



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

### **2006 Bùcaro Montepulciano D'Abruzzo, Italy - Regularly \$17.99**

In ancient Italian times, Bùcaro was a vase used to store wine, water or olive oil. Now, it's the name of a popular wine which is made from *organically grown grapes* by Dr. Giuliano Noë, the Gambero Rosso's winemaker of the year. Montepulciano grapes thrive in the compact clay and sandy soil on the hillsides (1,500 ft. above sea level) of this coastal region. Production is very limited since Bùcaro comes exclusively from a 7.5 acre site, planted with vines that are 35 years old. In September/October, the grapes are manually harvested. After fermentation, the wine is aged in small French oak barrels for 12 months, and then rests in bottle another 12 months. Bùcaro has aromas and flavors of bright cherries and spice with a dry, soft finish. Perfect for aged cheeses, pizza, pasta and even lamb.

### **2006 Cellar No. 8 Merlot, Sonoma - Regularly \$9.99**

In 1881, Italian immigrant Andrea Sbarboro relocated from San Francisco to northern Sonoma County where he not only founded the Asti Winery, but also formed an entire community around the art of winemaking. They applied traditional methods which included 100% oak barrel aging. The original Cellar No. 8 is an actual cellar at the Asti Winery where Sbarboro would age his red wine barrels. The majority of the Merlot grapes come from the vineyards surrounding the Asti winery. Merlot from the Alexander Valley adds soft tannins and rich berry flavors, while grapes from the Napa Valley contribute lush dark fruit. Always a favorite, this wine is loaded with flavors of cinnamon, cocoa, cedar and vanilla. A great value!

### **2007 Domaine Jaume "La Friande" Côtes-du-Rhône - Regularly \$12.99**

Henri Chauvet was the creator of the original recipe for "croquettes" but was more interested in making wine than in cooking! Henri fought to help Vinsobres become classified Cotes du Rhone Villages in 1957. It was then classified as Cotes du Rhone Villages Vinsobres in 1967 and obtained the local appellation Vinsobres in 2005. Pierre Jaume, Henri's son-in-law, started the estate. His son Claude then took over in the 60's and produced wines that were considered the best in the area. The grandsons are now in charge and the estate has grown to be the largest in Vinsobres. "La Friande" (meaning "easy") is a blend of 85% Grenache, 10% Syrah and 5% Carignan from 10-15 year old vines. It is fruity, vivacious and easy drinking, just as the name suggests. Great with grilled pork, burgers, or heavy salads.

### **2006 Annabella Cabernet Sauvignon, Napa Valley - Regularly \$15.99**

Michael Pozzan's family has been making wine since the 1800's in Piedmonte, Italy. His grandparents owned 35 acres of Zinfandel in Healdsburg where Michael spent many summers helping and learning. His Annabella line is a collection of wines that are sourced from premium vineyards throughout the Sonoma and Napa Valleys. Named in honor of Michael's grandmother, they include a Cabernet Sauvignon, Merlot, and Chardonnay. These wines represent not only quality, but value as well. This 100% Cabernet has wonderful blackberry fruitiness with rich earthiness, soft oak and a hint of anise. Keep in mind that the Annabella wines are a limited production so be sure to keep some on hand.