



March 4*2*GO Red Wine

2006 Sebastiani Vineyards Pinot Noir, Sonoma Coast – Regularly \$17.99

Mary Ann Cuneo, daughter of August and Sylvia Sebastiani has been very involved in the winery since 1980 and became President in 2001. To honor their family's *over 100 years of winemaking in Sonoma*, Mary Ann, with her husband Richard and son Marc, have renewed their family commitment to quality. Winemaker Mark Lyon has been with Sebastiani since 1979 and is skilled at identifying the best areas within Sonoma for each varietal. Their estate vineyards in Carneros, select Sonoma Coast vineyards near Cotati and the Dutton Ranch in the Russian River Valley are the source for this vintage of their Pinot Noir. It has a beautiful medium to dark garnet color with dried cherry, strawberry compote, vanilla and mocha aromatics. The flavor is balanced between juicy, cherry like fruit and toasted oak. This Burgundian styled Pinot Noir has finesse and finishes with lively acidity, firm tannins and well-integrated oak.

2006 Di Lupo Chianti DOCG, Italy - Regularly \$10.99

Chianti comes from the Chianti region of Tuscany which is divided in seven sub-areas: Classico, Colli Aretini, Colli Fiorentini, Colline Pisane, Colli Senesi, Montalbano and Rufina. The differences in style of Chianti between these regions are immense, and even within a region, Chianti can vary greatly from one winery to the next. Its primary red grapes are Sangiovese and Canaiolo, while the main whites are Trebbiano and Malvasia. The laws governing the percentages allowed for each varietal in the mix often changes and until recently, they were not allowed to make Chianti with 100% Sangiovese. The Sangiovese itself is fruity, with moderate to high natural acidity and generally a medium-body ranging from firm and elegant to assertive and robust. Di Lupo is a more elegant example of the wine, showing bright, robust fruit and aromas of violets and chocolate. This wine is great with pasta but can easily be enjoyed on its own.

2005 Berberana Number 1 Shiraz/Tempranillo, Spain – Regularly \$8.99

Bodegas Berberana was founded in the Rioja Region in 1877 by the Martinez Berberana family. They combine new technologies with their century old traditional winemaking practices and produce wines that have won many international competitions. They have produced this delicious wine from Castilla y Leon, which is the largest region of Spain, home to a province which boasts more medieval castles than anywhere else in Europe. Tempranillo's aromas and flavors combine elements of berryish fruit, herbaceousness, and an earthy-leathery minerality. The blending of Shiraz adds an element of juicy ripe fruit with peppery spice on the finish. This is a very approachable wine with very soft tannins. Great for sipping on its own or pairing with barbecued ribs.

2005 Wente Sandstone Merlot, Arroyo Seco, Monterey - Regularly \$13.99

Wente Vineyards is California's oldest family owned and continuously operated winery. Founded in 1883 by C. H. Wente, the winery is now managed by the fourth and fifth generations of the Wente family. The name Arroyo Seco literally translates as "Dry Creek". Here, on steep terraces, soils are less fertile and are comprised mostly of sandstone requiring the vines dive deep to find nourishing water. This appellation has one of the longest growing seasons in California, enabling the grapes to retain their natural acidity and intense varietal character. The slightly cooler coastal climate and distinct gravelly soils of Arroyo Seco help produce beautifully balanced wines. The blend for this wine includes 86% Merlot, 5% Cabernet Sauvignon, 4% Syrah, 4% Barbera, and 1% Zinfandel. Each was aged six months in oak before the final blending and bottling. Aromas of herbal tea, licorice and blackberry are accentuated by hints of spice and perfume. This Merlot is full bodied with a smooth mid-palate that showcases flavors of cherries with tobacco undertones.