

# ALICE WHITE

**2004 Lexia, South Eastern Australia (Suggested Retail Price: \$6.99)**

Lexia is made from Muscat grapes – one of the oldest grape varieties known to man. This grape thrives in Australia's rich soils and hot climate. If you're looking for a wine with the perfect balance of sweetness and refreshment, you've found it. This wine features wonderful aromas of apricots, mangos, and lilacs. It offers a round, full-mouth feel with a pleasant sweetness that's well balanced by a crisp, refreshing finish. Food Pairings: Lexia may be enjoyed on its own before a meal and is the perfect accompaniment to spicy Thai and Indian dishes. This wine's fruity characteristics also make it the perfect match for simple desserts like fruit tarts and almond cookies.

**2004 Chardonnay, South Eastern Australia (Suggested Retail Price: \$6.99)**

This classic Australian Chardonnay is bursting with tropical fruit flavors and delicate green apple aromas. The wine has an elegant feel in the mouth and a crisp, clean finish. Food Pairings: Lovely with salmon or shellfish, grilled vegetables, and creamy pasta dishes, and perfect on its own.

**2004 Merlot, South Eastern Australia (Suggested Retail Price: \$6.99)**

This Merlot has a fine, ruby red color and an aroma of ripe, sweet cherries. The wine is medium-bodied with a smooth finish – just right for everyday enjoyment! Food Pairings: This delicious and approachable Merlot is perfect with grilled hamburgers, barbecued chicken, and lasagna.

**2004 Cabernet Sauvignon, South Eastern Australia (Suggested Retail Price: \$6.99)**

This cabernet is big, rich, and powerful with a hint of green mint on the nose. Food Pairings: Try pairing this cabernet with grilled lamb chops, steak, and hearty, red-sauced pasta dishes.

**2004 Cabernet-Shiraz, South Eastern Australia (Suggested Retail Price: \$6.99)**

This wine is an artful blend of the vibrant fruit of Australian Shiraz with the classic elegance of Cabernet Sauvignon. A bold and full-bodied wine – ideally suited for everyday enjoyment. Food Pairings: This Cabernet-Shiraz is an excellent choice to accompany red meat, like lamb or steak, and pasta with rich ragu sauce. It is also delicious on its own.

**2004 Shiraz, South Eastern Australia (Suggested Retail Price: \$6.99)**

This Shiraz has a deep, rich ruby red color with notes of plum and berry on the nose. The wine is robust and full-bodied on the palate with bright fresh fruit. Food Pairings: This big, rich wine is a great choice for barbecued or grilled meats and your favorite pizza.

*Alice White Wines are available at your local supermarket.  
For more information, visit [www.alicewhite.com](http://www.alicewhite.com)*