

Candid Wines' Best Values

Because cheap wine stinks.

Whites

Winery	Grape(s)	Region	Vintage	Price per Btl	Quantity Ordered	Total
Weingut Huff	Kerner "Halbtrocken"	Germany	2006	\$12.99	<input type="text"/>	\$0.00

This is a wine that reminds some people of Sauvignon Blanc and others of a cousin of Cava. Kerner is the grape and the Huff Family makes this wine with just a touch of CO2, which gives it brightness and lift. We have sold out of this wine every year, largely because the quality is so surprising at this price.

Weingut Huff	Riesling Spatlese Trocken	Germany	2005	\$14.99	<input type="text"/>	\$0.00
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Dry Riesling can be one of the most elegant wines in the world. This bottle is from a single vineyard on the slopes of the Rhine River in the town of Nierstein. It has a full bodied mouth feel, balanced by great acidity that makes this a terrific food wine. If you think you don't like Riesling, try this one, it has converted more people than the Inquisition.

Domaine Martin Schaetzel	Sylvaner "Vielles Vignes"	Alsace, France	2006	\$13.00	<input type="text"/>	\$0.00
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Made from Biodynamically grown grapes, this is a dry, clean wine that's a perfect pairing for easy appetizers with friends.

Domaine Martin Schaetzel	Pinot Gris	Alsace, France	2005	\$17.00	<input type="text"/>	\$0.00
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You might have tried this at Custom House or Le Lan, and for good reason. This is a layered, rich wine that is fabulous with complex food. Pinot Gris is a floral grape that can be paired with red meats - a duck breast with a spiced carrot puree was one of our favorites with this wine.

Carl Roy	Sauvignon Blanc	Napa Valley, CA	2005	\$15.99	<input type="text"/>	\$0.00
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Bright fruit, clean acidity and limited production make this a special wine. From a vineyard on the back side of Howell Mountain, just 600 cases were produced and it's a wine that is sold elsewhere in the low \$20's. We loved it, so we bought a lot...



All wines for sale through [Flickinger Wines](#) located at 1600 S. Stewart St., Chicago, IL

Wines can be picked up at the warehouse or couriered to a valid address. Courier charges for delivery in the Chicagoland area are approximately \$16 for the first parcel and \$8 thereafter. Thus if you ordered 2 cases, the charge would be \$24. IL sales tax is 9%

To order, complete and email or fax this sheet to Tom at Flickinger Wines. (orders@flickwine.com) T: 847-881-2620 / Fax 847-881-2623.

These prices are subject to change without notice and will be confirmed by Flickinger Wines. Flickinger Wines will notify you of the total, including tax and shipping charges.

Candid Wines is a wine event and distribution company. We represent small production wineries from around the world who grow their wines in a sustainable and often organic / biodynamic manner.

www.candidwines.com 630.485.0860

Candid Wines make lovers **happy**.

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Reds

Winery	Grape(s)	Region	Vintage	Price per Btl	Quantity Ordered	Total
Luzdivina Amigo	Mencia "Baloiro"	Bierzo, Spain	2004	\$12.99	<input type="text"/>	\$0.00

From fifty year old Mencia vines located in the Northwest corner of Spain, "Baloiro" is full of dark red fruits but has reserved tannins. A friend described this as a "wet" wine, by which she meant the exact opposite of dry and tannic. This is a great food wine and we can't believe the price.

Domaine des Escaravailles	Syrah & Grenache	Cotes du Rhone	2004	\$14.99	<input type="text"/>	\$0.00
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"Les Sablieres" is the name of this wine that comes from old vines planted on sandy soils in the Rhone Valley. This has the weight to stand up to steak but the elegance to marry well with chicken and a red sauce with ease. Throw a few capers into your sauce and grill the chicken with rosemary and thyme and happy times are ahead.

Les Chesnaies "Les Terrasses"	Cabernet Franc	Chinon, France	2006	\$13.00	<input type="text"/>	\$0.00
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Made from Biodynamically grown grapes, this is a young Chinon that is made to be a perfect bistro wine that you might enjoy at a café in Paris. It has light tannins and a pretty, blueish / purple color to it. Burgers, pizza, and roast chicken will all make for capable dance partners.

Scherrer Winery	Zinfandel	Sonoma, CA	NV	\$18.00	<input type="text"/>	\$0.00
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Fred Scherrer started making wine from his family's old vine zinfandel vineyards when he was still in high school. His uncle Mario thought the results were less than serious and dubbed the juice "Zinfandoodle". Today, Fred is one of California's most respected winemakers who is fully capable of making "serious" wines. Still, when he has enough wine to do it, he makes this Non-Vintage "Zinfandoodle", a blend of two vintages that he sells for less than his normal vintage wines. Its a fantastic value and we love having a few extra bottles around the house for steak, for appetizers and for unexpected guests.

Guilliams	Cabernet Sauvignon	Spring Mountain, CA	2002	\$39.99	<input type="text"/>	\$0.00
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A cheap wine can be expensive, and a \$40 wine can taste like a value, especially if you are familiar with many of the wines produced in the steeply sloped vineyards of the Spring Mountain District, high above Napa Valley. Shawn and John Guilliams produce just one thousand cases of their cab each year and it could easily be priced in the \$60's, but as John admits, "I would never buy a bottle that expensive, so how can I make one?". Indeed. This will do quite well in the cellar, whether you hold it for a week or a decade.

Name _____	Total before IL Sales tax	\$0.00
Shipping Address _____	IL Sales Tax	\$0.00
_____	Total	\$0.00

Telephone _____		
Credit Card # _____	CC Type (MC, V, AMEX) _____	
Security Code _____		
email address _____		