

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
70872	2007 Domaine Huet Vouvray Demi Sec Le Mont	\$35.99	N/A	N/A
	"Pale gold. Lush tangerine, pear and floral scents are complemented by dusty minerals, a hint of honey and green tea. Pliant, expansive citrus and candied flower flavors offer an alluring blend of richness and vivacity, with a sneaky honeycomb quality gaining strength in the glass. Fairly open-knit but focused as well." - Reviewed by: International Wine Cellar - 91pts			
53188	2007 Yarden Blanc de Blancs Northern Golan	\$26.99	N/A	N/A
	"The 2007 Yarden Blanc de Blancs shows off bright lemon and floral notes complemented by lime and green apple characters, rounded out by a touch of mineral and hints of toasted baguette. Possessing a slight creaminess, this complex sparkling wine is crisp, drinkable and tasty." - Reviewed by: Producer			
24099	2007 Domaine Weinbach Gewurztraminer Grand Cru Mamberg SGN	\$79.99	N/A	N/A
	"A remarkable pungency and brightness of rhubarb preserves, pink grapefruit marmalade, and glazed pineapple laced with lime and sage oil scent the Weinbach 2007 Gewurztraminer Mambourg Selection de Grains Nobles and generate an electrically charged, sweet and tart palate impression, with 128 grams of residual sugar cut down to mere sweetness by atypically high acids and implosive extract. Seldom will one encounter a Gewurztraminer with remotely this sort of vivacity, and tasted blind I would more likely have guessed this to be a Muscat or Scheurebe. The finish is amazingly penetrating, if a bit raw." - Reviewed by: The Wine Advocate - 92pts			
72276	2007 Jean Bourdy Cote du Jura Blanc	\$24.99	N/A	N/A
	"Mature, with oxidative hints, as the citrus peel, walnut and lemon chiffon notes are followed by salted butter, apple skin and melon flavors. Shows good tension on the finish, with a bitter citrus edge lending some spine. Chardonnay." - Reviewed by: Wine Spectator - 91pts			
21133	2007 Guigal Ermitage Ex Voto Blanc	\$225.00	N/A	N/A
	"The 2007 is more closed than the 2006, revealing a light gold color along with hints of crushed rocks, white currants, quince, hazelnut and marmalade, excellent acidity and super intensity but much less evolution, which is atypical for this vintage. Cellar it for several years and consume it over the following two decades." Reviewed by Robert Parker. - Reviewed by: The Wine Advocate - 93pts			
23017	2007 Nicolas Joly Coulee de Serrant	\$89.99	N/A	N/A
38471	2007 Chateau Rayas Chateauneuf du Pape Blanc	\$175.00	N/A	N/A