



WINE & CHEESE OF THE WEEK



Block 939 Cabernet Calistoga 2008

Tech: 14.2% Alcohol. 100% Cabernet Sauvignon aged 21 months in French oak barrels (40% new). Deep purple in color with well formed legs; stains the glass. Dry, full-bodied with freshly balanced acidity and chewy phenolics. Dusty-chewy with lots of black and some red cherry berry fruit accented with notes of coffee (dark toasted oak), black pepper, cedar, tobacco, and gravel. Hints at cocoa in the finish. Needs some air but opens nicely after swirling. Big flavor and big feel. Excellent. Spec's Score: 91+.

\$19.94 **\$226.64**

BOTTLE **CASE** 12x750ml

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

Marieke Raw Milk Gouda 9-12 month

Made in Thorp, Wisconsin, Marieke's raw milk gouda is as good as it gets. Holstein cows provide the freshest milk, directly from their milkings to the cheesemaking vat. Marieke Raw Milk Gouda is then aged for a minimum of nine months. The taste starts slightly sweet and then is rounded out with pleasant nuttiness and finishes with a sharp, piquant bite due to the raw milk. The firm, smooth, texture adds to its indulgent nature.

\$16.99 /lb. **cash**

This cheese is available at Spec's Superstore location 2410 Smith Street. On sale through 2/14/2011.



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