

Great Wines for the Spring''

This is the time of the year to dust off the grill and crack open a new and exciting bottle of wine. Whether its steak, chicken or a slab of Salmon this list of wines will deliver the goods at prices you can afford. I threw a wide variety of wines in this newsletter so everyone could find a favorite from around the globe. From Bordeaux to Chile and in between this is a fun list to explore. If you enjoy spice and pepper don't miss the Garnacha from Spain. For all of you Cab lovers the Casa del Bosque is killer for the money. If its Bordeaux you enjoy try the great value of Chateau Cailleteau Bergeron. This is a mind blowing wine for the price! The refreshing Chardonnay from Antis will please a wide variety of wine drinkers because of its style and food friendliness. And for the lovers of red blends from California the Guenoc Victorian Claret is a steal. Also be sure to ask your friendly Westside Liquor store staff for his or her favorite wines for the grill.

1) Guenoc Victorian Claret 2007 North Coast California - Claret is the word the English dubbed the red wines of Bordeaux years ago. This wine is a blend of Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot and Carmenere. If your looking for a great red blend from California and don't want to spend tons of cash this is it. The wine is dark garnet in color and has aromas of cherry and chocolate. On the palate you get flavors of raspberry, blackberry and more mocha. Nice velvety mouth feel with a long finish. Very complex for this price!

Pair with - grilled sirloin, Parmigiano cheese or grilled pork loin.

Price - \$11.99

2) Tres Picos Garnacha 2008 Campo De Borja, Spain - Bodegas Borsao is churning out some of the tastiest bottles of wine in this area of Spain. This 100% Grenache(Garnacha) is a modern super star that will floor almost any big red wine drinker. Low yields produce a wine of incredible concentration and structure that are comparable to wines triple its price. The wine is cherry red in color. Aromas of strawberry, cherry, spice and white peppers explode into the air. Full robust flavors of blackberry, vanilla and ripe plums fill the palate with weight and intensity. Vintage after vintage this wine over delivers!

Pair with - Manchego cheese, grilled sausage or cassoulet.

Price - \$19.99

3) Chateau Cailleteau Bergeron 2005 Bordeaux, France - This wine is coming from the appellation of Cotes de Blaye which is always a spot for incredibly well price Bordeaux's. The wine has the complexity of a Bordeaux that would sell for 45 bucks a bottle and this one is a fraction of that price. Also 2005 is one of the greatest modern day vintages in Bordeaux and this wine shows that ripe, robust style. 90% Merlot and 10% Cabernet Sauvignon make up the blend. Ruby red color with aromas of smoke, plum and cedar fill the air. Flavors of cherry, blueberry and a touch of spice coat the palate in a nice earthy finish. The wine is unfinned and unfiltered so stand up for at least 24 to 48 hours before pouring. A case buy for lovers of Bordeaux!

Pair with - roast leg of lamb, aged cheddar or Camembert.

Price - \$14.99

4) Antis Chardonnay 2007, Argentina - I find that many of the Chardonnay's coming from South America tend to have a crisp mineral style to them. This makes them excellent food pairing wines and very refreshing. This 100% Chardonnay has a beautiful golden color. Heady aromas of citrus, melon and peaches fill the air. Flavors of pineapple and more citrus coat the palate with mouthwatering acidity. A serious wine for the money.

Pair with - grilled salmon, chicken breast or pasta in an Alfredo sauce.

Price - \$14.99

5) Casa del Bosque Reserva Cabernet Sauvignon 2008, Chile - Here is one of the best Cabs I've tasted for under 15 bucks in the last year. If your looking for value with this grape Chile is one country not to miss. The wines have a touch of old world earthiness with modern fruit and flare. This wine is 100% Cabernet Sauvignon and coming from the region of the Rapel Valley. Nine months oak aging rounds out the wine and gives it further complexity. Brilliant dark ruby color with aromas of black currant, raspberry and mocha. Flavors of dark fruits and vanilla explode on the tongue. Incredible length on the finish for this price. If you love Cabs don't miss this one!

Pair with - grilled burgers, grilled rib eye or with friends.

Price - \$13.99

Happy grilling and hope you taste a new favorite!

Jeff Anderson

Sommelier