ZUPAN'S

WHAT'S ON SALE

- MARKETS -



HARRIS RANCH

PRIME Chuck Roast

\$7.99 LB SAVE **\$3 PER LB**

- Crab & Go Soup 24oz, assorted flavors \$8.99 EA SAVE \$2
- Bartlett Pears

 \$1.49 LB

 SAVE \$1.50 PER LB

BREW DR.
Kombucha
14oz
\$2.99 EA
SAVE \$1

SARAH'S COOKIES

Marionberry
Oat Bran Muffins

4PK

\$9 EA
SAVE \$3

RODOLPHE LE MEUNIER

Beurre de Baratte
Fleur de Sel French Butter

\$9.99 EA

SAVE \$2

Canned Tomatoes
28oz

\$3.49 EA SAVE \$1.20



WEST VILLAGE FARMS
Gourmet Salad
Greens

\$4.99 EA SAVE **\$2**

Advertised prices valid Sept. 11-24, 2019



SEPTEMBER

WINE SPECIALS

FLÂNEUR WINES

Flâneur wines are a true representation of both the land and the vintage. Winemaker Grant Coulter is both consciously technical and spontaneously whimsical. Celebrating the eccentricities and unpredictability of nature, each wine reflects this remarkable terroir. While each vintage retains underlying similarities, each year's grapes speak for themselves. We at Zupan's are excited to bring these wines to you and celebrate the wines of Flâneur this month.



2017 Flâneur, Flanerie Pinot Noir

Ribbon Ridge, Oregon

\$45.97 SAVE \$4

From one of the winery's estate vineyards planted in 2003, this offers raspberry and cherry candy flavors backed by mineral highlights.

PAIR WITH:

Olive oil poached salmon, mushroom risotto, mild cheeses, grilled pork tenderloin



2017 Flâneur, Constantin Chardonnay

Willamette Valley, Oregon

\$35.97 SAVE \$4

Showing surprising richness for a wine at this low alcohol, it's almost oily (in a good way), with layered flavors. It opens with lime, banana and butter, adding toasted hazelnut and brioche.

PAIR WITH:

Pan-seared halibut, risotto with fresh peas, soft cheeses gnocci with brown butter



2017 Flâneur, Willamette Valley Chardonnay

Willamette Valley, Oregon

\$25.97 SAVE \$2.78

This young wine starts out softly, then opens up slowly. Suggestions of light citrus, unbuttered popcorn and apple skins.

PAIR WITH:

Fish tacos, Caesar salad, seared tuna



2017 Flâneur, Willamette Valley Pinot Noir

Willamette Valley, Oregon

\$25.97 SAVE \$2.78

This pinot delivers sharply etched berry and cherry fruit flavors, with a dollop of brown sugar. Light citrus acidity underlies an astringent finish, which builds interest with hints of cherry tobacco and cola.

PAIR WITH:

Pizza with sausage and mushrooms