

February Wine Bargains

Sparkling & White Wines:

___ Villa Jolanda “I Love You” Extra Sec Spumante, NV, Italy

It's February and there's love in the air. Why not give that special Valentine (or valentines) on your list a bottle that tells them how you feel about them? It's a significant step up from those crappy candy hearts we used to give out. The wine is fresh and fruity with lovely notes of pink grapefruit and white peach. \$13

___ Borgo M Pinot Grigio, 2015, Delle Venezie, Italy

This is not your average PG-it's got some stuffing! Crisp like you'd expect, but has a full mid-palate weight and great minerality like the elements found in the \$20-30 range Pinot Grigio's from Friuli, which is Italy's top zone for whites. Bartlett pear, lime and green melon flavors with perfect precision and balance. \$12

___ Huber Gruner Veltliner, 2014, Burgenland, Austria

A bottle to drink and a cup to cook with. Drinking Gruner is like skipping barefoot through your garden in the spring. Aromas of fresh herbs, sweet snap peas, lemongrass and iris. Bright and fresh it pairs perfectly with fresh seafood. \$15 / liter

___ Chateau La Tour de Beraud Blanc, 2015, Costieres de Nimes, France

The flavors in the glass are equally fruity (yellow plum) and floral (honeysuckle). Lovely rich textured with a beautiful perfume, it's unctuous and delicate at the same time. Grenache Blanc, Roussanne, & Marsanne. Yum. \$14

___ Terra Savia Chardonnay, 2015, Mendocino, California Organic!

This organically farmed unoaked Chardonnay is lively and bright, with flavors of lemon zest, white peach and ripe yellow apple with a hint of pineapple. This style of Chardonnay has a natural affinity with salmon and chicken. \$15

Red Wines:

____ Marc Cellars Pinot Noir, 2014, California

From warmer vineyard sites in California, this Pinot has fragrant cranberry and red raspberry aromas that carry through to the palate. Fruit forward in style, this Pinot Noir is jammy with notes of green tea, cedar and spice with a silky smooth finish. \$14

____ Aplanta Red, 2015, Alentejano, Portugal

We still think Portugal is one of the best places on the planet to get amazing wine values. A blend of 70% Aragones (aka Tempranillo) and 30% Alicante Bouschet, it has a dark garnet tinged purple color with a nose of lush blueberry, plum and red cherry aromas, overlaid with slate mineral. On the palate, a core of red cherry and blueberry fruit is wrapped with hints of fresh tobacco, black pepper and spice. Plush and refreshing all at once." \$9

____ Marchesi di Barolo "Servaj" Dolcetto, 2014, Piedmont, Italy

Servaj (pronounced: Ser-vai) is Piedmontese dialect, for both "wild and "creative", this Dolcetto has flavors of ripe plum and Rainier cherry with a hint of leather, cigar box and mineral. Fantastic with pasta & pizza. \$14

____ Domaine La Croix Belle Syrah, 2015, Languedoc, France

Akin to a more serious style of Cotes du Rhone, this Syrah is deep ruby/purple-colored, peppery, earthy, cassis-scented with nice grip and a broad shouldered finish. It will definitely hold in the cellar for a few years. Delicious now with burgers and barbecue. \$14

____ Murphy Goode Red Blend, 2012, California

A kitchen sink blend of Zinfandel, Merlot, Petite Sirah, Petit Verdot, Syrah, & Cabernet Sauvignon. Soft, rich, toasty dark red fruits that are warm and caressing. It's an easy down the gullet, Tuesday-friendly style of wine that goes great with meatloaf. \$14

____ Diamandes "Perlita" Malbec-Syrah, 2015, Uco Valley, Mendoza, Argentina

Led by the world class wine consultant Michel Rolland, this 80/20 blend has big, bold flavors of plum and pomegranate with toasty oak, mineral and vanilla notes. We love it with a big juicy steak. \$13

____ Castle Rock Red, 2014, Columbia Valley, Washington

The Castle Rock guys are experts at finding small lots of wine and creating blends. There's rarely much continuity in the availability, so we always strike while the iron's hot when we taste something amazing. It's predominantly Cabernet Sauvignon and Merlot with a splash of Syrah and Pinot Noir (huh?) in there. The result is a fruit forward, deliciously polished red with warm plum and blackberry fruit, hints of toasted oak and dusty cocoa, and a finish with some grip and guts. \$15

