**Name: ¡Buenas!**

**Variety: Viura**

**Year: 2015**

**Price: $6.95**

**Country: Spain**

**This sharp white provided a ton on acidity. You will definitely catch a lot of citrus fruits throughout your entire sip. I suggest this to anyone out there that cannot drink water at a restaurant without a lemon in their drink.**

**Name: Acronym**

**Variety: Chardonnay**

**Year: 2012**

**Price: Frontline $20**

**Sale Price: $6.95**

**Country: California, USA**

**This wine is a Jessica. The quiet, yet quality girl at the back of the class that never raises her hand, but when called on has seems to know all the answers without even trying. A vanilla girl that knows the how to please.**

**Name: Vinterra**

**Variety: Pinot Noir**

**Year: 2015**

**Frontline Price: $20**

**Sale Price: $9.95**

**Country: Marlborough, New Zealand**

**Meet Jasper. This wine is tough and tannic, with a soft side. It’s on the wrestling team, but is extremely ticklish. Peronally, I felt that it was soft at first and then the tannins and earthy and oaky taste became very apparent.**

**Name: Los Dos**

**Varieties: Grenache and Syrah**

**Year: 2015**

**Price: $8.95**

**Country: Campo de Borja, Spain**

**Easy-peasy lemon-squeezey to drink, but not lemony in flavor. This wine is berry tasty and this time I mean BERRY. There were was a distinct cherry flavor both in the head and tail. The drink went down easy and could be a nice informal drink for simple dinners.**

**Name: Smoking Loon, “Blue Loon”**

**Variety: Moscato**

**Year: 2015**

**Frontline Price: $10**

**Sale Price$6.95**

**Country: California, USA**

**I am not usually a fan of Moscatos as I find them too sweet (this could be because of the ones I have had and not the grape in general). However, this was a perfect level of sweet. There was a melony taste to it with a bit of candy (just a tad). 8/10 would recommend.**