



WINE & CHEESE OF THE WEEK

Talmadge Chardonnay, Santa Lucia Highlands, 2009

Tech: 14.4% Alcohol. 100% Chardonnay aged 12 months in a mix of new and seasoned French oak barrels. Yellow-straw in color with well formed legs; dry, medium-bodied with freshly balanced acidity. Fresh and focused with clean flavors. Has more citrus than tropical fruit with a nice mineral underpinning accented with subtle oak and malo-lactic notes. Try it with crab, pork, veal, or simple roast chicken. Spec's Score: 89+ VHR. (Very Highly Recommended).

\$14.09 **\$158.55**

BOTTLE **CASE** 12x750ml

Prices include 5% Cash Discount, and are subject to change without notice.

Delice de Mon Sire

Made in Burgundy, this triple cream cheese has a white mould rind that gives the cheese a wonderful mushroomy aroma and velvety-mellow taste. Crème Fraiche is added during the manufacturing process which contributes to the richness of this cheese. Excellent when serve at room temperature with a crusty baguette and fresh or dried fruits.

\$9.99/lb. cash

This cheese is available at Spec's Superstore location, 2410 Smith Street.
On sale thru 7/2



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