



WINE & CHEESE OF THE WEEK

Talmadge Chardonnay, Arroyo Seco, 2009

100% Chardonnay aged 12 months in a mix of new and seasoned French oak barrels. Yellow-straw in color with well formed legs; dry, medium full-bodied with balanced acidity. Tropical fruit and mineral Chardonnay offering citrus and subtle wood and malo-lactic notes. Clean but with enough oak and ML richness to give it a nice mouth feel.

Tech: 14.4% Alcohol. Very easy drinking. Spec's Score: 89.

\$14.09 BOTTLE **\$158.55** CASE 12x750ml

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

Abbot's Grain

Made by the renown Wensleydale creamery in Yorkshire, England, this buttery cheddar also offers a bit of zesty spice due to being blended with wholegrain mustard seeds. Not only do the mustard seeds add to the marvelous flavor, but also its texture by providing little crunchy morsels to bite on. The cheddar itself has a smooth, tangy flavor and finishes with a slightly sharp bite.

\$10.99 /lb.cash

on sale through 8/31
This cheese is available at Spec's
Superstore location, 2410 Smith Street.



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