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SPEC'S Wine of the Week

**Vigilance Cabernet Sauvignon,
Lake County, 2007**

Tech: 14.5% Alcohol. 100% Cabernet Sauvignon aged 18 months in French and American oak barrel. Purple-red-black in color, with well formed legs; dry, medium full-bodied with balanced acidity and medium plus phenolics. Offers juicy, cherry, berry fruit with dusty, earthy, subtle oak, and accents of cedar, tobacco, black pepper, and a hint of cocoa; very long finish. Lively, fresh, and focused.

Quite tasty; alive-in-the-mouth. Fine. Spec's Score: 89+.

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

\$12.44 bottle

\$140.10 case 12x750ml

pairs with



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SPEC'S Cheese of the Week

Rogue River Bluel

Winner of this year's "Best of Show" at the American Cheese Society competition, this hand-crafted raw cow's milk blue-veined cheese develops a beautiful natural rind as a result of hand turning the cheese several times a week. The wheels are aged for up to a year in special rooms which were constructed 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.



\$34.38 lb. cash

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