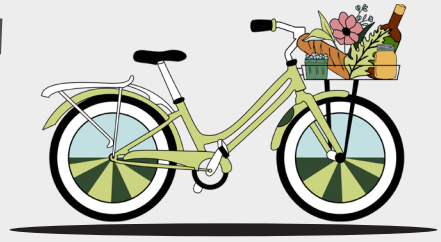


# WINE OF THE MONTH



October 2025 • Green Fields Market



**\$1.00  
OFF**

## No Es Pituko Cabernet Franc

### Tasting Notes:

Aromas of black cherry and fresh plum. The palate is fresh and persistent, silky with soft tannins and has a lush floral flavour that combines with raspberry fruit.

### Food Pairings:

Grilled or roasted vegetables, mushroom dishes, bean stews, cheeses, or herb-heavy dishes.



**\$1.00  
OFF**

## No Es Pituko Moscatel

### Tasting Notes:

Strong floral aromas of jasmine and orange blossom. The palate offers citrus notes of lime and grapefruit, with a rich texture and refreshing finish.

### Food Pairings:

Spicy Thai curry, citrusy salads, or fresh cheeses.



**\$1.00  
OFF**

## No Es Pituko Rosé of Pais

### Tasting Notes:

Rich, sweet pear base and notes of cherry and marzipan. Frilly citrus pink grapefruit edge surrounding the warm, harmonious pear notes.

### Food Pairings:

A great aperitif option with friends on a warm day, this rose will also work nicely with salads, seafood or lighter fare.

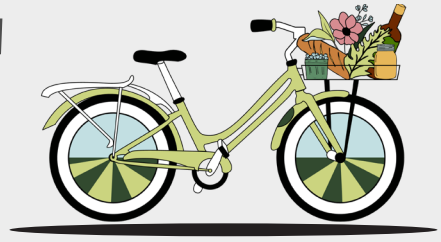


FRANKLIN COMMUNITY

**CO-OP**

GREEN FIELDS MARKET - MCCUSKER'S MARKET

# WINE OF THE MONTH



October 2025 • McCusker's Market



**Gulp / Hablo  
Orange Verdejo  
Sauvignon Blanc**

**\$1.00  
OFF**

## **Tasting Notes:**

The nose offers orange blossom, tropical jackfruit, and tea aromas. On the palate, expect dried citrus peels, grapefruit, and preserved apricot flavors with moderate tannins and herbaceous notes.

## **Food Pairings:**

Excellent with salads, fried foods, and Asian cuisine. Perfect match for Turkish lamb boreks or Mediterranean stuffed olives and feta.