| GSE | DESCRIPTION | REG. PRICE | SALE PRICE | DISCOUNT % |
|---|---|---|---|---|
| 15620 | **Sheffield Cream 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 | | | |
| 15740 | **Fairbanks Cream Sherry** | $10.99 | N/A | N/A |
| 15400 | **Sheffield Very Dry Sherry** | $11.99 | N/A | N/A |
| 321211 | **Harvey's Bristol Cream** | $11.99 | N/A | N/A |
| 322441 | **Williams & Humbert Dry Sack Medium Sherry** | $15.99 | N/A | N/A |
| 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 | | | |
| 15770 | **Fairbanks Sherry** | $10.99 | N/A | N/A |
| 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 | | | |
| 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 | | | |
| 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 | | | |
| 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 | | | |
| 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 | | | |
| 321483 | **Emilio Lustau Solera Reserva Manzanilla Sherry Papirusa** | $14.99 | N/A | N/A |
| 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 | | | |
| 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 | | | |
| 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 | | | |

| 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 | | | |
| 34086 | **Hidalgo Alameda Cream** | $18.99 | N/A | N/A |
| | "The Alameda Cream is dark amber and medium sweet with creme brulee aromas and flavors, a far classier drink than what your grandmother used to imbibe." | | | |
| 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 | | | |
| 34087 | **Hidalgo Faraon Oloroso** | $18.99 | N/A | N/A |
| | "The Faraon Oloroso is aromatic with aromas of hazelnuts, walnuts, and raisins and a broad, dry flavor profile." - Reviewed by: The Wine Advocate - 91pts | | | |
| 72500 | **Emilio Lustau Fino en Rama Jerez de la Frontera** | $19.99 | N/A | N/A |
| | "This Fino de Jerez en Rama has a pale gold color and soft, balsamic aromas, with notes of resin and bitter oranges. It is full bodied and elegant on the palate, with a tangy finish." - Reviewed by: Producer | | | |
| 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 | | | |
| 321480 | **Emilio Lustau Solera Reserva Deluxe Cream Sherry Capataz Andres** | $15.99 | N/A | N/A |
| 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 | | | |
| 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 |
| 46579 | **Herederos de Argueso Manzanilla Clasica** | $13.99 | N/A | N/A |
| 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 | | | |
| 53757 | **Santiago Pedro Ximenez** | $18.99 | N/A | N/A |
| 53759 | **Santiago Manzanilla** | $11.99 | N/A | N/A |
| 331554 | **Bodegas Pedro Romero Amontillado Medium Dry** | $10.99 | N/A | N/A |
| | "...This is a well made sherry at a great price that merits serious consumer interest." - Reviewed by: The Wine Advocate - 90pts | | | |

| GSE | DESCRIPTION | REG. PRICE | SALE PRICE | DISCOUNT % |
|---|---|---|---|---|
| 331557 | **Bodegas Pedro Romero Fino Pale Dry** | $10.99 | N/A | N/A |
| | "The Fino Pale Dry is fresh, lively, and intensely flavored." - Reviewed by: The Wine Advocate - 88pts | | | |
| 322296 | **Valdespino El Candado Pedro Jimenez** | $18.99 | N/A | N/A |