



# WINE & CHEESE OF THE WEEK



## Cline Cool Climate Chardonnay, Sonoma Coast, 2010

A blend of 98% Chardonnay with 1% Pinot Gris and 1% Viognier fermented in tanks and aged 50% in tank and 50% in seasoned American oak barrels. The barrel portion was aged on the lees with some lees stirring. Yellow straw in color with well formed legs; dry, medium full-bodied with freshly balanced acidity. Fresh and supple. Ripe citrus and some tropical fruit and a hint of mineral. Very well integrated. Clean and satisfying. Great everyday Chardonnay. Fine. Spec's Score: 89+. Tech: 12.5% Alcohol.

**\$11.99**  
BOTTLE

**\$135.42**  
CASE 12x750ml

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

## Saint Agur Blue Cheese

Saint Agur, easily recognizable by its octagonal shape, is made from pasteurized cow's milk in the village of Monts du Velay, from the region of Auvergne. It entices you with its naked butteriness and delicate sharpness. It contains 60% butter cream, thus qualifying it also as a double-cream cheese. In other words, every bite is sinful. Mild in flavor and not too salty in comparison to other blues, St. Agur appeals to many palettes. Due to its creaminess, it melts and spreads easily. Put a thin slice in your salad or burger or spread it on fresh baguette. It also melts quickly in sauces.

**\$10.99/lb. cash**  
on sale thru 10/31

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



# SPEC'S

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