

Prosecco - 90+ Cellars (Italy)

Known for their high quality, affordable wines and unique business model, 90+ Cellars works with wineries to aggregate excess product and rebrand it under their label at unbeatable prices. This Prosecco is no exception at under \$15 a bottle.

Champagne - Perrier Jouet (France)

Made in the Champagne region of France, this classic sparkling wine is the ultimate celebratory beverage.

Champagne - Veuve Clicquot (France)

Looking to splurge for a special occasion? Look no further than Veuve Clicquot. This iconic champagne is sure to be a crowd pleaser.

Local Wineries

While Vermont is often recognized for its thriving craft beer scene, these scenic vineyards with award-winning wines deserve recognition as well. Check out some of our local favorites below and plan your next visit!



BOYDEN VALLEY WINERY
& Spirits

Boyden Valley Winery & Spirits

Cambridge, VT

Visit their tasting room, housed in a restored 1875 carriage barn on their family farm. Open daily, they offer \$10 tastings with over 20 products to choose from.

Boyden Valley Winery Cow Tipper

This semi-dry white table wine is light and refreshing with hints of apricot and pear. Perfect for a night of grilling, this wine pairs well with chicken and seafood.

Boyden Valley Winery Big Barn Red

This bold, full-bodied red is the perfect table wine to bring to a pot luck or dinner party. Enjoy with steak or beef.

SHELBURNE VINEYARD

Shelburne Vineyard

Shelburne, VT

Located on Route 7 in Shelburne, **Shelburne Vineyard** offers free tours daily from May-October. Visit their tasting room 7 days a week or swing by for a special event.

Shelburne Vineyard Cayuga White

This off-dry white is a blend of Cayuga, Riesling, and Chardonnay grapes. Light, bright, and refreshing this is the perfect summer wine.

Shelburne Vineyard Marquette

This dry red with hints of dark berries and a complex finish is aged in American and French oak barrels and has won numerous awards at international competitions.

Wine at the Co-op



Your Community-Owned Grocery Stores

Downtown **Burlington, VT** South End

www.citymarket.coop



About our Wine Selection

Choosing the perfect bottle of wine can be a daunting task. Whether you're looking for a nice, full-bodied red to enjoy by the fire or a crisp white to enjoy on a sunny day, we're here to help you find the ideal selection. Our wine selection is organized from white to red. Our Old World wines (from traditional wine-making countries and regions in Europe) are identified by country of origin on the outer edges of our display. New World wines (think New Zealand, Chile, Argentina, or South Africa) on the other hand are arranged by varietal or style. Looking for something local? Check out the back of this brochure for a few of our favorites or ask a staff member to help you locate more wines from Vermont vineyards.

The Basics

Below you'll find our suggestions for wines catered to your palette with value in mind.

Whites

Sauvignon Blanc - Oyster Bay (New Zealand)

Sauvignon Blanc is an international white grape variety that originated in France. Its flavor profile can range from grassy to tropical, depending on the climate. Typically described as dry and crisp, this Oyster Bay classic is no exception. With citrus notes and tropical flavors, this winner of the best Sauvignon Blanc in the world is a steal at under \$15 per bottle. *Suggested pairing: Roasted Salmon with grilled vegetables.*

Chardonnay - Bread and Butter (California, USA)

Chardonnay is a grape variety that originated in the Burgundy region of France, though it is made all over the world from New Zealand to Napa Valley. Commonly aged in oak, look for the word "naked" on a label to indicate an unoaked option. This Chardonnay is aged in oak with a creamy finish. *Suggested pairing: Roasted Chicken with cream sauce.*

Pinot Grigio - Mezzacorona (Italy)

Pinot Grigio, often referred to as Pinot Gris, is most common to Italy with this Mezzacorona as no exception. This fruit-forward wine tends to be lighter-bodied with flavors of honey, ginger, and spice. *Suggested pairing: Fettuccine Alfredo.*

French Blend - La Vieille Ferme (France)

This white blend is made with a variety of

grapes including Grenache Blanc, Bourboulenc, Vermentino, and Ugni Blanc. At under \$10 per bottle, this fruity, crisp and soft white is perfect for any occasion. *Suggested pairing: Pad Thai.*

Rosés

Rosé - La Riojana (Argentina)

This light, well-balanced rosé made with 100% malbec grapes is certified Fair Trade. A product of La Riojana, a cooperative winery in Argentina, this wine is a win-win for customers and growers alike.

Rosé - La Vieille Ferme (France)

Fresh and aromatic on the nose, this wine has notes of flower and citrus fruit. At under \$10 a bottle, you can't go wrong.

Rosé - Sable d'azur (France)

This dry, fresh, and clean rosé with crisp acidity has notes of red and citrus fruits. With Grenache, Syrah, and Cinsault grapes from Cotes de Provence, this French rosé is perfect for a day on the lake.

Reds

Pinot Noir - Bread and Butter (California, USA)

Pinot Noir is a red wine grape variety often considered a lighter-bodied option for red wine enthusiasts. It is often on the lighter end of the spectrum in terms of color as well and has lower tannins (the element that makes wine taste dry). This Californian Pinot Noir is juicy and fruit-forward with a smooth finish. Hints of smoke and cedar cut the sweetness more typically associated with this style. *Suggested Pairing: Grilled Chicken with wild mushrooms.*

Cabernet Sauvignon - Tutunjian (Chile)

Cabernet Sauvignon is a red wine grape variety considered a full-bodied option with dark fruit flavors and higher tannins. While the grape grows around the world, it is gaining popularity in New World wine-producing countries. This Chilean Cab has notes of blackberry, consistent with the New World style of more pronounced fruity notes. *Suggested Pairing: Braised Short Ribs.*

Malbec - Oko (Argentina)

Made with organically grown grapes, this Argentinian Malbec is rich and dry with notes of chocolate, cherry and pepper. Produced in Mendoza, the leading producer of Malbec in Argentina, this deep, dark red pairs nicely with a variety of meals due to its subdued tannins. *Suggested pairing: Pork Chops.*

Chianti - Vecchia Cantina (Italy)

Chianti wine is a red blend from Tuscany, made predominantly of Sangiovese grapes. This particular wine is a blend of Canaiolo, Trebbiano, Malvasia, and Sangiovese grapes and is medium-bodied with notes of cherry and plum. While this particular style is known as a great wine to pair with food, we suggest tomato-based Italian dishes. *Suggested pairing: Spaghetti Bolognese.*

Cote du Rhone - La Ferme de Suzón (France)

This full and spicy red is produced in the Rhone Valley region of France and made from a blend of Grenache, Syrah, and Cinsault grapes. Slightly tannic with a silky finish, this easy drinking wine is perfect for pairing with classic French dishes. *Suggested Pairing: Beef Bourguignon.*

Sparkling

Prosecco - Pizzolato (Italy)

This Italian sparkling wine made with organically grown grapes is on the sweeter end of the spectrum for the Prosecco style but is complemented by grassy herbal notes.

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