



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

### **2006 Stefano Farina Barbera d'Asti DOC, Piedmont** – Regularly \$7.99

Stefano Farina was an industrialist in the 1930s who switched to winemaking around the family's hometown of Como in the Piedmont Region, near the Italian-Swiss border. His sons Giancarlo, Bruno, and Gino, have inherited his love of winemaking, especially Giancarlo, who is a trained enologist. This second generation also started producing wines from Puglia and Tuscany, but it is from Piedmont that they bottle their best! All of their wines are reasonably priced and continue to receive accolades from reviewers like The Wine Spectator and Gambero Rosso. This bottling of 100% Barbera comes from the best vineyards in the Asti area and exhibits typical characteristics of most d'Asti wines: a deep ruby color which turns to maroon with age and a dry, slightly bitter finish which pairs well with pasta, spicy cheeses and red meat.

### **2004 El Coto Rioja Crianza, Spain** – Regularly \$11.99

El Coto de Rioja vinified its first grapes in 1970, and the first bottling was released in 1975. Since then, the bodega has emerged as the number-one wine brand in Spain, and is one of the top-selling Spanish wines throughout Europe. In 1996, the winery was completely overhauled with new equipment and state-of-the-art technology. The Crianza is 100% Tempranillo and has aromas of ripe strawberry and raspberry. Spending one year in American oak barrels gives the wine a powerful mid-palate and smooth finish. Drink with pork, chicken or roasted or grilled vegetables.

### **2005 Lucky Penny Red Blend, California** – Regularly \$12.99

A unique blend of Bordeaux and Rhone varietals, predominantly Cabernet Sauvignon, Lucky Penny is one of our favorite new wines. It is a full-bodied selection that exhibits a silky smooth mouth feel and explodes with red and black berry fruit aromas and flavors. From the time it spends in oak barrels, you also will detect a sweet vanilla spice on the finish, which seems to last for quite some time.

### **2005 Sebastiani Cabernet Sauvignon, Sonoma County** – Regularly \$17.99

If you have been to any of our wine tastings, or asked us for a "great value" wine, then you already know how we feel about Sebastiani! Now into their *second century of winemaking*, this family owned winery is the oldest in Sonoma and one of the most respected. Every classic grape variety grows in Sonoma County, but each has "favorite places," sub-appellations within the county where the climate, soils, elevation, exposure and vineyard practices are ideal for that variety. Through their many years of grape growing and winemaking, Sebastiani has found perfect "grape-to-site" matches and showcases them in Single Vineyard Selection Wines and Proprietary Wines. Their Sonoma County wines receive the same hands-on attention as those in the higher tiers and deliver *the best quality possible at their price*. In true Bordeaux style, they combined small amounts of Merlot, Cabernet Franc, Petit Verdot, Malbec and Petite Sirah into the Cabernet Sauvignon to give the wine balance and complexity. The finished product has a deep red color with aromas of dark fruit, tobacco and mocha. Full-bodied, with silky tannins and a hint of juicy blackberry, this wine is well balanced with flavors of cedar, raspberry and cocoa. The finish is long and well structured allowing this wine to cellar another 3-5 years. For those who want to wait, you'll be rewarded with the emergence of intense spice, leather, vanilla and chocolate flavors. Like most of you, I will NOT WAIT and plan to enjoy this wine with our next steak dinner!