



WINE & CHEESE OF THE WEEK

Ch. Manoir du Gravoux, Cotes de Castillon, 2006

Tech: 13.5% Alcohol. A blend of 88% Merlot and 12% Cabernet Franc fermented using a combination of pump-overs and rack-and-return and aged 9 months all in tank with some micro oxygenation. Purple in color with well formed legs; dry, medium-full-bodied with balanced acidity; medium plus phenolics. Black and red fruit with spice and black pepper and lots of limestone-clay terroir. Fresh and bight with good focus and a long finish. Super everyday Bordeaux red. Fine. Spec's Score: 88HR (Highly Recommended).

\$11.39 **\$127.37**
BOTTLE CASE 12x750ml

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

Rogue River Blue

"Best of Show" winner at the 2010 American Cheese Society competition. This is a hand-crafted raw cow's milk blue cheese wrapped in grape leaves that have been macerated in pear brandy. They are aged for up to a year in special rooms made to simulate the ancient caves in Roquefort, France. This aging process imparts into the cheese naturally occurring molds that are considered to be signature Rogue River valley terroir. The terroir flavors include hints of sweet woody pine, wild ripened berries, hazelnuts, morels and pears.

\$25.99/lb. cash

This cheese is available at Spec's Superstore location 2410 Smith Street.



SPEC'S

WINES • SPIRITS
FINER FOODS

CHEERS TO SAVINGS

- Mon-Sat 10am-9pm
- (713) 526-8787
- 1-888-526-8787
- SHOP ONLINE AT specsonline.com