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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 wine lists, drink menus, and food preparations.

For each issue, *Santé* solicits product samples for inclusion in feature reviews and mini-reviews. Feature reviews correspond directly to the topics of our feature stories (Appellations, Distillations, and Provisions). Mini-reviews are smaller in scope and cover a variety of topical themes. Additionally, *Santé* invites producers, importers, and distributors to submit new releases and other currently available foods, wines, and spirits for review. These samples are considered for review in the Santé Selections portion of the Review. Products are listed within each category in alphabetical order by brand name. Wine, spirits, and foods are evaluated by *Santé's* select tasting panel. Only products that are recommended appear in the Review.

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: ★


**food** is evaluated with an eye—and palate—toward premium and artisanal products that can benefit professional cooking. Criteria for selection include taste, texture, aroma, appearance, availability, and price/value ratio.


*Santé's* Cheese Review is a feature in every issue. Selections are based on the recommendations of professional cheese purveyors, who provide tasting notes, product information, serving suggestions, and wine-pairing advice. Prices listed do not include shipping.

 indicates use/serving recommendations

**P** indicates beverage pairing suggestions

**spirits** are evaluated on a variety of criteria, including taste, texture, aroma, and availability. Each review contains a brief description of the characteristics of the spirit, followed by general use and/or pairing suggestions.

 indicates a spirit that would best be served straight up

 indicates a spirit that would best be served mixed






**wine** is evaluated on a variety of criteria, including price/value ratio, pairability, drinkability, and availability. Each review contains a brief description of the characteristics of the wine, followed by general pairing suggestions.

Wines are listed in four wholesale price categories:

- value** \$100 or less per case
- moderate** \$101 to \$150 per case
- premium** \$151 to \$200 per case
- prestige** more than \$200 per case

Wholesale full- or half-case prices are included with every wine review and represent an average national price.

The aging potential of each wine is designated by one of the following:

-  buy and serve youngest vintage available
-  fully mature, serve now
-  can serve now, but will hold for some time
-  can serve now, but will improve with age
-  indicates an excellent by-the-glass choice

## the panelists

**John Alexopoulos**, wine and beverage consultant, Manchester, VT

**Levent Bozkurt**, proprietor, Stonehedge Inn and Spa, Tynngsboro, MA

**Tim Bucciarelli**, Formaggio Kitchen, Cambridge, MA

**Rebecca Chapa**, wine educator (winesbytheclass.com), journalist, and consultant, San Francisco, 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

**Raul Gonzalez**, assistant restaurant manager, Adour Alain Ducasse at The St. Regis Hotel, New York City

**Brian Kazmouky**, sous chef, Formaggio Kitchen, Cambridge, MA

**Eduardo Miranda**, chef, Formaggio Kitchen, Cambridge, MA

**Doug Paulding**, member, Sommelier Society of America, South Salem, NY

**William Roach**, proprietor, Putnam Wine, Saratoga Springs, NY

**Ari Sadri**, sommelier, Pitcher Inn, Warren, VT

**Raoul Segarra**, beverage director, North Square Restaurant and Lounge, New York City

**Greg Taylor**, innkeeper, Fern Lodge, Chestertown, NY

**Maarten Vandersman**, CWE, freelance wine educator, New York City

**Rob Costantino**, managing editor


**Ashley Brenon**, senior editor


**Emily Gold**, associate editor

# food

## dried fruit

Reviewed by the Santé tasting panel.


**Bella Viva Orchards No-Sulphur Dried Pears / California** Thin, chewy slices with fresh, robust pear flavor; attractively sliced into length wise cross sections with core intact.  Rehydrate slightly to use in cakes; could be used as decoration. *Bella Viva Orchards, 800-552-8218, \$10/lb*


**Bella Viva Orchards Organic Dried Orange Slices / California** Beautiful cross sections of orange that retain their color; aromas are of fresh, vibrant fruit, but flavors are that of dried citrus. Recommended for edible decoration, not for eating plain.  Rehydrate in simple syrup for use in baked goods or as decoration. *Bella Viva Orchards, 800-552-8218, \$12/lb*


**California Fruit Company Pears / California** Plump, moist pear halves with great flavor and soft, chewy texture; hint of sulfur (which is listed on label), but fruit shines through.  Muffins, cakes, or chutneys. *California Fruit Company, 877-FRUIT11, call for pricing*


## Beyond the Fruit Bowl


As the variety of fresh local fruit dwindles in the cooler months, many chefs and pastry chefs turn to dried fruit to punch up seasonal dishes. Not all dried fruit is created equally, but at its best it is succulent and plump, bursting with the concentrated flavor of its formerly fresh incarnation. Ideally, it has minimal added sugar, sulfur, and oil. It can contribute flavor and just the right amount of moisture to a variety of baked goods, including muffins, scones, cakes, and tarts. Many times, the fruit needs to be slightly rehydrated, which can also provide a boost of flavor if fruit juices, spirits, or liqueurs are used to moisten the fruit. Rehydrating fruit in savory preparations is the perfect foundation for chutneys that complement braised and slow-cooked winter dishes. Dried fruit is a healthy ingredient as well, adding fiber, minimal calories, and little to no fat. Try stocking the shelves this winter with fruit rather than the walk-in.

**California Fruit Company White Nectarines / California** Ivory in color with a pink center; big, plump halves with nice floral notes and flavors of fresh fruit; moist and sticky.  Baked goods, compotes, chutneys. *California Fruit Company, 877-FRUIT11, call for pricing*

**Cherry Central Dried Cranberries / United States** Attractive plump berry halves with some sugar added, but tartness still sings; moist, high-quality fruit.  No need to rehydrate for use on salads or in baked goods. *Cherry Central Inc., 231-946-1860, \$66/25 lb*

**Cherry Central Dried Tart Cherries / United States** Tasty, "meaty," plump berries; tangy sweet/tart flavors are not masked by the added sugar. Fruit is moist and high quality.  No need to rehydrate for use on salads or in baked goods. *Cherry Central Inc., 231-946-1860, \$117/25 lb*

**Just Tomatoes Just Raspberries / United States** Freeze-dried whole dried berries; crispy with a slightly powdery texture; intense, tangy, sweet/tart raspberry aromas and flavors. Beautiful red raspberry color.  In baked goods, or crushed and added to sorbets or mousses. *Just Tomatoes, etc.!, 209-894-5371, \$43.20/12 (2 oz) tubs; bulk sizes also available*

**Just Tomatoes Just Strawberries / United States** Freeze-dried crispy slivers and cross sections of naturally red-pink berries. Intense fresh aromas and flavors with nice tartness.  In baked goods, or crushed and added to sorbets or mousses. *Just Tomatoes, etc.!, 209-894-5371, \$43.20/12 (1.5oz) tubs; bulk sizes also available*



**muju fruits**  
Sweet Varieties of the Best Tasting Dried Fruit on the Planet. | MUSAHA COOP  
 For more information and a complete listing of our seasonal and available varieties, please visit [mujufruits.com](http://mujufruits.com)

**Muju Fruits Humble Garden Variety**

Colorful cross sections of fruit with the cores removed; chewy slivers of banana, moist goji berries, tasty plums, and slightly dry peaches and strawberries. Great assortment and very flavorful. ☞ Rehydrate slightly for use in baking or use dry for granola.  
 Marshkin Corporation, 917-703-1742, call for pricing

**Muju Fruits Temple Blossom Variety**

Unusual, visually appealing combination of persimmons, apples, pineapples, and strawberries; pineapple is exceptionally moist and chewy, and pumpkin-orange persimmon is sliced thickly with flavors of sweet potato and mango. Delicious. ☞ Rehydrate slightly for use in baking or use dry for granola.  
 Marshkin Corporation, 917-703-1742, call for pricing

**Muju Fruits Tree Trifecta Variety** Beautiful cross sections of apple, peach, and plum; chewy, sweet combination with fresh fruit flavors. Apple slices in particular are moist and flavorful. ☞ Rehydrate slightly for use in baking or use dry for granola.  
 Marshkin Corporation, 917-703-1742, call for pricing

**Peeled Snacks Go-Mango-man-go / Mexico** Small slices of natural mango, pumpkin-orange in color. Pure, fresh flavor with a pleasantly chewy consistency. ☞ Rehydrate slightly for use in baking or use dry for granola.  
 Peeled Snacks, 212-706-2001, \$90/10 lb

**Peeled Snacks Pine-4-Pineapple / Ecuador** Big cross sections of pineapple sliced into thick rings; great flavor and very moist with nothing added. ☞ No need to rehydrate for use in baked goods or other applications.  
 Peeled Snacks, 212-706-2001, \$80/10 lb

**Sunsweet Pitted Prunes / California** Whole plums, moist and juicy with concentrated flavors and good sweetness; very flavorful. ☞ No need to rehydrate for use in baked goods, compotes, or chutneys.  
 Sunsweet Growers, 800-524-4455, \$73/25 lb

**Traina California Ruby Royale Apricots / California** Sun-dried and bright, fiery orange in color; plump halves with great sweet/tart flavors, fresh and moist. ☞ No need to rehydrate for use in baked goods.  
 Traina Foods, Inc., 209-892-5472, \$30/case

**Traina Tomato Halves / California** Sun-dried soft, chewy halves with appealing brick-red color; concentrated flavors of sweet tomato paste. ☞ No need to rehydrate for use in savory baked goods, dips, or tapenade.  
 Traina Foods, Inc., 209-892-5472, \$25/case

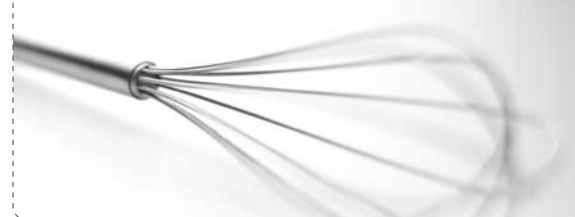
## grass-fed beef

Reviewed by the Santé tasting panel.



**Gourmet Pasture Beef Grass-fed Filet / Tennessee** Shipped frozen, this sample was deep brick in color when raw. Cooked, it showed mild flavors with a little bit of chewiness and a silky texture; amount of fat was nearly nonexistent.  
 Gourmet Pasture Beef, 615-504-2046, call for pricing

**Green Mountain Grown Gourmet Pasture Raised Beef Tenderloin Grass-fed Filet / Vermont** Shipped frozen; bright brick-red color, lots of juice, and some marbling when raw. Retained a bright red color when cooked, with sweet, mild, grassy flavors and a fine to medium grain. Slightly more fat than the other samples, which provided full flavor and a juicy tenderness.  
 Green Mountain Grown, 802-439-3012, call for pricing



## Grass-Fed— It's What's for Dinner

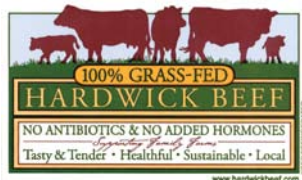
Sourcing sustainable protein choices has become a hot topic for preparers and consumers of meat, bringing the discussion of grass-fed versus grain-fed to the forefront. Grass-fed can be a tricky product to navigate, since there is not a comprehensive definition that farmers and companies use to label their products. To make the matter more confusing, some companies supplement grain with grass or hay, and others are labeled as “pasture-raised,” which also doesn’t necessarily mean grass-fed. Other animals are raised grass-fed and finished with grain, since there is still a common misconception that grass-fed meat is tough and strongly flavored. The American Grassfed Association (AGA) is an organization working to standardize the U.S. Department of Agriculture guides for labeling meat. Their definition of “grass-fed” is “those food products from animals that have eaten nothing but their mother’s milk and fresh grass or grass-type hay from birth to harvest—all their lives.”

The arguments in favor of grass-fed are convincing. These products have been shown to be higher in vitamin A, conjugated linoleic acid, and omega-3 fatty acids and lower in calories, fat, and cholesterol than grain-fed meats. Flavor and leanness are also huge benefits in the eating qualities of the products.

There are a couple of disadvantages for the chef, the first of which is the cost. Since grass-fed animals take longer to mature, they command a higher price. Also, since the meat is so lean, care must be taken not to overcook.

For the purposes of tasting, we have selected the tenderloin cut for its easy preparation and fast cooking time. Each filet was seasoned, seared in a cast-iron pan, and finished in a 350°F oven. All samples were cooked medium-rare to medium.

The goal for many of the producers of grass-fed beef and the AGA is for chefs to work directly with those farmers in their region. Most grass-fed producers sell their animals by the whole, half, or quarter portions, rather than selling only one or two cuts of meat. Please visit the AGA Web site for more information and to find a list of producers around the country at [americangrassfed.org](http://americangrassfed.org).



**Hardwick Beef Tenderloin Filet Mignon Grass-fed Beef / Vermont** This arrived fresh and bright red in color, with fat along one edge and some marbling. Big, pronounced “beefy” flavor with firm, silky texture; lean but very tender.

*Hardwick Beef, 413-477-6500, call for pricing*

**La Cense Beef Grass-fed Filet / Montana** This arrived very well packaged and frozen. Raw, the color was gray-red with small streaks of fat. Cooked, it was firm in texture with fresh, delicate flavor and hints of iron, with tender, fine-grained flesh.

*La Cense Beef, 406-683-5900, call for pricing*



**Rain Crow Ranch Center Cut Tenderloin Grass-fed Filet Dry Aged / Missouri** This arrived frozen; raw, it had bright brick-red color with delicate marbling. Cooked, the flesh had a fine-grain, rich mouth-feel and was very lean.

*American Grass Fed Beef, 573-996-3716, call for pricing*



**Rosas Farms Organically Raised Grass-Fed Beef Grass-fed Organically Raised Filet / Florida** Fresh and deep red in color, this showed less marbling than some of the others. Even cooked, it showed a bright red color. Juicy, with strong iron notes, and soft in texture with a coarse grain.

*Rosas Farms, 888-353-9912, call for pricing*

## Lombardy Luxe

Creamy, rich, and decadent, mascarpone is *the* luxe holiday dairy ingredient. A fresh cow’s milk cheese, it is made from double or triple cream with a butterfat content of 60 to 75 percent. It was originally used in Italian dishes of the Lombardy region, including as an ingredient in tiramisu. Popularly used in desserts or paired with fresh fruit, mascarpone can also be used in savory preparations such as risotto.



**US Wellness Meats Tenderloin Filet Mignon Grass-fed Filet / United States** This was frozen and a deep brick red in color with a slight amount of marbling. Mild in flavor with a fine-textured, silky grain and tender enough to cut with a fork. Deeper in color than some of the other cooked samples.

*US Wellness Meats, 877-383-0051, call for pricing*

## mascarpone

Reviewed by Tim Bucciarelli, Brian Kazmoucky, and Eduardo Miranda of Formaggio Kitchen.

**BelGioioso / Wisconsin** Slightly darker in color than the other samples. Thick texture with a very slight graininess on the palate. Flavors of fresh cream with a mild sweetness.

*BelGioioso Cheese Inc., 920-863-2123, call for pricing*

**BelGioioso Crema Di Mascarpone / Wisconsin** This container had a bit of water released on the top (most likely due to a short date). Very thick texture—almost like a soft cream cheese. Flavors of fresh cream with a pronounced sweetness.

*BelGioioso Cheese Inc., 920-863-2123, call for pricing*

**Castelli / Italy** Slightly lighter texture than the BelGioioso. Thick but smooth texture with milky flavors and a balanced sweetness.

*Castelli USA, LLC, 973-256-8000, call for pricing*

**Ciresa / Italy** This had the lightest texture of the bunch. Smooth and silky with flavors of sweet cream.

*Ceriello Fine Foods, 877-613-6637, call for pricing*



**Crave Brothers / Wisconsin** Very thick in texture with a slight tackiness that turns smooth on the palate. Mild flavor with a hint of saltiness that reminded us of cream cheese more than mascarpone.

*Crave Brothers Farmstead Cheese, 920-478-4887, \$18/case*

**Gelmini / Italy** The color is an attractive pure white, with a texture that was on the thicker side (although not as cream-cheesy as the Crave Brothers), and it felt a touch oily on the palate. The flavors were subtle, with notes of sweet cream and a slight bitterness on the finish.

*Atalanta Corporation, 908-351-8000, \$35/case*

## spirits

### aged rum

Reviewed by the Santé tasting panel.

*All aged rums are 40% alcohol, except where noted.*

**Angostura 1919 Aged 8 years / Trinidad and Tobago** Clean, complex aromas and flavors of vanilla, toffee, brown sugar, and spice; light amber in color with a long, smooth finish of baking spice. Elegant and refined.



*Angostura Spirits & Wine, Inc., 908-889-6307*





**Bacardi Gold Aged for a minimum of 2 years / Puerto Rico** Light orange-amber in color with bright aromas and flavors of brown sugar, vanilla, and light caramel, with a hint of citrus peel in the finish.   
Bacardi USA, Inc., 305-573-8600



**English Harbor Aged 5 years / Antigua** Light amber-orange in color with vivid aromas and flavors of brown sugar, molasses, caramel, and some smoky, earthy notes; balanced finish with citrus cutting the sweetness.   
Preiss Imports, 760-789-6010



**Bacardi Select Aged for a minimum of 4 years / Puerto Rico** Medium amber in color; moderately rich with vivid flavors of orange and mango peel through to the finish. Excellent punch mixer.   
Bacardi USA, Inc., 305-573-8600



**English Harbor Reserve Aged 10 years / Antigua** Round and full with aromas and flavors of molasses, orange peel, toffee, and toasty oak; rich and smooth from start to finish.   
Preiss Imports, 760-789-6010



**Bacardi 8 Aged 8 years / Puerto Rico** Light orange-amber in color; rich and heavy on the palate with a spicy finish of molasses, caramel, and citrus rind.   
Bacardi USA, Inc., 305-573-8600



**English Harbor 1981 Vintage Aged 25 years / Antigua** Rich, well integrated, and seamless; orange-amber in color with a velvety smoothness, great complexity, and a long, harmonious finish.   
Preiss Imports, 760-789-6010



**Flor de Caña Grand Reserve Aged 7 years / Nicaragua** Medium orange-amber in color; clean, bright aromas and flavors and excellent balance with a crisp, citrusy finish. Very good.   
Skyy Spirits LLC, 415-315-8000

**Mount Gay Extra Old Aged 12 to 17 years / Barbados** 43% alcohol Medium amber-orange in color; rich, full bodied, and very smooth with concentrated aromas and flavors. Harmonious from start to smoky finish.   
Rémy Cointreau USA, Inc., 212-221-7611

**Pampero Ron Añejo Especial / Venezuela** Medium amber in color with smoky, cachaça-like aromas and flavors with a light sweetness on the palate; pleasing note of smoke and bitterness on the smooth finish.   
Diageo, 646-223-2000

**Ron Zacapa Solera Grand Reserve Aged 23 years / Guatemala** Full and heavy on the palate with aromas and flavors of brown sugar, caramel, sandalwood, and some smoke. Dark amber in color with a rustic complexity, yet smooth and balanced.   
Diageo, 646-223-2000

## american small-batch whiskey

Reviewed by the Santé tasting panel.

*All whiskeys are from Kentucky, except where noted.*

**Baker's Aged 7 years** 53.5% alcohol Robust with notes of caramel, candied apple, sour grain, and some wood character; well balanced with flavors of cherry and vanilla in the finish.   
Beam Global Spirits & Wine, 847-948-8888

## Smooth Operator

With rich complexity and a velvety texture, aged rums are a sophisticated after-dinner drink without the wallet-breaking price of a Cognac or brandy. As rum ages, the flavors become deep and nuanced by picking up notes of the wood character and smoothing out the rough edges. There are numerous variables that affect the flavor, including whether the rum is distilled from molasses or raw sugarcane, the type of wood that is used to make the casks, and the aging process itself. From deep and smoky to light and fruity, aged rums present a spectrum of rich flavors, making it easy to find a sippin' rum that is right for you.

**Basil Hayden's Aged 8 years** 40% alcohol  
 Focused flavors of rich corn and rye mash, citrus, and dried fruit; medium amber in color and balanced with firm structure. ▣  
*Beam Global Spirits & Wine, 847-948-8888*



**Four Roses Mariage Collection** 53.9% alcohol  
 Rich and concentrated, with aromas and flavors of deep floral notes, grain, cider, and citrus. Palate-coating with focused flavors and a long, fruity finish. Very good. ▣  
*Four Roses Distillery/Bedford & Grove LLC, 502-244-4123*



**Hirsch Small Batch Reserve** 46% alcohol  
 Rich, with broad aromas and flavors of toasty grain, toffee, cedar, and citrus; very balanced and smooth with good complexity and a long finish. ▣  
*Preiss Imports, 760-789-6010*

## Smaller Is Better

Following the national trend of distinctive spirits produced by small companies, American whiskey is also being steered by the “smaller is better” mantra. Small companies are cropping up throughout the country, and big companies are producing small bottlings to showcase individual styles and celebrate whiskey’s American roots. These small-batch selections reflect a pioneering spirit in their unique bottles and old-fashioned labels and offer an array of choices to today’s choosiest mixologists.



**Hirsch Special Reserve Aged 20 years / Illinois** 48% alcohol  
 Complex and well knit, with flavors of dried fruit, cereal grain, and wood character; seamless with a long, dry finish. ▣  
*Preiss Imports, 760-789-6010*

**Hudson Whiskey Single Malt / New York** 46% alcohol  
 Full bodied with a rich, grainy character that is very pleasing; smooth with a long, mellow finish. ▣  
*Domaine Select Wine Estates, 212-279-0799*

**Knob Creek Aged 9 years** 50% alcohol  
 Rich and smooth with good complexity; nice aromas and flavors of fresh wood, toffee, spice, and citrus. Seamless, with pleasing heat in the finish. ▣  
*Beam Global Spirits & Wine, 847-948-8888*

**Old Gristmill Authentic American Corn Whiskey / New York** 40% alcohol  
 Clear in color with deep, mellow flavors of cooked farina, dried corn, and sour apple; brisk and smooth through to the finish. Novel. ▣ / ▣  
*Domaine Select Wine Estates, 212-279-0799*

**Old Rip Van Winkle Distillery Special Reserve—Lot B Aged 12 years** 45.2% alcohol  
 Rich and powerful on the palate with focused flavors and good structure; pleasing heat in the finish. A good sippin’ whiskey. ▣  
*Old Rip Van Winkle Distillery, 502-897-9113*



**(r)1** 46% alcohol  
 Spicy and lively with complex, concentrated aromas and flavors; long finish of deep, toasty toffee and hints of menthol. ▣ / ▣  
*Beam Global Spirits & Wine, 847-948-8888*

**Russell's Reserve Aged 10 years / United States** 45% alcohol  
 Very rich and harmonious on the palate with good firmness; long finish with pleasing heat. Very good. ▣  
*Pernod Ricard USA, 914-848-4800*

**Sam Houston / Kentucky** 42.8% alcohol  
 Malty and rich with complex aromas and flavors smooth through to the toasty finish. ▣  
*Castle Brands Inc., 800-882-8140*

**Templeton Rye Whiskey / Iowa** 40% alcohol  
 Light and grainy with pleasant aromas and flavors of dried apple, spice, and bitter herbs; smooth on the palate with a lingering finish of blood orange. ▣  
*Templeton Rye Spirits, LLC, 515-577-0712*



**Woodford Reserve Master's Collection 1838 Sweet Mash** 43.2% alcohol  
 Well balanced with aromas and flavors of baked apple, dried pear, and toasty cooked cereal. Interesting grainy, chewy texture and a long finish with some pleasing heat. ▣  
*Brown-Forman, 859-879-1812*

## blended scotch

Reviewed by the Santé tasting panel.

*All blended Scotch is 40% alcohol.*

**Chivas Regal Gold Signature Aged 18 years**  
 Medium to dark amber in color with bold aromas and flavors of toasty oak, toffee, dried fruit, smoke, and citrus peel; smooth, earthy, and balanced. ▣ / ▣  
*Pernod Ricard USA, 914-848-4800*

**Cutty Sark Pale straw** in color with light malty aromas and flavors and soft apple notes on the finish. Clean and smooth. ▣  
*Skyy Spirits LLC, 415-315-8000*



**Duncan Taylor Aged 38 years** Very rich and complex with aromas and flavors of apple cider, heather, and caramel. Lightly sweet with a hint of toasty wood on the finish.   
Preiss Imports, 760-789-6010

**The Famous Grouse Aged 12 years**  
Straw gold in color with bold notes of malted grain, heather, peat, and dried fruit. Richer and more balanced than many blended Scotches.   
Rémy Cointreau USA, Inc., 212-221-7611

**Grant's Broad**, rich aromas and flavors of malt, dried apple, toffee, and roasted hazelnut; smooth and seamless with a clean dried-fruit finish.   
William Grant & Sons, 212-246-1760

**Johnnie Walker Blue Label** Pale amber in color with aromas and flavors of butterscotch, dried fig, and hay; smooth, round, and harmonious with vibrant notes of citrus in the finish.   
Diageo, 877-272-4009

**Johnnie Walker Gold Label Aged 18 years**  
Medium amber in color with full aromas and flavors of caramel, leather, dried apple and pear, and hints of peat smoke. Concentrated, rich, and refined with a robust finish.   
Diageo, 877-272-4009



**Mitchell's** Bright peat in nose and on palate is reminiscent of Islay malts, but this is lighter and more delicate with a sweet-dried fruit note in the finish; pale straw in color.   
Preiss Imports, 760-789-6010

## santé selections

Reviewed by the *Santé* tasting panel.

### single-malt scotch



**Ardmore Traditional Cask / Highlands**  
46% alcohol Powerful with broad flavors of deep smoky peat, grain, dried fruit, and citrus peel with a long finish; perfect stormy-night malt.   
Beam Global Spirits & Wine, 847-948-8888

**Auchentoshan Aged 16 years / Lowlands**  
53.7% alcohol Aromas and flavors of a fall hayfield with notes of grain and heather; good firmness on the palate and pleasing heat in the finish.   
Skyy Spirits LLC, 415-315-8000

**The Balvenie Aged 17 years / Speyside**  
43% alcohol Warm and smooth on the palate with notes of dried fig, caramel, and savory herbs and wood character at the core; long finish.   
William Grant & Sons, 212-246-1760

**Bowmore Limited Edition Aged 16 years / Islay**  
53.5% alcohol Bold, powerful Islay with deep, complex notes of Sherry wood, cedar, smoky peat, and brine; long, lingering finish with the higher proof providing some pleasing heat.   
Skyy Spirits LLC, 415-315-8000

**The Glenlivet XXV Aged 25 years / Speyside**  
43% alcohol Full bodied with rich, complex aromas and flavors framed by toasty oak and warm caramel notes; long, smooth finish. Very good.   
Pernod Ricard USA, 914-848-4800



**Glenrothes 1985 / Speyside** 43% alcohol  
Thick, rich, and smooth on the palate with complex and harmonious flavors; long finish of sweet dried fruit and a hint of maple syrup.   
Skyy Spirits LLC, 415-315-8000

**Tobermory Aged 15 years / Isle of Mull**  
46.3% alcohol Bright and lively notes of grain, hay, and heather; smooth with hints of dried apple and smoky peat in the finish.   
International Beverage Company, Inc., 770-390-9714

### canadian whisky




**Canadian Club 30 Year Old / Ontario**  
40% alcohol Medium to full bodied with comforting aromas and flavors of sweet caramel, vanilla, and sticky toffee pudding. Smooth and seamless with well-integrated wood.   
Beam Global Spirits & Wine, 847-948-8888




**Hirsch Selection Rye Aged 8 years**  
43% alcohol Pale gold in color with a vibrant, lifted nose and focused flavors of ripe fruit and toasted grains; full on the finish with mouth-tingling heat.   
Preiss Imports, 760-789-6010




**Hirsch Selection Rye Aged 20 years**  
 43% alcohol Pale gold in color with complex aromas and flavors of spice, deep floral notes, and wood character; full, broad, and powerful.   
 Preiss Imports, 760-789-6010

## other spirits

**Hiram Walker Gingerbread / United States**  
 15% alcohol Candied aromas and flavors of clove, nutmeg, and cinnamon; thick and heavy on the palate with a finish of allspice. Seasonal mixer.   
 Pernod Ricard USA, 914-848-4800



**KAI Lychee / Vietnam Rice, 35% alcohol**  
 True flavors of lychee, with hints of bubblegum and milk chocolate-caramel; sake-like notes of rice lead to a floral finish.   
 KAI Vodka, 808-593-7731



**Noilly Prat Original Dry / France**  
 18% alcohol Gold in color with vibrant, ramped-up aromas and flavors of ginger, grapefruit, floral notes, and savory herbs; complex, round, and full. Vermouth on steroids.   
 Bacardi USA, Inc., 305-573-8600

# wine

## oakville


Reviewed by Rebecca Chapa, CWE, DWS.

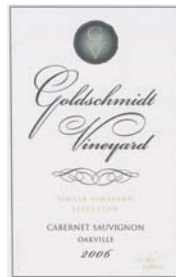
## cabernet sauvignon


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

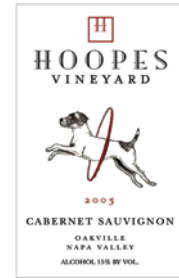
Reviewer's choice selections are indicated by a Gold Star. ★


## prestige


**Cosentino Winery 2005 90% Cabernet Sauvignon, 10% Merlot** Although oaky with vanilla, caramel, and candied apple aromas, it shows a Bordelais-like earthiness with wood smoke, lapsang souchong tea, and dried cherry flavors. Full bodied and very expressive with big, polished tannins, bright acidity, and a long finish. Tea-smoked duck.  ★  
 Cosentino Winery, 707-944-1220, \$480/case

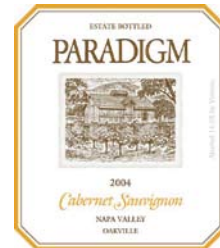



**Goldschmidt Vineyard 2006 Single Vineyard Selection, Game Ranch** Intriguing nose of pluot, plum, and oak toast, with flavors of blackberry, cassis, and cranberry sauce, and notes of coffee, smoke, and ash. Full bodied with high tannins. Short ribs or marinated flank steak.   
 Goldschmidt Vineyards, 707-431-8277, \$575/case



**Hoopes Vineyard 2005** Brambly red fruit and brandied French cherries on the nose with hints of spice; flavors of cola, spice, cranberry sauce, cedar sandalwood, and clove. Full bodied with big tannins and high alcohol, but finishes balanced. Complex, elegant, and distinctive. Turkey stuffed with sausage.   
 Hoopes Family Vineyard & Winery, 707-280-3584, \$500/case

**Nickel & Nickel 2005 John C. Sullenger Vineyard** Dense aromas of spice box, sweet pipe tobacco, cassis, violet, and crushed berry. Mouth filling and very expressive with earthy minerality; tannic but silky, polished, and well balanced with a long, rich finish. Well-integrated oak. Elk or Alaskan moose.  ★  
 Nickel & Nickel, 707-967-9600, \$756/case



**Paradigm 2004 Estate Bottled 90% Cabernet Sauvignon, 8% Merlot, 2% Cabernet Franc** Dense with aromas of sweet candied cherry and berry coulis and flavors of prune, rum raisin, and creosote. Bright acidity tames the full body; high alcohol and firm chalky tannins leave a bold impression. Filet mignon.   
 Paradigm Winery, 707-944-1683, \$498/case



**Pine Ridge Vineyards 2005 86% Cabernet Sauvignon, 7% Merlot, 6% Malbec, 1% Petit Verdot** Clean, fresh aromas of raspberry and cola and flavors of cassis, red plum, and



hints of clove and peppery spice mixed with berry jam, pomegranate pith, and blood orange. Firm structured tannins, high alcohol, and intense with a lot of grip and big structure. Pulled pork. 🍷

*Pine Ridge Vineyards, 800-486-0503, \$225/case*

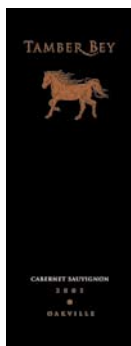
**Robert Mondavi Winery 2005** 89% Cabernet Sauvignon, 6% Cabernet Franc, 3% Petit Verdot, 1% Malbec, 1% Merlot Intense nose of black cherry and a hint of mint, with concentrated flavors of mulberry, cassis, cherry, and tar; pleasant herbaceous note on the finish. Full-throttle style with big yet polished tannins and high alcohol. Lamb chops with rosemary. 🍷★

*Robert Mondavi Winery, 888-766-6328, \$135/6 bottles*



**Swanson Vineyards 2005 Alexis**

90% Cabernet Sauvignon, 10% Merlot Aromas of cigar box, red cherry, pomegranate, and earthy notes with flavors of mocha, coffee, red plum, cedar, and smoked meat. Firm, grainy tannins with warming alcohol and moderate acidity. Italian sausage. 🍷 Swanson Vineyards, 707-944-0905, \$310/6 bottles



**Tamber Bey Vineyards 2005 Estate**

Red cherry and camphor on the nose with flavors of pomegranate, chicory, cedar, and hints of red berry. Full bodied with firm, gripping tannins and moderate acidity. Beef brisket or pastrami. 🍷 Tamber Bey Vineyards, 707 945-0483, \$520/case

# champagne

Reviewed by the Santé tasting panel.

## prestige

**Gosset 1998 Extra Brut Célèbris** 64% Chardonnay, 36% Pinot Noir Bright and lively on the palate with concentrated aromas and flavors of white peach, lemon curd, and toasted almond; refreshing tart acidity on the long finish. Oysters. 🍷 Palm Bay Imports, Inc., 800-872-5622, \$319/case



**Laurent-Perrier 1999 Brut Millésimé**

52% Chardonnay, 48% Pinot Noir Pure, focused fruit with bright acidity and excellent balance; long finish with a hint of brioche. Prosciutto and provolone panini. 🍷 Laurent-Perrier Inc., 415-332-0500, \$520/case

**Moët & Chandon 2003 Brut** 43% Pinot Meunier, 29% Pinot Noir, 28% Chardonnay

Rich and toasty with aromas and flavors of citrus, pear, and white flower; medium bodied and balanced. Pork. 🍷 Moët Hennessy, 212-251-8200, \$300/case

**Nicolas Feuillatte 1997 Brut Palmes d'Or**

50% Chardonnay, 50% Pinot Noir Rich and full on the palate with a beautiful creamy texture and deep nutty flavors; harmonious with a long finish. Chicken biryani. 🍷★ Pasternak Wine Imports, 914-630-8200, \$420/6 bottles

**Perrier-Jouët 2002 Brut Rosé Fleur de Champagne** 55% Pinot Noir, 45% Chardonnay

Light coppery pink in color; fresh and bright focused flavors of peach and red berry fruit balanced with mouth-tingling acidity. Celebratory bubbly. 🍷 Pernod Ricard USA, 914-848-4800, \$2,400/case



**Pol Roger 1999 Blanc de Blancs**

100% Chardonnay A delicate mousse with lush, concentrated fruit balanced by lively acidity; clean, persistent finish. Quiche. 🍷 Frederick Wildman and Sons, Ltd., 800-RED-WINE, \$782/case



**Pol Roger 1999 Brut Extra Cuvée de Réserve**

60% Pinot Noir, 40% Chardonnay Fresh and vibrant with aromas and flavors of citrus, toast, and baked apple. Lovely texture on the palate with a fine mousse and a long finish. Potato-crusted scallops. 🍷★ Frederick Wildman and Sons, Ltd., 800-RED-WINE, \$630/case

**Pommery 1998 Cuvée Louise**

63% Chardonnay, 37% Pinot Noir Elegant and refined with notes of fresh apple and floral notes; hints of yeast and refreshing minerality on the finish. Shrimp pot stickers. 🍷 Vranken Pommery America, 212-921-1215, \$810/6 bottles

# nonvintage american sparklers

Reviewed by the Santé tasting panel.

## value

**Korbel Brut Rosé / California Pinot Noir, Gamay, Sangiovese, Chenin Blanc** Wispy light pink in color with light red berry fruit and floral notes on the nose and palate; frothy bubbles with a zesty fruit finish. Savory croissants or puff pastry. 🍷 Korbel, 707-824-7000, \$150/15 bottles

## moderate



**Gruet Brut / New Mexico** 75% Chardonnay, 25% Pinot Noir Bright aromas and flavors of pear and orange blossom; rich on the palate with an extended finish. Vichyssoise. ♪  
Gruet Winery, 888-857-WINE, \$120/case

## premium

**Domaine Carneros Brut Rosé Cuvée de la Pompadour / Carneros, California** 58% Pinot Noir, 42% Chardonnay Peachy salmon in color with ripe fruit flavors of strawberry, cherry, and peach. Lovely texture, excellent balance, and complex with a long, rich finish. Versatile. ♪  
Kobrand Corporation, 914-253-7700, \$155/case



**Gloria Ferrer Brut / Sonoma County, California** 89% Pinot Noir, 11% Chardonnay Fruit-forward with aromas and flavors of pear, stone fruit, and strawberry; medium bodied with refreshing acidity and a clean, crisp finish. Oysters Rockefeller. ♪  
Gloria Ferrer Caves & Vineyards, 707-996-7256, \$175/case



**Mumm Napa Brut Prestige / Napa Valley, California** 51% Pinot Noir, 46% Chardonnay, 2% Pinot Meunier, 1% Pinot Gris Fruit-forward with crisp apple, pear, and a floral note; good balance with a clean, fruity finish. Fruit plate. ♪  
Pernod Ricard USA, 800-686-6272, \$152/case

## santé selections

Reviewed by the Santé tasting panel.

## white sparkling

### value



**Cristalino NV Rosé Brut / DO Cava, Spain** 60% Pinot Noir, 40% Trepas Light bodied with fruity aromas and notes of rose hip, eucalyptus, and flowers. Austere, with a short, crisp finish. Aperitif. ♪  
CIV USA, 800-669-1972, \$72/case



**Santini NV Asti Spumante / DOC Moscato d'Asti, Italy** 100% Moscato d'Asti Rich bouquet of apricot, passion fruit, and white flowers. Pleasantly sweet and lush on the palate; well-rounded body with an elegant finish. Classic Napoleon. ♪  
AV Brands, 410-884-9463, \$80/case

### premium



**Gloria Ferrer 2004 Blanc de Blancs / Carneros, California** 100% Chardonnay Medium bodied with aromas and flavors of pear, apple, and melon; crisp and focused on the palate with a clean, fruity finish. Shrimp cocktail. ♪  
Gloria Ferrer Caves & Vineyards, 707-996-7256, \$175/case

## prestige

**Domaine Ste. Michelle 2001 Luxe / Columbia Valley, Washington** 100% Chardonnay Focused and structured with elegant aromas of toasted almond, vanilla, and custard. Full bodied and clean with a zesty, tannic-driven finish. Salmon roe; sushi. ♪  
Ste. Michelle Wine Estates, 425-488-1133, \$276/case



**Gloria Ferrer 2001 Brut Royal Cuvée / Carneros, California** 67% Pinot Noir, 33% Chardonnay Creamy on the palate with broad aromas and flavors of yeast and apple; good balance with a moderately long finish. Chicken with a creamy mushroom sauce. ♪  
Gloria Ferrer Caves & Vineyards, 707-996-7256, \$260/case

**Schramsberg 2001 J. Schram / California** 78% Chardonnay, 22% Pinot Noir Rich bouquet of green almonds and vanilla with hints of yeast. Lush, sensual, and complex with mild acidity; full bodied with a long, elegant finish. Ripened soft cheese. ♪  
Schramsberg Vineyards, 707-942-2408, \$800/case

## riesling

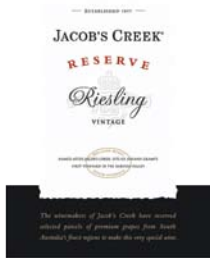
All wines are 100% Riesling, except where noted.

### value



**Loredona 2007 / Monterey County, California** 89% Riesling, 8% Gewürztraminer, 3% Malvasia Blanca Medium bodied with a spicy, floral nose leading to a playful palate of citrus, cantaloupe, pink grapefruit, and peach. Very plush with a long, zesty finish. Country ham with melon. ♪  
DFV Wines, 707-265-1700, \$96/case

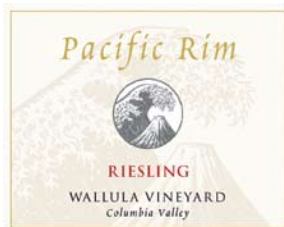
## moderate



**Jacob's Creek 2007 Reserve / South Australia** Medium bodied with aromas of clover honey, lily, spring flowers, and candied pineapple, with flavors of nectarine, lime, and Meyer lemon; great structure and a long finish. Spicy grilled shrimp. 🍷🍷

*Pernod Ricard USA, 800-488-7539, \$128/case*

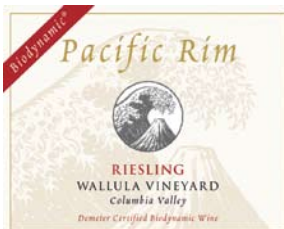
## premium



**Pacific Rim 2007 Wallula Vineyard / Columbia Valley, Washington** Medium bodied with a hint of sweetness and flavors of fresh crisp apple, lemon zest, peach, and honeysuckle; good acidity. Moo shu pork. 🍷🍷

*Pacific Rim Winemakers, 800-818-7979, \$160/case*

## prestige



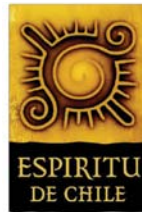
**Pacific Rim 2007 Biodynamic Wallula Vineyard / Columbia Valley, Washington** Aromas of honeysuckle, pineapple, ripe white peach, and Meyer lemon with flavors of tropical fruit, ripe apricot, a touch of nutmeg, and some minerals; medium bodied with a crisp finish. Thai food. 🍷🍷

*Pacific Rim Winemakers, 800-818-7979, \$256/case*

## gewürztraminer

### value

**Columbia Crest 2007 Two Vines / Columbia Valley, Washington** 100% Gewürztraminer Bright aromas of spring honey, almond, peach, and lime with flavors of ripe stone fruit and sweet spice; medium bodied with long acidity. Pork chops with pear chutney. 🍷  
*Ste. Michelle Wine Estates, 425-488-1133, \$96/case*



**Espiritu de Chile 2007 / Central Valley, Chile** 100% Gewürztraminer Light to medium bodied with aromas of peach, apricot, rose jam, and clove and flavors of white peach, pear, Meyer lemon, and allspice; crisp finish. Spicy shellfish. 🍷🍷

*Racke USA, 707-939-2298, \$88/case*

## pinot gris/grigio

*All wines are 100% Pinot Gris/Grigio, except where noted.*

### moderate



**Kenwood 2007 / Sonoma County, California** 95% Pinot Gris, 5% Pinot Blanc Lemon candy and white flowers on the nose, with melon, kiwi, white flowers, and citrus on the palate; long, rich, lingering finish. Oysters on the half shell. 🍷

*Heck Estates, 707-824-7000, \$128/case*



**Lake Sonoma Winery 2007 / Russian River Valley, California** 99% Pinot Gris, 1% Pinot Blanc Ripe pear and melon on the nose with delightful, delicate flavors of honeydew on the palate; finish of crisp acids with a note of lime. Sushi. 🍷

*Heck Estates, 707-824-7000, \$144/case*

### premium



**Ca' Montini 2007 / DOC Trentino, Italy** Aromas of lime peel and some minerality; apricot, chalk, and almond notes on the palate. Light to medium bodied with a long, crisp finish. Mussels with tarragon. 🍷

*AV Brands, 410-884-9463, \$160/case*

## sauvignon blanc

### value



**Kendall Jackson 2007 Vintner's Reserve / California** 95% Sauvignon Blanc, 4.4% Sémillon, 0.3% Viognier, 0.3% Muscat Canelli Clean aromas of ripe fig, catnip, and peach. On the palate, lovely ripe fruit with a crisp citrus finish. Baked tilapia. 🍷

*Kendall-Jackson, 800-769-3649, \$96/case*



## moderate



### Nobilo 2008 / Marlborough, New Zealand

100% Sauvignon Blanc Light to medium bodied with zesty aromas and flavors of grapefruit, lime, and grass; clean finish.

Oysters. ♪

VineOne, 415-912-3701, \$103/case



### Spice Route 2007 / Darling, South Africa

100% Sauvignon Blanc Rich, ripe fruit on the palate, expansive and balanced; medium bodied with a bright, fruity finish.

Fruit salads. ♪

Vineyard Brands, 205-980-8802,

\$120/case

## viognier

### premium

#### Clos La Chance 2007 Estate / Santa Cruz Mountains, California

100% Viognier Fresh and rich with aromas and flavors of honeysuckle, citrus zest, apple, and pear; full bodied with good acidity. Grilled salmon steak. ♪ ★

Clos La Chance Winery, 408-686-1050,

\$176/case



#### Vina Robles 2007 Huerhuero / Paso Robles, California

100% Viognier

Pleasant bouquet of rich, floral stone fruit.

Medium bodied with a full, fresh mouth-

feel and a long finish. Crab cakes. ♪ ♪

Vina Robles, 805-227-4812, \$160/case

## chardonnay

All wines are 100% Chardonnay, except where noted.

### value



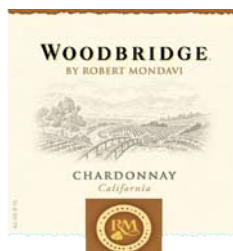
#### Round Hill 2007 / California

90% Chardonnay, 3% Viognier, 2% Muscat Canelli, 2% Sauvignon Blanc, 3% other Restrained nose with some tropical fruit notes and stalk; ripe on the palate with flavors of mango, banana, and nutmeg. Medium bodied with a soft finish.

Shrimp cocktail. ♪

Rutherford Wine Company, 707-963-5251,

\$80/case

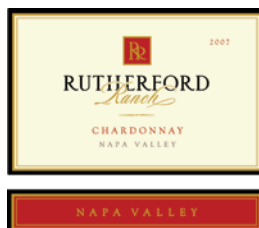


#### Woodbridge 2007 / California

76% Chardonnay, 24% other, including Malvasia, Muscat, Sémillon Floral aromas with flavors of passion fruit and pineapple; shows oaky and crisp on the finish. Medium bodied with mild tannins. Thai curry. ♪

VineOne, 415-912-3701, \$64/case

### moderate



#### Rutherford Ranch 2007 / Napa Valley, California

Aromas of sweet rye with apple, citrus, and banana, and flavors of butterscotch and pear with mineral overtones. Medium bodied with a rich, warm finish. Lobster risotto. ♪

Rutherford Wine Company, 707-963-5251,

\$120/case

## prestige



#### Jordan 2006 / Russian River Valley, California

Expressive, well balanced, and buttery with an elegant bouquet of rich oak and vanilla, hints of honey, lavender, and pleasant minerality. Balanced tannins, structured body, and a long, lush finish.

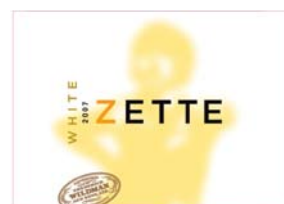
Pork loin. ♪

Jordan Vineyard & Winery, 800-654-1213,

\$240/case

## other white and white blends

### value

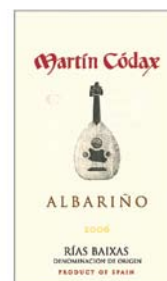


#### Domaine de Lagrezette 2007 White blend Zette / Vin de Pays d'Oc, France

80% Chardonnay, 20% Viognier Full bodied and spicy with aromas and flavors of pear, melon, and a faint note of saline; medium finish. Blanquette of veal. ♪

Frederick Wildman, 800-RED-WINE,

\$72/case



#### Martin Codax 2006 Albariño / Rías Baixas, Spain

100% Albariño Medium to full bodied with aromas and flavors of apple, white grapefruit, and stone fruit; notes of oak, flowers, and lemon zest with hints of evergreen. Smoked chicken breast. ♪

E. & J. Gallo, 866-949-4637, \$82/case



## moderate



### Aneluna 2007 Torrontés Winemaker's Selection / Mendoza, Argentina

100% Torrontés Medium bodied with aromas of tropical fruit and citrus. Clean and crisp with an inviting mouth-feel and finish.

Grilled swordfish. ♣

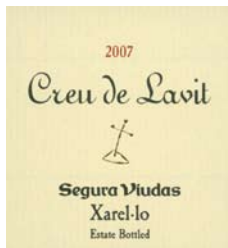
San Francisco Wine Exchange, 415-546-0484, \$104/case



### Erath 2006 Pinot Blanc / Willamette Valley, Oregon

100% Pinot Blanc Medium bodied with notes of pear, melon, and white peach. Nicely balanced acidity with floral notes on the medium finish. Pork loin roasted with fennel seed. ♣

Erath Winery, 800-539-9463, \$112/case



### Segura Viudas 2007 Creu de Lavit / Penedès, Spain

100% Xarel-lo Very pale in color with just a hint of grassiness in the nose. Dry on the palate with an impression of lemon and unripe melon and a touch of almond. Interesting and long but idiosyncratic. Calamari. ♣

Freixenet USA, 707-996-7256, \$120/case



### Teruzzi & Puthod 2006 Terre di Tufi / IGT

Tuscany, Italy 80% Vernaccia, 7% Chardonnay, 7% Malvasia, 6% Vermentino

Full and round in style with a plush palate.

Noticeable oak with flavors of pear, apple, vanilla, and caramel; earthy, powdery finish.

Lobster ravioli. ♣

Palm Bay Imports, Inc., 800-872-5622, \$130/case

## rosé

### value



### Domaine de Lagrezette 2007 Zette / Vin de Pays du Lot, France

55% Malbec, 40% Syrah, 5% Viognier A lively floral bouquet with notes of strawberry and rose tea, perfumed by Viognier. Light bodied with minimal structure and a light, short finish.

Good for a picnic or fruit plate. ♣

Frederick Wildman, 800-RED-WINE, \$72/case

## red

### pinot noir

All wines are 100% Pinot Noir, except where noted.

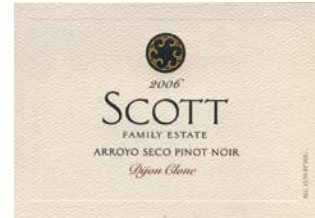
### prestige



### Erath 2006 Estate Selection / Dundee Hills, Oregon

Brilliant red ruby color with floral notes, perfumed red fruit, and Bing cherry. Full bodied and very smooth, well balanced, and delicious. Seared halibut. ♣★

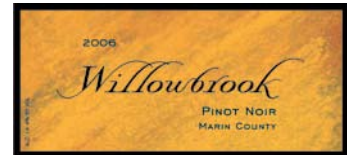
Erath Winery, 800-539-9463, \$288/case



### Scott Family Estate 2006 / Arroyo Seco, California

95% Pinot Noir, 3% Grenache, 2% Syrah Bright floral and cedar aromas with flavors of pomegranate, red cherry, and freshly cut sweet white oak. Full bodied with some pepper and spice and a medium to long finish. Grilled spiced salmon. ♣

Rutherford Wine Company, 707-963-5251, \$240/case



### Willowbrook 2006 / Marin County, California

Sweet nose of tart cherry, pomegranate, and spicy cola; on the palate, a core of raspberry is followed by pomegranate and cherry with a tart plum finish and light tannins. Plush texture with bright acids; very pleasurable and special. Risotto with squash and porcinis. ♣★

Willowbrook Cellars, LLC, 707-823-0149, \$304/case

## zinfandel

All wines are 100% Zinfandel, except where noted.

### moderate

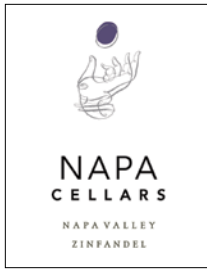


### Valley of the Moon 2006 / Sonoma County, California

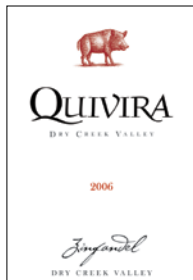
Round on the palate with big flavors of blackberry, blueberry, smoke, and a hint of green leaf. Full bodied with a silky texture and slightly tannic finish. Braised beef. ♣

Heck Estates, 707-824-7000, \$144/case

premium

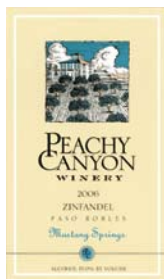


**Napa Cellars 2005 / Napa Valley, California** 93% Zinfandel, 7% Petite Sirah Lots of spicy red fruit with some notes of earth and tobacco; full bodied with vibrant, mouth-tingling acidity and spice on the medium-long finish. Barbecue beef.   
Trincherio, 800-473-4454, \$176/case

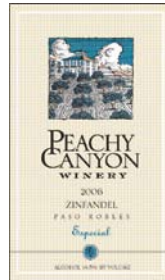


**Quivira 2006 / Dry Creek Valley, California** 90% Zinfandel, 8% Petite Sirah, 2% Carignan Full bodied with aromas of blackberry, clove, and cigar box and flavors of blackberry, black cherry, dark chocolate, white pepper, and soft spice. Rack of lamb.   
Quivira Vineyards & Winery, 707-431-8333, \$160/case

prestige



**Peachy Canyon 2006 Mustang Springs / Paso Robles, California** 95% Zinfandel, 5% Petite Sirah Medium to full bodied with aromas of blackberry, cassis, clove, and cocoa and flavors of dried blueberry, juicy black cherry, allspice, and a touch of raspberry; fine acidity. Cheese lasagna.   
Peachy Canyon Winery, 805-237-1577, \$288/case

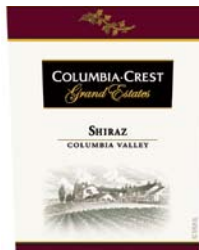


**Peachy Canyon 2006 Especial / Paso Robles, California** Sleek and shiny crimson in the glass with a commanding nose of baked goods, vanilla, and damson fruit. Medium bodied with gentle tannins and moderate acidity but formidable spice and alcohol. Lamb stew.   
Peachy Canyon Winery, 805-237-1577, \$336/case

syrah/shiraz

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

value

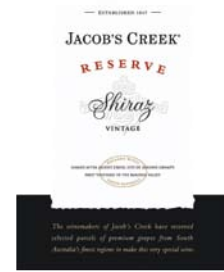


**Columbia Crest 2006 Grand Estates / Columbia Valley, Washington** Medium bodied with aromas and flavors of red berry fruit, spring flowers, and a touch of cedar and white pepper; smooth finish. Pasta with tomato sauce and meatballs.   
Ste. Michelle Wine Estates, 425-488-1133, \$88/case

moderate



**Barossa Valley Estate 2006 E Minor / Barossa Valley, Australia** Full bodied with black fruit and spice. Straightforward with a medium to long finish. Barbecued meats.   
VineOne, 415-912-3701, \$110/case

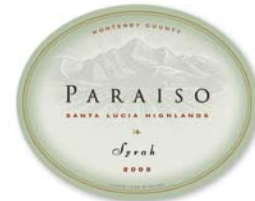


**Jacob's Creek 2005 Reserve / Australia** Aromas of cherry, leather, and cigar box with flavors of plum tart, pepper, cola, and cooked banana. Full, lengthy, and able to stand up to heavy food. Pork belly.   
Pernod Ricard USA, 800-488-7539, \$128/case

premium



**Ortman 2005 / Paso Robles, California** Full bodied with notes of cedar, spice, dried currants, and smooth dark pepper. Long, chocolaty finish. Pasta fra diavolo.   
Ortman Family Vineyards, 805-473-WINE, \$176/case



**Paraiso 2005 / Santa Lucia Highlands, California** Aromas and flavors of licorice, cedar, and sweet oak. Full bodied and a bit hot with a long, tight finish; very pleasant after some time for it to open. Grilled meats.   
Paraiso Vineyards, 831-678-0300, \$160/case



**Robert Hall 2006 / Paso Robles, California**  
 90% Syrah, 9% Petit Sirah, 1% Mourvèdre  
 Full bodied with aromas and flavors of  
 spice, light menthol, blackberry, and dark  
 cherry; long finish. Grilled tuna with spicy  
 pepper sauce. 🍷  
 Robert Hall Winery, 805-239-1616,  
 \$180/case

### prestige



**Bonny Doon 2005 Bien Nacido Vineyard /  
 Santa Maria, California** Lush, full aromas of  
 dark fruit, spice, and tarragon. Full bodied  
 and very smooth with blueberry notes in  
 the medium-long finish. Grilled spiced  
 swordfish. 🍷★  
 Bonny Doon Vineyard, 831-425-3625,  
 \$328/case

### malbec

All wines are 100% Malbec.

### premium



**Salentein 2006 Reserve / Uco Valley,  
 Argentina** Powerful aromas and flavors of  
 red and black fruit with some sweet oak,  
 smoked meat, and graphite. Plush and  
 dense with spice and some slight bitterness  
 in the long finish. Braised lamb. 🍷  
 Palm Bay Imports, Inc., 800-872-5622,  
 \$153/case

### prestige



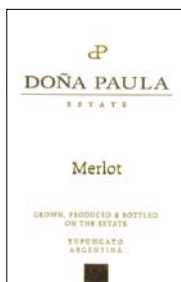
**Salentein 2004 Primum / Uco Valley,  
 Argentina** Full bodied with aromas and  
 flavors of plum, blackberry, and some  
 smoke; big and plush with serious tannins  
 and notes of coffee and tobacco in the long  
 finish. Charcuterie platter. 🍷  
 Palm Bay Imports, Inc., 800-872-5622,  
 \$241/case

### merlot

### moderate

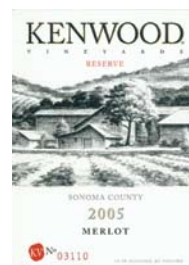


**Bin 36 2005 / California** 75% Merlot,  
 15% Petite Sirah, 10% Cabernet Sauvignon  
 Nose of raisin, mint, and tobacco with  
 flavors of cherry, bergamot, cardamom, and  
 blackberry. Medium bodied and balanced  
 with ripe tannins and a concentrated finish.  
 Grilled pork chops. 🍷  
 Hahn Family Wines, 888-977-7737,  
 \$120/case



**Doña Paula 2006 Estate / Argentina** 100%  
 Merlot Dried cranberry, mustard seed, and  
 mint on the nose with strawberry, cocoa,  
 and jasmine tea notes on the palate.  
 Medium bodied with a long, balanced  
 finish. Roast duck with olives and figs. 🍷  
 Vineyard Brands, 205-980-8802, \$128/case

### premium

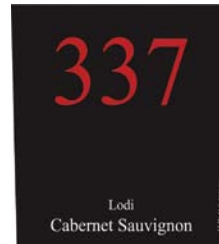


**Kenwood 2005 Reserve / Sonoma County,  
 California** 91% Merlot, 9% Cabernet  
 Sauvignon Fruit-forward with flavors of cola,  
 cooked blackberry, and pepper. Medium  
 bodied with a strong tannic structure to  
 balance the presence of residual sugars.  
 Roasted meats. 🍷  
 Heck Estates, 707-824-7000, \$200/case

### cabernet sauvignon

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

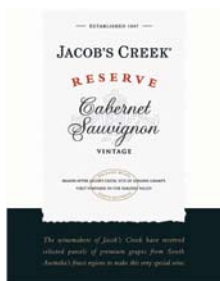
### value



**337 Wine Cellars 2006 / Lodi, California**  
 87% Cabernet Sauvignon, 7% Malbec,  
 6% Petite Sirah Slightly confected berry  
 aromas with hints of vanilla and cherry fruit  
 and a twist of bitters on the palate; dusty  
 tannins with a brief finish. Pot roast. 🍷  
 DFV Wines, 707-265-1700, \$80/case



**Finca El Portillo 2007 / Valle de Uco, Argentina** Earthy aromas of ripe plum, red berry, and black trumpet mushroom with flavors of raspberry, cherry, and chocolate; medium bodied with soft tannins in the finish. Meat loaf. ! ! ■■  
*Palm Bay Imports, Inc., 800-872-5622, \$80/case*



**Jacob's Creek 2005 Reserve / Australia** Silky in texture and moderately aromatic with a black currant character on the palate that is underpinned with oak-derived spice and vanilla. Long, spicy finish; straightforward but pleasant. Barbecued ribs. ! ! ■■  
*Pernod Ricard USA, 800-488-7539, \$128/case*



**Lancaster Estate 2005 / Alexander Valley, California** 90% Cabernet Sauvignon, 2% Cabernet Franc, 5% Malbec, 2% Merlot, 1% Petit Verdot Deep, full aromas and flavors of blackberry and black cherry. Full bodied with present tannins and a full, broad mouth-feel. Needs time to open up and could be decanted. Porterhouse steak. ■■ ★  
*Lancaster Estate, 707-433-8178, \$300/6 bottles*

**Mandolin Vintners 2006 / Central Coast, California** 93% Cabernet Sauvignon, 7% Merlot Medium to full bodied with black cherry and dark berry fruit, and hints of black olive and spice. Ratatouille. ! ! ■■  
*Mandolin Vintners, 707-265-8523, \$96/case*

**prestige**



**Jordan 2004 / Alexander Valley, California** 76% Cabernet Sauvignon, 18% Merlot, 4% Petit Verdot, 2% Cabernet Franc Complex aromas of cherry, violet, cocoa, and clove with flavors of black cherry, currant, cola, and a touch of oak; medium to full bodied with soft tannins in the finish. Roasted tenderloin of beef. ■■  
*Jordan Vineyard & Winery, 800-654-1213, \$460/case*

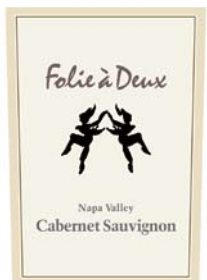
**moderate**



**Bin 36 2005 / Central Coast, California** 81% Cabernet Sauvignon, 12% Petite Sirah, 7% Syrah Ripe red raspberry, Bing cherry, and huckleberry on the nose. Juicy, luscious berry flavors with leather, mocha, and an earthy finish; nice balanced acids and mild tannins. Grilled pork chops. ! ■■  
*Hahn Family Wines, 888-977-7737, \$120/case*



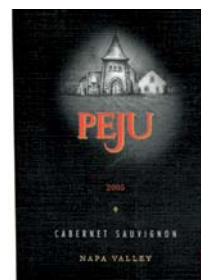
**Owl Ridge 2004 T.R. Passalacqua Vineyard / Dry Creek Valley, California** Rich, ripe, and concentrated red and dark fruit showing raspberry, cherry, and plum; full bodied, complex, and well balanced with hints of spice and herbs. Beef Wellington. ! ■■  
*Owl Ridge Wines, 707-823-0149, \$336/case*



**Folie à Deux 2006 / Napa Valley, California** Full bodied with nose-tickling spice and flavors of black currant, dark wild berries, and raspberry; opens beautifully. Long, balanced, spicy finish. Pan-seared steak au poivre. ■■  
*Trincherio, 800-473-4454, \$144/case*



**Kenwood 2005 Jack London Vineyard / Sonoma Valley, California** Cabernet Sauvignon, Merlot, Syrah Concentrated red and black fruit with spice, herbs, and hints of leather, cedar, bay leaf, and olive; full bodied and well balanced. Moussaka. ! ■■  
*Heck Estates, 707-824-7000, \$280/case*



**Peju 2005 / Napa Valley, California** 81% Cabernet Sauvignon, 16% Merlot, 3% Petit Verdot Elegant with dense, pure aromas and flavors of cassis and blackberry; medium bodied and well balanced with pleasant savory notes on the long finish. Best cuts of beef. ! ■■  
*Peju Province Winery, 707-963-3600, \$360/case*



## other red and red blends

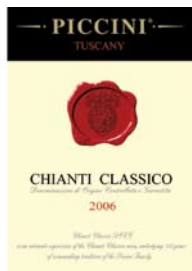
### value



**Espiritu de Chile 2006 Carmenère / Central Valley, Chile** 85% *Carmenère*, 15% *Cabernet Sauvignon* Medium to full bodied with straightforward aromas and flavors of black fruit, dark cherry, and pepper. Present tannins with a sharp, moderate finish. Grilled hamburgers.   
Racke USA, 707-939-2298, \$88/case

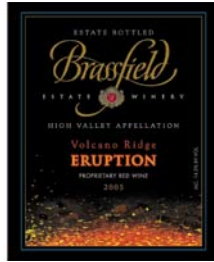
**In Fine 2007 Red blend / Côtes du Ventoux, France** 90% *Grenache*, 10% *Syrah* Aromas and flavors of bright red cherry, iron, and earthy notes; lively and interesting with balanced and youthful tannins. Hanger steak.   
Bourgeois Family Selections, LLC, 704-837-2441, \$88/case

### moderate



**Piccini 2006 Chianti Classico / Chianti Classico, Italy** 100% *Sangiovese* Medium bodied with aromas and flavors of cherry, plum, and currant. Well balanced with a wonderful mouth-feel and long finish. Excellent paired with food. Marinara sauce and meatballs.   
AV Brands, 410-884-9463, \$128/case

### premium



**Brassfield 2005 Eruption Volcano Ridge Vineyard / High Valley, California** 69% *Syrah*, 18% *Mourvèdre*, 5% *Grenache*, 5% *Petite Sirah*, 3% *other* Decidedly jammy and bold with concentrated notes of vanilla, leather, black pepper, and cooked berries. Voluminous body and robust tannic structure; finishes long and slightly hot on the palate. Salami.   
Brassfield Estate Winery, 707-998-1895, \$160/case



**D & S (Duncan & Sachs) 2005 Proprietary Red / California** 67% *Cabernet Sauvignon*, 15% *Syrah*, 8% *Cabernet Franc*, 5% *Malbec*, 5% *Petit Sirah* Lush and complex with a bouquet of sorrel, mushroom, and dried leaves. Robust with elegant fruit, structured tannins, and a long finish. Complements peppery dishes.   
Hahn Family Wines, 888-977-7737, \$183/case



**Valiano 2005 Chianti Classico / DOCG Chianti, Italy** 50% *Cannaiolo*, 50% *Sangiovese* Ripe fruit and sour cherry on the nose followed by a medium-bodied, quite acidic palate with fresh cherry and spice character and a savory, spicy finish. Grilled halibut.   
AV Brands, 410-884-9463, \$180/case

### prestige



**Aneluna 2004 Pasionado Grand Reserve / Mendoza, Argentina** 49% *Malbec*, 26% *Merlot*, 17% *Cabernet Sauvignon*, 8% *Cabernet Franc* Robust and dense with concentrated fruit and jammy complexity. Good balance and pleasantly peppery with rich aromas of dried fig, cola, and plums. Boar sausage.   
San Francisco Wine Exchange, 415-546-0484, \$600/case



**Valiano 2004 Chianti Classico Poggio Teo / DOCG Chianti, Italy** 50% *Cannaiolo*, 50% *Sangiovese* Crimson in color with ripe red fruit and tobacco on the nose; broad on the palate with medium-high acidity, soft tannins, cherry fruit, and an oak frame. Well-balanced, long finish. Spicy sausage.   
AV Brands, 410-884-9463, \$224/case



**Valiano 2001 *Vino in Musica* / IGT Tuscany, Italy** *Sangiovese* blend A soft, complex, earthy palate with notes of black cherry, raisins, and prunes. Medium bodied with hints of nuts and herbs on the lingering finish. Rack of lamb with rosemary.   
AV Brands, 410-884-9463, \$240/6 bottles

