

Green's Top 10 Wines of 2018

The time is upon us again to present our Top 10 wines for the year. Our goal remains to give selections that are both best in class and accessible, and all of it reasonably priced.

The year has flown by as always, but hopefully the holidays provide a chance to take a step back and appreciate all the good things. So here's to sitting back and toasting the one next to you. Enjoy.

REVISED:

Discount for the Top 10 wines is

10% off of six bottles

**15% off a full case
mix & match.**



LA FLOR Mendoza Malbec 2017

\$13.95

750ml

Green's Cash Price

Royal purple in color, with expressing mature red fruits, subtle floral notes and hints of vanilla from the oak aging. Round on the palate, with a good structure and soft tannins, making the wine complex and memorable.

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**CHATEAU DE CAROLLE Graves
Bordeaux Rouge 2016**

\$14.95

750ml

Green's Cash Price

A deep cherry hue. An aromatic nose of redcurrant, raspberry jam and blackcurrant with notes of integrated oak. A palate with good balance and soft tannins.

Serve at 58 - 63° F. Perfect with beef stew such as Boeuf Bourguignon.

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ZINGARA Chianti 2015

\$12.95

750ml

Green's Cash Price

If you like Chianti this is definitely the choice for tomato based sauces with pasta dishes, pizza & burgers. A great red wine alternative for roasted chicken and pork or grilled fish.

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**PICKET FENCE Russian
River Valley Pinot Noir 2016**

\$13.95

750ml

Green's Cash Price

This Pinot Noir has rich aromas of raspberry jam and brandy-macerated cherries. Its luxurious density and beautiful structure are hallmarks. Round flavors and balanced tannins finish with nuances of vanilla and star anise.

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**FRANCISCAN Monterey & Napa
County Chardonnay 2016**

\$12.95

750ml

Green's Cash Price

Pale yellow in appearance. Aromas of rich, ripe apple and pineapple, lemon zest, and honeysuckle meld with toasted marshmallow and caramel notes. Full-bodied, with poached pear, crème brûlée, minerality, and marzipan notes on a lingering finish.

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**TORREMORON Ribera del Duero
2016**

\$12.95

750ml

Green's Cash Price

Fresh black & blue fruit aromas are lifted and sharpened by a peppery note and a suggestion of smoky minerals.

Seamless and expressive, with no rough edges and a long, gently tannic finish that echoes the blueberry note.

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***EOS Central Coast
Cabernet Sauvignon 2015***

\$9.95

750ml

Green's Cash Price

The 2015 Central Coast Cabernet Sauvignon entices your senses with aromas of blackberry, cassis and cigar box. The aromas lead into flavors of black cherry with a hint of earthiness. Soft tannins tempt the palate leading into the lingering finish. Pair this wine with spicy parmesan meatballs or juicy sliders.

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**DELAS Cotes-du-Rhone
2016**

\$9.95

750ml

Green's Cash Price

Its deep color has a dark, plum-like hue. The nose is classically Syrah, with berry fruit, violet, liquorice. It has a full, rounded palate with delicate tannins, making it unique in the "Côtes-du-Rhône" category.

FOOD PAIRING: "Provençale" style cuisine, stuffed tomatoes and aubergines, mixed grills and barbecues.

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JACKY MARTEAU Touraine 2017

\$12.95

750ml

Green's Cash Price

The bright color of straw, indicative of a ripe harvest point. Its intensity is evocative of a fruit basket where the citrus scents are enhanced; blackcurrant bud aromas dominate.

FOOD PAIRING: It pairs brilliantly with asparagus, all types of seafood, and is classic with goat cheese.

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**ZENATO delle Venezie Pinot
Grigio 2016**

\$11.95

750ml

Green's Cash Price

Lemon-green in color, aromas of Key limes & white peaches complement undertones of green apples. Smooth on the palate & refreshing.

FOOD PAIRING: Ideal with hors d'oeuvres, vegetable soups, fresh garden salads & grilled sole.

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2 Convenient locations:

2614 Buford Hwy NE
Atlanta, GA 30324
(404) 321-6232

737 Ponce De Leon Ave
Atlanta, GA 30306
(404) 872-1109