GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
321215	**Harvey's Bristol Cream**	$21.99	N/A	N/A
34935	**Taylor Cream Sherry**	$8.99	N/A	N/A
35015	**Taylor Dry Sherry**	$8.99	N/A	N/A
15620	**Sheffield Cream Sherry**	$11.99	N/A	N/A
322441	**Williams & Humbert Dry Sack Medium Sherry**	$15.99	N/A	N/A
15740	**Fairbanks Cream Sherry**	$10.99	N/A	N/A
15400	**Sheffield Very Dry Sherry**	$11.99	N/A	N/A
72237	**Emilio Lustau Solera Reserva Puerto Fino Sherry**	$14.99	N/A	N/A
	"The non-vintage Fino Puerto Fino Solera Reserva is sensational. It offers hints of almond paste intermixed with beer nuts, salty sea breeze smells, and dried apricot and tropical fruit notes." - Reviewed by: The Wine Advocate - 91pts			
15770	**Fairbanks Sherry**	$10.99	N/A	N/A
35085	**Taylor Golden Sherry**	$8.99	N/A	N/A
321211	**Harvey's Bristol Cream**	$11.99	N/A	N/A
321492	**Emilio Lustau East India Solera Sherry**	$22.99	N/A	N/A
	"Rich and concentrated with coffee and caramel flavors in a balanced presentation. Picks up a grilled nut accent on the finish." - Reviewed by: Wine Spectator - 90pts			
320031	**Alvear Amontillado Medium Dry**	$13.99	N/A	N/A
	"The dry, medium amber-colored, medium-bodied, crisp, dry non-vintage Amontillado was produced from a 5-6 year old Solera system." - Reviewed by: The Wine Advocate - 87pts			
320034	**Alvear Cream**	$13.99	N/A	N/A
	"Alvear produces a non-vintage Cream, which is essentially a sweeter style of Oloroso. Its dark amber color is accompanied by sweet, nutty, milkshake-like aromas, tremendous precision as well as intensity, and a marvelous finish." - Reviewed by: The Wine Advocate - 91pts			
321490	**Emilio Lustau Solera Reserva Pedro Ximenez Sherry San Emilio**	$25.99	N/A	N/A
	"Perfect cold weather Sherry! A rich, dark brown color reminiscent of maple syrup doesn't disappoint on the nose or the palate. It's decadent, sweet, a little nutty, and the finish lasts seemingly forever. It's great for after dinner, but you could almost drizzle this on your waffles instead of syrup." - Trey Johnson, Binny's Champaign - Reviewed by: Binny's			
321477	**Emilio Lustau Solera Reserva Dry Amontillado Sherry Los Arcos**	$14.99	N/A	N/A
	This wine was named #82 of Wine Spectator's Top 100 Wines of 2012."A more flattering style, with an off-dry edge to the walnut paste, hazelnut, date and clove-studded orange notes, which show nice focus and zip on the finish." - Reviewed by: Wine Spectator - 90pts			
35011	**Taylor Dry Sherry**	$5.99	N/A	N/A
34931	**Taylor Cream Sherry**	$5.99	N/A	N/A
321499	**Emilio Lustau Solera Reserva Oloroso Sherry Don Nuno**	$22.99	N/A	N/A
	"Nicely defined, with salted caramel, date and green tea notes leading the way, backed by brisk blood orange and spice cake notes that add length and cut on the finish." - Reviewed by: Wine Spectator - 87pts			
321489	**Emilio Lustau Solera Reserva Palo Cortado Sherry Peninsula**	$23.99	N/A	N/A
	"This leads with smoked orange peel and date notes, backed by a dry, defined core of clove, woodspice and prune eau de vie flavors that linger through the finish." - Reviewed by: The Wine Advocate - 92pts			
15771	**Fairbanks Sherry**	$6.99	N/A	N/A
15621	**Sheffield Cream Sherry**	$7.99	N/A	N/A

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
320032	**1927 Alvear Pedro Ximenez Solera 1927**	$22.99	N/A	N/A
	"The impressive 1927 Pedro Ximenez Solera, from a Solera begun nearly 80 years ago, boasts a dark amber color as well as an extraordinary nose of creme brulee, liquefied nuts, marmalade, and maple syrup. Huge and viscous, yet neither cloyingly sweet nor heavy, it is a profound effort priced unbelievably low. It is meant to be drunk alone at the end of a meal." - Reviewed by: The Wine Advocate - 96pts			
321011	**Gonzalez Byass Tio Pepe Palomino Fino**	$18.99	N/A	N/A
	"Bracing and ultradry, here's a fino that begs for tapas. Nut and apple flavors are accented by iodine, and the finish leaves a mouthwatering impression." - Reviewed by: Wine Spectator - 88pts			
15401	**Sheffield Very Dry Sherry**	$7.99	N/A	N/A
15780	**Fairbanks Pale Dry Cocktail Sherry**	$10.99	N/A	N/A
59850	**Candela Cream Sherry**	$15.99	N/A	N/A
	"Candela is a young and light cream, a blend of oloroso and pedro ximénez. Brilliant amber in color, with aromas of raisins and nuts. Sweet and long on the palate, balanced by a soft acidity." - Reviewed by: Producer			
58848	**Orleans Borbon Manzanilla Fina**	$11.99	N/A	N/A
	"Straw in color with tangy aromas of the sea rounded out by fruity lemon curd, almond skin, toasted bread and yeasty notes on the palate, this Manzanilla has a complexity fit for a King." - Reviewed by: Producer			
53580	**Botaina Amontillado**	$17.99	N/A	N/A
	"Amber in colour, with aromas of hazelnuts and spices on the nose. Dry, soft and round on the palate, with a long aftertaste." - Reviewed by: Producer			
321483	**Emilio Lustau Solera Reserva Manzanilla Sherry Papirusa**	$14.99	N/A	N/A
15741	**Fairbanks Cream Sherry**	$6.99	N/A	N/A
321303	**Hidalgo Manzanilla La Gitana**	$15.99	N/A	N/A
	This wine was named #32 of Wine Spectator's Top 100 Wines of 2013. "Bright, with saline, sunchoke and blanched almond notes backed by a piercing, chalk-framed finish. This is all precision and cut." - Reviewed by: Wine Spectator - 91pts			
320041	**Alvear Fino**	$13.99	N/A	N/A
	"The non-vintage Fino possesses a light straw color in addition to a crisp, earthy, nutty nose, and a dry, slightly bitter, but fresh, zesty finish." Reviewed by Robert Parker. - Reviewed by: The Wine Advocate - 89pts			
53582	**Rio Viejo Oloroso**	$14.99	N/A	N/A
	"Topaz in colour, its is full bodied in the mouth. Intense and long finish." - Reviewed by: Producer			
320040	**Alvear Amontillado Carlos VII**	$25.99	N/A	N/A
	"Possesses a medium amber color, gorgeous freshness, plenty of exciting nutty flavors, and a classic, dry finish." - Reviewed by: The Wine Advocate - 91pts			
53581	**La Ina Fino**	$14.99	**$9.99***	33%
	"The classic fino from Jerez. Its solera was founded in 1919. Pale straw in colour, pungent and mineral on the nose thanks to its ageing under the layer of yeast or “flor”. Full in the mouth, with an intense almonds flavour." - Reviewed by: Producer			
68590	**La Guita Manzanilla**	$6.99	N/A	N/A
	"The NV La Guita Manzanilla has always had a very strong and marked character of brine, green olives and mustard seeds, with an overall sweet sensation. The medium-bodied palate is precise, very dry and intense, with some brine and rancio flavors and great length. The quality of this wine has increased notably in the last few years, and represents very good value and is a great introduction to Manzanilla, as availability should not be a problem with 2,000,000 bottles filled per year. As an advantage, the back label shows the month and date of the bottling, and should be drunk within a year or two." - Reviewed by: The Wine Advocate - 90pts			

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
72499	**Emilio Lustau Manzanilla En Rama Sanlucar de Barrameda**	$19.99	N/A	N/A
	"This Manzanilla de Sanlucar en Rama shows an elegant straw color with golden hints. It has bakery and camomile aromas and a mineral background. On the palate it is deliciously long, crisp and almost saline." - Reviewed by: Producer			
35081	**Taylor Golden Sherry**	$5.99	N/A	N/A
321471	**Emilio Lustau Solera Reserva Rare Amontillado Sherry Escuadrilla**	$23.99	N/A	N/A
	"Smoky and resinous, with caramel, roasted walnut and iodine flavors that go on and on. A hint of oxidation and burnt molasses on the finish." - Reviewed by: Wine Spectator - 90pts			
58462	**Toro Albala Amontillado Viejisimo**	$32.99	N/A	N/A
	"Potent, woody and on the heavy side, with char, maple and nutty caramel aromas. The palate is big, concentrated and balanced, with intense nut, butter and dried citrus flavors. Rich and weighty on the finish, with toffee and toasted nut flavors to ponder." - Reviewed by: The Wine Enthusiast - 90pts			
68591	**Valdespino Inocente Fino**	$11.99	N/A	N/A
	"The NV Fino Inocente must be one of the few wines in Jerez that is still fermented in 600-liter American oak botas, which is an incredible amount of work compared with fermenting tens of thousands of kilos of grapes (or even more) in a big stainless steel tank. This method was the norm of yesteryear, but is so labor intense that it was discontinued in most wineries, and gives a big diversity of wines, as each barrel has its own character, which contributes to the complexity of the blend. Furthermore, the bottled wine is on average 8 to 10 years old. One other thing that makes it apart from other Finos is that the grapes are exclusively from the high part of the Macharnudo vineyard, so this is a single-vineyard Fino. The nose is very complex, showing the effect of the long lees contact: chalk, dried hay, aromatic herbs and salty almonds. The palate is full, but at the same time elegant and balanced, powerful and fine, with the texture of a Meursault rather than a Puligny. A very complex wine, that manages to be both powerful and elegant. Inocente is great value for money." - Reviewed by: The Wine Advocate - 94pts			
53284	**Valdespino El Candado Pedro Jimenez**	$29.99	N/A	N/A
	"An intense color of mahogany with deep aromas of dried fruits (figs and raisins) and suble notes of chocolate and coffee. The palate is very smooth and velvety with prune notes and a very long finish." - Reviewed by: Producer			
321498	**Emilio Lustau Solera Reserva Oloroso Sherry Emperatriz Eugenia**	$36.99	N/A	N/A
	"Open-knit, with alluring notes of bittersweet cocoa, dark tea, espresso bean and dried orange that are racy but gentle through the finish." - Reviewed by: The Wine Advocate - 92pts			
53285	**Valdespino Inocente Fino**	$21.99	N/A	N/A
	"Yellow straw-colored, medium intensity. Pungent, delicate and complex with almond notes and autolysis. Soft entry on the palate with a round smooth feel and structure; lots of volume and character as well as a fresh and saline taste."			
72501	**Emilio Lustau Fino en Rama El Puerto de Santa Maria**	$19.99	N/A	N/A
	"Fino del Puerto en Rama is a pale gold color with bright yellow reflections. Its yeasty “Flor” aromas join with scents of roasted almonds and pungent smoked wood. The wine has a very complex, mineral palate with an appealing acidity on the finish." - Reviewed by: Producer			
71014	**Osborne Amontillado Solera AOS 1903**	$350.00	N/A	N/A
	"The NV Rare Sherry Amontillado Solera AOS wears its 22% alcohol with flair and elegance. A bright, dark mahogany-colored wine, it originates from a solera created in 1903 and averages 25 years of age. The complex nose is one of a kind, with strong aromatics, rosemary and thyme covering the roasted hazelnuts, bitter oranges, noble woods and curry. The medium- to full-bodied palate shows a very spicy, smoky wine with hints of coffee, layered, intense, more subtle than in your face and very complex. To keep the old average age, only 300 bottles are filled each year. A tour de force wine!" - Reviewed by: The Wine Advocate - 97pts			
71015	**Osborne Palo Cortado Solera PDP 1911**	$350.00	N/A	N/A
	"The NV Rare Sherry Palo Cortado Solera P(delta)P VORS produced from Palomino in a solera created in 1911, has a deep mahogany color with green tints and an unusual, very complex nose of Cuban cigar, incense, sandalwood, dried herbs, balsamic notes and a spirity touch. The palate is full-bodied, round, intense and concentrated, ending clearly off-dry, with some noticeable sweetness, which often balances the extreme aggressive character of the very old and concentrated dry wines. 250 bottles per year." - Reviewed by: The Wine Advocate - 96pts			

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
71018	**Osborne Pedro Ximenez Viejo 1905**	$350.00	N/A	N/A

"The NV Rare Sherry Pedro Ximenez VORS, produced from Pedro Ximenez grapes and aged for an average of over 30 years in a solera, is very dark, opaque mahogany-colored. The overall feeling is that of a very old wine (most probably exceeding the required age for the VORS category). It displays a complex nose of subtle noble wood aromas, complemented by Belgian chocolate, balsamic notes, roasted coffee and dates. It has a very spicy palate, and is full and concentrated. Production is 450 bottles per year." - Reviewed by: The Wine Advocate - 96pts

71017	**Osborne Oloroso Solera India 1922**	$350.00	N/A	N/A

"The NV Rare Sherry Oloroso Solera BC 200 has an average age of 40 years from a solera created in 1864. It shows a dark bright orange color, a discrete, aristocratic nose showing some aromatic herbs, perfumed flowers, not easy to define. The palate is even more peculiar, only medium- to full-bodied, dominated by balsamic flavors, aromatic herbs, old furniture, with good persistence and length, and a warm finish. 250 bottles are produced each year. A most unusual wine." - Reviewed by: The Wine Advocate - 95pts

71016	**Osborne Oloroso Solera BC 200 1864**	$350.00	N/A	N/A

"The NV Rare Sherry Solera India Oloroso blends Palomino and Pedro Ximenez grapes in a solera created in 1922, averaging 25 years of age. It wears a dark mahogany robe with green and amber edges. The nose shows good balance between bitter and sweet notes, nuts, spices (curry perhaps?), noble woods, molasses and a touch of candied fruits and brandy. The palate has hints of a very old wine, complex and concentrated, with a touch of volatility that lifts it up, quite common in such old wines, with good balance between acidity and sweetness. It is a unique bottle. A high end cream?" - Reviewed by: The Wine Advocate - 93pts

321006	**Gonzalez Byass Noe Pedro Ximenez**	$46.99	N/A	N/A

"Thick and intense, it coats the mouth with burnt molasses, caramel, but also an aged, oxidative note that sets it apart form its peers. Fruitcake, sultana and bitter chocolate accents add to its appeal. It's harmonious and finishes surprisingly elegant."

69649	**Valdespino Palo Cortado VORS Cardenal**	$190.00	N/A	N/A

"The NV Palo Cortado Cardenal VORS, like the whole VORS collection from Valdespino is outstanding. It is fed from the solera of the Palo Cortado C.P. where the Palomino grapes come from the Macharnudo Alto vineyard, fermented in American oak botas. It’s 22% alcohol and has nine grams of (undetectable) residual sugar which makes it very drinkable. It’s a monumental wine of dark mahogany color with a green edge, a complex, ever-changing, concentrated, clean and delineated nose of spices, dark chocolate, Cuban cigar and balsamic notes of incense, and a sharp, saline palate. It is highly concentrated, powerful and clean, with an eternal, lingering aftertaste. Deciding between Coliseo and Cardenal might be splitting hairs, and as much as I love Coliseo, I felt Cardenal was just one notch above. At the quality helm of Palo Cortado. Drink 2013-2025." - Reviewed by: The Wine Advocate - 99pts

69650	**Valdespino Amontillado VORS Coliseo**	$225.00	N/A	N/A

"The NV Amontillado Coliseo VORS, is an extremely old (much older than the 30 years certified by the VORS classification) and concentrated wine. It is unique, as its origin is from Sanlucar de Barrameda, mainly from the Pago Miraflores, which produced very sharp wines. Dark mahogany colored, with a bright green border, is very aromatic, balsamic and complex, with wild herbs, candied orange rind, spices and dates. The palate is extremely concentrated, dry, and intense but it has no edges, with lively acidity and an eternal finish. It’s an extreme wine, some might find it too much, but it’s certainly unique and among the greatest wines in the world, to be sipped slowly and in tiny quantities. One of the greatest Amontillados in existence today." - Reviewed by: The Wine Advocate - 99pts

52831	**Bodegas Perez Barquero Gran Barquero Pedro Ximenez**	$34.99	N/A	N/A

"The NV Pedro Ximenez Gran Barquero, produced from sun-dried Pedro Ximenez grapes and aged in a solera for an average of five years, has an impressive 420 grams of sugar per liter, meaning very little sugar has actually fermented, and most of the 15% alcohol it displays comes from fortification. The profile is very typical of the style, dominated by raisins and dried figs, with a warm, velvety palate, which ends with a spicy curry note." - Reviewed by: The Wine Advocate - 88pts

69653	**Valdespino Oloroso VORS Solera de Su Majestad**	$215.00	N/A	N/A

"The NV Oloroso Solera de su Majestad VORS produced from Palomino grapes from the Carrascal vineyard, has aged in a solera for over 30 years. It has a bright mahogany color and a subtle nose of noble woods, walnuts, aromatic herbs, and a touch of brandy. The palate is quite gentle for a VORS. Very polished and round, with a pungent, intense feeling, it feels extremely old. One of the best Olorosos around, it’s old enough to have that extra complexity, but not to be too aggressive, as Olorosos can easily get when they’re very old." - Reviewed by: The Wine Advocate - 93pts

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
52830	**Bodegas Perez Barquero Gran Barquero Oloroso**	$34.99	N/A	N/A
	"The NV Oloroso Gran Barquero is produced from Pedro Ximenez grapes aged oxidatively in a solera system for 25-30 years on average. It displays a dark amber color and a complex nose of cigar ash, candied apricots and roasted nuts. The palate is ample, velvety, with good structure, without the rusticity some attribute to the wines of Montilla, and very slightly off-dry, which makes it very approachable." - Reviewed by: The Wine Advocate - 92pts			
50401	**Sandeman's Armada Cream Sherry**	$15.99	N/A	N/A
	"Dark mahogany colour, with highlights of old gold. Very deep and complex Oloroso characteristics are offset by the richness and personality of Pedro Ximénez. Full-bodied, well balanced with a very smooth and velvety long aftertaste." - Reviewed by: Producer			
73054	**1983 Toro Albala Don Pedro Ximenez Gran Reserva**	$34.99	N/A	N/A
	"The 1983 Don PX Gran Reserva has been aged in old oak barrels until bottled in 2012, and is several steps up in age and complexity. Here the dominant notes are tar, graphite, smoke, roasted coffee and dark chocolate. It’s extremely concentrated, dense and sweet, ends very spicy with curry notes and stays in your mouth for minutes." - Reviewed by: The Wine Advocate - 91pts			
321480	**Emilio Lustau Solera Reserva Deluxe Cream Sherry Capataz Andres**	$15.99	N/A	N/A
70171	**Gonzalez Byass Tio Pepe Palomino Fino**	$11.99	N/A	N/A
	"Bracing and ultradry, here's a fino that begs for tapas. Nut and apple flavors are accented by iodine, and the finish leaves a mouthwatering impression." - Reviewed by: Wine Spectator - 88pts			
53286	**La Guita Manzanilla**	$13.99	N/A	N/A
42558	**1985 Toro Albala Don Pedro Ximenez Gran Reserva**	$34.99	N/A	N/A
	"With its chocolate-brown color, this PX is full of prune, fig and moderate volatility. It’s heavy, sticky and syrupy on the tongue, with fig, dried date, salt and caramel flavors. The finish rings of ripeness, but overall this is more sweet and rich than distinct and complex." - Reviewed by: The Wine Enthusiast - 89pts			
331556	**Bodegas Pedro Romero Cream Full Sweet**	$10.99	N/A	N/A
	"The Cream Sherry Full Sweet is an Olorosso blended with Pedro Ximenez. Medium dark amber-colored, soft, and sweet, with broad, savory, creamy, nutty flavors, this beauty should be consumed at the end of a meal, or as the importer suggested, poured over vanilla ice cream." - Reviewed by: The Wine Advocate - 90pts			
53758	**Santiago Palo Cortado**	$21.99	N/A	N/A
53757	**Santiago Pedro Ximenez**	$18.99	N/A	N/A
53759	**Santiago Manzanilla**	$11.99	N/A	N/A