



"Liquid Gems"

Virtually every week I have the privileged opportunity to taste new wines from our country and from around the world. I'm continually amazed by the diversity and overall quality of these wines. Whether it's coming from old world countries and done in ancient styles or from new world regions crafted with a modern twist many of these wines over deliver. Good wines are varietally correct. They are balanced and have character and ultimately speak of the place they come from. Throw in a couple more attributes and you have some liquid gems. The selection of wines in this newsletter will accompany a myriad of foods and make great sippers all on their own. I have put in a new wine from California's Santa Barbara County. This region is starting to make some fabulous Sauvignon Blanc, Chardonnay and Pinot Noir. Sea Glass Sauvignon Blanc is outstanding for under 15 bucks. Chatter Creek is a new producer for us and if you enjoy Pinot Gris and red blends check this winery out. For all you lovers of Argentina Malbec check out Triventos Amado Sur. This Malbec blend is mind blowing for under 15 bucks. I've also thrown in a killer value red from Rioja Spain. The wine is made from the Graciano grape and a fun wine for people looking for something different and off the beaten path. One of my favorite desert wines from Italy is a Recioto Di Soave. We just received a new one in the last couple by Ca'Rugate. This is a real meditation wine that speaks of antiquity with each sip. I truly hope you find your own personal gem within the bunch.

1) Sea Glass Sauvignon Blanc 2010, Santa Barbara County, California
- The wine has a radiating greenish light yellow color. Heady aromatics of lemon, lime and citrus float into the air. Flavors of ripe tangerine and gooseberry fill the palate with crisp clean acidity. A

real steal for the money! Pair with shrimp scampi, scallops or with Ahi tuna tacos.

2) Chatter Creek Pinot Gris 2010, Columbia Valley, Washington State - Gordon Rawson worked for Columbia Winery as Cellarmaster for almost a decade. While there he had the opportunity to learn from Master of Wine David Lake. Gordon now has his own winery Chatter Creek and does limited production wines. The wine displays a light golden color. Aromas of pear, apple and a hint of spice fill the air. Flavors of more ripe apples and baked pears fill the mouth with a nice crispness from the acidity. Pair with baked Salmon, Brie cheese or light pasta dishes with butter or white sauces. Very refreshing just as a sipping wine.

3) Rio Madre Graciano 2010, Rioja, Spain - Here is a real bang for the buck coming from the famous region of Rioja in Spain. The Graciano grape typically has been used with the Tempranillo to add complexity and aromatics. These old vines show us that the grape is capable of making fabulous wine all by itself. The wine has a deep dark ruby red color. Aromas of cherry, spice and licorice fill the glass. Succulent flavors of black berry, cassis and more spice coat the palate in a velvety mouth feel. The wine is lighter than a Cabernet Sauvignon but weightier than some Pinot Noir. Lots of wine for the money! Pair with pork tenderloin, Manchego cheese, medium rare Tri-Tip slices or just by itself.

4) Trivento Amado Sur 2009, Mendoza Argentina - The wine is a blend of 73% Malbec, 15% Bonarda and 12% Syrah. The Bonarda softens the wine and makes it juicier. Syrah adds spice, color and structure. The wine has a dark violet and red color. Aromas of dark cherry, raspberry, clove and vanilla float out of the glass. Flavors of plums, pepper and cocoa fill the mouth with a velvety texture. Nice length on the finish. Superb wine for the money. 90 pts Wine Spectator. Pair with leg of lamb, rib eye steak, aged Parmigiano - Reggiano or sip on its own.

5) Ca' Rugate La Perlara Recioto Di Soave 2008 - The wine is a Recioto Di Soave. Recioto means ears and Soave is the village. These wines are made with the Garganega grapes which are dried for 6 to 7 months (passito method). This concentrates the sugars and makes for a great dessert wine. The wine has a gorgeous golden color. Aromas of figs, nuts and spices fill the air. Complex flavors of stone fruits, dates, spice and more figs sing on the palate with a nice sweetness. Superb balance and structure with a super long finish that lingers on and on. A true meditation wine that keeps evolving over and over with each sip. A vino di meditazione! Pair with crème brûlée,

Gorgonzola, tart or just as a sipper.

Happy New Year!
Sommelier
Jeff Anderson