

## Whites:

*sm 3 oz / lg 6 oz*

**Corte Giara Pinot Grigio Italy 2007 \$3.00 / \$6.00**

From our friends who make the very popular Est!Est!Est! and one of my favorite Lugana's, comes this terrific, refreshing mouthful of pinot grigio. Wonderful acids are the hallmark of good pinot grigio (and pinot gris), but this one goes the extra mile with a mouthful of citrusy pear and tropical fruit, closing with minerality and a clean, balanced finish. We like.

**Robert Pecota Sauvignon Blanc Napa Valley 2007 \$3.50 / \$7.00**

One of our favorite choices for summer, warm weather and outdoor sipping, Pecota Sauvignon Blanc comes from the makers of one of my favorite Napa cabernets, and has terrific melon, citrus and tropical fruit going through to a crisp, slightly grassy finish. A great wine to consider as a lunchtime partner, and a terrific all-around fish wine – especially something like basa or tilapia.

**Miner Chardonnay Napa Valley 2006 \$4.50 / \$9.00**

As rich and unctuous as you could want, this wine is also balanced by lively acidity, making it food-friendly, a great partner to shellfish, lobster, even roast chicken – or all on its own. Miner Family has rapidly become one of Napa Valley's most dynamic producers, branching out from their home on the Silverado Trail and making tremendous wines from all over the state.

## Reds:

*sm 3 oz / lg 6 oz*

**Pey-Lucia Pinot Noir Santa Lucia Highlands 2007 \$6.00 / \$12.00**

Wow. As big and rich as pinot can be from this region, the wine also has tremendous balance, and really opens up in the glass, with the addition of air. Black cherries on parade, followed up with cola, some dry spice flavors for accent coming from the use of new French oak, and lots and lots of length. The finish lasts several seconds. The wine hails from three of the region's best vineyards, including Pisoni.

## Three great Cabernets/Blends from California:

California is one of the great places on earth for growing cabernet – everyone knows that – and the Napa Valley is at the center of that. Mountain fruit plays a role in each of these three wines, and shapes their profile in some way, often adding brightness and great acidity to keep the wines from being heavy, or ponderous. Enjoy a 3-ounce pour of each of the following three wines for \$12, or try them separately at their list prices.

**York Creek Bordeaux Blend Spring Mountain, Napa \$4.50 / \$9.00**

One of California's best cabernet bargains, year-in and year-out. A wine of both size and grace, this is a blend of Merlot, Cab and Cab Franc that has Napa pedigree written all over it. The wine takes full account of the Cabernet fruit, has the silkiness of the merlot and the cigar shop herbaceousness of the cab franc, all blended into the neat little package, with a price that cannot help but please. I would suggest this wine be used anytime with red meat, but especially a good rib eye or grilled lamb chops.

**Chappellet "Mountain Cuvee" Pritchard Hill, Napa 2006 \$5.00 / \$10.00**

Wonderfully rich nose of cassis and spice box, a little earth, and some bracken/dried herb. The palate is very rich and full, with class and pedigree of one of Napa Valley's top cabernet producers. As always with Chappellet, the balance is almost perfect, keeping the flavors moving and lifting the finish. Phillip Titus has been making the wines here for 20 years, and his deft hand shos in his understanding of the fruit, and the way in which these wines are approachable, but ageable. Gorgeous.

**Lees and Fitch Cabernet Sauvignon California 2007 \$3.00 / \$6.00**

My favorite value in Cabernet this year is this wine, which shows real character and stuffing, especially when considering the wondrous price. Tobacco, blackcurrant fruit and even some earth show on the nose, flavors that echo on the palate. The finish is straight-ahead Cabernet, with some slight herbaceousness and a solid core of fruit. -Nicely done.