



# WINE & CHEESE OF THE WEEK

## Ch. Caronne Ste. Gemme, Haut Medoc, 2008

A blend of 60% Cabernet Sauvignon, 37% Merlot and 3% Petit Verdot (grown on the estate just west of and overlooking St. Julien) fermented using pump-overs aged 12 months in French oak barrels (25% new). Purple in color with well-formed legs; dry, full-bodied with balanced acidity and chewy phenolics. Ripe with rich black and some red fruit with gravelly limestone terroir and dusty oak accented with tobacco, black pepper, dark spice, and a hint of pencil shavings; long finish. This is a classic Haut Medoc made with Cru Classé care. Developing nicely. Smooth and elegant. Spec's Score: 89+VHR (Very Highly Recommended). Tech Note: 13% Alc.

**\$16.99** **\$191.49**  
BOTTLE CASE 12x750ml

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

## Colston Bassett Blue Stilton

Colston Bassett is one of the smallest Stilton Dairies in the country. They have been buying from the same 5 farms since the 1920s and their Stilton is more traditional than any other. The curd is hand-ladled before draining. This treats the curd more gently and preserves its structure, which results in a luscious, creamy texture when the cheeses are mature. This cheese is made with pasteurized cow's milk and traditional animal rennet, from the region of Colston Bassett, Nottinghamshire. It has a rich, mineral tang and buttery texture, with its flavor strong and full without been sharp or overpowering: mellow, fruity, deep and savory.

**\$14.99**/lb.cash

This cheese is available at Spec's  
Superstore location, 2410 Smith Street.  
on sale through 7/31



# SPEC'S

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## CHEERS TO SAVINGS

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