



## February 4\*2\*GO Red Wine

### **2005 Castle Rock California Cuvée Pinot Noir, California – Regularly \$12.99**

Castle Rock does not employ a large staff of employees, has no elaborate facilities or real estate, and operates with a very modest promotional budget. They source their grapes from California, Oregon and Washington and are all about just making *good wine* that people can afford. This Pinot Noir has 91% Pinot Noir, 7% Syrah, 2% Petite Sirah and is sourced from select California vineyards. It is a light red wine with cherry, tea, and spice flavors. Very smooth tannins make this a nice wine to just sip and enjoy, or pair with your salmon dinner.

### **2004 Bodegas Marco Real Garnacha, Spain – Regularly \$8.99**

The up and coming wine region of Navarra borders France on the northern portion of the Iberian Peninsula and is the home of *running of the bulls*. Marco Real was started in 1988 as a group project among friends. In 1990 a new "boutique" winery was built and 200 hectares of vineyards were purchased. Marco Real also has wine-making interests in Toro and Argentina. This full-bodied Garnacha shows plenty of black cherry and clove flavors with a bit of coffee on the smooth, long finish. Don't be afraid to cellar this wine for a few years or drink now and pair with Idiazabal cheese from Spain.

### **2003 Cave de Cairanne Grand Reserve Cotes-du-Rhone, France – Regularly \$10.99**

Cotes-du-Rhone is one of the larger appellations in France, stretching along the banks of the Rhône river. Cotes-du-Rhone-Villages is a step up from the regular Cote-du-Rhone and is made from grapes grown around specific towns and held to a higher quality standard. Cairanne is the newest and most loved village. Robert Parker says, "Cave de Cairane is the best cooperative in Southern Rhone." The varietal blend of this wine is 65% Grenache (the leading grape in Southern Rhone), 20% Syrah, 5% Mourvèdre and 10% Old Carignan. It has deep red color, dusty ripe tannins and soft spices with freshly ground pepper, and vivid dark cherry fruit. How about herb encrusted pork tenderloin for dinner?

### **2003 Castello di Gabbiano Chianti Classico Reserva, Tuscany – Regularly \$19.99**

All Castello di Gabbiano Chianti are considered some of the highest-quality wines of the Chianti sub-zone of Tuscany. For their Classico Reserva they select Sangiovese grapes grown at the highest elevations of their estate. It is a rich burgundy color, with aromas of aged leather and cedar, and spiced with black pepper and nutmeg. The bold and spicy palate has softer blackberry flavors on the smooth finish. You can drink this now with prosciutto stuffed portabella mushrooms, or cellar it for another 5 years.