

January Wine Bargains

White Wines:

Maison Legrand Sauvignon Blanc, 2013, South West, France **\$10**

This big, luscious Sauvignon from the area around Cognac bursts with citrus-tinged white peach aromas. This suave, medium-bodied, satin-textured wine is packed with gooseberries, minerals, flowers, and candied grapefruit rinds. It is a top-flight value that is fabulous with Roast Chicken.

Bodegas Naia "Las Brisas" Blanc, 2013, Rueda, Spain **\$15**

Las Brisas is a blend of 50% Verdejo, 30% Viura, and 20% Sauvignon Blanc raised in stainless steel. Medium straw-colored, it offers an amazingly complex perfume for its humble price. Aromas of fresh herbs, spring flowers, baking spices, and white peach lead to a ripe, concentrated, nicely balanced wine that way over-delivers for its price point.

Lion's Lair Chenin Blanc, 2013, Swartland, South Africa **\$15**

Lovely aromas of lime, mint, pineapple, Bosc pear and honeydew melon lead to a generous, richly textured palate with underlying notes of almond, and on the finish a hint of pineapple and peach pit. The finish here is bracing yet luscious.

Lismore Range Reserve Chardonnay, 2013, South Eastern Australia **\$10**

With wonderfully intense tropical aromas of passion fruit, guava, pineapple and a touch of cedar, The Lismore Range Chardonnay is a delicious, fruit-forward style. There's nice crisp acid on the medium to full bodied palate, and the finish has notes of minerals, white peaches, nectarines, and melons.

Red Wines:

Coppola Votre Sante Pinot Noir, 2013, California

\$13

Winemaker Corey Beck says, "Our Pinot Noir presents a bright garnet red color and flaunts an alluring fragrance of fresh raspberries and rose petals followed by juicy impressions of pomegranate, cherries, and anise. Notes of sandalwood emerge on the finish as does a hint of tea leaves. This is a light, flowing wine with a gentle sweetness, soft tannins and an elegant texture. The finish is clean and fresh. This excellent vintage is intensely aromatic and flavorful. Pairs beautifully with grilled salmon, roasted pork or butternut squash atop mixed greens."

Quinta do Crasto Flor de Crasto, 2012, Douro Valley, Portugal

\$15

"It has a Beaujolais-like feel to it, fragrant, fruity, easy and delightful..it is fresh, exuberant, gloriously flavorful and easy to drink with a bit of a chill (it tends to show better around 60 degrees Fahrenheit). This is no wimp, by the way. It comes in at 14% alcohol. Drink it fresh as it will not reward aging."

Domaine Mignan Grenache Syrah, 2011, Languedoc, France

\$10

From hillside vineyards, this blend of Grenache & Syrah delivers teeth staining, rich yet refreshing flavors of blackberry, current, smoke, & crushed stone. It's amazing with duck, lamb, or eggplant.

Corellana Camara Tempranillo, 2012, Navarra, Spain

\$14

Pure strawberry and black cherry notes with hints of licorice and tobacco leaf jump from the glass of this dark ruby/purple-tinged, medium-bodied wine. Essentially a Tempranillo fruit bomb, it is pure, delicious and an incredible value!

Taja Monastrell, 2013, Jumilla, Spain

\$9

Purple-colored and exceptionally fragrant, the nose gives up notes of underbrush, mineral, spice box, and blueberry. Round, smooth, and easy-going on the palate, this wine would make a first-class match with paella. Drink it over the next three years.

Guidi del Carmine Montepulciano Riserva, 2010, Abruzzi, Italy

\$14

This Montepulciano Riserva is a big super-ripe, jammy wine bursting with fruit. It retains some of its rustic edges as well with notes of leather and earth. This Montepulciano will make a great house wine and is an excellent choice for casual drinking over the next few years.

Los Medanos Malbec, 2013, Mendoza, Argentina

Organically Farmed!!

\$14

Cedar, cherry blossom, lavender, spice box, and black cherry aromas set the stage for a layered, lengthy, concentrated Malbec that is an excellent value likely to provide enjoyment through the next several years. It works perfectly with roast beef and barbecue.

Corral de Piedra Cabernet Sauvignon, 2013, Mendoza, Argentina

\$13

The nose is dominated by toasty oak aromas and notes of boysenberry, red currant, and black raspberry. This is followed by a medium to full-bodied wine with excellent depth and plenty of red and black fruit flavors. There is enough well concealed tannin to support 3-5 years of further development in the bottle. A nice rib eye steak would match amazingly well.