



WESTSIDE LIQUOR WINE NEWSLETTER



Westside Liquor Wine Newsletter

March 2012

"Red Lovers Must Try List"

This month's wine newsletter is dedicated solely to red wines. I recently tasted five outstanding reds that over deliver the goods and can be had from 15 to 30 bucks. These wines all have depth, complexity and character that usually you find in more expensive bottles. The wines are all drastically different in styles so there should be a favorite for you in one of these or multiple bottles. Year after year I find that the quality of wine keeps getting better and this rings true for Old World producers and New World producers. A couple of these producers will be familiar to you, but the wines are more limited in production or distribution. The other three wineries are more boutique and come from Spain and Italy. If you are not familiar with a certain region or grape please don't let this stop you from exploring. There are so many tasty gems we get in every week or monthly that just might be your new favorite. Most people have never heard of the Bobal grape from Spain, but this one I've included is on par with wines triple its price tag. Columbia Crest is a household name but there H3 Les Chavaux blend is a hard to get wine that definitely has the makings of a blend well beyond its price. The famous regions of Piemonte and Rioja are also represented and of course since I've included a Big Red Zinfandel, California is present. Of all the wines I taste throughout the year there are only a small percentage that ever make the newsletter. I try to hand pick the best of the best in there price range and only wines with QCC. Quality, Character and Complexity.

1) Pasion de Bobal 2009, Spain - The grape is the Bobal and is being sourced from the region of Utiel-Requena in Eastern Spain. The winery was just established in 1995 but in a short time has started making superb wines. The vine age is 25 to 60 years and the wine sees 6 to 8 months in 100% French oak. The wine displays a dark red color with some purple tints. Exploding aromatics of raspberries, strawberries and spice jump out of the glass. Already I'm starting to be amazed by this wine. Flavors of cassis, licorice and some more red fruits coat the palate in a lush style. Nice toasted oak notes complete the finish. Long and complex with tons of character. This is a lot of wine for the money!

Pair with grilled pork loin, rare roast beef or Manchego cheese.

2) Four Vines Maverick Zinfandel 2009, California - This producer always excels with old vine Zinfandels from California. The grapes for this wine are sourced from the famous Grandpere vineyard(100-plus-year old vines) and from the Deaver and Linstead vineyards(40-year old vines). The wine is nice and jammy but has a finesse and elegance that sometimes is absent from Zins from California. Deep dark cherry color radiates in the glass with aromas of blackberry, spice and pepper. Velvety flavors of black cherry, spice and vanilla fill the mouth with a nice long finish on the end.

Pair with grilled turkey, chorizo or chili.

3) Columbia Crest H3 Les Chavaux 2009, Washington State - The H3 stand for Horse Heaven Hills. This is the region the winery is sourcing their grapes for the wine. It lies south of Yakima Valley and is becoming a hot bed for fantastic grapes from the state. Les Chavaux means "the horses" and this wine definitely takes you for a nice ride. The wine is a blend of Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc and Malbec. The wine displays a radiating dark red color with heady aromatics of blueberries, leather and anise notes. Succulent flavors of more dark fruits, chocolate and nuts come alive on the palate. Give this one some breathing time and the mocha really comes out on the finish. This wine was only available at the winery until recently. Tons of vino for the money!

Pair with grilled rib eye, blue cheese burger or aged white cheddar.

4) Bodegas Dinastia Vivanco Crianza 2008, Rioja Spain - The Vivanco family has been producing wine in Spain for four generations. This wine is an incredible example of what a Crianza

from Rioja can become. A Crianza typically from this region will see one year in oak and one year in bottle. This one has over 16 months in oak and a year in bottle before release. The style borders on the modern with a hint of traditional on the nose. Aromas and flavors of sweet plums, blackberries, toast and a hint of sweet vanilla coat the mouth in a silky texture. Very elegant with superb balance. A must try for lovers of good Rioja.

Pair with grilled chicken, spicy pork tenderloin or some sausages off the grill.

5) Andrea Oberto Vigneto San Giuseppe Barbera D' Alba 2010, Piedmont Italy - The grapes for this wine are all sourced from estate vineyards in the village of La Morra. The wine is 100% Barbera and I consider it one of the great values coming from the region. Aromas of black cherry, red currant and earthy tones fill the air. Flavors of more currant and cherry with vibrant mouthwatering acidity dance on the palate. Great structure and made for food.

Pair with fresh pasta in a red sauce, stuffed manicotti or veal parmigiano.

Hope you give them a taste!

Sommelier Jeff Anderson