



# WINE & CHEESE OF THE WEEK

## Pezzi King Zinfandel

Tech: 15.4% Alcohol. 100% Zinfandel. 5 day cold soak, fermented using native yeast, and aged in a mix of 60% French and 40% American oak barrels (20% new). Dark-purple-red in color with well formed legs; dry, medium full-bodied with freshly balanced acidity and moderately chewy phenolics. Supple, ripe, balanced Zinfandel. Evenly mixed red and black fruit with a bit of raisin. Offers briar and spice with a bit of black pepper. Stays fresh and lively in the mouth. Lots of high notes. Delicious Pizza or Lasagna wine. Excellent.

Spec's Score: 91VHR (Very Highly Recommended).

**\$16.99** **\$191.34**

**BOTTLE** **CASE** 12x750ml

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

## Emmi Cave Aged Emmentaler

Matured to perfection, Cave Aged Emmentaler is a special taste experience! Unlike traditional Emmentaler (aka Swiss cheese), this one has a black rind and a unique, nutty, full-flavored taste. Made in massive 200 pound wheels since 1782 from pure, unpasteurized cow's milk, this special "Swiss" is aged for at least twelve months in the natural caves of Lucerne. Using ancient techniques, constant temperature and humidity are maintained in the caves year round, ensuring perfect development of every cheese.

**\$11.99**/lb. **cash**

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



# SPEC'S

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## CHEERS TO SAVINGS

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

