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TOP 100 VALUES OF THE YEAR

Our blind panels tasted **2,582** wines priced \$15 or less during the past 12 months. Our critics—**Patrick J. Comiskey, Carson Demmond, Joshua Greene, Luke Sykora, Patricio Tapia** and **Tara Q. Thomas**—selected these **100** as the best performers in their price range.

Find a complete list of wines tasted and all reviews at wineandspiritsmagazine.com.

SPARKLING

Domaine Ste. Michelle \$12
Columbia Valley Brut (90 points) Broad and expressive in its pear and lemon aromas, this steal of a sparkler has wonderful cut. It's driven by clean, chalky minerality and a modest phenolic bite that will make it sing with a meal—even a simple roast chicken. *Domaine Ste. Michelle, Paterson, WA*

Tesoro della Regina \$14
Prosecco (90 points, Italy) This wine's brisk, consistent bubbles carry a green almond scent, driving home crispness and freshness. It's clean and still manages to feel generous. For aperitifs. *Saranty Imports, Harrison, NY*



Segura Viudas \$14
Cava Aria Brut Pinot Noir (87 points, Spain) A red-fruited Cava with clean scents of raspberries, this is gentle and peppery, ready to chill for seafood paella. *Freixenet USA, Sonoma, CA*

Mionetto \$14
Lambrusco Il Emilia (88 points, Italy) This wine's purple grape scents evolve toward raspberry and sun-dried tomato as it sparkles on the palate. The fruit tastes natural, bluntly acidic, austere dry, needing something meaty, like cavatelli with lamb sausage, to soak up its structure and lengthen the fruit. *M.W. Imports, Brooklyn, NY*

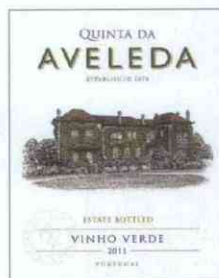
Loxarel \$15
Cava 999 Brut Rosat (91 points, Spain) There's intriguing complexity to this firmly structured rosé, a meaty wine that's dry without feeling tannic. The mousse is finely integrated into the flavor, set to lift the flavors

of duck confit or roast quail. *Classic Wines, Stamford, CT*



Korbel \$15
2009 Russian River Valley Natural (86 points) Made from 65 percent pinot noir and 35 percent chardonnay, this receives a lower dosage than most of Korbel's cuvées. Its apple and toast flavors are straightforward and satisfying, and the price tag makes it a tempting prospect to serve by the case at a wedding. *F. Korbel & Bros., Guerneville, CA*

WHITE



Aveleda \$9
2011 Vinho Verde Quinta da Aveleda (90 points, Portugal) A bright, coastal white, this has the raciness of a wine from granitic soils with enough rich peachiness to sheathe that knife edge of acidity. The tart grapefruit finish will match grilled prawns or other shellfish. Mouthwatering, balanced and a steal at the price. *Aveleda, Pautucket, RI*

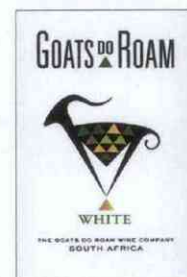
Quinta da Lixa \$9
2011 Vinho Verde Terras do Minho (90 points, Portugal) With verbena scents and a mineral buzz to the acidity, this blend of trjadura, arinto and loureiro is frisky and long. Match its potent acidity to shellfish, whether

poached or raw. *HGC Imports, San Jose, CA; Montevideo Importers, Port Chester, NY*

Real Companhia Velha \$9
2011 Douro Evel (90 points, Portugal) A blend of moscatel galego, viosinho, arinto and fernaõ pires, this brisk white would be delicious with fluke crudo. It has a sweet nectarine and kumquat flavor, with the oily texture you might expect from a Douro white, and an unexpectedly refreshing finish. *Admiral Imports, Cedar Grove, NJ*

Farnese \$9
2011 Trebbiano d'Abruzzo (88 points, Italy) Succulent with pearlike fruit and a lightly nutty edge, this is quietly lovely, the sort of wine that you might not think much about until the bottle is suddenly empty. *Empson USA, Alexandria, VA*

Domaine du Tariquet \$9
2012 Côtes de Gascogne Classic (88 points, France) Juicy and gingery, this is happy wine, a light and pretty mix of pear and green plum flavor with invigorating acidity. *Robert Kacher Selections, Washington, DC*



Goats do Roam \$10
2011 Western Cape White (91 points, South Africa) There's loads of fresh detail in this viognier-dominated blend from Fairview vintner Charles Back. A lemon thyme and green olive brightness lifts its buxom core of pear fruit, while salty honeycomb and macadamia nut undertones keep it savory. Its richness, which derives from three months on the gross lees rather than from any oak treatment, calls for hearty fare, be it fatty tuna or pork chops. *Vineyard Brands, Birmingham, AL*





Tussock Jumper \$10
2011 Western Cape Chenin Blanc (91 points, South Africa) This bush-vine chenin balances a pretty honeyed pear flavor with a mouthwatering salinity that evokes the False Bay breezes that keep the area cool. Its flavors are pulled taut by pithy lemon and ruby-grapefruit acidity, an effect that Johan Joubert achieved through blending fresh Wellington fruit into the richer Helderberg harvest. It's juicy with a firm, stony structure. *Tri-Vin Imports, Mount Vernon, NY*

Matané \$10
2011 Salento Bianco (90 points, Italy) The name Matané comes from Maria, Tara and Neil, the three Empsons who developed this wine in collaboration with Valentino Sciotti and enologist Filippo Baccalaro. The white version, a blend of verdea, malvasia bianca and bombino bianco, is full-bodied yet lively, with vibrant acidity keeping the almond and green grape flavors fresh. The smoky minerality helps keep the fruit in the savory realm. For grilled fish. *Empson USA, Alexandria, VA*

Viña Quintay \$10
2012 Casablanca Valley Clava Coastal Reserve Sauvignon Blanc (90 points, Chile) Fresh, herbal and focused on tart citrus flavors, this is unusually vibrant for the warm vintage. Bring a bottle to the nearest sushi joint. *Montecastelli Selections, NY*

La Cave Les Costières de Pomérols \$10
2012 Coteaux du Languedoc Picpoul de Pinet (88 points, France) From a coop of 450 growers just southeast of Pézenas, this is fresh and lively, with ruby-red grapefruit flavors and zesty acidity. For anything from the sea. *Kysela Père et Fils, Winchester, VA*

Züm Mosel \$10
2011 Mosel Riesling QbA (87 points, Germany) Christian Schafer's entry-level riesling züm (from) the Mosel, this is inviting in its sweet peach flavor, the acidity holding it firm. *Schafer-Reichart Selections, Concord, CA*

Kono \$11
2011 Marlborough Sauvignon Blanc (90 points, New Zealand) Fresh peach flavors brighten this juicy sauvignon. With its floral scents of honey and beeswax, as well as a creamy texture, it feels broad and rich. Chill it for poached salmon. *Total Beverage Solutions, Mount Pleasant, SC*

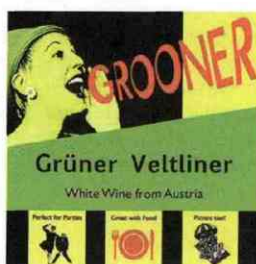
Marqués de Cáceres \$12
2009 Rioja Antea (90 points, Spain) A viura-malvasia blend enriched by aging in new French oak, this reached fine ripeness, melding the vanilla cream of oak with substantial depth of fruit. There's purity to the nectarine and pineapple flavors, lasting on spice. *Vineyard Brands, Birmingham, AL*



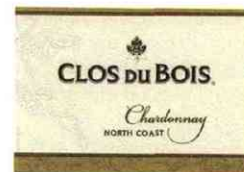
MontGras \$12
2012 San Antonio Valley Reserva Sauvignon Blanc (90 points, Chile) A classic San Antonio sauvignon, this wine's citrus and mineral notes fill an unctuous texture, reflecting the warmth of the 2012 vintage. It's balanced by coastal acidity that prickles on the tongue. *Palm Bay Int'l., Boca Raton, FL*



Acrobat \$12
2011 Oregon Pinot Gris (89 points) This classic gris leads with juicy green apple and orange zest flavors, accelerated by a full-bore complement of acidity. It's frisky and would pair nicely with hamachi crudo. *King Estate Winery, Eugene, OR*



Grooner by Forstreiter \$12
2011 Niederösterreich Grüner Veltliner (88 points, Austria) Like the playful label suggests, this is easy and inviting, with an engaging spritz to start and a long, spicy finish. It has plenty of savory grüner veltliner flavor to meet a pork chop. *Monika Caha Selections/Frederick Wildman and Sons, NY*



Clos du Bois \$12
2011 North Coast Chardonnay (88 points) Biscuity lees guide this chardonnay's pear-pale fruit, making it feel gentle and supple. It's lifted by floral, chamomile-like scents and mouthwatering acidity. For shrimp dumplings at dim sum. *Clos Du Bois, Geyserville, CA*

Yalumba \$12
2011 S. Australia The Y Series Unwooded Chardonnay (87 points, Australia) Fragrant with jasmine and ginger scents, this is a clean, tightly built chardonnay to serve with cold cracked crab and prawns. *Negociants USA, Napa, CA*



Quinta de Gomariz \$13
2011 Vinho Verde Loureiro (92 points, Portugal) "This feels like summer," one taster said. Its fresh, fragrant lime and grapefruit flavors last, pulpy, juicy and mouthwatering. A pure Atlantic white, this has substance and the drive to perk up any fresh shellfish, from periwinkles to barnacles, oysters and clams. *P.R. Grisley Co., Salt Lake City, UT*

Anthony Road \$13
2010 Finger Lakes Pinot Gris (90 points) Tart and floral, with bright lemon blossom scents and cool citrus flavors, this is a steal for your next summer picnic. (473 cases) *Anthony Road Wine Co., Penn Yan, NY*

Stobi Winery \$13
2011 Tikves Zilavka (90 points, FYROM) Stobi owns 1,500 acres of vines, all of which they hand harvest, providing fruit for their entire production. This zilavka comes from Tikves, a broad plain that's the center of the Republic of Macedonia's winemaking regions. It has the delicate florality and juic-





iness of a white peach, with a chalky richness to back it up. Between the saline and mineral aspects, it feels somehow oceanic, and likewise would be good with grilled seabass. *Winebow, NY*

Lamoreaux Landing \$13
2010 Finger Lakes Unoaked Chardonnay (89 points) Lean and saline, with scents of golden apple and pear, this light white is marked by citrusy acidity. Chill for pan-roasted clams. (227 cases) *Lamoreaux Landing Wine Cellars, Lodi, NY*

Glenora \$13
2011 Finger Lakes Chardonnay (88 points) Light scents of white peach lend an almost riesling-like note to this lean white. The flavors fall more to apple, with an almond-skin texture that gives the finish some grip. (491 cases) *Glenora Wine Cellars, Dundee, NY*

Lamoreaux Landing \$14
2011 Finger Lakes Dry Riesling (93 points) Scents of passion fruit and citrus give way to tart green apple flavors in this lean, attractive riesling. In texture, even in personality, there's energy and drive as warm and pure as a sunbeam. This would make a fine aperitif, or pair it with pad thai. (2,096 cases) *Lamoreaux Landing Wine Cellars, Lodi, NY*

Erath \$14
2011 Oregon Pinot Gris (91 points) Scents of baked biscuits and golden delicious apples give way to a brisk, lively palate marked by juicy citrus accents of Meyer lemon. This gris is a simple pleasure, a vibrant, energetic aperitif or a white to serve with petrale sole. *Erath Vineyards, Dundee, OR*

Pierre Sparr \$14
2010 Alsace Riesling (90 points, France) A juicy and powerful riesling, this is full-on grapefruit pith and beeswax, unyielding and firm—a matrix of acidity and extract. It picks up spice with air, a peppering of anise and dried-apple aromas that would complement rabbit rillettes. *Wilson-Daniels, St. Helena, CA*

Cooper Mountain \$15
2011 Willamette Valley Reserve Pinot Gris (91 points) A bright, fresh gris with lush pear scents and a wheaty, leesy top note, this feels generous and inviting. Its flavors are lean and angular, with invigorating drive and a sour lees note to the finish that lends complexity and length. For white sausages. (3,000 cases) *Cooper Mountain Vineyards, Beaverton, OR*

Mercer Estates \$15
2010 Yakima Valley Riesling (91 points) Apple and pear scents lead in this foursquare white, solidly built with seductively pure, juicy fruit. A well-priced partner for choucroute. (3,203 cases) *Mercer Wine Estates, Prosser, WA*

Quinta do Passadouro \$15
2011 Douro Passa (91 points, Portugal) Jorge Serôdio Borges blends this white from rabigato and código grown in Murça, at 1,650 feet, in granite and schist. Its particular floral spice reminded several sommeliers on the panel of savagnin from the Jura, the wine light in body and buttery with oak, focused on a core of pure citrus fruit. Age it to serve with roast veal. *Winebow, NY*

Chateau Ste. Michelle \$15
2011 Columbia Valley Cold Creek Vineyard Riesling (90 points) This warm-site riesling leads with broad accents of golden apple and a hint of peach. The generously forward flavors are marked by a fine mineral texture, the fruit enveloping on the finish. (4,600 cases) *Chateau Ste. Michelle, Woodinville, WA*

Moraitis \$15
2010 Paros Monemvasia (90 points, Greece) Lightly floral and satin textured, this is an elegant white from the monemvasia grape, an ancient variety thought to have played a part in the blend that became known as Malmsey. It balances its richness with a lemony acidity. A terrific match for pikeperch with summer peas. *V.O.S. Selections, NY*

Hugel \$15
2011 Alsace Gentil (89 points, France) This Gentil feels appropriately delicate, lemonpithy in its fruit character and scented with a floral musk that brings witch hazel to mind. The vintage pulls predominantly from pinot blanc and sylvaner (24 percent of each), with gewurztraminer contributing its mild, savory spice—fennel seed and caraway—and riesling its fine, mineral-tinged line of acidity. *Frederick Wildman and Sons, NY*

Leone di Castris \$15
2010 Salento Messapia Verdeca (89 points, Italy) The influence of ancient Greece on the viticulture of Enotria is apparent in this otherworldly white. Give yourself a moment to acclimate to the flavors, to the citrus-pith bitterness, the acacia and toasted-wheat scents of lees. Layers of flavor develop, from tart lemon to green olive and roasted fennel. It has the texture and depth to match grilled seppie. *Winebow, NY*



Angeline \$15
2011 Santa Barbara Cty. Reserve Chardonnay (88 points) Here's a classically styled Central Coast chardonnay with a friendly price tag, its energetic lemon and caramelized pineapple flavors forming an intense core of fruit. It shows plenty of oak, too, but the fruit wins in the end. For ginger chicken. *Martin Ray Winery, Santa Rosa, CA*

Plantagenet \$15
2011 Great Southern Omrah Sauvignon Blanc (88 points, Australia) A delicate white for pan-roasted sole, this has clean lemongrass notes and a little capsicum spice. It's simple, juicy and refreshing. *Old Bridge Cellars, Napa, CA*

Tramin \$15
2011 Alto Adige Chardonnay (88 points, Italy) A pale and creamy white, parallel to a Mâconnais wine, this has cool, earthy mineral tones and savory flavors of wheat. It's satisfying and brisk, a wine to chill for summer aperitifs. *Winebow, NY*

ROSE

Charles & Charles \$12
2011 Columbia Valley Rosé (88 points) Clean and fresh, this simple pink is composed mostly of syrah, lending the juicy middle of its flavors of red cherry and strawberries. Perfect for barbecue. *Charles & Charles, Mattawa, WA*



Villa Wolf \$12
2011 Pfalz Pinot Noir Rosé (88 points, Germany) Soft and round, this wine's cherry flavors have a delicate spice. For cured sausages. *Loosen Bros. USA, Salem, OR*

Anthony Road \$13
2011 Finger Lakes Cabernet Franc Rosé (89 points) This forward pink leads with strawberry scents accented by a hint of orange zest. The brisk red-cherry flavors are



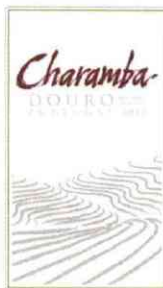
ideal for sipping on a summer evening. (400 cases) *Anthony Road Wine Co., Penn Yan, NY*



Acrobat \$13
2011 Oregon Rosé of Pinot Noir (87 points) Saline and broad, with scents of sour strawberry and flavors that feel substantial, this is a rosé to chill for an aperitif. (3,500 cases) *King Estate Winery, Eugene, OR*

Clos Clémentine \$15
2011 Côtes de Provence Rosé (90 points, France) St. Helena-born Steve Veytia, Bordeaux winemaker Thomas Capedeville and Pierre Arosteguy, the owner of a 137-year-old épicerie in Biarritz, collaborate on this fresh, firm Provençal rosé. A blend of roughly equal parts tibouren, cinsault and grenache with 10 percent syrah, it's fragrant and light, the sweetness of the cherry fruit countered with a pleasantly bitter almond and herbal tone. Pack some ham sandwiches and set out for a picnic. *Domaine Select Wine Estates, NY*

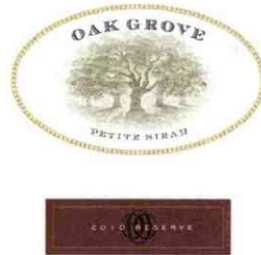
RED



Aveleda \$8
2011 Douro Charamba (88 points, Portugal) A clean Douro red with simple blackberry fruit and liqueur-like scents, this hints at sweet strawberries in the end. Whether you drink it on its own or serve it with lamb stew, it's a super value. *Aveleda, Pawtucket, RI*

Cramele Reca \$8
2011 Dealurile Munteniei Werewolf Pinot Noir (86 points, Romania) This is a little sweet and a little bitter, like eating a ripe grape with a green stem still attached. That freshness is part of its charm, along with frisky acidity that keeps it light. *Tri-Vin Imports, Mount Vernon, NY*

Columbia Crest \$8
2010 Columbia Valley Two Vines Merlot-Cabernet (85 points) Dark, plummy fruit is spiced by the candied caramel tones of oak. The tannins need air; decant for a steak. *Columbia Crest Winery, Paterson, WA*



Oak Grove \$8
2010 California Reserve Petite Sirah (85 points) Saturated with fruit, this is framed by peppery spice and green-edged tannins that keep it fresh. Put it at the end of a prime rib buffet, where its juicy grip will shine. (3,000 cases) *Oak Grove Vineyards, San Martin, CA*

Conquista \$9
2011 Argentina Oak Cask Malbec (88 points, Argentina) Impressively elegant for

the price, this malbec is fresher, tarter and spicier than most modern versions. Juicy and vibrant with a smooth texture, it calls out for empanadas. *Prestige Wine Group, St. Paul, MN*



Vini \$9
2011 Thracian Valley Veni Vidi Vici Pinot Noir (87 points, Bulgaria) Cherry-bright and herbal, this is light and fresh, a thirst-quenching pinot at a great price. *Bulgarian Master Vintners, Sonoma, CA*

Don Rodolfo \$10
2012 Cafayate Valley Viña Cornejo Costas Tannat (90 points, Argentina) This is a fresh style of tannat, aged for a year in



stainless steel. The flavors come at you out of darkness, but it's not black; just super tannic. And mouthwatering. There's some minerality that emerges in the finish, along with a red note, like persimmon. Decant it for a thick-cut pork chop. *Cabernet Corp., Novato, CA*



José Maria da Fonseca \$10
2009 Península de Setúbal Periquita (90 points, Portugal) One of the best vintages of Periquita in recent memory, this is a tight black wine with hints of mouthwatering red fruit. Scents of framboise, clover and orange zest add to the savory complexity. For Azeitão cheese. *Palm Bay Int'l., Boca Raton, FL*



Herdade do Esporão \$10
2010 Alentejano Monte Velho (88 points, Portugal) A rustic Alentejo red, this wine's saturated flavors and graphite mineral notes give it a cool feel. It bristles with spicy funk around the edges. Pour it with braised trotters. *Aidil Wines & Liquors, Newark, NJ*

Snoqualmie \$10
2009 Columbia Valley Whistle Stop Red (88 points) A cabernet-merlot blend, this is grounded by dark plum flavors, with a line of tobacco leaf that brings the fruit into nice detail. Impressive complexity for the price. *Snoqualmie Vineyards, Paterson, WA*

Château Lamargue \$11
2009 Costières de Nîmes Les Grandes Cabanes Syrah (92 points, France) Campari purchased 210 acres of vines in 2001 and hired Rhône winemaker Jean-Luc Colombo to manage this winery. Their syrah shares the lushness and polish associated with Colom-

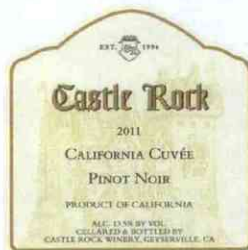
bo's touch, the wine dark, silken and expansive. While it's concentrated, it manages to feel airy and supple, with herbal and game notes that make it palate whetting. *Palm Bay Int'l., Boca Raton, FL*

Godella \$11
2010 Bierzo Viernes Mencía (91 points, Spain) At first this may seem lightweight and simple, but consider how it evolves in the glass. Its structure grows increasingly tense, edged with a cut of acidity and tart cherry flavors. A refined approach to Bierzo's reds. *Europvin USA, Van Nuys, CA*



Bogle \$11
2010 California Petite Sirah (87 points) Going beyond the simple grappiness of most entry-level petites, this delivers savory tones of clove and dried herbs that make its posh, purple fruit feel appetizing and complete. Its grippy tannins would play best with flank steak. *Bogle Vineyards, Graton, CA*

Cartlidge & Browne \$11
2010 North Coast Cabernet Sauvignon (87 points) Scents of dried herbs and black currants sell this wine's spot-on varietal character. The fruit is mouthwatering, and oak provides savory definition without seeming intrusive. A great value to buy by the case. *Cartlidge & Browne, American Canyon, CA*



Castle Rock \$11
2011 California Cuvée Pinot Noir (86 points) Brooding and savory, this avoids the dried-fruit flavors that mar many value-priced California pinot noirs. Its fennel-like edges feel refreshing and honest, and set it up for chicken or pork sausages. *Castle Rock Winery, Geyserville, CA*

Via Wines \$12
2011 Maule Valley Chilensis Reserva Carmenère (90 points, Chile) Along with all the essential elements of carmenère—herbal aromas, softness of texture, a taste of chocolate—this manages to deliver an extra level of earthy complexity. Amazingly affordable for what the wine has to offer. *Vici Wines & Spirits, Coral Springs, FL*

Casa Castillo \$12
2010 Jumilla Monastrell (89 points, Spain) Rich with juicy raspberry flavor, this wine's charm lies at the intersection of its texture and acidity, where the fruit feels tense and energized. For jamón serrano. *Eric Solomon Selections/European Cellars, Charlotte, NC*

Columbia Crest \$12
2009 Columbia Valley Amitage Grand Estates (89 points) This blend of merlot, syrah and cabernet franc over-delivers at the price, a plush, dark plum-scented wine with sweet oak accents. The flavors are cool and fine, the tannins possessing a peppery bite that screams for a charry cut of meat off the grill. *Columbia Crest Winery, Paterson, WA*

Via Wines \$12
2011 Colchagua Chilensis Reserva Cabernet Sauvignon (89 points, Chile) Decant this and you'll find that the scents of oak and dark spices recede, allowing the vibrant flavors of red cherries and strawberries to show clearly. It finishes crisp. For burgers off the grill. *Vici Wine & Spirits, Coral Springs, FL*

Marrenon \$12
2010 Luberon Grande Toque (88 points, France) Dark and herbal, this has sappy black currant fruit with notes of licorice and star anise. A ferrous minerality laces through the finish, giving it structure and force. *USA Wine Imports, NY*

Streda Belvedere \$12
2011 Chianti (88 points, Italy) Scents of pepper and black tea add a light complexity to this wine's gentle, pleasantly sweet fruit. The softness of the texture brings merlot to mind, while the lithe feel and orange-zest volatility tie it to sangiovese. Clean and particularly impressive at the price. *Creative Image Marketing, Grand Prairie, TX*

Underwood Cellars \$12
2010 Oregon Pinot Noir (88 points) Scents of pine fronds and juicy plum give way to clean, brisk, black cherry flavors. The texture is chewy, the flavors persistent. For Korean barbecue. *Union Wine Co., Tualatin, OR*

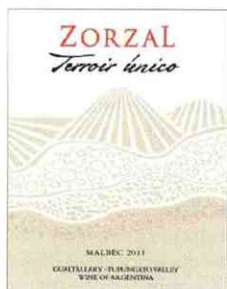


Waterbrook \$12
2010 Columbia Valley Cabernet Sauvignon (87 points) Scents of evergreen and black pepper provide a lean frame to this brisk, plummy cabernet. For a burger. *Waterbrook Winery, Walla Walla, WA*

Windmill Estates \$12
2010 Lodi Old Vine Zinfandel (87 points) As glossy as a late summer blackberry, this zin's exuberance speaks to Lodi's sun-baked earth. While plush and concentrated, its sleek tannins are tight enough to hold the fruit in place. There's also some old-vine complexity to the flavors, suggestive of dried rose petals and herbs. For a chicken roasted with garlic and rosemary. *Windmill Estates, Lodi, CA*



Taltarni \$13
2009 Victoria T Series Shiraz (92 points, Australia) Smooth and supple, this wine is polished on the surface so there are no apparent edges, its black fruit and tannins feeling as long and curved as a Modigliani sculpture. There's tension underneath, a spice that keeps driving forward through the sleek surface, ready to lift the flavors of a steak. *Clos du Val Wine Co., Napa, CA*

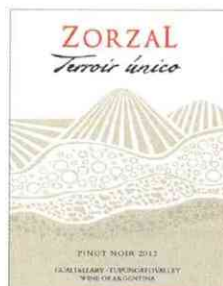


Zorzal \$14
2011 Tupungato Terroir Unico Gualtary Malbec (92 points, Argentina) A clear expression of the calcareous soils of Gualtary, this malbec has a chalk line distinguishing its texture, as well as fresh scents of violets and herbs. There's a core of red cherry flavor to focus the wine on its fruity, juicy side. A simple red with a great sense of place. *Brazos, NY; Delectatio Wines, Magnolia, TX*



Las Rocas \$14
2009 Calatayud (90 points, Spain) The mix of almond, dried fruit and earth notes give a certain air of mystery to the aroma of this wine. The palate is taut, with a fine layer of tannins and firm acidity that padlocks the flavors for now. Give it time in a decanter to open and serve with charcuterie. *Las Rocas USA, Hayward, CA*

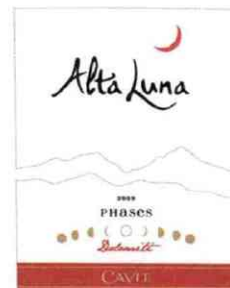
Sucesores de Manuel Piquer \$14
2010 Cariñena Lelia Garnacha (90 points, Spain) The red fruit scents of this wine combine with earthy flavors in a sort of youthful playfulness. Delicious in its unadulterated fruit, this is structured enough to serve with charcuterie. *Frontier Wine Imports, Dover, NJ*



Zorzal \$14
2012 Tupungato Terroir Unico Gualtary Pinot Noir (90 points, Argentina) This pinot seems simple at first, with scents of strawberries and fresh flowers that flood the mouth, tasting of red fruits freshly crushed. Then earthy and spicy notes turn the wine toward greater complexity, while the firm tension of the structure surrounds all the juicy flavor. *Brazos, NY; Delectatio Wines, Magnolia, TX*

Mustiguillo \$14
2011 Vino de la Tierra el Terrerazo Mestis (89 points, Spain) This blend has toasty barrel scents as well as juicy, ripe blueberry flavors. Earthy notes in the tannins add to the wine's complexity. *Eric Solomon Selections/European Cellars, Charlotte, NC*

Alexander Valley Vyds. \$14
2010 California Temptation Zinfandel (88 points) This is a straightforward, satisfying zin. Lean but in no way insipid, it offers plenty of dark spice and tangy fruit. Buy it by the case as a crowd-pleasing red. *Alexander Valley Vyds., Healdsburg, CA*



Alta Luna by Cavit \$14
2009 Dolomiti Phases Rosso (87 points, Italy) A blend of teroldego, lagrein and merlot, this is peppery and full-bodied, a rich, tobacco-scented red to serve with burgers off the grill. *Palm Bay Int'l, Boca Raton, FL*



Finca El Encinal \$15
2010 Ribera del Duero Crianza Single Vineyard (94 points, Spain) Pay no attention to the toasted-oak scents that introduce this wine, because they soon leave the scene. Fix your attention instead to the generosity of its fruit, voluptuous and smooth. It is a complex wine, richly layered in flavors (some closer to meat than fruit) and with a density that traps and wraps in a lovely way. Finca El Encinal is a project from the traditional bodega Franco Españolas de la Rioja. *Vision Wine & Spirits, Secaucus, NY*

Domingo Molina \$15
2011 Valle de Cafayate Hermanos de Domingo Molina Cabernet Malbec (92 points, Argentina) Along with seductive flavors of black cherries and mineral notes, this powerful wine has intriguing black tannins with notes of coal. That vast tannic structure is capable of carrying the wine's weight, the



fruit grown at an altitude of more than 6,500 feet. *Vine Connections, Sausalito, CA*

La Posta \$15
2011 Mendoza Cocina (91 points, Argentina) A blend of 60 percent malbec with equal parts of syrah and bonarda, this has notes of violets and ripe cherries over an earthy minerality. While it's a middleweight, the tension in the structure gives this the power of a heavyweight boxer. *Vine Connections, Sausalito, CA*

Finca Vides Torcidas \$15
2011 Mendoza Malbec (91 points, Argentina) Juicy and rich, this is packed with black

cherry and violet flavor. The texture honors malbec's soft tannins and is equally rich in acidity. Perfect for empanadas. *Sherbrooke Cellars, Scarsdale, NY; Massanois Imports, Washington, DC*

Château Beauchêne \$15
2011 Côtes du Rhône Grande Réserve (90 points, France) The lushness of this wine's purple plum fruit quickly overcomes the scent of oak; a bit of white-pepper spice and vibrant acidity join in to add freshness and lift. Off of 30- to 50-year-old vines in Orange, it's hedonistic, a match for suckling pig. *Perfecta Wine Co., Manchester, NH*

Chateau des Charmes \$15
2009 Niagara-on-the-Lake Cabernet Franc (90 points, Canada) If you like cru Beaujolais, buy this by the case. It has a similar contrast of juicy fruit, earthy minerality and bright, brisk acidity, only here the flavors are very franc: conifers, black currants, cool blueberries and black pepper. It's seamless and fragrant, ready for a duck leg or a tangy crottin. *Specialty Cellars, Santa Fe Springs, CA*



Marqués de Cáceres \$15
2008 Rioja Crianza (90 points, Spain) Fragrant with violets and black cherry fruit, this takes time to move beyond its clean lines toward something more emphatically earthy. Air brings a stoniness to the structure, while the wine seems blacker, with the assertive precision of a flamenco dancer's heel. *Vineyard Brands, Birmingham, AL*

Meli \$15
2011 Maule Valley Carignan (90 points, Chile) Rich in wild berry flavor, this carignan delivers a taut and firm texture with tannins that will cut through grilled sausages. A country wine at a terrific price. *Global Vineyard Importers, Berkeley, CA*

Bodega NQN \$15
2012 Patagonia Malma Finca La Papay Malbec (90 points, Argentina) Both long and concentrated, this has a rich sweetness of very ripe fruit, a silkiness that is seductive and makes it tremendously drinkable. And yet it's also detailed, unfolding flavors of violets and spices. An excellent display of what southern Argentina's vineyards can do. *Vias Imports, NY*

Casa de Santar \$15
2010 Dão (90 points, Portugal) Dark and brooding when first opened, this develops into a cherry-rich red with floral scents. A pretty Dão and a super value. *Tri-Vin Imports, Mount Vernon, NY*

Flor de Viseu \$15
2009 Dão (90 points, Portugal) This layers cherry scents over silky red fruit and meaty





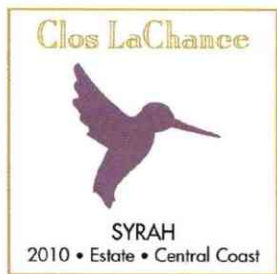
spice. The structure is tight, the flavors generous with dynamic complexity. A savory red for duck sausages. *V.O.S. Selections, NY*

Dit Celler \$15
2010 Montsant Cabirol (89 points, Spain)
Steal this Montsant. For \$15, it offers ripe red fruit, spice, a little earthiness, all in a tight structure. A juicy wine for braised beef. *Valkyrie Selections, San Francisco, CA*

William Cole \$15
2011 Casablanca Valley Columbine Special Reserve Pinot Noir (89 points, Chile)
A ripe pinot with sweet fruit balanced by taut tannins, this is set to chill for grilled salmon. *Global Vineyard Importers, Berkeley, CA*

Bridgman \$15
2010 Columbia Valley Syrah (88 points)
This buxom syrah leads with scents of unsweetened chocolate and blackberries. It has the texture of flourless chocolate cake, with which it shares its taste. (950 cases) *W.B. Bridgman Cellars, Walla Walla, WA*

Michele Chiarlo \$15
2010 Barbera d'Asti Superiore Le Orme (88 points, Italy) Tight and spicy, this has barbera's acid-driven funkiness of grilled mushrooms and bright strawberry notes—for mushroom pizza. *Kobrand, Purchase, NY*



Clos LaChance \$15
2010 Central Coast Estate Syrah (88 points) This delivers a lot of distinct syrah character for the price: dark blackberry fruit, a meaty scent, a peppery bite. It's brisk rather than fat, with fine tannins and persistent flavor. For grilled spare ribs. (1,527 cases) *Clos LaChance Wines, San Martin, CA*

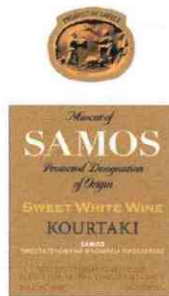
Clos LaChance \$15
2009 Central Coast Merlot (88 points) Beyond this wine's initial blast of coconut, there's a fine merlot. A dose of cabernet franc draws an appetizing herbal line through the wine, and the fruit stays fresh and crisp. It would make a spot-on by-the-glass pour at

a steakhouse. (2,805 cases) *Clos LaChance Wines, San Martin, CA*

Castello Monaci \$15
2011 Salento Maru Negroamaro (88 points, Italy) Tar and roses meld in an intriguing scent, this wine's flavors lasting with the red glow of pomegranate. A substantial red with transparency to its flavors and liveliness in the finish, it would be delicious with the wood-oven char on a wild mushroom pizza. *Frederick Wildman and Sons, NY*

DESSERT

Waterbrook \$12
2010 Columbia Valley Late Harvest Semillon (90 points) Delicate and fresh, with demonstrative fruit accents that range from pear and peach to roasted apple, this dessert wine has a clean persistence. Its hint of sweetness doesn't go too far, making for an ideal pairing with something that's not too sweet—say, a lemon-scented polenta cake. *Waterbrook Winery, Walla Walla, WA*



Kourtaki \$14
Muscat of Samos (88 points, Greece) Deep gold, this plays slightly bitter notes of candied orange peel off the sweet honey notes, a whiff of jasmine adding delicacy. It ends cleanly, suggesting a match with soft cheeses as well as fruit desserts. *Nestor Imports, NY*



King Estate \$15
2011 Oregon Signature Collection Vin Glacé Pinot Gris (89 points) Scents of saffron and apricot give this brisk sticky an exotic front. It has plenty of acidity coursing through it, ready to go up against an apricot tart. *King Estate Winery, Eugene, OR* ■