GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
321215	**Harvey's Bristol Cream**	$21.99	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
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			
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			
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			
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			
53581	**La Ina Fino**	$14.99	N/A	N/A
	"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			
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."			
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			
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."			
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			
53580	**La Ina 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			
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			
53582	**La Ina 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			
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			

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
322293	**Valdespino Tio Diego Amontillado**	$24.99	N/A	N/A
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."			
321003	**Gonzalez Byass Oloroso Matusalem**	$46.99	N/A	N/A
	"A nice balance between the sweetness and dry, bitter elements in this Sherry set the stage for chocolate, caramel, burnt treacle and iodine notes. It's concentrated. The finish goes on and on." - Reviewed by: Wine Spectator - 91pts			
53286	**La Guita Manzanilla**	$13.99	N/A	N/A
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			
53583	**Lustau Vina 25 Pedro Ximenez**	$14.99	N/A	N/A
	"Dark mahogany in colour, with green rim. Aromas of raisins and figs, it is sweet and velvety on the mouth." - 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			
321873	**El Maestro Sierra Fino**	$12.99	N/A	N/A
53757	**Santiago Pedro Ximenez**	$18.99	N/A	N/A
53758	**Santiago Palo Cortado**	$21.99	N/A	N/A
53759	**Santiago Manzanilla**	$11.99	N/A	N/A
322296	**Valdespino El Candado Pedro Jimenez**	$18.99	N/A	N/A