

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
70647	2013 Skouras Moscofilero	\$12.99	N/A	N/A
	"The color is light white-yellow. Opulent aromas of white flowers, light and fresh and honeysuckle are revealed, rounded out with notes of rose petal and passion fruit. Bright, joyful acidity that is positively refreshing leads on to a surprisingly long finish of orange rind and a whisper of white pepper." - Reviewed by: Producer			
73363	2013 Boutari Moschofilero	\$12.99	\$11.99*	8%
	"This fresh but fruity white starts with aromas of white rose, grapefruit and citrus, followed by light and elegant flavors of lemon, grapefruit and sea salt. Playful but memorable." - Reviewed by: The Wine Enthusiast - 90pts			
68745	2013 Sigalas Santorini	\$21.99	N/A	N/A
	"Pale Yellow, with green hues. Aromatic, with citrus fruit and minerality. Minerality is evident, as a result of Santorini's unique terroir. Quite "austere" as wine, with the acidity being the back-bone of the wine, allowing it to age. Petrol notes and honey-suckle appear in aged Assyrtikos, similar to the German and Alsatian Rieslings." - Reviewed by: Producer			
22297	Kourtaki Retsina	\$5.99	N/A	N/A
70648	2013 Skouras Zoe White	\$9.99	\$8.99*	10%
	"The color is bright white yellow, with green hues. The nose is complicated and the wine smells fresh flowers, hints of squashed blossoms and fruit aromas such as avocado. A relaxed pace and luxurious texture gives flavors of orange and lemon blossom and touches of jasmine and mint. In the aftertaste the acidity travels across the palate for a clean extended finish." - Reviewed by: Producer			
340221	Boutari Kretikos White	\$9.99	N/A	N/A
68947	2013 Tetramythos Roditis	\$12.99	N/A	N/A
	"White yellow color, green apple and Bergamot orange flavor. Full mouthfeel with crispy acidity." - Reviewed by: Producer			
67679	2013 Tselepos Moschofilero	\$11.99	\$9.99*	17%
	"A greek wine with fine aromas of citrus fruits and lemon flowers of great intensity. Full bodied in harmonic balance with its acidity." - Reviewed by: Producer			
68744	2013 Sigalas Assyrtiko Athiri Santorini	\$15.99	N/A	N/A
	"Yellow, with green hues. Aromatic, with citrus and flower blossom. In mouth minerality is evident, as a result of Santorini's unique terroir. Refreshing acidity, delightful after-taste. Minerality is evident, as a result of Santorini's unique terroir." - Reviewed by: Producer			
70160	2013 Alpha Estate Sauvignon Blanc	\$17.99	N/A	N/A
	"The 2013 Sauvignon Blanc is from the Children and Alpheta sub-regions of Amyndeon, with vines at an altitude of 620-710 meters. Tank-fermented, it was bottled November 5, 2013. Beautifully balanced, fresh and crisp, this very consistent bottling has all those classic aromatics you want, without going into overdrive. Refreshing and invigorating, it is the perfect summer wine, able to hold a few years, but why bother and why risk it? It will be awesome this summer and will always be best at its freshest. It is a focused, yet fruity Sauvignon that does everything right." - Reviewed by: The Wine Advocate - 90pts			
70152	2013 Kir Yianni Paranga White	\$14.99	N/A	N/A
	"Shows a yellow color with hay highlights. Fresh, with notes of lemon, citrus zest and spring flowers on the nose, on the palate it shows crispness and a beautiful, round finish." - Reviewed by: Producer			
75094	Tetramythos Retsina	\$11.99	N/A	N/A
	"A very well made retsina wine, with soft shades of resin, which come into full harmony with the cool aromas of lemon and fresh yellow fruit. Herbs in the mouth, cool and with good acidity. Aftertaste with a pleasant sense of resin." - Reviewed by: Producer			
70153	2013 Kir Yianni Samaropetra	\$17.99	N/A	N/A
	"The 2013 Samaropetra has a bright yellow color. On the nose it is intensely aromatic, with complex white flower and white peach aromas on a background of green bell pepper and buchsbaum. On the palate it is refreshing, with an elegant and vivid character balanced by a round mouthfeel and a lingering, fruity finish." - Reviewed by: Producer			

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46680	Semeli Estate White	\$9.99	N/A	N/A
	"Dry on the palate, freshness with noted acidity, medium body and flavours of mint on the finish. Enjoy as an aperitif, with seafood as well as with dishes cooked in white sauces. Makes an interesting combination with creamy pasta dishes and goat's cheese." - Reviewed by: Producer			
73212	2013 Estate Argyros Atlantis White	\$15.99	N/A	N/A
	"Crystal-clear yellow colour, distinctively flavoured with citrus overtones. The relatively high acidity of Assyrtico gives it a crisp freshness, while the vineyard's extremely low performance offers body, structure and substance." - Reviewed by: Producer			
70101	2013 Gai'a Thalassitis White	\$23.99	N/A	N/A
	"The 2013 Thalassitis is the winery's flagship, unoaked and sourced from ungrafted, old vines (70-80 years) Assyrtiko. In its youth, this is quite aggressive, the acidity lacing into the palate and leaving a lemony nuance. There is a lot of tension on that finish, notable grip and some very nice fruit, too. I expect this to calm down a bit, and it should drink much better this summer, but it is actually quite exciting right now. This does seem to be a rather pointed Thalassitis, though, eschewing any hints of lushness for precision and tension. I loved the juicy finish a lot. Given the aggressive beginning, it was clear that this was a wine that needed some reexamination with more air. Two days later it was much more transparent, with the acidity still bracing, but not throwing off as much lemon. There was a touch of flint, which made me a bit wary, but it was currently overwhelmed by the acidity and fresh fruit. Hopefully, it will continue to move in the right direction and it did seem to improve with more air. For fun, I gave it a few extra hours of breathing on Day 2, and it seemed just great. By the time it hit 65F, after hours of aeration, it seemed quite full in the mouth and completely impressive. Mostly, it has a nuance that could only be called steely, a word used by the owner quite correctly." - Reviewed by: The Wine Advocate - 92pts			
75313	2011 Wine Art Estate Idisma Drios Assyrtiko	\$17.99	N/A	N/A
	"The 2011 Assyrtiko Idisma Drios was oak aged for 5 months in used oak (30% 1 year old barrels, 40% 2 years old, 30% 3 years old). The oak is a mixture of 85% French and 15% American. It comes in at 13.5% alcohol. If I liked last year's version, and this year's similarly constructed sibling (the Chardonnay), this is likely a small step ahead of both. Beautifully constructed, with a slighter fuller body than the Chard and with considerable persistence on the finish, the oak is there, but reasonably well integrated. As with the Chardonnay sibling, the acidity zaps through the oak easily and gives this a very different demeanor. This even turns a little steely. Even if (like me) you tend to prefer your Assyrtiko without oak, this is hard to argue against. It is both interesting and charming. It should hold a few years, but it is lovely now and will drink great this summer, like its Chardonnay sibling." - Reviewed by: The Wine Advocate - 89pts			
56982	2012 Thymiopoulos Boarding Pass Malagouzia	\$15.99	N/A	N/A
	"It is a fairly light Malagouzia, not particularly concentrated or likely to be long lived, but it is an instant classic in its reiteration of that exuberant, fresh and grassy style that often makes this grape so much fun. It is simply a pleasure to drink, juicy, invigorating and delicious. It is not so clear how long it will hold at peak, but for the short term, it should go over very well if you like those grassy notes. It will be glorious this summer as what it does best is be fresh and invigorating." - Reviewed by: The Wine Advocate - 88pts			
68049	2013 Tselepos Mantinia Moschofilero	\$14.99	N/A	N/A
	"A greek wine with exceptional freshness and lively acidity. Citrus fruits and lemon flowers on the nose, with a crisp, clean finish." - Reviewed by: Producer			
72803	2013 Sigalas Santorini Barrel AOC	\$29.99	N/A	N/A
	"The 2013 Santorini Barrel Fermented combines the freshness and vivaciousness of the un-oaked 2013 reviewed this issue, showing a light hand with the wood, while projecting a bit more substance, grip and power than the un-oaked version, if not quite its transparency. It was aged for 6 months in only 20% new oak, the rest used (from 1 to 5 uses). The substance and power part is usually easy for oaked whites. It's the rest that is the hard part—finesse, balance, vivaciousness. This is another fine example of Sigalas' excellent touch with oak – and more proof that oak and Assyrtiko can't be dismissed out of hand. As it airs out, the acidity nicely cuts through everything. Three days after opening it, it finally hit stride." - Reviewed by: The Wine Advocate - 92pts			
57613	Malamatina Retsina	\$4.99	N/A	N/A
	"Retsina Malamatina is produced exclusively from the Greek grape varieties of Savatiano and Rhoditis. Vinification follows the white wine-making method under controlled temperatures and by selecting only the "mosto yema" or "flower must" from the grapes to achieve the wine's unique colour, aroma, flavor and quality. The addition of a small amount of pine resin during fermentation provides the characteristic retsina flavor, while at the same time allowing the fruity aromas of these varieties to emerge. By adding the beneficial properties of resin known since ancient times, the achieved result is a unique wine with a completely Greek identity." - Reviewed by: Producer			

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74309	2013 Domaine Douloufakis Dafnios Vidiano	\$12.99	N/A	N/A
	"The 2013 Vidiano Dafnios is a wonderfully fresh Vidiano with persistent flavor and lovely texture. Lively and clean, it is simply irresistible just now, completely charming and quite delicious. This is a relatively new winery on our shores, but every time I taste their whites in particular, I'm sold. When you see how fresh, enchanting and clean this Vidiano is, you may wonder why some are oaked (yet oak often does work)." - Reviewed by: The Wine Advocate - 89pts			
68050	2013 Wine Art Estate Techni Alipias Malagousia	\$16.99	N/A	N/A
	"Produced by the greek variety Malagousia which is characterized by the intensity of its aromas. The color is yellow pale with greenish reflections. The nose is marked by explosive aromas of citrus fruits, white flowers and bergamot orange. A full bodied wine with refreshing acidity and a long aftertaste." - Reviewed by: Producer			
56983	2012 Gai'a Thalassitis White	\$23.99	N/A	N/A
	"With fine solidity and crisp acidity supporting the fruit, plus an amazingly pure, transparent and freshly bottled nuance, this is just lovely on opening, clean and long. Yes, it seems rather friendly initially, its balance quite impeccable." - Reviewed by: The Wine Advocate - 92pts			
55587	2012 Pavlidis Thema White	\$17.99	N/A	N/A
	"It has tons of personality, good body and a fresh feel." - Reviewed by: The Wine Advocate - 90pts			
44861	2011 Skouras Moscofilero	\$12.99	N/A	N/A
	This wine was named #90 of Wine Spectator's Top 100 Wines of 2012. "A rapierlike white, delivering apple, pear and grapefruit flavors flanked by plenty of mineral and slate notes. Ripe orange accents linger as plenty of spicy hints mark the vibrant, long-lasting finish." - Reviewed by: Wine Spectator - 90pts			
73013	2012 Alpha Estate Axia Malagouzia	\$15.99	N/A	N/A
	"The 2012 Malagouzia Axia was tank fermented and sourced from Alpha's vines in the "Turtles" sub-region of the Amyndeon plateau at 620-710 meters in altitude. It comes in at 13% alcohol. Rather full bodied and relatively lush relative to what I see for some bottlings from the grape, this has a lovely mouthfeel, nice texture and well integrated components, finishing with crispness and purity. The herbaceous notes common to many bottlings are in the background here. It has an elegant and persistent feel, lingering longer on the finish that you might think from the first impression. Seen a bit later this year, it certainly seems more expressive, more transparent and more open. It really grew on me as it aired." - Reviewed by: The Wine Advocate - 90pts			
73011	2013 Skouras Chardonnay Almyra	\$14.99	N/A	N/A
	"The color is yellow-green with a few greenish hues. The nose opens with aromas of ripe peach, tropical fruit such as pineapple and hints of lemon. Aromas of butter, bread and caramel follow. The mouth is rich and smooth, with flavors similar to the nose and balanced by crisp acidity. The finish is long, complex, and with constant evolution." - Reviewed by: Producer			
28229	Vassiliou Retsina	\$9.99	N/A	N/A
35450	2012 Alexakis Vidiano	\$12.99	N/A	N/A