.14** CASE 12x750ml

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

SPEC'S

WINES • SPIRITS
FINER FOODS

CHEERS TO SAVINGS

- Mon-Sat 10am-9pm
- (713) 526-8787
- 1-888-526-8787
- SHOP ONLINE AT specsonline.com