



food + wine + spirits review

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Santé's goal is to present foods, wines, and spirits of outstanding value and quality that are worthy candidates for restaurant food preparations, wine lists, and drink menus.

For each issue, *Santé* solicits product samples for inclusion in feature reviews and mini-reviews. Feature foods are chosen with an eye—and palate—toward premium and artisanal products that can benefit professional cooking. *Santé's* Cheese Review is a regular feature, showcasing culinary cheeses as well as small-production products suitable for an array of uses.

Feature wine and spirits reviews correspond directly to the topics of our feature stories. Mini-reviews are smaller in scope and cover a variety of themes. Additionally, *Santé* invites producers, importers, and distributors to submit new releases of wine and spirits for review. These samples are considered for inclusion in the Santé Selections portion of the review.

All products are evaluated on a variety of criteria, including aroma, taste, texture, and availability. Each review is a brief description of the food, wine, or spirit's characteristics, followed by a general use and/or pairing suggestion. Products are listed within each category in alphabetical order by brand name.

Only products that are recommended appear in the review. Food, wine, and spirits are evaluated by *Santé's* select tasting panel.

A Santé Gold Star is awarded to products of exceptional merit, as determined by our reviewers. Products receiving the Santé Gold Star are identified with the following symbol: ★

Wines that show an exceptional quality-to-price ratio are indicated as excellent by-the-glass choices and identified with the following symbol: ♣

Wines are listed in four wholesale price categories:

- \$ \$120 or less per case
- \$\$ \$121–\$200 per case
- \$\$\$ \$201–\$300 per case
- \$\$\$\$ \$301 or more per case

To submit products for evaluation in the food, wine, and spirits review, contact **Emily Gold**:
egold@santemagazine.com.

the panelists:

John Alexopoulos, wine and beverage consultant, Manchester, VT :: Levent Bozkurt, proprietor, Stonehedge Inn and Spa, Tyngsboro, MA :: Laurie Daniel, wine journalist, Los Gatos, CA :: Michele Duval, wine and spirits director, Wentworth by the Sea Hotel, New Castle, NH :: Linda Fondulas, proprietor, Hemingway's Restaurant, Killington, VT :: Ted Fondulas, executive chef and co-owner, Hemingway's Restaurant, Killington, VT :: Lisa Futterman, cheesemonger, Pastoral Artisan Cheese, Bread, and Wine, Chicago :: Ann Gastrich, wine educator, American Wine Society, Pound Ridge, NY :: Bernard Gastrich, wine educator, American Wine Society, Pound Ridge, NY :: Raul Gonzalez, assistant restaurant manager, Adour Alain Ducasse at The St. Regis Hotel, New York City :: Doug Paulding, member, Sommelier Society of America, South Salem, NY :: Ari Sadri, sommelier, Pitcher Inn, Warren, VT :: Maarten Vandersman, CWE, freelance wine educator, New York City :: Rob Costantino, managing editor :: Ashley Brenon, senior editor :: Emily Gold, associate editor



Guide to Ancient & Unusual Grains

Although the fact is not detailed below, many of the grains presented here are nutritious as well. They contain high amounts of minerals and protein.

AMARANTH—Amaranth is a traditional food in Africa and was a favorite of both the Aztecs and Native Americans. Despite its ancient associations, this tiny seed's cost-effective production and high yields ensure its future popularity.

FARRO—Also known as emmer wheat, farro was one of the first crops domesticated in the Near East. It produces decent yields in poor soil and has good resistance to fungal diseases.

KAMUT—Of uncertain origin, Kamut is the name of cultivar QK-77. It cooks and tastes very much like durum wheat and is grown as an organic crop.

MILLET—This small-seeded cereal grain is an important staple throughout the world and was the basis of many prehistoric Far Eastern diets. It is commonly ground into flour.

QUINOA—The seeds of this plant, which is related to Swiss chard, have been an important food in the Andean region of South America for 6,000 years. Crunchy and nutty, quinoa is great for grain-based salads or as a pilaf.

SPELT—Important in ancient Greece and Rome, spelt is related to common wheat. It was replaced by bread wheat in the United States in the early twentieth century but came back into fashion at the end of the century due to its suitability as an organic crop.

TEFF—This seed is from an annual grass that originated in Ethiopia between 4000 and 1000 BC. "Teff" is a derivative of the Ethio-Semitic root "tff" that means "lost," referring to its minute size. It is often ground into flour or made into porridge.

TRITICALE—"Ancient" is a misnomer for this grain, which is a cross between rye and wheat. Developed in the late 1800s, it combines the good eating qualities of wheat with the disease and environmental tolerance of rye.

ancient grains

Reviewed by the Santé tasting panel.



Bluebird Grain Farms Emmer Farro / Washington

Plump, chewy berries with a nutty, hearty flavor. Nicely packaged; grains are clean and consistently sized with little to no dust or small particles. Stayed whole after cooking. Savory pilaf.

Bluebird Grain Farms,
509-996-3526

Bob's Red Mill Hulled Millet / North and South Dakota

Ivory in color with a fluffy, creamy texture and hearty, starchy flavors of cornmeal. Very versatile for a side dish, pilaf, or sweetened breakfast dish.

Bob's Red Mill Natural Foods,
503-654-3215

Bob's Red Mill Organic Amaranth / Peru

Beige, tiny flat circles cook up creamy and porridgelike with crunchy quinoalike "tails." A little bitter with sharp, toasty notes and exotic Indian-like spice notes.

Binder for veggie burgers.
Bob's Red Mill Natural Foods,
503-654-3215

Bob's Red Mill Organic Kamut Berries / Montana

Slim grains with a golden yellow color; a little dry with mild, nutty flavors and substantial chewiness.

Add to hearty wild mushroom soup.
Bob's Red Mill Natural Foods,
503-654-3215

Bob's Red Mill Organic Quinoa / Ecuador

Light and fluffy with subtle grassy flavors and a slightly chewy crunch.

Greek-style cold salad.

Bob's Red Mill Natural Foods,
503-654-3215

Bob's Red Mill Whole Grain Teff / Idaho

Tiny red-brown granules cook up thick and creamy; fine, farina-like texture has some crunch; flavors are that of cooked butternut squash. Prepare like grits for a breakfast side dish.

Bob's Red Mill Natural Foods,
503-654-3215



ConAgra Mills

ConAgra Mills Ancient Grains 5 Grain Blend (Sorghum, Millet, Quinoa, Teff, Amaranth) / United States

Very fine and smooth in texture with some flecks of sorghum or teff; gray-cream in color. Can be substituted for equal parts flour, although it does change the color of the product. Shows deep, nutty, wheaty flavors and tends to readily absorb moisture.

Hearty wheat breads.
ConAgra Mills, 800-851-9618

Indian Harvest Black Barley / United States

Charcoal in color; cooks up round and plump with very nutty, earthy, robust flavors. On the finish, flavors of fresh-ground coffee and semolina; very flavorful with great texture. Add to chicken soup.

Indian Harvest Specialties, Inc.,
800-346-7032


Indian Harvest Black Quinoa / Bolivia

Deep, earthy flavors of shiitake mushroom with lots of chewy crunchiness; crisper, more separate grains than white quinoa. Visually very appealing with its black-brown coloring.  Crispy Asian-type salad. *Indian Harvest Specialtfoods, Inc., 800-346-7032*


Indian Harvest Farro / Italy

This sample cooked differently from the others because it was “pearled or scarified” to reduce cooking time. It cooked quickly with no presoaking needed. Slightly starchy and soft in texture, it tasted of puffed rice.  Creamy Italian-style risotto. *Indian Harvest Specialtfoods, Inc., 800-346-7032*


Indian Harvest Red Quinoa / Bolivia

Sienna brown in color; chewy with flavors of raw hazelnuts and some sweetness and toasty notes on the finish.  Pilaf with toasted nuts. *Indian Harvest Specialtfoods, Inc., 800-346-7032*


Indian Harvest White Quinoa / Bolivia

Cooks up light and fluffy with very mild starchy flavors and a slightly crispy crunch.  Cold spring salad with asparagus. *Indian Harvest Specialtfoods, Inc., 800-346-7032*


Indian Harvest Wild Black Quinoa / Bolivia

Dark mahogany brown in color; very tiny, crunchy granules with grassy wild rice flavors.  Savory side dish. *Indian Harvest Specialtfoods, Inc., 800-346-7032*

Lentz Emmer Farro / Washington

Cooked up plump and pleasantly chewy with a squeaky snap in the mouth. Hearty and robust with full, rich corn and semolina flavors.  Add to beef stew. *North American Import & Export, 888-276-5955*

Lentz Spelt / Washington


Plump whole berries with a chewy outer shell; earthy flavors with the slight tang of fresh goat cheese and a little yeastiness on the finish.  Savory pilaf. *North American Import & Export, 888-276-5955*




Les Moulins Mahjoub M'hamsa Couscous / Tunisia

Although not an ancient grain, this was a unique durum wheat product. Very similar to Israeli couscous in appearance with more texture and chew; fairly uniform round balls with a nice amount of salt and a strong flavor of semolina.  Great as a savory side dish. *The Rogers Collection, 207-828-2000*

Nash's Certified Organic Triticale / Washington

Similar to spelt in appearance but slightly rounder and plumper when cooked; robust, chewy outer shell and oval-shaped grains are interspersed with tiny round berries; hearty alternative to barley.  Hearty stews. *North American Import & Export, 888-276-5955*


Nash's Rye / Washington

Short, stocky grains are brown-mustard in color with deep, robust flavors of rye and wheat; very chewy with some crunch.  Hearty stews or pilafs. *North American Import & Export, 888-276-5955*


domestic gouda

Reviewed by Lisa Futterman

Bleu Mont Dairy Cave Aged Gouda / Wisconsin

Cow's milk, aged 16 months
This natural-rind example tastes like an Alpine cheese. Complex buttered popcorn aromas and the nutty, salty flavors of the golden paste are offbeat and nontraditional.  Loire Valley Cabernet Franc. *Bleu Mont Dairy, 608-767-2875*

Grassfields Cheese Organic Gouda / Michigan

Raw cow's milk, aged 5 months
A unique example of a natural-rind Gouda made from organic milk; the paste smells of hay and tastes tangy and sharp while the stony rind offers a whiff of minerals and earth.  Crisp Riesling from the Finger Lakes. *Grassfields Cheese, 616-997-8251*

Marieke Gouda Plain / Wisconsin

Raw cow's milk, RBGH free, aged 4 months
Dutch immigrant Marieke Penterman's Goudas taste like Holland. This youngest cheese is sweet and pale gold with a distinct toasted nut flavor. *Hollands Family Cheese, 715-669-5230*



Bravo Farms Dutch Style Gouda / California

Raw cow's milk, RBGH free, aged 2 months
This small-batch California cheese has a springy, mozzarella-like texture that squeaks on the teeth. Its butter yellow color and appealing level of salt make it a great candidate for melting.  The perfect grilled cheese sandwich. *Bravo Farms Handmade Cheese, 559-897-4634*

Marieke Gouda Plain / Wisconsin

Raw cow's milk, RBGH free, aged 1 year
This year-old Gouda retains the creamy smoothness and sweetness of the younger but shows an appealing crystalline texture with more earth on the nose. *Hollands Family Cheese, 715-669-5230*

**Oakvale Farmstead Cheese
Aged Gouda / Ohio**

Raw cow's milk, aged 10 months

Aging both sharpens and smooths this cheese into a mellower version of itself. — Great for cooking; it could stand in for Parmesan as a strong flavor presence.

*Oakvale Farmstead Cheese,
740-857-0000*

Roth Käse Vintage Van Gogh / Wisconsin

Cow's milk, aged for a minimum of 6 months

Textbook Gouda flavors of caramel and fruit layered with a deep, mustardy aroma and an appealingly rich mouth-feel combine to create a truly "munchable" cheese.

Roth Käse USA, 608-845-5796

Smith's Farmstead Aged Gouda / Massachusetts

Raw cow's milk, RBGH free, aged 1 year

The classic nutty and Parmesan-like aromas develop with a year of age, but the texture remains creamy. — Begs to be melted into a béchamel for a creamy, notable baked macaroni and cheese.

*Smith's Country Cheese, Inc.,
978-939-5738*

Smith's Farmstead Plain Gouda / Massachusetts

Raw cow's milk, RBGH free, aged for at least 60 days

Mild, clean dairy flavors and a pleasantly smooth texture are the result of small-batch cheesemaking from the farm's own milk. An appealing entry-level Gouda. † India pale ale.

*Smith's Country Cheese, Inc.,
978-939-5738*

REVIEWER'S CHOICE:

Marieke Gouda Foenegreek / Wisconsin

Raw cow's milk, RBGH free, aged 4 months

Nubs of maple fennegreek seed, which is a traditional Gouda addition in the Netherlands, highlight the butterscotch notes. A real home run. ★

Hollands Family Cheese, 715-669-5230



Oakvale Farmstead Cheese Young Gouda / Ohio

Raw cow's milk, aged 3-6 months

Pale, grassy, and buttery, this seemingly simple Gouda becomes multidimensional and tangy as it develops on the palate. ★

Oakvale Farmstead Cheese, 740-857-0000

Smith's Farmstead Naturally Smoked Gouda / Massachusetts

Raw cow's milk, RBGH free, aged for at least 60 days

A light hand with the smoke produces baconlike flavors that don't overwhelm the taste of the pasture.

*Smith's Country Cheese, Inc.,
978-939-5738*

† Try pairing domestic Goudas with American pale ales; Belgian dubbel and trippel bocks; juicy, fruit-forward Merlots; or off-dry Rieslings.



American Goudas reflect their origin in the Netherlands, where young, flavored, and aged Goudas are on offer in every cheese shop. Gouda's flavor profile strongly depends on its age. Young Goudas show a warm golden hue; a semisoft texture; and a sweet, inviting flavor. The aged Goudas in our review were still quite young by Dutch standards, where whole wheels can be aged up to six years to produce a pumpkin color and a candylke flavor and texture. The domestic aged Goudas tend to show a mellow, nutty sweetness balanced by a tangy bite. —Lisa Futterman

“ One of the reasons that my Gouda is so special is because of the quality of the milk.”

—Willi Lehner, owner/cheesemaker of Bleu Mont Dairy

absinthe

Reviewed by the Santé tasting panel.

Duplais Verte / Switzerland

68% alcohol

Light spring green in color with notes of tarragon, Thai basil, and anise; full and harmonious on the palate with fresh herbs and a hint of licorice on the finish. Well made. ☞/☞

Tempus Fugit Spirits, 415-897-0524



Grande Absente Absinthe Originale / France

69% alcohol

Light celery green in color with aromas and flavors of bright anise, licorice, and lemon thyme; thick and heavy on the palate with moderate sweetness and a pleasingly bitter anise finish. ☞/☞

Crillon Importers, 201-368-8878

Kübler / Switzerland

53% alcohol

Dominant anise aromas and flavors with bitter herbal notes of parsley and dill; long anise finish. ☞/☞

Altamar Brands, LLC,
949-718-4500

La Clandestine / Switzerland

53% alcohol

Milky in color with full aromatics of anise, bitter herbs, and licorice; concentrated and complex with a pleasing bitterness in the finish. ☞/☞

Viridian Spirits, 212-230-1800

Mansinthe / Switzerland

66.6% alcohol

Celery green in color; well-integrated aromas and flavors of spearmint, fennel, and tarragon. Subdued and harmonious with a pleasant, deep bitterness on the finish. ☞/☞

Tempus Fugit Spirits, 415-897-0524

Marteau Absinthe de la Belle Époque / Oregon

68% alcohol

Yellow-green in color with fresh, vivid aromas and flavors of wintergreen, birch beer, and savory herbs; deep, true flavors with good balance and a clean finish of pine forest. ☞/☞

Gnostalgic Spirits, Ltd.
206-303-8647

Obsello Verte / Spain

50% alcohol

Light pine green in color with fresh aromas and flavors of fennel, grapefruit, and sandalwood; balanced with spearmint and fennel on the long finish. ☞/☞

MHW/Bock and Glacier,
530-903-9907



La Fée Verte

No other spirit is responsible for more mystery and intrigue than absinthe. Its heyday in the late 1800s among the bohemians led to its downfall in the early 1900s with the belief that there was a strong connection between drinking it, going insane, and subsequently committing violent crimes. Country after country banned the import and production of absinthe, including the United States. The 1990s saw a resurgence of the spirit in European countries where it had not been outlawed; gradually, this renewed interest spread across the Atlantic. Absinthe was determined legal to import and produce in the United States as of 2007.

Besides the traditional preparation, absinthe lends itself to studied mixing. Its complexity makes it a worthy addition to cocktails, adding a little *je ne sais quoi* to a bevy of decidedly dangerous-sounding libations, such as the Zombie, the Corpse Reviver, the Merry Widow, and the Monkey Gland.



Absinthe was so popular in the 1860s in Paris that 5 p.m. was called “the green hour” and was enjoyed by everyone from the bourgeois to the working class.

REVIEWER'S CHOICE:

Mata Hari / Austria

60% alcohol

Intriguing light spruce green color with excellent balance and focus. Complex aromas and flavors of cedar, sandalwood, dried pine, and anise with a full, lingering finish. ☐/☒★

Beacon Beverage Imports LLC, 817-488-2805

Vieux Pontarlier / France

65% alcohol

Mint green in color with bright, natural aromas and flavors of tarragon, fennel, white pepper, and celery root. Complex and harmonious with excellent balance and a pleasing, clean finish of anise and lime. ☐/☒★

Tempus Fugit Spirits, 415-897-0524

Pernod Absinthe / France

68% alcohol

Bright fluorescent green in color; vibrant, focused anise dominates with notes of licorice, savory herbs, and citrus; balanced and slightly bitter herbs through to the long finish. ☐/☒

Pernod Ricard USA,
914-848-4800

St. George Absinthe Verte / United States

60% alcohol

Brownish yellow in color; bold and focused with notes of savory herbs, Thai basil, and fennel. Well balanced with a brief sweet honey note on the palate and tarragon and citrus on the finish. ☐/☒

Craft Distillers, 800-782-8145

Vieux Carré Absinthe Supérieure / Pennsylvania

60% alcohol

Yellow-chartreuse in color; complex with aromas and flavors of anise, grassy green tea, spearmint, and tarragon. Balanced with rich, full herbal notes and white pepper and citrus on the lingering finish. ☐/☒

Philadelphia Distilling,
215-671-0346

“ Absinthe is an anise and wormwood flavored spirit, distilled from anise, fennel, and absinthium wormwood.”

—The Wormwood Society

santé selections

Reviewed by the Santé tasting panel.

Bluecoat American Dry Gin / Pennsylvania

47% alcohol

A cool and refreshing mix of botanicals including grapefruit peel, star anise, nutmeg, and white pepper; well integrated and elegant with savory spices on the finish. ☒

Philadelphia Distilling,
215-671-0346



Haamonii Smooth Shochu / California

22% alcohol

Sweet, smooth entry on the palate with bright, citrusy acidity and hints of pickled plum; lively with gentle sweetness on the finish. Well made and elegantly packaged. Mix with fresh fruit juice. ☒

Smooth Spirits LLC, 415-254-4338

Haamonii Smooth Shochu Lemon / California

22% alcohol

Zesty fresh lemon aromas and flavors with bright true lemon on the smooth, long finish. ☒

Smooth Spirits LLC, 415-254-4338



Inca Gold Pisco / Peru

42% alcohol

Intriguing notes of smoke, oatmeal, cucumber, and aloe; great balance with notes of green bell pepper and coffee bean on the persistent finish. ☒

Inca Spirits, Inc., 404-876-6727

The Spirit of Liberty Cream Liqueur / New Jersey

18% alcohol

Thick, mouth-coating flavors of toffee, sweet caramel, and marshmallow; kick of heat in the finish. The Statue of Liberty on the top would make an eye-catching addition to the backbar. ☐/☒

CMSC Spirits Group, Inc.,
732-526-7460

X-Rated Fusion Liqueur / France

17% alcohol

Blended aromas and flavors of blood orange, passion fruit, pineapple, and grapefruit; shocking pink in color with mouth-tingling acidity. ☒

Skyy Spirits, LLC, 415-315-8000

In the Annual Buying Guide, the below spirits were listed incorrectly. We apologize for the mistake.

Absolut 100
Pernod Ricard USA, 914-848-4800

Flor de Caña Black Label
Skyy Spirits, LLC, 415-315-8000

Plymouth Gin
Pernod Ricard USA, 914-848-4800

Silk Vodka
57 Main Street Imports, 516-357-2070

Stolichnaya
William Grant & Sons, Inc., 212-244-9523

margaret river wines

Reviewed by Laurie Daniel, except where noted.

WHITE

sauvignon blanc/ semillon blends

Cape Mentelle 2007

53% Sauvignon Blanc,
47% Sémillon

Fresh and crisp with notes of grass
and lemon-lime on the palate.

Oysters on the half shell. ! ☞ \$\$

Moët Hennessy, 212-251-8200

Clairault 2008

57% Sémillon, 43% Sauvignon
Blanc

Fresh and slightly grassy with
aromas and flavors of pink
grapefruit and fig; soft finish. Pasta
salad with citrus vinaigrette. ☞ \$\$

Gia Cellars, 203-729-0103

Cullen 2007 Ephraim Clarke

80% Sauvignon Blanc,
20% Sémillon

Bright and lemony with a hint of
creaminess and persistent acid.

Seared scallops. ! ☞ \$\$\$

Old Bridge Cellars, 707-258-9552

Juniper Crossing 2007

66% Sémillon, 34% Sauvignon
Blanc

Pungent and fresh aromas and
flavors of pink grapefruit and
honeydew melon. Oysters on the
half shell. ☞ \$\$

Vintage New World, 866-903-5356

Leeuwin Estate 2006 Siblings

68% Sauvignon Blanc,
32% Sémillon

Aromas and flavors of grass, pink
grapefruit, tomato stalk, and
green pea with hints of fig and
smoke. Chilled shrimp with citrus
vinaigrette. ☞ \$\$

Old Bridge Cellars, 707-258-9552

The Yard 2007

83% Sémillon, 17% Sauvignon
Blanc

Grassy aromas and flavors of
pink grapefruit, green stalk, fresh
pea, and hints of smoke. Chilled
shrimp salad. ☞ \$\$

Vintage New World, 866-903-5356

chardonnay

All wines are 100% Chardonnay.



Beach Head 2008 Unwooded

Fresh aromas and flavors of green
apple, lemon, and pear. Sauteed
calamari. ! ☞ \$

Margaret River Wines LLC,
704-821-6853

Cape Mentelle 2006

Crisp aromas and flavors of lemon
and green apple with a creamy
texture and toasty oak. Steamed
Dungeness crab. ! ☞ \$\$

Moët Hennessy, 212-251-8200

Clairault 2007

Citrusy and vibrant with aromas
and flavors of grapefruit, lemon,
and a touch of wood; drying
finish. Grilled calamari. ! ☞ \$\$

Gia Cellars, 203-729-0103

Clairault 2005 Estate

Toasty with aromas and flavors
of racy green apple and citrus;
drying finish. Grilled halibut.
! ☞ \$\$\$

Gia Cellars, 203-729-0103

Devil's Lair 2005

Aromas and flavors of grapefruit
and green apple with generous
oak. Creamy pasta with shellfish.

! ☞ \$\$

Foster's Wine Estates,

800-255-9966

Flinders Bay 2004 Unoaked

Aromas and flavors of toasted
nut with notes of citrus and pear.

Seared scallops. ! ☞ \$\$

The Australian Premium Wine

Collection, 800-485-5753

Thompson Estate 2004

Creamy with flavors of ripe pear
and tropical fruit wrapped around
a core of acid; some oak on the
finish. Scallops with beurre blanc.

! ☞ \$\$\$

Vino Tech LLC, 908-832-1000

Vasse Felix 2006

Toasty with aromas and flavors of
bright apple, pear, and lemon with
a lingering finish. Dungeness crab.

! ☞ \$\$

Negociants USA, 707-259-0993

Vasse Felix 2005 Heytesbury

Rich aromas and flavors of
pear, pineapple, lemon, hints
of minerality, and toasty oak.
Salmon. ☞ \$\$\$

Negociants USA, 707-259-0993

Wildberry Estate 2006

Taut with aromas and flavors of
pear, citrus, and mineral. Oysters
on the half shell. ! ☞ \$

Southern Starz, 866-57-STARZ

Xanadu 2006

Rich aromas and flavors of
tropical fruit with a pleasant
crispness and well-integrated
oak. Full on the palate with a long
finish of ripe lime. Lump crabmeat
cocktail. ! ☞ \$\$

Rathbone Wine Group,

972-322-2699

other white and white blends



Leeuwin Estate 2006 Riesling Art Series

100% Riesling

Dry with aromas and flavors of
juicy lime and lime zest and a hint
of kerosene. Smoked fish.

! ☞ \$\$

Old Bridge Cellars, 707-258-9552

Vasse River 2007 Verdelho

100% Verdelho

Crisp aromas and flavors of citrus
and green apple with a hint of lime
peel on the finish. Moderately
spicy Asian food. ! ☞ \$

Margaret River Wines LLC,
704-821-6853

ROSÉ

Beach Head 2007 Sunset

100% Fragola

Off-dry with aromas and
flavors of raspberry, cherry, and
strawberry with a soft finish.
Aperitif, spicy Asian dishes. ☞ \$

Margaret River Wines LLC,
704-821-6853

RED shiraz

All wines are 100% Shiraz, except
where noted.

Beach Head 2002

Flavors of mint with bright
blackberry fruit and a hint of
roasted meat. Rack of lamb,
venison. ! ☞ \$

Margaret River Wines LLC,

704-821-6853

REVIEWER'S CHOICE:

chardonnay

Leeuwin Estate 2005 *Art Series*

100% Chardonnay

Toasty and rich with creamy pear and citrus on the palate, firm acidity, and a long finish. Shrimp scampi, salmon. — \$\$\$\$ ★

Old Bridge Cellars, 707-258-9552

cabernet sauvignon

Woody Nook 2004 *Gallagher's Choice*

100% Cabernet Sauvignon

Dark and dense with bright aromas and flavors of spicy black cherry, cassis, and anise with a long finish.

Rack of lamb. — \$\$\$\$ ★

Margaret River Wines LLC, 704-821-6853

cabernet-based blends

Cullen 2005 *Diana Madeline*

74% Cabernet Sauvignon, 16% Merlot, 5% Malbec, 4% Cabernet Franc, 1% Petit Verdot

Dense and complex with a bouquet of black fruit, notes of dark chocolate and mint, and firm structure.

Grilled steak. — \$\$\$\$ ★

Old Bridge Cellars, 707-258-9552

Devil's Lair 2005

81% Cabernet Sauvignon, 15% Merlot, 4% Cabernet Franc

Aromas and flavors of bright black cherry and cassis with notes of olive and sage; firm structure. Roast chicken with herbs. — \$\$\$ ★

Foster's Wine Estates, 800-255-9966

Vasse Felix 2004 *Heytesbury*

95% Cabernet Sauvignon, 5% Shiraz

Dense and concentrated with flavors of bright cherry, dark chocolate, and spice; drying tannins on the finish. Grilled steak. — \$\$\$\$ ★

Negociants USA, 707-259-0993

Cape Mentelle 2005

Rich and plump with aromas and flavors of blackberry jam and a hint of eucalyptus; firm tannins.

Rack of lamb. — \$

Moët Hennessy, 212-251-8200

Clairault 2005

Aromas and flavors of roasted blackberry and white pepper; brisk acidity and firm tannins on the long finish. Hanger steak.

— \$

Gia Cellars, 203-729-0103

Flinders Bay 2004

Fruit-forward bouquet of bright black raspberry, roasted strawberry, and a hint of toasted almond. Roast turkey. — \$

The Australian Premium Wine

Collection, 800-485-5753

Howard Park 2005 *Leston*

Dark and dense, with roasted blackberry aromas and flavors and a note of mint; firm tannins. Spicy lamb sausage. — \$\$\$

Bluewater Wine Co., 401-739-7744

Juniper Crossing 2005

Big and ripe aromas and flavors of blackberry and white pepper; prominent tannins with a drying finish. Steak au poivre. — \$

Vintage New World, 866-903-5356

Juniper Estate 2002

Ripe black fruit with notes of dark chocolate and cedar; smooth, supple finish. Barbecued ribs.

— \$\$\$

Vintage New World, 866-903-5356

Leeuwin Estate 2005 *Art Series*

Bright, smoky aromas and flavors of black raspberry, roasted coffee, mint, and white pepper; firm tannins. Barbecued chicken.

— \$\$\$

Old Bridge Cellars, 707-258-9552



Vasse Felix 2003

95% Shiraz, 5% Cabernet Sauvignon

Smooth and supple with aromas and flavors of roasted strawberry, black raspberry, and some oak.

Roast chicken. — \$\$\$

Negociants USA, 707-259-0993

Vasse River 2003

Tight with bright aromas and flavors of blueberry, cedar, and mint. Lamb stew. — \$

Margaret River Wines LLC,

704-821-6853

Watershed 2004

Big aromas and flavors of black bramble fruit, cassis, smoke, and black pepper; full bodied with a long berry finish packed with black fruit and spice. Impressive.

Venison. — \$

America Uncorked, 415-775-2656

Wildberry Estate 2005

Muscular with aromas and flavors of blackberry and white pepper; shows very firm tannins. Grilled hamburger. — \$

Southern Starz, 866-57-STARZ

“ It might seem counterintuitive that a region known for Cabernet Sauvignon would also grow excellent Chardonnay, but that’s the case in Margaret River.”

—Laurie Daniel

Woody Nook 2004

Bright aromas and flavors of blackberry with hints of anise, white pepper, and roasted coffee. Grilled lamb chops. **!** **—** **\$\$**
Margaret River Wines LLC,
704-821-6853

cabernet sauvignon

All wines are 100% Cabernet Sauvignon.



Howard Park 2006 Leston
Dense and concentrated bright cherry fruit with notes of eucalyptus; tightly wound structure with present tannins. Lamb, venison. **—** **\$\$\$\$**
Bluewater Wine Co., 401-739-7744

Juniper Estate 2003

Aromas and flavors of ripe black cherry and a hint of eucalyptus with firm tannins. Leg of lamb. **!** **—** **\$\$\$**
Vintage New World, 866-903-5356

Ringbolt 2006

Bright flavors of cherry and cassis, accented by cedar and mint; firm tannins. Grilled lamb burgers. **!** **!** **—** **\$\$**
Negociants USA, 707-259-0993

cabernet-based blends

Cape Mentelle 2005 Cabernet Merlot

60% Cabernet Sauvignon, 40% Merlot
Lively and concentrated with flavors of black currant and hints of mint and anise. Rack of lamb. **!** **—** **\$\$\$**
Moët Hennessy, 212-251-8200

Clairault 2005 Estate

90% Cabernet Sauvignon, 6% Merlot, 3% Petit Verdot, 1% Cabernet Franc
Juicy flavors of black cherry with a subtle note of anise; still fairly tight and tannic. Grilled steak. **—** **\$\$\$\$**
Gia Cellars, 203-729-0103

Leeuwin Estate 2002 Art Series

77% Cabernet Sauvignon, 14% Petit Verdot, 9% Malbec
Ripe, concentrated flavors of black cherry and black currant with a note of anise; fine tannins. Beef braised in red wine. **—** **\$\$\$\$**
Old Bridge Cellars, 707-258-9552

Merops 2005 Ornatus

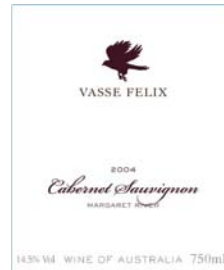
74% Cabernet Franc, 15% Merlot, 11% Cabernet Sauvignon
Bright cherry aromas and flavors with notes of olive and anise; tannins develop on the palate. Roast chicken. **!** **—** **\$\$**
Margaret River Wines LLC,
704-821-6853

Thompson Estate 2003

85% Cabernet Sauvignon, 7.5% Merlot, 7.5% Cabernet Franc
Juicy aromas and flavors of red cherry, anise, and spice; persistent acid and firm but approachable tannins. Braised short ribs. **—** **\$\$\$**
Vino Tech LLC, 908-832-1000

Thompson Estate 2003

Cabernet Merlot
75% Cabernet Sauvignon, 20% Merlot, 5% Cabernet Franc
Concentrated flavors of bright black cherry, cedar, and celery seed; trace of bitterness in the finish. Veal chops. **!** **\$\$**
Vino Tech LLC, 908-832-1000



Vasse Felix 2004

94% Cabernet Sauvignon, 4% Malbec, 2% Merlot
Bright aromas and flavors of cherry, cedar, and anise; drying tannins on the long finish. Grilled beef tri-tip. **—** **\$\$\$**
Negociants USA, 707-259-0993

Vasse River 2004

75% Cabernet Sauvignon, 25% Merlot
Dark and dense with aromas and flavors of ripe black cherry, plum, anise, and hard spices with present tannins in the finish. Grilled beef, such as tri-tip. **—** **\$\$**
Margaret River Wines LLC,
704-821-6853

Watershed 2004 Cabernet Merlot

73% Cabernet Sauvignon, 27% Merlot
Full bodied with bright aromas and flavors of red fruit, blackberry, and iron; multitextured with a long, elegant red currant finish. New York strip steak. **!** **—** **\$\$\$**
America Uncorked, LLC,
415-775-2656

Watershed 2005 Awakening

86.87% Cabernet Sauvignon, 13.13% other
Brambly red and black fruit on the palate with notes of coffee and eucalyptus. Full bodied and dense with savory notes on the moderately long finish. Grilled meats. **!** **—** **\$\$\$**
America Uncorked, LLC,
415-775-2656

Xanadu 2005

85.5% Cabernet Sauvignon, 8.5% Cabernet Franc, 6% Merlot
Dense, concentrated, and complex, with aromas and flavors of black fruit, bay leaf, and savory spice. Full bodied, thick, and smooth, with a long, rich berry finish. Braised ribs. **—** **\$\$\$**
Rathbone Wine Group,
972-322-2699

other red and red blends

Cullen 2006 Mangan

50% Merlot, 36% Petit Verdot, 14% Malbec
Aromas and flavors of dense black cherry and cassis, with herbal notes of black olive and dried sage; firm tannins. Chicken braised in red wine. **—** **\$\$\$\$**
Old Bridge Cellars, 707-258-9552

Flinders Bay 2003 Mayflower

60% Malbec, 40% Merlot
Rich black cherry and plum on the palate with some earthy notes and ripe tannins. Grilled lamb chops. **!** **!** **\$\$\$**
The Australian Premium Wine Collection, 800-485-5753

california italian varietals

Reviewed by the *Santé* tasting panel.

sangiovese

All wines are 100% Sangiovese, except where noted.



Barra of Mendocino 2005 / Mendocino County

Pleasing and approachable with aromas and flavors of perfectly ripe red berry fruit, fennel, and licorice; medium bodied with good acidity and a long, sweet berry finish. Beef stir-fry. **! — \$**
Barra of Mendocino, 707-485-8771

Ca' del Solo 2006 / San Benito County

77% Sangiovese, 16% Freisa, 6% Syrah, 1% Grenache
Bold, ripe aromas and flavors of red berry fruit and licorice; mouth-coating with good complexity and pleasing tart acidity on the finish. Stuffed flank steak. **! — \$**
Bonny Doon Vineyard, 831-425-3625

Chance Creek Vineyards 2005 / Redwood Valley

80% Sangiovese, 16% Petite Sirah, 4% Viognier
Refined with well-integrated aromas and flavors of cherry, cranberry, and fennel; balanced with a long red berry finish. Meat lasagna. **! \$\$**
Bock Wine and Spirits, 415-834-9675

Eberle 2006 / Paso Robles

Zesty, slightly tart aromas and flavors of cranberry and sour cherry with plenty of spice and good acidity; full bodied with a long, spicy, slightly hot finish. Manicotti. **! \$\$**
Eberle Winery, 805-238-9607



Ferrari-Carano 2007 Siena / Sonoma County

72% Sangiovese, 22% Malbec, 4% Merlot, 2% Tannat
Opulent aromas and flavors of cherry, cranberry, licorice, and floral hints of lily; medium to full bodied with great depth; smooth with good acidity on the long finish. Braised beef with fennel. **! — \$\$\$**
Ferrari-Carano Vineyards and Winery, 707-433-6700

Flora Springs 2007 / Napa Valley

Fruit-forward with aromas and flavors of ripe cherry, raspberry, and sweet red licorice. Full bodied and nicely balanced with good depth and complexity, appetizing tannins, and a long finish. Pasta Bolognese. **! — \$\$**
Flora Springs Winery & Vineyards, 707-963-5711

California Classico

Italian red-grape varieties, originally planted by immigrants between 1850 and 1910, are making a comeback, following in the current culinary popularity of all things Italian. Classic and lesser-known Italian grape varieties are showing up on reputable restaurants' wine lists as local additions to the increasingly costly (environmentally as well as monetarily) imported wines. With beautiful fruit and generous expression of the varietals, there is no reason to ignore these charming and food-friendly wines.

Girasole Vineyards 2006 / Mendocino County

Fruit-forward with aromas and flavors of fresh, bright red cherry and plum and a rustic note; medium bodied with a long, sweet berry finish. Turkey Milanese. **! \$**
Barra of Mendocino, 707-485-8771

Monte Volpe 2005 / Mendocino County

Lovely ripe black cherry fruit, prune, and raspberry; full bodied with lively, sweet berry fruit and ripe grapefruit notes on the finish. Fava beans with pancetta. **! \$\$**
Graziano Family of Wines, 707-485-9463

Ortman 2006 / Paso Robles

Slightly tart aromas and flavors of red cherry, cranberry, and brewed black tea; medium bodied with excellent balance and a mouth-watering finish of tangy red berry fruit. Braised pork shoulder. **! \$\$\$**
Ortman Family Vineyards, 805-473-9463

Silverado Vineyards 2006 / Napa Valley

94% Sangiovese, 6% Cabernet Sauvignon
Dense, rich aromas and flavors of black cherry, blackberry, cranberry, and red currant; full bodied with a moderately long, balanced finish. Veal piccata. **! \$\$\$**
Wilson Daniels Ltd., 707-963-9661

other red and red blends

Benessere 2006 Sorridente / Napa Valley

51% Merlot, 25% Aglianico, 24% Cabernet Sauvignon
Interesting and slightly exotic with aromas and flavors of plum, iron, cherry, and sweet licorice; beautiful, well-integrated fruit with hints of baking spice and sweet licorice on the finish. Grilled lamb. **! — \$\$\$\$**
Benessere Vineyards, 707-963-5853 x101

Benessere 2005 Phenomenon / Napa Valley

47% Cabernet Sauvignon, 27% Sangiovese, 14% Merlot, 12% Syrah
Cabernet dominates in this blend with classic aromas and flavors of cassis and plum, but it is well rounded by the other varietals; full bodied and smooth with a hint of spicy pepper on the long finish. Veal shank. **! — \$\$\$\$**
Benessere Vineyards, 707-963-5853 x101

Brutocao 2007 Dolcetto Estate–Feliz Vineyard / Mendocino County

100% Dolcetto

Light to medium bodied with aromas and flavors of wet wood giving way to heady bright strawberry, raspberry, and cherry with light floral notes; good structure with tangy, lively acidity on the long red berry finish. Veal piccata. **!** \$\$

Brutocao Cellars, 707-744-1066

Brutocao 2006 Barbera Estate–Feliz Vineyard / Mendocino County

100% Barbera

Robust, juicy aromas and flavors of Bing cherry, raspberry, notes of iron, and hints of oaky cedar on the midpalate; medium bodied with good balance. Roast duck. **!** \$\$

Brutocao Cellars, 707-744-1066

Brutocao 2006 Primitivo Estate–Contento Vineyard / Mendocino County

100% Primitivo

Bold and focused with aromas and flavors of earth, spicy black fruit, and coffee; full bodied and plush with good complexity and a soft, smooth finish. Sausage pizza. **!** \$\$

Brutocao Cellars, 707-744-1066

Brutocao 2006 Quadriga–Hopland Ranches / Mendocino County

35% Sangiovese, 31% Primitivo, 18% Barbera, 16% Dolcetto

Rich aromas and flavors of plum, currant, and oak; full bodied with a zesty “bite,” nice fruit, and a long finish. Beef cannelloni. **!** \$\$\$

Brutocao Cellars, 707-744-1066

Ca’ del Solo 2006 Dolcetto Estate Vineyard / Monterey County

100% Dolcetto

Medium bodied with aromas and flavors of black cherry, raspberry, and light spice; soft mouth-feel with a medium finish. Grilled burgers. **!** \$\$\$

Bonny Doon Vineyard, 831-425-3625

Ca’ del Solo 2005 Nebbiolo Estate Vineyard / Monterey County

100% Nebbiolo

Deep aromas and flavors of dark cherry, cedar, spice, and leather; present tannins soften quickly and show good potential for aging; medium bodied with a long, spicy finish. Barbecued shrimp. **!** \$\$\$

Bonny Doon Vineyard, 831-425-3625

Flora Springs 2007 Poggio del Papa / Napa Valley

75% Sangiovese, 15% Merlot, 6% Malbec, 4% Petit Verdot

Lush plum, Bing cherry, anise, and black currant with hints of cola and toasty oak. Full bodied, big, and bold with a sweet berry fruit finish. Braised lamb. **!** \$\$\$

Flora Springs Winery & Vineyards, 707-963-5711

Mandolina 2006 Freisa / Santa Barbara County

100% Freisa

Light to medium bodied with lively acidity; aromas begin with earthy wet wood and then lead to brilliant notes of strawberry, violet, and cranberry. Lots of character in the lingering finish. Eggplant rollatini. **!** \$\$\$

Lucas & Lewellen, 888-777-6663

Monte Volpe 2006 Primo Rosso / Mendocino County

Barbera, Carignan, Dolcetto, Nebbiolo, Negroamaro, Zinfandel

Approachable and pleasant with sweet red berry fruit and some minerality; full bodied with tangy, lively fruit on the finish. Spaghetti and meatballs. **!** \$

Graziano Family of Wines, 707-485-9463

Terra d’Oro 2006 Barbera / Amador County

100% Barbera

Intense, cooked nose of black cherry and plum with deep floral undertones; meaty flavors of raspberry and red fruit. Smooth, full, and round on the palate with a long, balanced finish of sweet and sour red fruit and hints of pepper. Tuna with capers and olives. **!** \$\$\$

Trincheri Family Estates, 707-963-3104

Terra d’Oro 2006 Forte / Napa and Amador Counties

65% Sangiovese, 35% Cabernet Sauvignon

Aromas and flavors of jammy red berry fruit, ripe plum, baking spice, and licorice; full bodied with mouth-coating tannins and some heat on the straightforward finish. Deluxe hamburger with blue cheese. **!** \$\$\$

Trincheri Family Estates, 707-963-3104



“When A16 opened five years ago, I wanted to showcase California Italian wines alongside the Southern Italian selections that are the main focus of our wine list. I truly believe that California Italian wines are better today than they ever have been.”

—Shelley Lindgren, sommelier and co-owner of A16 and SPQR

santé selections

Reviewed by the *Santé* tasting panel.

WHITE albariño

All wines are 100% Albariño.

Martin Codax 2007 / Rías Baixas, Spain

Very aromatic with bold lemon and floral notes; light bodied with a short, soft citrus finish. Broiled cod. ♀ \$

E. & J. Gallo, 866-949-4637

Salneval 2007 / Rías Baixas, Spain

A crisp, light bouquet of lemon with some steeliness and distant effervescence. Light bodied with a smooth, short finish. Serve as an aperitif with soft cheese. ♀ \$

CIV USA, 800-669-1972

Vionta 2007 / Rías Baixas, Spain

Aromas and flavors of fresh citrus and tart green apple; light bodied with a crisp, soft mouth-feel; brief, refreshing finish. Sole almondine.

♀ \$\$

Freixenet USA, 707-996-7256

pinot gris/grigio

Helfrich 2007 / Alsace, France 100% Pinot Grigio

Medium bodied with crisp, clean aromas and flavors of apple and spice; full, pleasant mouth-feel with good balance. Grilled sesame chicken. ♀ ♀ \$

Underdog Wine Merchants,
925-456-2500

Mirassou 2007 / California

Pinot Grigio, Sauvignon Blanc

Light bodied with aromas and flavors of fresh-picked peach and citrus; clean and balanced with notes of lemon-lime on the finish.

Pasta Alfredo. ♀ \$

E. & J. Gallo, 866-949-4637

sauvignon blanc

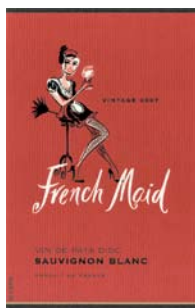
All wines are 100% Sauvignon Blanc, except where noted.

Dancing Bull 2007 / California

Medium bodied with aromas and flavors of ripe tangerine and grapefruit; clean finish. Fruit salad.

♀ \$

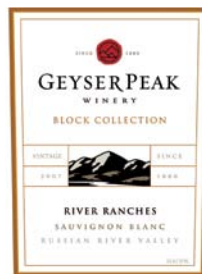
E. & J. Gallo, 866-949-4637



French Maid 2007 / Languedoc-Roussillon, France

Subtle on the nose, but simple, balanced, and pleasant on the palate with flavors of grass and melon; creamy mouth-feel and low acidity. A good intro Sauvignon Blanc. Chilled avocado and shrimp salad. ♀ ♀ \$

White Rocket Wine Co.,
707-254-4815

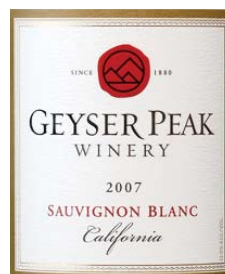


Geysers Peak 2008 Block Collection River Ranches / Russian River Valley, California 99% Sauvignon Blanc, 1% Viognier

Very fragrant and aromatic, with complex aromas and flavors of tart honeydew, citrus, and orange blossom; beautiful balanced acidity on a long, clean, persistent finish. Ceviche. ♀ \$\$ ★

W.J. Deutsch & Sons, Ltd.,

914-251-9463



Geysers Peak 2007 / Alexander Valley, California

100% Sauvignon Blanc

Crisp and vibrant with aromas and flavors of lime, green pear, and gooseberry and notes of green herbs; very balanced with hints of fresh corn and zesty citrus on the finish. Steamed shrimp. ♀ \$

W.J. Deutsch & Sons, Ltd.,

914-251-9463

Monkey Bay 2008 / Marlborough, New Zealand

Fruit-forward with aromas and flavors of gooseberry, honeydew, lime, and chalk. Easy drinking with balanced acidity and a long, piney finish. Fillet of sole with sorrel sauce. ♀ ♀ \$

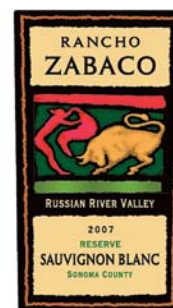
VineOne, 415-912-3701



Nobile 2008 Icon / Marlborough, New Zealand

Lively with zesty lemon, big acids, and a hint of effervescence; light bodied with a crisp finish. Aperitif with a fruit plate. ♀ \$\$ ★

VineOne, 415-912-3701



Rancho Zabaco 2007 / Russian River Valley, California

97% Sauvignon Blanc, 3% Sémillon

On the nose, orange peel, ripe melon, and floral notes; creamy and nutty on the palate with citrusy acidity on the finish.

Grilled scallops. ♀ \$\$

E. & J. Gallo, 866-949-4637

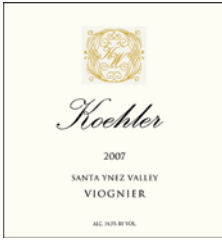
viognier

All wines are 100% Viognier, except where noted.

Adelaida 2007 Glenrose Vineyard / Paso Robles, California

Pleasant and complex aromas and flavors of pear, honey, and spice; full bodied with medium tannins and a long, lingering finish. Baked stuffed lobster. ♀ 🍷 \$\$\$

Adelaida Cellars, 800-676-1232

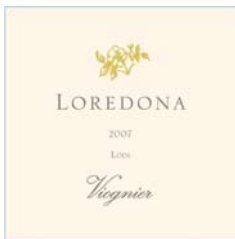


Koehler 2007 / Santa Ynez Valley, California

Elegant aromas of vanilla, oak, and spice; medium to full bodied with a creamy, buttery mouth-feel and clean, refreshing finish; well balanced. Grilled striped bass.

🍷 \$\$\$ ★

Koehler Winery, 805-693-8384



Loredona 2007 / Lodi, California

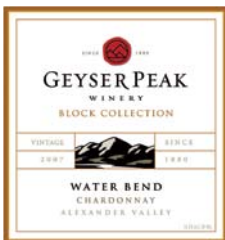
95% Viognier, 5% Colombard

Fruit-forward with tangy grapefruit aromas and flavors; light bodied with a brief, enjoyable finish. Fruit and cheese platter.

DFV Wines, 707-265-1700

chardonnay

All wines are 100% Chardonnay.



Geysers Peak 2007 Block Collection Water Bend / Sonoma Valley, California

Creamy, yet retaining perfect balance with aromas and flavors of ripe pear and hints of toast and butterscotch; medium bodied

with well-integrated oak and great acidity on the finish. Very food friendly: halibut.

🍷 \$\$\$
W.J. Deusch & Sons, Ltd.,
914-251-9463

Macari 2008 Early Wine / North Fork of Long Island, New York

Light bodied with aromas and flavors of green apple and citrus; very fresh and crisp with a short finish. Shrimp cocktail.

🍷 \$\$\$

Macari Vineyards, 631-298-0100



MontGras 2007 Reserva / Colchagua Valley, Chile

Light to medium bodied with crisp aromas and flavors of citrus and vanilla with a small oak presence; pleasant mouth-feel with a brief but smooth finish. Fillet of sole.

🍷 \$

Palm Bay International,
800-872-5622

Sbragia 2006 Gamble Ranch / Napa Valley, California

Medium to full bodied with aromas of citrus, spice, and oak. Full and bold in the mouth with a long, pleasing finish. Steamed lobster.

🍷 🍷 🍷 🍷 \$\$\$

Sbragia Family Vineyards,
707-473-2992

Scott Family Estate 2007 / Arroyo Seco, California

Medium to full bodied with tropical aromas and flavors of melon, pear, and oak; very smooth, enjoyable, and versatile. Swordfish.

🍷 🍷 \$\$\$

Rutherford Wine Company,
707-963-5251

Windmill 2007 / Lodi, California

Light to medium bodied with aromas of melon and oak; shows soft legs in the glass; refreshing with a lively finish. Pasta with Alfredo sauce.

🍷 \$
Michael David Winery,
209-368-7384

other white and white blends

Boutari 2007 Moschofilero / Mantinia, Greece

100% Moschofilero

Exotic nose of lime, sandalwood, and honey; citrus flavors of hazelnut and pear with mineral overtones. Light bodied with a tart, clean finish. Orzo with shrimp, dill, and feta.

🍷 \$\$\$

Terlato Wines International,
847-604-8900

Brassfield Estate 2007 Serenity / High Valley, California

Sauvignon Blanc, Pinot Grigio, Gewürztraminer, Sémillon

Aromas of apple, peach, melon, papaya, and a touch of honey with flavors of tangerine, pear, apple seed, and hints of grapefruit; medium bodied with good acidity on the finish and pleasing mineral notes. Shrimp scampi.

🍷 \$

Brassfield Estate Winery,
707-998-1895

Curtis 2007 / Santa Barbara County, California

55% Viognier, 27% Roussanne, 18% Marsanne

Medium bodied with aromas of honey, lime, tropical fruit, and a touch of fennel; flavors of pear, apricot, citrus, vanilla, and minerals; soft tannins on the finish. Grilled trout.

🍷 🍷 🍷 \$\$\$

Curtis Winery, 805-686-8999

Deakin Estate 2008 Moscato / Victoria, Australia

100% Muscat Gordo Blanco

Lightly effervescent with a foxy grapeiness and aromas and flavors of Bartlett pear, apple blossom, and nutmeg; lightly honeyed but finishes with a hint of tartness.

Hard sheep's milk cheese.

🍷 \$
Freixenet USA, 707-996-7256

Helfrich 2007 Gewürztraminer / Alsace, France

100% Gewürztraminer

Floral aromas of honeysuckle, rose petal, peach, and lemon curd, and flavors of peach, apricot, mango, pear, and a touch of honey; medium bodied with balanced acidity. Chicken and cashew stir-fry.

🍷 🍷 \$

Underdog Wine Merchants,
925-456-2500

Katogi 2006 Traminer / Ioannina, Greece

100% Traminer

Spice, lemon, grape leaf, and orange peel on the nose; medium bodied with flinty mineral notes, ripe pear, and anise on the palate continuing through to the finish. Baked sea bass with fennel, dill, and olives.

🍷 \$\$\$

Hellas Import Limited,
617-926-9292

Sebeka 2008 Steen / Western Cape, South Africa

100% Chenin Blanc

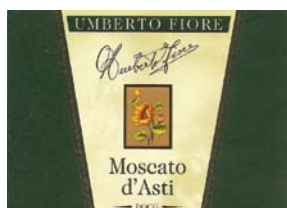
A spicy, tropical nose with notes of lime and green pepper; fruit-forward on the palate with flavors of kumquat, citrus, and pepper with a slight saltiness. Light bodied with a tart finish. Tilapia with mango chutney.

🍷 \$

E. & J. Gallo, 866-949-4637

Spice Route 2007 Chenin Blanc / Western Cape, South Africa
100% Chenin Blanc

Lavender, yellow bell pepper, nutmeg, and vanilla on the nose; smoky notes on the palate with flavors of almond, honey, plum, and chamomile. Medium bodied with a rich finish. Sheep's cheese with chilled ratatouille. **☞ \$\$**
Vineyard Brands, 205-980-8802



Umberto Fiore 2008 Moscato d'Asti / Piedmont, Italy
100% Moscato Bianco

A whimsical bouquet of delicate honeysuckle, white peach, and ripe pear; tiny, soft bubbles are lively and refreshing. Finishes clean and lightly sweet with flavors of pear and passion fruit. Citrus olive oil cake. **☞ \$**
AV Brands, 410-884-9463



Vergelegen 2006 / Stellenbosch, South Africa
71% Sémillon, 29% Sauvignon Blanc

Aromas of lime, mineral, stalk, lavender, and honey; ripe notes of citrus and stone fruit on the palate along with licorice, almond, and wood. Medium bodied with a long, balanced, tart finish. Seafood stew. **☞ ☞ \$\$**
57 Main Street Imports,
516-357-2070

RED
pinot noir

All wines are 100% Pinot Noir.

Adelaida 2006 HMR Estate / Paso Robles, California

Spicy aromas of rich earth, caramel, and licorice. Fruit-forward flavors of cherry with notes of vanilla and chocolate; medium bodied with a long, warm finish. Duck confit. **☞ \$\$\$**
Adelaida Cellars, 800-676-1232

Angeline 2007 / Sonoma and Mendocino Counties, California

Silky on the palate with aromas and flavors of lively red berry fruit, baking spice, and a hint of cola; crisp, bright berry finish. Chicken breast. **☞ \$\$**
Martin Ray Winery, 707-823-2404

Bogle 2006 / Russian River Valley, California

Light bodied with aromas and flavors of blackberry, cherry, and spice. Light tannins are well balanced and lead to an elegant finish. Veal scallopini. **☞ ☞ \$\$**
Bogle Vineyards, 916-744-1139



Bouchaine 2006 Estate Vineyard / Carneros, California

Fruit-forward aromas and flavors of black currant and cherry; medium bodied with a little spiciness on the palate and noticeable tannins. Grilled quail. **☞ ☞ \$\$\$ (6 bottles)**
Bouchaine Vineyards & Winery,
800-424-1174

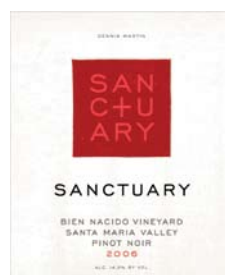


Ortman 2006 / Willamette Valley, Oregon

Bright, fresh cherry and berry aromas with notes of lavender and frankincense; flavors of rich, ripe Bing cherry with plum, clove, and vanilla. Medium bodied with a long finish. Slow-roasted pork shoulder with new potatoes. **☞ \$\$\$ ★**
Ortman Family Vineyards,
805-473-WINE

Ponzi 2007 Tavola / Willamette Valley, Oregon

Aromas of coffee with fruit-forward notes of ripe cassis and strawberry; flavors of black plum and quince with some spice. Medium bodied with a long finish and good balance of fruit with a slightly tart lift at the end. Wood-grilled pork with apples and currants. **☞ \$\$**
Wilson Daniels Ltd., 707-963-9661



Sanctuary 2006 Bien Nacido Vineyard / Santa Maria Valley, California

Bright and focused with a bouquet of red berry fruit, cola, and allspice; finishes lively with red berry fruit. Halibut. **☞ ☞ \$\$ (6 bottles)**
Brown-Forman, 707-237-3461

Wild Horse 2006 Unbridled / Santa Barbara County, California

Rich violet in color with pleasant aromas of spice and black currant; medium bodied with a well-rounded, balanced mouth-feel and medium tannins adding to a full finish. Spare ribs. **☞ ☞ \$\$\$**
Icon Estates, 707-963-7111

Woollaston Estates 2006 / Nelson, New Zealand

Youthful with a peppery nose and hints of toast, jasmine, and mustard seed; flavors of dried cherry with lavender and coriander. Roast duck. **☞ \$\$\$ ★**
The San Francisco Wine Exchange,
415-546-0484

X Winery 2007 / Carneros, California

Nose of raspberry, vanilla, orange rind, smoke, sugar, and a bit of stalk; red plum fruit on the palate with jasmine tea and dried cherry. Medium bodied with a long finish and some heat. Roasted quail with dried cherry and sage. **☞ \$\$**
X Winery, 707-204-9522

sangiovese

DaVinci 2006 Chianti / Tuscany, Italy

90% Sangiovese, 10% Merlot
Youthful with present tannins and aromas and flavors of red cherry, strawberry, and spice; medium bodied with a piquant raspberry finish. Pizza. **☞ ☞ \$\$**
E. & J. Gallo, 866-949-4637



Tenuta Belguardo (Mazzei) 2006 Morellino di Scansano Bronzone / Tuscany, Italy
90% Sangiovese, 10% Alicante Nero

A classic old-world wine with pleasant fruit and hints of tarragon. Full bodied with present but smooth tannins; balanced and well constructed. Seared filet mignon. ! ■■■ \$ (6 bottles)
Palm Bay International, 800-872-5622

zinfandel

All wines are 100% Zinfandel, except where noted.

Adelaida 2006 / Paso Robles, California

Aromas of red berry, cherry, allspice, and vanilla with flavors of raspberry, black cherry, and sweet oak; medium bodied with a softly tannic finish. Roasted rack of lamb. ! ! ■■■ \$\$\$
Adelaida Cellars, 800-676-1232

Artezin 2006 / Dry Creek Valley, California

88% Zinfandel, 11% Petite Sirah, 1% Carignan
Multilayered aromas and flavors of blackberry, dark cherry, black pepper, cedar, and menthol. Full bodied and smooth with a long, big fruit finish. Grilled meat. ■■■ \$\$\$ ★
The Hess Collection Winery, 707-255-1144



Brazin 2006 Old Vine / Lodi, California

94% Zinfandel, 6% Petite Sirah
Fruit-forward with notes of red cherry, cassis, fresh cranberry, and licorice. Full bodied and very structured with youthful tannins and a long, bright fruit finish. Barbecued ribs. ! ■■■ \$\$\$
DFV Wines, 707-265-1700

Kenwood 2006 Jack London Vineyard / Sonoma County, California

A prolific bouquet of red fruit with aromas and flavors of red berry, pomegranate, and raspberry and hints of candy cane, caramel, and a touch of vanilla; medium bodied with soft tannins and a hint of red bell pepper on the finish. Meat loaf with roasted winter vegetables. ! ■■■ \$
Heck Estates, 707-824-7000

Shannon Ridge 2007 / Lake County, California

76% Zinfandel, 17% Cabernet Sauvignon, 7% Petite Sirah
Full bodied with aromas and flavors of dark cherry, licorice, black pepper, and spice; very pleasant from start to finish with a long, balanced finish. Spicy beef. ! ! ■■■ \$\$\$
Shannon Ridge, 707-998-9656

Sobon Estate 2006 ReZerve Paul's Vineyard / Amador County, California

81% Zinfandel, 18% Primitivo, 1% Petite Sirah
Medium bodied with aromas and flavors of raspberry, orange peel, and a touch of nutmeg; good acidity and some spice on the finish. Pasta dishes. ! ■■■ \$\$
Sobon Estate, 209-245-4455

petite sirah

Artezin 2006 / Mendocino County, California

87% Petite Sirah, 13% Zinfandel
Medium to full bodied with aromas of spice, cassis, and blackberry; full on the palate with a smooth, tingling, long-lasting finish. Rack of lamb. ! ! ■■■ \$\$\$
The Hess Collection Winery, 707-255-1144



Vina Robles 2006 / Paso Robles, California

100% Petite Sirah
Full bodied with aromas of blackberry, black cherry, and an abundance of spice. Balanced with firm tannins that lead to a long aftertaste. Grilled venison. ! ■■■ \$\$\$
Vina Robles, 805-227-4812

syrah/shiraz

All wines are 100% Syrah/Shiraz, except where noted.

Adelaida Cellars 2005 Glenrose Reserve / Paso Robles, California

Spicy nose of licorice, leather, and sandalwood; bold, deep, rich fruit with concentrated Port-like

flavors. Full bodied, structured, and balanced with a little heat on the long finish. Braised ribs. ! ■■■ \$\$\$ ★
Glenrose Vineyard, 800-676-1232



Austin Hope 2004 Hope Family Vineyard / Paso Robles

Bright note of black plum with a concentrated perfume of juicy black fruit. Medium to full bodied with velvety, robust black fruit flavors and a long finish. Veal with blueberries and rosemary. ! \$\$\$
Austin Hope Winery, 805-227-2004



Genesis by Hogue 2006 / Columbia Valley, Washington

98% Syrah, 1% Cabernet Franc, 1% Malbec
Bright aromas of blackberry and white pepper; soft and fruit-forward on the palate with black cherry, blueberry, French roast coffee, and toast. Tannins are young but pleasant with an enjoyable slight green twig finish. Grilled tuna steaks. ■■■ \$
VineOne, 415-912-3701

JC Cellars 2005 Ventana Vineyards / Arroyo Seco, California

Complex with aromas and flavors of cherry, cassis, huckleberry, and fig with some savory, herbal notes and smoky undertones; finish of spice box and tea leaf. Moroccan tagine of lamb. ! ■■■ \$\$\$ ★
JC Cellars, 510-465-5900

Olsen Estates 2006 / Columbia Valley, Washington

Full bodied with aromas and flavors of plum, cherry, smoky meat, and white pepper; youthful but balanced with good complexity and pleasing savory dried herb notes on the long finish. Grilled lamb kebabs.

🍷 - \$\$\$\$

Olsen Estates, 509-786-7007

Six Masters 2004 / Hunter Valley, Australia

Spicy aromas of mint, tobacco, vanilla, and coriander on the nose; dried fig on the palate with spiced strawberry and caramel. Medium bodied with a long, balanced finish with some heat. Lamb gyros. 🍷 - \$\$

America Uncorked, 415-775-2656

Sonoma Vineyards 2007 / Sonoma County, California

Aromas of white pepper and green bell pepper followed by dried fruit; nice chewy texture with flavors of blueberry, cassis, and tea leaf; pleasantly peppery finish. Korean braised beef short ribs.

🍷🍷 - \$

Sonoma Vineyards, 866-SVWINES

Truchard 2005 Estate / Carneros, California

Spicy nose with aromas of leather and mint and a ripe palate of cherry and tobacco. Medium bodied with a long finish. Sweet pork sausage. 🍷 - \$\$\$

Truchard Vineyards, 707-253-7153

merlot

Columbia Crest 2005 Reserve / Columbia Valley, Washington

95% Merlot, 5% Cabernet Franc
Lush, bright aromas and flavors of Bing cherry, plum, mocha, and some savory herbal notes; nicely balanced with soft yet structured

fruit; finishes long and clean with hints of clove. A classic Merlot.

Roast duck. 🍷 - \$\$

Ste. Michelle Wine Estates, 425-488-1133



Raymond Vineyards 2005 Reserve / Napa Valley, California

90% Merlot, 10% Cabernet Sauvignon

Medium bodied with a bouquet of dark cherry, black plum, and currant; lingering, balanced finish. Grilled salmon. 🍷 - \$\$\$

Raymond Vineyards, 707-963-3141

Shafer 2006 / Napa Valley, California

76% Merlot, 17% Cabernet Sauvignon, 7% Cabernet Franc

Very big and balanced; classic Bordeaux-style Merlot; extremely long, balanced finish. Steak, prime rib. 🍷 - \$\$\$\$

Shafer Vineyards, 707-944-2877

Souverain 2006 / Alexander Valley, California

89% Merlot, 8% Cabernet Sauvignon, 3% Malbec

Opens big but softens with time; ripe cherry aromas and flavors show characteristics similar to a Right Bank Bordeaux; long, balanced finish. Hanger steak.

🍷🍷 - \$\$

Souverain, 707-894-2541

Summers 2006 Reserve / Knights Valley, California

90% Merlot, 5% Cabernet Sauvignon, 5% Syrah

Full bodied with aromas of black plum and flavors of dark fruit; soft tannins with a long, fruit-forward finish. Roast goose. 🍷 - \$\$\$

Summers Estate Wines, 707-942-5508

cabernet sauvignon

All wines are 100% Cabernet Sauvignon, except where noted.

Beringer 2006 / Knights Valley, California

Cabernet Sauvignon, Merlot, Cabernet Franc

Pleasing aromas and flavors of licorice, Bing cherry, and some spice; full bodied with a long, rich finish. Grilled tuna. 🍷 - \$\$\$

Foster's Wine Estates Americas, 707-259-4500

Clos LaChance 2005 Estate / Central Coast, California

Aromas of mint with chocolate, cream, ripe currant, apple, and brown sugar; rich Bing cherry flavors with tobacco, spice, vanilla, and licorice. A soft yet long and balanced finish. Pan-seared sirloin of lamb. 🍷 - \$\$\$

Clos LaChance, 800-ITS-WINE

Dusted Valley 2006 / Columbia Valley, Washington

Medium bodied with focused aromas and flavors of blackberry, black plum, leather, and vanilla; smooth and easy drinking with a little heat on the long finish. Sweet sausage and peppers. 🍷 - \$\$\$

Dusted Valley Vintners, 509-525-1337

Eberle 2003 Reserve / Paso Robles, California

Full bodied with rich, full flavors of dark cherry; fruit-forward with present tannins and a long finish. Pasta with marinara sauce.

🍷 - \$\$\$\$

Eberle Winery, 805-238-9607

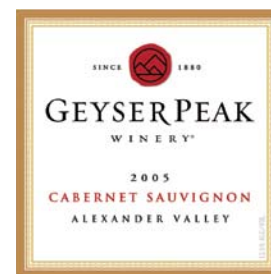


Francis Ford Coppola 2006 Director's Cut Collection / Alexander Valley, California

Penetrating aromas of plum, black fruit, spice, and black pepper. Full bodied with present tannins and a long, pleasing, bright fruit finish.

Grilled swordfish. 🍷 - \$

Francis Ford Coppola Presents, 707-251-3200



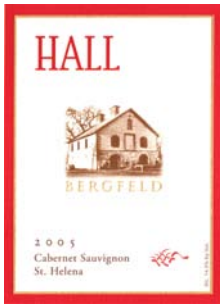
Geyser Peak 2005 / Alexander Valley, California

88% Cabernet Sauvignon, 6% Shiraz, 4% Petit Verdot, 2% Merlot

Fruit-forward aromas and flavors of cherry, raspberry, and soft plum; medium bodied and smooth with just enough structure; rich and restrained.

Roast duck. 🍷 - \$\$

W.J. Deutsch & Sons, Ltd., 914-251-9463



Hall 2005 Bergfeld / St. Helena, California

91% Cabernet Sauvignon, 7% Merlot, 1% Malbec, 1% Petit Verdot

Fragrant toasty notes on the nose with hints of vanilla; a fine, structured palate of layered, ripe fruit; medium bodied with a lingering finish. Filet mignon.

🍷🍷🍷🍷★

Hall Wines, 707-967-2626

Louis M. Martini 2006 / Sonoma County, California

90% Cabernet Sauvignon, 4% Cabernet Franc, 4% Malbec, 1% Merlot, 1% Tannat

Aromas of vanilla, quince, cherry, and leather; ripe raspberry flavors of currant, black tea, and dried fig. Medium bodied with a brief finish.

Smoked beef brisket. 🍷🍷

E. & J. Gallo, 866-949-4637



Mercer Estates 2006 / Horse Heaven Hills, Washington

95% Cabernet Sauvignon, 5% Merlot

Aromas and flavors of cassis and clove; full bodied with a toasty oaky presence, smooth texture, and a long finish. Grilled porterhouse steak. 🍷🍷🍷

Mercer Estates, 509-786-2097

Montevina 2006 / California

Medium bodied with aromas and flavors of black cherry, red cherry, and black currant; soft tannins and nicely balanced acidity with a medium finish. Braised beef cheeks with potato gnocchi. 🍷🍷🍷

Montevina Winery, 209-245-6942

Peter Lehmann 2006 / Barossa Valley, Australia

Rich and bold with aromas and flavors of cassis, blackberry, raspberry, and some pleasing “green” notes; full bodied with good structure and hints of mocha on the long finish. Meat loaf and mashed potatoes. 🍷🍷🍷

The Hess Collection, 707-255-1144

Sbragia 2005 Monte Rosso / Sonoma Valley, California

Rich aromas and flavors of black cherry, pepper, cassis, leather, and blackberry. Full bodied and very smooth with a long finish of cedar. Finest cuts of meat. 🍷🍷🍷🍷★

Sbragia Family Vineyards, 707-473-2992

Shafer 2004 Hillside Select / Stage Leap District, California

Massively extracted with low acidity; dense and oaky with flavors of black currant, blackberry jam, cocoa, clove, and vanilla; long finish. Grilled porterhouse steak with Marchand du Vin.

🍷🍷

Shafer Vineyards, 707-944-2877

Solaire by Robert Mondavi 2006 / Central Coast, California

85% Cabernet Sauvignon, 8% Syrah, 3% Malbec, 2% Merlot, 2% Petit Verdot

Full bodied with very ripe red and black currant fruit, soft tannins, and a medium finish. Grilled steak. 🍷🍷

VineOne, 415-912-3701



Waterstone 2005 / Napa Valley, California

88% Cabernet Sauvignon, 5% Cabernet Franc, 4% Merlot, 3% Petit Verdot

Ripe nose of smoke, cedar, vanilla, lingonberry, and sweet cigar; fruit-forward flavors of Bing cherry and spice. Full bodied with soft tannins and a long finish with some heat. Beef with potatoes, shallots, and rosemary. 🍷🍷🍷

Waterstone, 415-978-9909



X Winery 2006 / Napa Valley, California

88% Cabernet Sauvignon, 10% Merlot, 2% Petit Verdot

Full bodied and deeply extracted with aromas and flavors of black currant, black cherry, licorice, and clove; long finish. Braised beef shoulder with aromatic vegetables. 🍷🍷🍷

X Winery, 707-204-9522

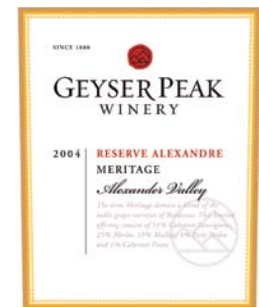
bordeaux blends

Columbia Crest 2005 Walter Clore Private Reserve / Columbia Valley, Washington

48% Cabernet Sauvignon, 45% Merlot, 7% Cabernet Franc

Rich aromas and flavors of black plum, cassis, earthy iron notes, and some vanilla oak; full bodied, pleasing, and harmonious with bright fruit and good acidity on the finish; classic and elegant. Pot au feu. 🍷🍷🍷

Ste. Michelle Wine Estates, 425-488-1133



Geysler Peak 2004 Meritage Reserve Alexandre / Alexander Valley, California

51% Cabernet Sauvignon, 25% Merlot, 19% Malbec, 4% Petit Verdot, 1% Cabernet Franc

Bright aromas and flavors of Bing cherry, raspberry, and cassis; medium to full bodied; smooth, rich, and elegant with good complexity; well balanced, with notes of plum on the finish. Aged sheep's milk cheeses. 🍷🍷🍷🍷

W.J. Deutch & Sons, Ltd., 914-251-9463

Macari NV Sette / North Fork of Long Island, New York

50% Cabernet Franc, 50% Merlot

Aromas and flavors of bright red fruit with floral notes of red rose and strawberry; medium bodied, balanced, and delicious. Grilled shrimp. 🍷🍷

Macari Vineyards, 631-298-0100

🍷 indicates an excellent by-the-glass choice

★ indicates Santé Gold Star

🍷 \$120 or less
🍷🍷 \$121-\$200
🍷🍷🍷 \$201-\$300
🍷🍷🍷🍷 \$301 or more



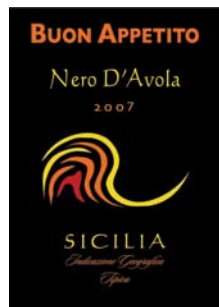
Magito 2006 Highlands Cabernet Blend / Sonoma County, California
60% Cabernet Sauvignon, 20% Cabernet Franc, 20% Merlot
Smoky with aromas and flavors of blackberry jam, dried fig, and black pepper; medium bodied with mild tannins and some residual sugar on the long finish. Charcuterie. **■** \$\$\$
Magito, 707-567-1521

Mount Veeder 2004 Reserve / Napa Valley, California
53% Cabernet Sauvignon, 44% Merlot, 3% Malbec
Cedar, mint, tobacco, and nutmeg on the nose with flavors of dried cherry, black tea, and almond on the palate; medium bodied with some bitterness on the finish. Braised lamb shank. **■** \$\$\$\$
Icon Estates, 707-963-7111

Stone Paddock 2007 Scarlet / Hawke's Bay, New Zealand
37% Merlot, 35% Cabernet Sauvignon, 16% Cabernet Franc, 12% Malbec
Bouquet of dried fruit, roasted tomato, and tea leaf; jammy with hints of vanilla. Great tannic structure and excellent balance; very expressive of the Cabernet qualities. Lentils with foie gras. **■** \$ ★
Oceania Wine Group, 877-771-8773

other red and red blends

Bodegas La Purisima 2007 Old Hands Organic Monastrell / Yecla, Spain
100% Monastrell
Earthy with aromas and flavors of washed-rind cheese, cherry, raspberry, and spice; medium bodied, robust, and rustic with a long finish of tart red berry fruit and blue cheese. Jamón and dates. **■** \$
Marquee Artisan Wines, 888-627-7833



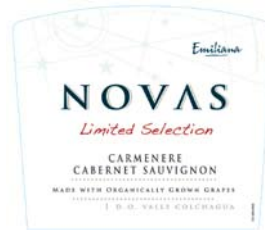
Buon Appetito 2007 Nero d'Avola / IGT Sicily, Italy
100% Nero d'Avola
Full bodied and chewy with aromas and flavors of spice, dark cherry, cinnamon, and raspberry; long, dense finish. Pasta with red sauce. **■** \$
AV Brands, 410-884-9463



Eberle 2006 Eberle/Steinbeck Vineyard / Paso Robles, California
51% Cabernet Sauvignon, 49% Syrah
Aromas of plum, fig, vanilla, and wet tobacco; light, spicy body with hints of cola, fresh berries,

and dried leaves. Balanced tannins with a brief finish. Venison. **■** \$\$\$

Eberle Winery, 805-238-9607



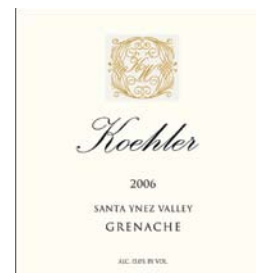
Emiliana 2006 Novas / Colchagua Valley, Chile
80% Carmenère, 20% Cabernet Sauvignon
Medium to full bodied with aromas of dark berry and spice. Well balanced and enjoyable with medium tannins that make for an outstanding, lingering finish. Ribs. **■** \$ \$
Banfi Vintners, 516-626-9200



Golden Kaan 2006 Pinotage / Western Cape, South Africa
100% Pinotage
Bright Bing cherry, spice, licorice, and raspberry on the nose and palate; medium to full bodied with a delicious, balanced, fruit-forward finish. Grilled tuna. **■** \$
Cecchetti Racke, 707-939-2298



Gordon Brothers 2003 Tradition / Columbia Valley, Washington
47.6% Cabernet Sauvignon, 47.6% Merlot, 4.8% Syrah
Bright aromas and flavors of red cherry, spice, cedar, leather, dried currants, and blueberry; full bodied with good concentration and a long finish. Delicious. Marinated grilled swordfish. **■** \$\$\$\$ ★
Gordon Brothers, 509-547-6331



Koehler 2006 Grenache / Santa Ynez Valley, California
100% Grenache
A heady nose of ripe raspberry, mustard seed, and thyme; fruit-forward palate of ripe wild cherry, vanilla, black plum, cranberry, nutmeg, and coffee. Medium bodied and balanced. Grilled hanger steak with chimichurri. **■** \$\$\$
Koehler Winery, 805-693-8384

MAN Vintners 2007 Pinotage / Coastal South Africa
86% Pinotage, 12% Shiraz, 2% Viognier

Full bodied and dry with an old-world earthiness; aromas and flavors of blackberry and black currant with a medium finish. Spicy barbecued ribs. **!** **!** **—** **\$**
Vineyard Brands, 205-980-8802

Marchesi di Gresy 2007 Dolcetto d'Alba Monte Aribaldo / Piedmont, Italy
100% Dolcetto

Earthy, fresh aromas and flavors of bright cherry, raspberry, and fennel with a delicate floral note; medium bodied and zesty with welcome acidity and tartness. Eggplant Parmesan. **!** **\$\$**
Dalla Terra, 707-259-5405



Piccini 2004 Sasso al Poggio / IGT Tuscany, Italy
Sangiovese, Merlot, Cabernet Sauvignon

Full bodied with rich, mature dried fruit, nutmeg, oak, and earthy notes; round and harmonious with some heat in the long finish. Roast beef. **!** **\$\$\$**
AV Brands, 410-884-9463

René Barbier NV Mediterranean Red / Catalunya, Spain
60% Tempranillo, 30% Garnacha, 10% Monastrell

Medium to full bodied with aromas and flavors of red cherry and mild licorice; dry, tannic, and soft in the mouth with a medium finish. Barbecued meats. **!** **—** **\$**
Freixenet USA, 707-996-7256

Sebeka 2007 Cabernet-Pinotage / Western Cape, South Africa
50% Cabernet Sauvignon, 50% Pinotage

Medium to full bodied with plentiful, jammy red fruit, blackberry, and a hint of mint; present tannins and a medium finish. Grilled meats. **!** **!** **—** **\$**
E. & J. Gallo, 866-949-4637

Tablas Creek 2006 Côtes de Tablas / Paso Robles, California
72% Grenache, 11% Syrah, 9% Mourvèdre, 8% Counoise



Heady with aromas of strawberry, tobacco, mushroom, and fennel; bursts of wild cherry on the palate with hints of chocolate, black tea, and jasmine. Medium bodied, balanced, and very enjoyable. Veal Provençal. **!** **—** **\$\$\$** **★**
Vineyard Brands, 205-980-8802

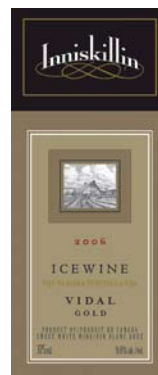
Tormaresca 2007 Neprica / IGT Puglia, Italy
40% Negromaro, 30% Cabernet Sauvignon, 30% Primitivo

Vibrant black fruit with aromas and flavors of cassis, anise, and mineral notes; full bodied with good savory character. Full, rich, and thick with some heat in the finish. Short ribs. **!** **—** **\$**
Ste. Michelle Wine Estates, 425-488-1133

dessert



Feudi di San Gregorio 2004 Privilegio / IGT Campania, Italy
100% Fiano di Avellino
Creamy in texture with floral aromas and flavors of white peach, honey, and notes of orange peel; sunshine in a glass. Full bodied with a delicious medium finish. Sliced pear with sharp cheddar. **—** **\$\$\$**
(six 500 ml bottles)
Palm Bay International, 800-872-5622



Inniskillin 2006 Vidal Gold Icewine / VQA Niagara Peninsula, Canada
100% Vidal
Intense aromas and flavors of green apple, fresh peach, and honey; full bodied with great concentration, a viscous, unctuous mouth-feel, and a wonderfully long finish. Assorted cheese plate with figs. **—** **\$\$\$** **★**
(six 375 ml bottles)
Icon Estates, 800-529-9463



Jackson-Triggs 2007 Vidal Icewine / VQA Niagara Peninsula, Canada
100% Vidal
Thick and amber-orange in color with nectarlike aromas and flavors of clover honey, blood orange, and ripe cantaloupe; good balancing acidity with a lingering sweet finish. A dessert in itself. **!** **—** **\$\$\$** (187 ml bottles)
Icon Estates, 800-529-9463

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