Outstanding Wines
Under $15

“from experience”

Edited by Professor H. James Jensen, PhD

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INTRODUCTION

I had a dilemma.

During my 40 years as a professor at a prestigious university I developed a sophisticated palate for the best of wines. But, on a professor’s salary, I lacked the means to satisfy my tastes on a regular basis.

Or so I thought.

Out of necessity I made a study of wine the way I had made studies of Aristotle, Thomas Hobbes, and John Wilmot. I prowled wine shops, read books, studied lists, downloaded information from the Internet, and sorted through thousands of pages of wine publications (and tasted a lot of wine). After years of research, much of it “in the field,” I culled a list of outstanding wines that practically anyone could afford.

These are not just “pretty good” wines, or “fairly delicious” wines, or wines that are “great for the price.” These are “outstanding” wines, great at any price.

No Bluenoses, Please

This is not a book for pretentious wine snobs. Those who believe the measure of a wine is its price...
should seek their advice elsewhere.

This is a book for true oenophiles, people searching for special bottles from vineyards that consistently deliver remarkable tastes and unbeatable values.

Take this book to your favorite wine shop to find outstanding bottles for less than $15. No matter if your local store is on Madison Avenue or is the local supermarket, this book has wines you can find anywhere. You won’t, of course, find every wine in this book in every wine store, but you should find some anywhere you look.

Although there are a surprising number of outstanding wines for less than $15 (more than most people ever dreamed of) the list can never be truly complete. Besides, I have been meticulous in omitting wines that should be drunk in the first year or which are starting to decline. Since I am sure I have overlooked some worthy candidates, I would personally appreciate it if you email me any additions (or substractions) to me care of my publisher at shortcutpubs@hotmail.com.

A Note on Price

The prices here are actual or recommended prices, set by wineries and distributors, although the wines you
buy might cost a little less or more. If you run across a price for a famous wine that sounds too good to be true, it probably is. There may well be something wrong with it (a case left out in the sun too long, for example, or a wine that is too old). On the other hand, an unscrupulous buyer will buy an unknown wine for a pittance and then mark up the price. It is not unusual to see two wines from the same year, of the same varietal, rated by the same panel of judges, receiving identical ratings (say a 91) vary by huge amounts (say, a difference of more than $150 per bottle). That is, one bottle will be $12 and the other $170 (!). Another reason never to judge a wine by its price. Buyer beware.

Key to abbreviations and format

I have created my own shorthand to help you navigate this book. The shorthand is designed to mimic the way a wine store arranges its wine so you can easily match the book to what you are seeing on the shelves.

Wines are listed first by “red” and “white.” White in the first half of the book, and red in the second. Each category is then subdivided by country, then by kind of varietal (when appropriate) and then alphabetically by winery.
The specific information for each winery, area, rating, year, and price follows. You may follow your own method for shopping in a wine store, but I recommend looking first for the country and kind of wine you want to buy. Check the wines on the shelf against the list in this book, according to vineyard, year, other classifications if pertinent, and price. You should also check the color and leakage for indications of a spoiled bottle. You can ask the store owners for recommendations, but that can also be chancy; although wine sellers usually love to talk about wine, they also might be trying to rid themselves of a weak purchase.

I have used a shorthand to help you navigate this book. Starting with “Red Wine” in the second you can turn, as an example, to SPAIN.
1. Spain is the country of origin

2. “Reserva” or Reserve means the grapes in the wine are from the winery’s own vineyard.

3. Rioja is the varietal (or type of grape), named for the area, a famous Spanish wine-growing region.

4. HR means “Highly Recommended” (rated 90 or higher on a 100 point scale by panels or individual experts from the important wine journals, wine Websites, wine newsletters, and other places that publicize such ratings. Experts believe these wines are as good or better than other wines that can sell at 2 to 40 times the recommended price (“R” means “recommended,” and refers recommendations by experts who have not designated a numerical rating).

5. Bodega Sierra Cantabria is the name of the winery.

6. The year of the harvest is 1994.

7. $14 is the suggested price.

8. The dates say the wine will be best through 2008, and then begin to decline.
A “!” after the listing means extraordinary value. Not just an outstanding wine, but also a fantastic price for a wine of that caliber.

“NV” means nonvintage. That is, a wine that is a blend of the vintages of several years to keep the taste the same every year (many notable Champagnes, for example, are made in this way).

A Note on Buying

The best way to find wines you like is to taste them. Of course, with so many wines available and with prices constantly rising (and the quality of wines from the same wineries changing from year to year) it is impossible for any one person or group of persons to have complete coverage.

The next best way to choose excellent wine is to rely on a conscientious wine merchant, often at a smaller wine retail store, where the merchant has selected the wines personally and knows your tastes. Unfortunately, this is not available to most of us. Some large wine stores employ experts in different areas, and although they are useful for general descriptions, they can rarely learn your specific tastes.
The rating of wines by experts is a convenient substitute for the other methods, and is a method relied on by those who like to find excellent, inexpensive wines from all over the world. The problem is that it takes a fair amount of effort and time to find such wines, and with the continuous changes that occur in the wine world, in terms of year, age, areas, climate, etc., a normal consumer finds the choices bewildering. Wine from reputable vineyards will vary in quality from year to year, so you cannot rely on labels for outstanding wines, and every wine lover knows price is nowhere near a reliable indicator of a wine’s excellence.

A Note on Vintage

Judging a wine solely by a year can be chancy. Bad or mediocre wines from a region will occur in a “good” year, and outstanding wines may be available from an area that had supposedly a “bad” year. An outstanding winemaker can make a great difference, and may have a run of excellent wines for years, in “good” or “bad” vintages. Then, too, there are nonvintage wines (labelled NV) which by blending wines from different years achieve a predictable quality (good or bad). So, a vintage is only an indicator, and should be used warily to make a decision unless you are familiar with the specific wine.
Names You Might Not Recognize
("A rose by any other name...")

It is fun to taste wines from lesser known regions, and sometimes you find bottles of rare quality. I have been surprised and delighted by wines from places such as the Jura (in France, next to Burgundy), Moldava, and Morocco. Once, in the highlands of Arizona east of Tucson, I was impressed by the excellent quality of the red wines of Elgin Valley and Sonoita. Australian winemakers are working in various parts of the winegrowing world, with impressive results.

Don’t prejudge these wines before you taste them. Some of the oldest winegrowing areas of the world are out-of-the-way places rarely found on many winetasters’ itineraries: Georgia, Lebanon, Israel, Bulgaria, Hungary, Virginia, Missouri, Idaho, Turkey, etc. etc.

The lack of consideration of many of these winegrowing areas is understandable (and warranted), but circumstances change. The resistance of North Americans to German and Alsatian wines (quite different from each other), despite the exhortations of wine experts, is difficult to understand. Although the price of most highly-rated Alsatian wines has increased beyond the limits of this book, German wines often cost less for the same quality as other European wines, and are not
overly-sweet wines as most North American believe them to be. Although the wines from Alsace and the different parts of Germany vary considerably in taste, even from one part of an area to another, many are among the great wines of the world.

A Note on Categorization

The lists that follow are arranged according to white wines, reds, brandies, dessert wines, ports, and a few spirits—much as you find in your local wine shop.

Within these categories the wines appear by countries, alphabetically. In certain countries the wine growing areas are important, and thus are listed as minor categories. Varietals are another category when they are important.

Otherwise, wines are listed alphabetically by the name on the label. I have found that this makes it easiest to find the bottles you want in your local store, which is the sole purpose of this book.

A Note on Pairing Wines with Food

The usual pairings of reds with meat and whites with chicken, vegetables, and fish can be inadequate or
inaccurate. A chicken with a tomato sauce, for example, can use a different kind of wine than chicken with a garlic sauce. Wine itself is a food, and a choice of wine can drastically enhance or detract from a meal; said in another way, a poor choice of wine can make a meal enhance or detract from the wine.

Remember, wine and food matches are up to you, although I do have (and have already made) some suggestions.

• **Spicy Foods.** Very spicy foods pose a special problems pairing with wine. Spicy foods demand a simple straightforward wine, not one which is complex. In these circumstances, a highly rated wine will not do. The spiciness will negate its subtly. Since wines vary so much from each another, the suggestions that follow are only general. For peppery or hot cuisines that need a white wine try Rieslings (*not* the dry Rieslings), Chenin Blanc, Pinot Gris, Pinot Blanc, Muscat, Viognier (*not* dry whites or Chardonnays). For hot foods that need red wines try Zinfandel, Merlot, Petite Syrah.

• **Sushi.** Try a Pinot Noir. It is a gentler red.
• **Indian Foods.** Try Gewurztraminer (French or another), Alberino (a Spanish white), Malbec (a straightforward Argentinian red wine).

• **Salmon.** Try a Pinot Gris.

• **Apple Desserts.** Sauternes are delightful in combination with this European staple.

A general rule is that a rough wine goes with a rough food. I include where appropriate the comments that indicate a wine that is not necessarily highly rated, but which goes with a certain kind of food. I also note from time to time a wine which, while not highly rated, is very good for an everyday wine. These are wines which are the equivalent of “comfort foods,” enjoyable wines for everyday drinking.

I include, when appropriate, short essays on the different varietals and regions, to clarify what is growing best where, and some general opinions on various years and vineyards.

*Note: The wines listed are for 750 ml bottles unless otherwise indicated. The larger the bottle, the longer the wine will keep its flavor.*

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WHITE WINES

White wines continue to be the most popular in the United States, despite the supposed superior medicinal qualities of red wine. The bestselling wines of all are distributed via “jugs” in supermarkets and discount stores. We will not concern ourselves with these.

It is more difficult for your wine store to stock white wines than it is to stock reds. And their variation in quality from one year and one vineyard to the next (and variations within the same vineyard) along with their short lives in comparison to reds (although sweet white wines can have the longest lives of all) make them particularly hard to choose.

For centuries people have recognized that white wines have a wide variety of flavors. Once I attended an art exhibit of seventeenth-century Dutch paintings. One painting was of a glass of white wine, with a border of various herbs and flowers. Although a misguided art historian said in an attached note it was symbolic of the Eucharist (on what grounds I do not know, except that it was a glass of wine), I know it would be apparent to any wine lover that the painting is a celebration of the different tastes that could be embodied in the wine itself.
The differing tastes of white wines lend themselves to different foods in different ways. Some of my favorite natural pairings of white wines and food are as follows:

*Muscadet* (sur lies) from the Loire Valley in France with oysters;

*Alsatian Gewurztraminer* with Munster cheese

*Riesling* with cheeses, pork, and sausages

*Sauvignon Blanc* from New Zealand’s Marlborough region with Quiche

*Chenin Blanc* with shellfish

*What I Left Out and How to Replace Them*

The purpose of this short book is to identify outstanding wines that are not prohibitive in price. Not many Burgundies that are Chardonnays are listed here, because they are so expensive. But don’t worry, there are better priced substitutes from white Burgundy, such as a good Aligote, and wines of Macon and St. Veran.

Americans often rely on California Chardonnay as their white wine of default. But Chardonnays vary considerably in terms of price, fullness of taste, and oakiness (how long aged in oak barrels). Some like
oakiness, others do not. California produces some the world’s great, and often expensive, Chardonnays. Once again, there are a variety of alternatives. For starters, try Chenin Blanc, Viognier, Sauvignon Blanc, white Rhone, Gewurztraminer, and Riesling. Italian, Spanish, and Portuguese whites can be outstanding. It is a pleasure to experiment, especially with white wines of high quality that are relatively inexpensive.

Some Stray Notes on Qualities of White Wines

⇒ Sauvignon Blanc varies in length of life, while Rieslings are longer lived, as are some Chardonnays. White Bordeaux and Sancerre from the Loire Valley can be longer lived than Fume Blanc or Sauvignon Blanc from California (I indicate optimum years for almost all wines cataloged in this book).

⇒ Gewurztraminers and Rieslings from California, Washington, and Oregon can be very good, they are generally lighter than those of Alsace and Germany. The same is true for such wines New Zealand and Australia.

⇒ Semillons are heavier than Sauvignon Blancs, and are sometimes combined with them to produce an alternative to Sauvignon Blanc and Chardonnay.

⇒ Pinot Gris and Pinot Grigio should not be confused, as they are produced from different grapes, as are Italian Proseccos and Alsatian Sylvaners.
ARGENTINA

Note: 1999’s are good, intense.

- Bodega Norton, Sauvignon Blanc, R, 00, $10.
- Santa Julia Chardonnay, Oak Reserve, Mendoza, HR, 96, $7.
- Santa Julia Torrontes, R, 01, $7.

AUSTRALIA

Australian wines can be superb, and are less expensive than many wines of the same quality from other places (although their prices are rising). Hardy’s Chardonnays are inexpensive, reliable, everyday wines, although not HR (highly rated).

Australia, a vast area, has differing wine growing regions of various climates. The following is a brief rundown on the Australian white wines and their favored growing regions.

New South Wales

Semillon: Hunter Valley
Chardonnay: Hunter Valley, Mudgee
Victoria

**Marsanne**: Central Golburn Valley, Mornington Peninsula

**Chardonnay**: Yarra Valley

South Australia

**Marsanne**: Clare Valley, Padthaway

**Chardonnay**: Padthaway, Southern Vales

Western Australia

**Chardonnay**: Margaret River

**Semillon**: Margaret River

**Sauvignon Blanc**: Margaret River

**Chenin Blanc**: Margaret River

- Cassegrain, Hastings River, HR, 98, $12.
- Chateau Reynella, Chardonnay, McLaren Vale, HR, 99, $11.
- Craneford, Reisling, Eden Valley, HR, 00, $15.
- Fox Creek, Semillon/Sauvignon Blanc, McLaren Vale, HR, 00, $15.
- Hardy’s, Semillon Griffith Botrytis, dessert wine, 97, $13.
- James Estate, Compass Chardonnay, Hunter Valley, HR, 00, $13

- King’s Creek, Pinot Gris, Mornington Peninsula, HR, 98 $15.
• Leasingham, Clare Valley Bin 7, Riesling, R, 00, $9.
• Lindemans, Padthaway, 98, $12.
• Lindemans Bin 65, Chardonnay (an everyday wine), R, 99, $7.
• Owen’s Estate, Sauvignon Blanc, South Australia, HR, 99, $13.
• Penfolds, Chardonnay, Adelaide Hills Thomas Hyland, HR+, 01, $14.
• Penfolds, Koonunga Hill, Semillon/chard, S. Australia, R, 99, $8.
• Pentaluma, South Australia, Bridgewater Mill, HR, 99, $11.
• Pikes, Clare Valley Riesling, R, 00, $14.
• Rosemount Estate, Chardonnay, Diamond, SE Australia, HR, 99, $8.
• Rosemount, Sauvignon Blanc, R, 00, $10.
• Rothbury Estate, Chardonnay, South Eastern Australia, HR, 01, $8
• Rothbury Estate, Chardonnay, Western Cape, HR, 01, $12
• Selena, Chardonnay, Riverland Australia, R, 00, $10.
• Simon Hackett, Semillon, Brightness, Barossa Valley, HR, 00, $15.
• Simon Hackett, Chardonnay, Barossa Valley, HR, 99, $15.
• Stonehaven, international gold medal, 99, $10.
• Tim Adams, Riesling, Clare Valley, HR, 99, $15.
• Wirra Wirra, W2, Riesling, McClaren Vale, R, 00, $8.
• Wolf Blass, Gold Label, Riesling, South Australia, HR, 00, $12.
• Xanadu, Chardonnay, Margaret River, HR, 00, $15.

AUSTRIA
I have found that almost all highly-rated Austrian wines in the U.S. are too expensive to fit on this list, which is too bad, because from my own experience they can be excellent wines. When in Vienna seek out the little wineries in the outskirts of town; nothing goes better with the delicious Viennese food.

• Wachau Terrasen, Thal Riesling Federspiel, R, 99, $15.

CHILE
• Concha y Toro, Central Valley, Casilliero de Diablo, Sauvignon Blanc, R, 00, $15.
White Wines ◇ France

- Morande, Sauvignon Blanc, Casablanca Dueto, R, 00, $10.
- Santa Carolina, Reserva de la Familia, Chardonnay, Maipo, HR, 98, $15.
- Veramonte, Sauvignon Blanc, Casablanca Valley, R, 00, $10.

FRANCE
Because your local wine store will separate bottles from each of major growing areas of French wines, I have done the same.

Alsace

Alsatian wines are among the great white wines of the world. Some people have the odd notion that they are sweet. Exactly the opposite is usually true. The Rieslings, for example, are bone dry. The sweet wines are dessert wines, and are also exceptional, usually designated as late harvest. They are very expensive and rival such top shelf wineries such as Chateau Yquem. The eau de vies from Alsace are also excellent. Alsatian Muscats are great aperitifs, and also go with asparagus (a difficult food to match with wine).

Gewurztraminers are drunk young, about 5-7 years. Rieslings 10-15 years.
American wines called Rieslings and Gewurztraminers are much different than Alsatian wines, although they are often pleasant. Some Australian and New Zealand Rieslings are also excellent.

*Note:* Alsatian Grand Cru is different from a Bordeaux or Burgundy Grand Cru. The honor is attached to a vineyard, not to a winery. Thus, a non-Grand Cru in any year can be superior to one which is.

*Another Note:* When in Alsace, keep an eye out for special blends of wine, sometimes called Edzelwicker, particularly when blended by Alsatian chefs to go with certain kinds of food. These can often be quite good, especially when they are blended by Alsatian chefs as house wines to match their dishes. And there are more Michelin starred restaurants in Alsace per square inch than anywhere else in Europe. The wine and the food make Alsace a gastronome’s paradise.

Great Alsatian wines are always white. Superior wineries in Alsace include:

*Pinot Gris* -- Albert Mann, Josmeyer, Marcel Deiss, Schoffit, Zind-Humbrecht.

*Gewurztraminer* -- Albert Mann, Josmeyer, Marcel Deiss, Schoffit, Zind-Humbrecht.

*Riesling* -- Albert Mann, Josmeyer, Leon Beyer.
White Wines ◈ France

• J. B. Adam, Alsace Reserve, R, 98, $14.
• Albert Boxler, Edzelwicker, HR, 98, $13.
• Albert Boxler, Chasselas, R, 99, $14.
• Albert Mann, all 94 varietals. Gewurztraminer is HR.
• Bott Freres, Reserve Personelle, Riesling, HR, 96, $12.
• Charles Schleret ’94 Gewurztraminer Herrenweg, HR, 94, $9.
• Dopf & Irion, Gewurztraminer, HR, 00, $15.
• Fleith, Reserve, Tokay Pinot Gris, HR, 96, $10.
• Francois Schwach & Fils, Rosacker Grand Cru, Riesling, HR, 97, $15.
• Hugel Gentil, Edzelwicker, 95, $8.
• Hunold, Gewurztraminer, R, 98, $14.
• Jean Rosen, Pinot Blanc, R, 98, $9.
• Lucien Albrecht, Pinot Blanc, R, 99, $12.
• Pfaffenheim, Rebgarten Grand Cru, Gueberschwir, Riesling, HR+, 95, $13.
• Pfaffenheim, Gewurztraminer, HR, 97, $10.
• Pierre Sparr, Pinot Gris, Reserve, HR, 97, $13.
• Schlegel Boeglin, Zinnkoepfle Grand Cru, Riesling, HR, 96, $13.
• Schoffit, Tokay Pinot Gris Harth, HR, 94, $15.
• Trimbach, Gewurztraminer, HR, 97, $13.
• Trimbach, Gewurztraminer, R, 98, $14.
• Willm, Riesling, R, 98, $9.
• Zind-Humbrecht, 4, $14.

Beaujolais

• Domaine Berrod, Les Roches du Vivier, Fleurie, R, 00, $15.
• Domaine des Champs Grilles, St.-Amour, R, 00, $13.
• Domaine Cheyson, Chiroubles, R, 00, $12.
• Domaine de la Voutes des Crazes, Cotes de Brouilly, R, 00, $15.
• Louis Claude Desvignes, Javerniere, Morgon, R, 00, $15.
• Louis Jadot, Chateau de Jacques, Beaujolais Villages, Chardonnay, R, 99, $14.

Bordeaux

Several Bordeaux wineries known for excellent and affordable white wines are Chateau de Chantegrive, Chateau Rahoul, and Chateau du Seuil.

• Chateau de Chantegrive, Grave, R, 99, $14.
White Wines  France

- Chateau Roquetaillade, Graves Blanc, HR, 98, $10.
- Chateau le Thil. Pessac Leognan. HR, 96 01, $15.
- Chateau Tieuley, R, 97, $12.
- M. de Montesquieu, Sauvignon Blanc, R, 98, $10.
- Smith-Haut-Lafitte Blanc, HR, 95, $14.

Burgundy

The famous white wines of Burgundy are too expensive to be included here, but there are fine alternatives.

St. Aubin wine, as an example, can be an exceptional value, fresh and fruity, a inexpensive version of Meurseult. Maconnais wines (from the area known as Macon) are Blanc, Villages, Pouilly-Fuisse, Pouilly-Vinzelles, and Pouilly-Loche -- all are substitutes for the pricey Pouilly-Fuisse (St. Veran, at present, is probably the best value now in Macon). The best years are 86, 89, 92, 95, and 96.

- Domaine Andre Bonhonne, Macon-Vire, Cuvee Speciale, R, 98, $15.
- Domaine de la Collonge, Pouilly Fuisse, HR, 97, $15. Good through 2005.
• Domaine les Combetieres, Vire-Clesse, H, 99, $15.
• Domaine Delaye, Chardonnay, St Veran, Les Pierres Gures, R, 00, $12.
• Domaine Hamelen, Petit Chablis, R, 98, $14.
• Domaine de l’Orme, Petit Chablis, R, 96, $14.
• Ghislaine & Jean-Hugues Goisot, Chablis, Sauvignon de St Bris, H, 98, $14.
• Jean-Claude Thevenet, Macon-Pierreclos, R, 98, $12.
• Lamblin & Fils, Chablis, Vaillon, H, 96, $12, Good through 2010.
• Macon Pouilly Fuisse, R, 98, $15.
• Michel Barat, Chablis Mont de Milieu, H, 96, $15.
• Michel Freres, Cremant de Bourgogne, sparkling Blanc de Blancs, Brut, Chardonnay, R, 96, $12.
• Le Perierre de St. Eglise, St. Veran, R, 98, $12.
• Petit Chapeau, Macon-Villages, R, 98, $15.

Languedoc/Roussillon/Provence

Please look for wines of this region designated VDP, which means Vin de Pays (country wine). These can be excellent wines and exceptional value.

• Chateau de Jau, Cote du Rhone Village, R, 98, $15.
Chateau Pesquia, Cuvee des Terrasses, Cote de Ventoux, HR, 98, $10.

Domaine des Cantarelles, Viognier Vin Pays du Gard, Languedoc, HR, 01, $13.

Domaine de l’Arjolle Equinox, VDP des Cotes de Thongue, R, 98, $12.

Domaine de la Garrigue, Cotes du Rhone, Cuvee Romanie, Rhone Valley, HR, 98, $10.


Domaine de l’Hospitalet, Cuvee Beatrice, La Clape, HR, 99, $15.


Les Fumees Blanches, Sauvignon Blanc, VDP D’Oc, R, 00, $8.

Le Pouy, Vin de Pays des Cotes de Gascogne, HR, 98, $7.

Mas Carlot, Costieres de Nimes, HR, 98, $9.


Loire

Best years for whites are 89, 90, and 96; the best for sweet wines are 89, 90, 93, 95, 96, and 97. The white wines of the Loire are interesting in the under $15 range.
• Chateau de la Chesnaie, Muscadet de Sevre-et-Maine sur lie, R, 99, $8.
• Chateau de Fesles, Anjou Vielles Vignews, HR, 99, $12.
• Chateau de Montfort, Vouvray, R, 98, $9.
• Domaine des Grand Vignessame, Bonnzeaux, Coteaux de Layons, HR, 96, $12.
• Domaine le Peu de la Moriette, Vouvray, R, 96, $14.
• Domaine le Peu de la Moriette, Vouvray, R, 99, $14.
• Domaine Richou, Coteau de l’aubance la selection, HR, 96, $15.
• Domaine du Viking, Vouvray demi-sec, HR, 97, $15.
• Gilbert Chon et fils, Domaine de la Jousseliniere, Muscadet de Sevre-et-Maine sur lie, R, 99, $8.
• Henri Bourgeois, Pouilly Fume, HR, 00, $15.
• Jean-Claude Dagueneau, Pouilly Fume Comte de Berge, blanc, HR, 97, $15.
• Langlois, Chateau, NV, Cremant de la Loire, Brut, HR, 99, $15.
• Marc Oliviere, Muscadet, Domaine de la Pepiere, Muscadet de Sevre-et Maine sur lie, R, 98, $9.
Rhone White

The Best years for Rhone Whites are generally:
- Northern regions 78, 85, 88, 89, 90, 91, 95, 97
- Southern regions 78, 89, 90, 95, 99

Well known wineries include:
- Cote Roti (in the north): Charpoutier; Condrieu, Henri Sorrel
- Hermitage: les Raocoules, Hermitage Chateau Allouettes, Vin de Paille.

Rhone whites usually last about 2-3 years, but can go longer. The best-known wines are expensive, but alternatives are also excellent.

- Chateau de St-Cosme, HR, 99, $13, through 2005.
- Chateau St-Esteve d’Uchaux, Viognier Cotes du Rhone Jeunes Vignes, HR, 98, $15.
- Chateau du Trignon, Cotes du Rhone, R, 99, $12.
• Domaine de la Mordoree, Lirac, HR, 98, $11.
• Perrin Reserve, Cotes du Rhone, R, 99, $9.
• Pierre Gonon, St Joseph, R, 97, $15.

**GERMANY**

The best German wines are white wines.

Years ago, German wines exported to the U.S. have not been of as high a quality as they could be. This has changed.

The nomenclature and classification of German wines requires some explanation for the casual drinker.

- **Trocken**: a dry wine

- **Halbtrocken**: a half-dry wine

- **Kabinett**: lowest priced classification (literally wine to put in a cabinet, to use for food, and sometimes a light aperitif). These can be delightful dry wines.

- **Spatlese**: the second-lowest classification. More and more Spatleses are dry and half dry (halbtrocken).

- **Auslese**: the classification above Spatlese. An Auslese is more of an aperitif but also can go with food. Well balanced between sweetness and acidity.
- **Beerenauslese**: the classification above Auslese. is an aperitif or dessert wine, and is richer and sweeter.

- **Eiswein**: the second-highest classification. Literally “ice wine.” A sweet, dessert wine, made from frozen grapes, after the regular harvest has been completed.

- **Trockenbeerenauslese**: the highest classification. It is also the richest, sweetest, and priciest.

German wines vary considerably from place to place so there is some controversy as to which area produces the best wine. This is not only region to region but town to town, sometimes even within the same valley due to the soils levels of flint, gravel, or loam.

As far as the major regions are concerned, some prefer the Mosel, or the Mosel/Saar/Ruwer area. Others prefer the Rheingau or Rheinhessen. The Nahe area also produces fine wines. I have included wines from all these regions, and left out other regions due to low quality.

The best years for German wines are debated from wine critic to wine critic. For my money, they are 96, 94, 92, 90, 89, 83, 71. Specifically for the Rhine areas they are: 94, 90, 89, 86. The Mosel/Saar/Ruwer areas: 96, 95, 94, 93, 90, 89, 88, 85.
A few final notes about German wines:

- German wines usually have a lower alcohol content than other wines; they could be, in jest, called diet wines.

- People who write off German wines as being “sweet” do not really know German wines. Even the sweetest of German wines cannot be classified as simply sweet, because they have a balance between acidity and sweetness that blends perfectly with a variety of food. In fact, there are even some people with overly sensitive saliva glands do not drink German wines because the acidity causes them pain.

- German wines vary considerably from Alsatian wines, while both at their best are superb. Since German wines are not as popular, the price of a bottle will be less than a bottle of equal quality from one of its more prestigious neighbors.

- German wines are long-lived, with wines of the highest classifications lasting a long time, indeed.

- German white wines go with all kinds of food, especially pork. However, I do not like it so well with beef or lamb.
Mittelrhein

- Adolph Weingut Bopparder Hamm Feuerlay Riesling Spatlese halbtrocken, HR, 98, $15.

Mosel/Saar/Ruwer:

There are many outstanding wineries in this area, including

- **Dr. Loosen**: a great winery, and also has wines listed under the Pfalz area.

- **Reinhold Haart**: also excellent, and has a fine Piesport Goldtropchen (not the inferior commercialized version) that is often available. Reinhold Haart wines are much less expensive than Dr. Loosen’s.

- **Urziger**

- **Erdener**

- **Carl Ferdinand von Schubert**: has top Rieslings.
  
• Carl Graff, Riesling, Urzinger Wurzgarten Spatlese, HR, 99, $13

• Carl von Schubert Maximin Grunhauser Abtsberg Riesling, Spatlese, HR+, 97, $15.

• Dr Loosen, Bernkastel. Wehlener Sonnenuhr Kabinett, R, 97, $15.

• Dr. Loosen, Riesling, Spatlese, Bernkasteler, HR, 99, $15. Good through 2008.

• Ebert/Schloss Saarstein, Serrig Serriger Kabinett, R, 99, $12.

• Ebert/Schloss Saarstein, Riesling Spatlese Trocken, HR, 99, $15.

• Egon Muller, Scharzhof/Le Galais, Wiltingen. Scharzhof, R, 99, $12.

• Forstmeister Geltz Zilliken Saarbrugge Rausch Riesling, Kabinett, R, 95, $14


• Freiherr von Heddesdorf, Winninger Rottengen Spatlese, R, 99, $14.


White Wines ◇ Germany


- Friedrich-Wilhelm-Gymnasium, Riesling, Graacher Himmelreich Kabinett, HR, 97, $12.


- Friedrich-Wilhelm-Gymnasium, Trittenheimer Apotheke, Riesling Kabinett, HR, 00, $13.


- Heymann-Lowenstein, Winningen, Winninger Rottgen Trocken, HR, 99, $15.!


- Joh. Jos. Christoffel, Erdener Treppchen Riesling, Kabinett, HR, 96, $14

- Joh. Jos. Christoffel, Erdener Treppchen Riesling, Kabinett, HR. 97, $15

• Johann Haart, Piesporter Goldtropfchen, Kabinett, R, 99, $15.

• Johann Haart, Erdener Treppchen Riesling, Kabinett, HR, 99, $15.

• Karlsmuhle, Mertesdorfer Lorenzhofer Mauerchen Kabinett, R, 99, $15.


• Maximin Grunhauser, Mosell, R, 97, $13.

• Meulenhof Serriges, Schloss Saarstein, Riesling, R, 97, $13.


• St-Urbans-Hof, Riesling, HR, 99, $10.


• Studert Prum, Riesling, Wehlener Sonnenuhr Spatlese, HR, 98, $13.
White Wines ♦ Germany

- Willi Haag, Riesling Kabinett, Brauneberger, HR, 97, $15
- Willi Schaefer, Graacher Domprobst Kabinett, R, 99, $14

Nahe:

- Jacob Schneider Norheimer Kirschbeck Riesling, Spatlese, HR, 97, $15
- Mathern, Niederhauser Kertz Riesling Spatlese. HR, 96, $15. Good through 2005
- Mathern, Niederhauser Rosenberg Riesling, Spatlese. HR, 96 $15. Good through 2004
- Prinz Salm/Schloss Wallhausen, Wallhausen. Schloss Wallhausen Trocken, R, 98, $12

Pfalz:

- Fitz-Ritter, Durkheimer Abtsfromhof, Gewurztraminer Spatlese Trocken, HR, 99, $15.
• Fitz-Ritter, Durkeimer Abtsfromhof, Riesling Kabinett, HR+, $12.

• Fitz-Ritter, Durkeimer Abtsfromhof, Riesling Spatlese Halbtrocken, HR, 99, $15.

• Fuhrman-Eymael/Pfeffingen, Ungsteiner Honigsackel, Kabinett Halbtrocken, R, 96, $14.

• Herbert Messmer Burweiler Altenforst Gewurztraminer, Spatlese, HR, 92, $15.


• Herbert Messmer, Burrweiler Altenforst Scheurebe, Kabinett, R, 98, $12.

• Herbert Messmer, Burrweiler Altenforst Scheurebe, Kabinett, R, 98, $12.

• Kurt Darting, Durkheimer Fronhof Riesling, Spatlese, HR, 94, $13.

• Kurt Darting, Ungsteiner Bettelhaus Riesling, Spatlese, HR, 94, $13.

• Kurt Darting, Ungsteiner Bettelhaus Riesling, Auslese, HR, 94, $15.

• Kurt Darting, Durkheimer Spielberg Riesling, Spatlese. HR, 96, $12.

• Kurt Darting, Durkheimer Spielberg Scheurebe, Spatlese, HR, 96, $12.

• Kurt Darting Durkheimer Spielberg, Spatlese, Scheurebe
White Wines ♦ Germany

Grosslage Hochman, HR, 98, $15.

- Kurt Darting, Riesling, Kabinett, Durkheimer, HR, 98. $15. Good through 2006.
- Kurt Darting, Durkheimer Michelsberg, Riesling, Kabinett, HR, 00, $14.

- H & R Lingenfelder, Grosskarlbacher Osterberg Riesling, Spatlese, Halbtrocken, HR, 92, $14.
- H & R Lingenfelder, Freinsheimer Goldberg Riesling, Auslese, Halbtrocken, HR, 94, $15.

- Lingenfelder, Bird Label, R, 98, $11.
- K. Neckerauer Wissenheimer, Goldberg Riesling, Kabinett, Halbtrocken, HR, 93, $11.
- K. Neckerauer Wissenheimer, Goldberg Riesling, Kabinett, HR, 94, $12

- K. Neckerauer Wissenheimer, Scheurebe, Spatlese, HR, 92, $14.

- Rainer Lingenfelder, Freinsheimer Goldberg Scheurebe Spatlese, R, 96, $15

Rheingau:

Many critics and aficionados alike think the Rheingau region produces the best German wine.

• Baron Knyphausen, QbA, Riesling, R, 00, $10.

• Franz Kunstler, Kabinett, HR, 97, $14.

• Freiherr zu Knyphausen Kiedricher Sandgrub Riesling, Spatlese, HR, 97, $13.

• Johannes Leitz, Riesling QbA, Rudesheimer, Dachenstein, R, 00, $12.

• Johannishof Riesling, Kabinett, Johannisberger Vogelsang, R, 97, $12.

• Schuman Nagler, Geisenheimer Klauserweg Riesling Spatlese, HR+, 97, $14.

• Weingut Hans Lang, Riesling, Spatlese, HR, 98, $15.

Rheinhessen/Nackenheim-Nierstein:

• Freiherr Fleminger Vogelsprung Scheurebe Spatlese, HR, 96, $14.


• Freiherr Heyl, Niersteiner, Trocken, R, $12.

• Freiherr Heyl, Niersteiner Orbel, Kabinett, Trocken, R, $15.

• Freiherr Heyl, Niersteiner Orbel, Kabinett, R, $14.

White Wines  France

• Prince von Hessen, $11 (international gold medal for best Riesling).


• Walter Strub, Niersteiner Oelberg Riesling, Spatlese. Rheinhessen, HR, 96, $14.

• Weingut Schreiber Zink, Dalsheimer Steig, Gewurztraminer, HR, $7.

GREECE

• Heliopoulos Vineyards, Santorini, HR, 00, $15.

• Kourtaki, Vin de Crete, Crete, R, 97, $6.

ITALY

Italy produces more wine than any other country. It also has the reputation of the greatest variation, both in quality and wine growing areas. But it is this variation, along with unfamiliar nomenclature, that can make Italian wine complicated. Some Italian wines are of the highest quality, and many are outstanding -- some experts argue that they are the best of all.
Best Years

The best years for Italian wines vary from one part of the country to another (much of this introduction, as noted, can be applied to both red and white wines). Some outstanding years are as follows, by region:

- Piedmont: 78, 82, 85, 88, 89, 90, 96, 97, 98

- Brunello (from Montalcino, outside of Siena; 85, 88, 90;

- Veneto/Amarone; 79, 83, 85, 88, 90, 95, 97

- Tuscany 85, 90, 95, 97, 99

Nomenclature

Some of the nomenclature describing Italian wines is unfamiliar to even many experienced wine lovers.

**DOC**: Denominazione di Origine Controlata (like the French denominations of areas).

**DOCG**: DOC e Garantita (adds tasting panel).

**IGT**: Indicazione Geographica Taipica (EEC, like French Vin de Pays, but it is a less stringent appellation).

**VDT**: Vino de Tavola (it means a table wine, but
is sometimes a top wine. It is called a Vino de Tavola because it is a blend, and blends are not denominated).

**VQPRD** (EEC designations given to DOC, DOCG, and IGT wines).

Most of the wines I have listed are from the following listed areas. Please remember that the wines of Italy are often made from ancient vines, native to specific regions and not heard of elsewhere.

**Lombardy:** Lugana (white, bianca), Valtellina (red, rosso) (Grumella, Inferno, Sassala, and Valgella). Best at 5-7 years.

**Trentino-Alto Adige:** high quality.

**Friuli-Venezia Giulia:** Tocai, Picolit (like Sauterne). Excellent whites.

**Piedmont:** Barolo (one of the great red wines of the world), Barbaresco (more elegant and also great), Nebbiola d’Alba (less good), Roero (next to Barolo vineyards), Carema (lasts 5-6 years), Ghemme (Nebbiolo), Gattinara (Nebbiolo), Spanna (Nebbiola, good value), Barbera (everyday, best wines are Barbe d’Alba and Barbera d’Monferrato). Dolcetto
(Italy’s Beaujolais), Gavi (like Chablis, See Gavi di Gavi), Arneis (good white wine), Asti Spumante (sparkling Muscat), Moscato (best are Asti and Strevi).

Veneto: Soave, Prosecco (sparkling), Valpolicella and Bardolino (best fresh and local), Recioto della Valpolicella Amarone (can be a great wine). Note also a nonvintage Prosecco, from the Veneto: Nino Frano, NV, Prosecco di Valdobia altare rustica, sparkling, HR, $10. It is an excellent value. As with all Proseccos, it comes from just north of Venice and should be drunk rapidly after it appears. Proseccos come in Spumante (bubbly) and Frizzante (less bubbly). Another recommended Prosecco is: Ballenda, Col di Luna, Frizzante, R, $10.

Emilia Romagna: Lambrusco (usually weak exported. It is better in Italy), Sangiovese di Romagne, Albana di Romagna.

Tuscany: Chianti (Classico is one kind), Brunello di Montalcino (keep 3 years before drinking, at its best a legendary wine), Rosso di Montalcino (keep 1 year before drinking. In a good year it can be a great value) Vino di
Nobile di Multipulciano (also from outside of Siena. It is like a Chianti, but it is inconsistent), Carmignano (also similar to Chianti), Morelino di Scanso (like Brunello), Bolgheri (Sassacaia), Vernaccia di San Gimignano (bianca, a versatile white wine), Vin Santo (sweet). Super Tuscan (some Chiantis are called this. and they can be great wines).

Marches: Verdiccio (bone dry Muscadet).

Umbria: Orvieto (bianca, easy drinking), Rubesco (robust), Sagrantin (bold).

Campania (excellent wines): Taurasi (rich, complex, will age), Fiani di Avelino (a white wine), Greco di Tufo (a full-bodied white wine), Lacrima Christi del Vesuvio (White, and less often red).

Abruzzi: Montipulciano d’Abruzzo (rustic, red), Trebbiano d’Abruzzo (clean, fruity white).

Latium: Frascati (reliable, white), Est Est Est (undistinguished).

Apulia: Salice Salentino (good), Primitivo di Manduria (rough).
Basilicata: Aglianco del Vulture (earthy and solid).

Calabria: Gravello (okay). Wine from here varies because of the area’s microclimates.

Sicilia (and some others from the south): Although other wines might be more distinguished, these are some nice easy drinking wines, both white and reds. Radici (white), Greco di Tufo (white), Aglianico (red), Mastroberadino-Tourasi), Nero d’Avola (black Sicilian), Multipulciano (strong red), Gaglioppo (delicate red, like a Pinot Noir).

*Note:* Cinque-Terra (Liguria) produces exceptionally good white wine, but is rarely found in the U.S., and is expensive.

**White Wines**

Because the way many wine shops arrange their wine, I have divided the white wines only into north/central and south.

**Northern/Central Italy**

### White Wines

<table>
<thead>
<tr>
<th>Wine Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ballenda, Proseca di Conegliano-Valdobbiadene, Brut, HR, 00, $12.</strong></td>
</tr>
<tr>
<td><strong>Bartenura, Moscato d’Asti, HR, 00, $10.</strong> Dessert or aperitif.</td>
</tr>
<tr>
<td><strong>Bertani Veneto Due Uve, Pinot Grigio and Sauvignon Blanc, Veneto, R, 00, $13.</strong></td>
</tr>
<tr>
<td><strong>Boscaini Valdadige la Cros, Pinot Grigio, Alto Adige, R, 99 $8.</strong></td>
</tr>
<tr>
<td><strong>Cavalchina Bianco di Custoza, R, 99, $12.</strong></td>
</tr>
<tr>
<td><strong>Ecco Domeni, Pinot Grigio, Della Venezia, R, 00, $10. Good with spicy Greek food.</strong></td>
</tr>
<tr>
<td><strong>Enofriulia, Pinot Grigio, Friuli, R, 00, $15.</strong></td>
</tr>
<tr>
<td><strong>Falesco, Vitiano Umbria, HR, 99, $10.</strong></td>
</tr>
<tr>
<td><strong>Fazi Battaglia, Verdicchia di Jesi Classico, R, 00, $8, With fish, salads, and as an aperitif.</strong></td>
</tr>
<tr>
<td><strong>Feudi di San Gregorio, Fiano di Avellino, HR, 99, $15.</strong></td>
</tr>
<tr>
<td><strong>Feudi di San Gregorio Albente, Campania, R, 99, $11.</strong></td>
</tr>
<tr>
<td><strong>Geographico, San Gemignano, R, 99, $8, with grilled fish.</strong></td>
</tr>
<tr>
<td><strong>J. Hofstatter, Pinot Grigio, Friuli, R, 99, $14.</strong></td>
</tr>
<tr>
<td><strong>Livio Zorsettig, Pinot Grigio, Friuli, R, 99, $9.</strong></td>
</tr>
<tr>
<td><strong>Livon, Pinot Grigio, Friuli, R, 99, $10.</strong></td>
</tr>
<tr>
<td><strong>Massimo Orderero, Piedmont, Dolcetto di Diano d’Alba, Sorba, HR, 99, $12.</strong></td>
</tr>
<tr>
<td><strong>Riondo Prosecco, Veneto, Sparkling White, HR, NV, $9.</strong></td>
</tr>
</tbody>
</table>
• St Michael-Eppan, Pinot Grigio, Alto Adige, R, 00, $10.
• Scarbolo, Fruili Grave tocai Friuliano, R, 99, $10.
• Tamellini, Soave Superiore, HR, 00, $12.
• Torre Rosazza Pino Bianco Colli Orientali de Friuli Ronco delle Magnolie, HR, 00, $14.

Southern Italy:

• Argiolas, Vermentino di Sardegna Cosamolino, R, 01, $9. Good w/Lobster.
• Funtanaliras, Vermentino di Gallura, Sardinia, HR, 00, $10.
• Tasca d’Almerita, Sicilia Regaleali Bianco, R, 99, $10.49.
• Villa Matilda, Falerno del Massico, from the Campagna, R, 00, $14.

NEW ZEALAND
New Zealand has superb white wines that are good with fresh shellfish, tomato bruschetta, salads, goat cheese, smoked fish, sole Meuniere, Salmon (with chives and dill butter), grapefruit, lemony dressings, chicken (for instance, with mango cilantro chutney), and quiches.

There are several regions in New Zealand that produce excellent wines.
Auckland: rich Chardonnays, soft and heavy Sauvignon Blancs

Hawkes Bay: best for Cabernets, good Chardonnays, Sauvignon Blancs fruity but not heavy

Gisbourne; good Chardonnays and superb Gewurztraminers.

Wairarapa/Martinborough (an area like Burgundy in France): good Chardonnays, the regions’s best Pinot Noirs.

South Island, Marlborough: great Sauvignon Blancs, okay Rieslings (but they are getting better -- the ’99 Giesen is excellent), some Chardonnays and Pinot Noirs. 99 was an excellent year for this region.

Nelson: Chardonnays

Canterbury: Pinot Noirs and Chardonnays, okay Rieslings and Sauvignon Blancs

Central Otego: potentially good Pinot Noir and Gewurztraminers.
• Babich, Winemakers Reserve, Sauvignon Blanc, $HR$, 00, $14
• Brancott, Chardonnay, Gisborne, $HR$, 99, $10
• Cairnbrae, The Stones, Marlborough Valley, $HR$, 01, $14.$
• Cat’s Phee on Gooseberry Bush, Sauvignon Blanc, East Coast, R, 99, $9
• Chancellor, Sauvignon Blanc, Waipara Mt. Cass Road, $HR$, 00, $15.$
• Coopers Creek, Chardonnay, Gisborne, $HR$, 98, $12
• Dashwood, Sauvignon Blanc, Marlborough Valley $HR$, 00, $9
• Forefathers, Marlborough Valley, $HR$, 00, $13
• Giesen, Sauvignon Blanc, 2 international gold medals, $HR$, 99, $13
• Giesen, Riesling, Canterbury, $HR$, 99, $11
• Greenstone Point, Chardonnay, Marlborough, R, 00, $15
• Greenough, Nelson Sauvignon Blanc, $HR$, 01, $13.$
• Grove Mill, Riesling, Marlborough Valley, $HR$, 99, $15.$
  Good through 2005.
• Huia Riesling, Marlborough, $HR$, 00, $15
• Hula, Sauvignon Blanc, $HR$, 00, $15
• Jackson, Sauvignon Blanc, Marlborough Valley, $HR$, 01, $15.$
White Wines ◆ New Zealand

- Kim Crawford, Chardonnay Unoaked, Marlborough, HR, 99, $15.
- Konrad and Conrad, Sauvignon Blanc, Marlborough Valley, HR, 01, $15.
- Lawson Dry Hills, Sauvignon Blanc, Marlborough Valley, HR, 01, $14.
- Le Grys, Sauvignon Blanc, Marlborough Icon Series, HR, 01, $15.
- Morton, Hawkes Bay, Chardonnay, HR, 98, $15.
- Mount Difficulty, Central Otago, Sauvignon Blanc, HR, 00, $13.
- Mount Riley, Sauvignon Blanc, Marlborough Valley, HR, 01, $15.
- Omaka Springs, Chardonnay, Marlborough, HR, 99, $15. Good through 2005
- Omaka Springs, Sauvignon Blanc, Marlborough Valley, HR, 00, $9.
- Omaka Springs, Riesling, Marlborough Valley, HR, 00, $15.
- Omaka Springs, Chardonnay, Marlborough, HR, 00, $15.
- Palliser, Sauvignon Blanc, Martinborough, R, 00, $15.
- St. Clair, Chardonnay, Marlborough Valley, HR, 98, $15. Good through 2005
• St. Clair, Riesling, Marlborough Valley, HR, 99, $13. Good through 2009
• Selaks Premium Selection, HR, 99, $10
• Seresin Estate, Sauvignon Blanc, Marlborough, R, 00, $11
• Shepherd’s Ridge, Sauvignon Blanc, HR, 99, $10
• Sherwood Estate, Sauvignon Blanc, HR, 98-99, $8.
• Thornbury, Sauvignon Blanc, HR, 99, $12.
• Thornbury, Sauvignon Blanc, HR, 00, $12!
• Villa Maria, Sauvignon Blanc, Marlborough, Private Bin, HR, 00, $12.
• Whitehaven, Marlborough Valley, HR, 00, $14

PORTUGAL
Vinho Verde, and others. Many great bargains come from often-forgotten Portugal.

• A.Esteves, Ferreira, Vinho Verde Soalheiro Alvarinho, HR+, 01, $14.
• Alvarinho Vinho Verde, R, 00, $10.
• Arca Nova, Vinho Verde, R, 00, $6
• Casa de Vila Verde, Vinho Verde Sonhorro d’Agras, HR, 01, $8.
**White Wines **

- Casal Garcia, Vinho Verde, R, 00, $7
- Coop. Ponte do Lima, Vinho Verde Loureire, HR, 00, $7
- Portal do Fidalgo, Vinho Verde Alverino, HR, 00, $15
- J. Portugal Ramos, Argones, Alentejo, HR, 99, $15
- Quinta da Pedra, Vinho Verde Alverinho, HR, 99, $15
- Quinta da Avelada, Vinho Verde, R, 00, $9
- Quinta da Avelada, Vinho Verdi, Trajadura, HR, 00, $8
- Quinto do Crasto, Alentejo, R, 98, $14
- Quinta da Pedra, Vinho Verde Alvarinho, HR+, 01, $10.
- Soalheiro, Vinho Verde Alverino, HR, 00, $15
- Veranda de Conde, Vinho Verde, Alverino/Trajadura, R, 00, $10
- J.P. Vinhos, Tonto da Anfora, Alentejano, R, 98, $12

**SOUTH AFRICA**

- Amani, Sauvignon Blanc, Stellenbosch, HR, 01, $12.
- Boekenhoutskloof, Semillon, Franschhoek, R, 99, $15
- Buitenverwachting, Sauvignon Blanc, Constantia, HR, 01, $13
- Cape Indaba, Sauvignon Blanc, R, 98, $7.
- Cathedral Cellars, Chardonnay, Western Cape, HR, 01, $12.
• Clos Malverne, Sauvignon Blanc, Stellenbosch, HR, 01, $14. Rich.

• De Wetshof, Chardonnay, Bon Vallon, Robertson, HR, 01, $14.

• Fairview, Semillon, Barrell Fermented, Coastal Region, R, 99, $13

• Fairview, Sauvignon Blanc, R, 00, $10

• Groot Constantia, Sauvignon Blanc, Constantia, HR+, 01, $15.

• Klein Constantia, Sauvignon Blanc, HR+, 01, $15, Good for many years.

• Morgenhof, Chardonnay, Stellenbosch, HR, 99, $14.

• Neil Ellis, Sauvignon Blanc, Groenekloof, HR, 00, $15.

• Neil Ellis, Sauvignon Blanc, Groenekloof, R, 01, $15.

• Roberts Rock, Chenin Blanc/Chardonnay, R, 99, $6

• Simonsig, Sauvignon Blanc, Stellenbosch, HR, 00, $13

• Spice Route, Chenin Blanc, Paarl, HR, 98, $10

• Stellenryck, Chardonnay, Coastal Region, HR, 98, $12

• Waterford, Chard, Stellenbosch, HR, 99, $15

• Waterford, Sauvignon Blanc, HR, 00, $13.
SPAIN
(see comments on Spanish red wines, for a general discussion)

A good grape for a white wine is Alberino (like a Riesling). I have included number of NV Cavas (Cava is a sparkling white) on the following list. Note that “Brut” means dry, and that there are also vintage Cavas:

- Bodegas Godeval, Valdorres, R, 01, $15.
- Castillo de Perelada, Cava Brut reserve, R, $10.
- Juve y Camps, Brute Nature Reserva de la Familia, Cava, HR, 95, $15.
- Martinsancho Verdejo, Rueda, R, 01, $13.
- Pazo de Barrantes, Albarino, Rio Baixas, HR, 01, $15.
- Pazo de Senorans, Albarino, Rias Baixas, HR, 01, $15. Through 2005.
- Remelleiri, Rioja, white, R, 98, $15.
- Remelleira, Rioja, R, 97, $15.
- Rondel, Cava Extreme Brut, R, $8.
- Torres, Gran Vina sol, R, 97, $10.
- Torres Ora, Cava Brut Reserve, HR, NV, $15.
- Torres Vina Esmerelda, Moscatel/Gewurztraminer, R, 01, $15.
• Vega Sindoa, Navarra, R, 97, $10.
• Vina Godeval, Godello, R, 98, $12.
• Vina Mocen, Ruda, R, 98, $9. Good with grilled fish.
• Vina Sarda, Penedes, R, 98, $6.

U.S.A. -- California
Sauvignon Blanc and Fume Blanc: These varietals, for practical purposes, are synonymous.

• Brander, Sauvignon Blanc/Riesling, Cuvee Natalie, Santa Ynez Valley, South Coast, HR, 98, $14.
• Brander, Cuvee Natalie, Santa Ynez, HR, 99, $15.
• Chateau Potelle, Napa Valley, HR, 99, $14.
• Chateau Potelle, Napa Valley, HR, 00, $15, Through 2004.
• Chateau St. Jean, Fume Blanc la Petite Etoile, Russian River Valley, HR, 98, $13.
• Dry Creek Vineyard, Sonoma, R, 00, $13.
• Dunnewood, Mendocino County, HR, 00, $7.
• Eos, Paso Robles, HR, 00, $14.
• Ferrari-Carano, Stony Creek, Russian River Valley, HR, 98, $15.
• Ferrari-Carano, Sonoma Co., Fume Blanc, HR, 01, $15.
California Chardonnay: The wine people buy when they don’t know what else to buy. But even Chardonnay is scoffed at by many wine “experts,” it is a delightful wine with a famous pedigree. Best places for California
Chardonnay are usually Carneros, Russian River Valley, Monterey, Santa Maria Valley. California Chardonnays are generally characterized as oaky (aged in oak barrels for a length of time). Some people like an oaky taste, others do not.

Some of the most consistently great vineyards for Chardonnay are:

- Au Bon Climat
- Beringer (Sonoma and Napa)
- Edna Valley in San Luis Obispo
- Estancia Pinnacles
- Franciscan Vineyards of Oakville
- Kistler
- Marcassin
- Peter Michael
- Rochioli

Some of these are very expensive chardonnays. Some claim they are among the world’s great Chardonnays.
White Wines ◊ USA

- Alderbrook, Dry Creek Valley, Sonoma, HR, 99, $11.
- Babcock, Santa Barbara County, HR, 99, $12.
- Barefoot Reserve, Sonoma, HR, 99, $10.
- Beaulieu, Sonoma, HR, 99, $15.
- Bonterra, Mendocino, R, 98, $12, Not too oaky.
- Bonterra, Mendocino, R, 00, $15.
- Buehler, Russian River Valley, HR, 99, $15.
- Camelot, California, HR, 99, $10.
- Chateau St Jean, Sonoma County, R, 99, $13.
- Chateau Souverain, Sonoma, HR, 97, $13.
- Chateau Souverain, Sonoma, HR, 00, $14.
- Echelon, Central Coast California, HR, 99, $13.
- Frei Brothers Reserve, Russian River Valley, Sonoma, HR, 99, $15.
- Gallo of Sonoma, HR, 99, $11.
- Gloria Ferrer, Carneros, HR, 98, $15.
- Homewood, Odmann Vineyard, Carneros, HR, 99, $14.
- Jepsen, Estate Selection, Mendocino, HR, 99, $15.
- Monterey Vineyards, HR, 99, $6.
- Napa Ridge, Napa Valley Reserve, HR, 97, $15.
• R. H. Phillips, Toasted Head Estate, HR, 98, $14.

• River Road Vineyards, Proprietor’s Reserve, Russian River Valley, HR+, 99, $14.

• Rodney Strong, Sonoma County, R, 99, $14.

• Santa Barbara Winery, Santa Barbara County, HR, 99, $14.

• Sebastiano, Chardonnay Vintage, Sonoma County, HR, 98, $15.

• Silverado Hill, Napa Valley Art Cuvee, R, 99, $10.

• Stony Hill, White Riesling, Napa Valley, HR, 00, $15.

• Trinchero, Family Selection, Santa Barbara/Monterey, Lake County, R, 99, $11.

California Miscellaneous Whites:

• Arrowood, White Riesling, Sonoma, HR, 98, $15, Like a German Auslese (see introduction to German wines for significance). Will keep for years.

• Beckman, Marsanne and white blend, Santa Ynez Valley, HR, 98, $14.

• Bonny Doon, Riesling, dry, Germanic style, best with sweetness. R, 98.

• Brander, Cuvee Natalie, Santa Ynez, HR, 99, $15, Riesling Alsatian style, dry.
• Calloway, Chenin Blanc, California, R, 98, $8.

• Chappellet, Old Vines Cuvee, Chenin Blanc, Napa, \textit{HR}+, 98, $14.!


• Foxen Vineyards, Chenin Blanc, Santa Barbara, \textit{HR}, 98, $14.

• Geyser Peak, Sonoma, Riesling, R, 00, $9. Good with spicy Indian and American food.

• Girard Winery, Chenin Blanc, Napa, Old Vines, R, 95, $13.

• Greenwood Ridge, Riesling, White Riesling, Mendocino, \textit{HR}, 00, $12.

• Jekel, Riesling, Monterey, R, 98, $14.

• Handley, Gewurztraminer (dry), Mendocino, R, 00, $14.

• Navarro, Riesling, and Late Harvest Riesling, Mendocino, R, 98.

• Navarro, Late Harvest Gewurztraminer, Anderson Valley, \textit{HR}, 98, $12.

• Navarro, Gewurztraminer, Anderson Valley, R, 98, $14.

• Navarro, dry Gewurztraminer, Anderson Valley, Mendocino, \textit{HR}+, 00, $14.

• Navarro, Pinot Gris, Anderson Valley, \textit{HR}, 98, $14.

• Navarro, Mendocino, Anderson Valley, Dry Gewurztraminer, HR, 00, $14.

• Niebaum-Coppola, Bianca, Napa, R, 98, $7.

• Pacific Rim Dry Riesling, HR, 98, $10.


• Pine Ridge, Chenin Blanc/Viognier, HR, 99, $11.

• Robert Pecota, Monterey, Chenin Blanc, R, 98, $11

• Smith-Madrone, Riesling, Napa, R, 98, $14.

• Sobon Estate, Viognier, Shenandoah Valley, California, R, 00, $15.

• Stony Hill, Riesling, Napa, R, 98. Anything this year from this winery is good.

• Thomas Fogarty, Gewurztraminer, Monterey, HR, 99, $13.

• Thomas Fogarty, Gewurztraminer, Monterey, HR, 01, $15. Will age well.

• Vinum, Chenin Blanc, CNW (Acronym: Chardonnay No Way), Cuvee Wilson Vineyard, Clarksburg, HR, 98, $10.

• Wild Horse, Monterey, Pinot Blanc, HR, 98, $14.

• Zaca Mesa, Roussane (white), Zaca Vineyards, Santa Barbara, HR, 98, $15. Good through 2002.
White Wines  ♦  USA

California Champagnoise:

• Chandon, NV Blanc de Noirs 396, Carneros, HR, $15.
• Korbel, Blanc de Noirs, Russian River Valley.
  Champagne Masters Reserve, HR, 92, $14.
• Mumm, Cuvee Napa, Brut Prestige NV, HR, $14.
• Pacific Echo, Brut or Cremant, HR, 00, $15.

U.S.A. -- New York State

• Dr. Konstatin Frank, Riesling, Finger Lakes, R, 99, $10.  
  International Gold Medal winner
• Dr. Konstantin Frank, Chardonnay, Finger Lakes, HR, 99, $13.
• Dr Konstantin Frank, Salmon Run Riesling, R, 00, $12.
• Fox Run Vineyards, Dry Riesling, R, 98, $10.
• Herman J. Wiemer, Johannisberg Riesling, Finger Lakes 
  Reserve, HR, 97, $14.
• Paumanok, Chenin Blanc, Long Island, R, 00, $15.

U.S.A. -- Oregon:

• Chehalem, Pinot Grigio, R, 00, $15.
• Cristom, Oregon/Washington, Pinot Gris, HR+, 98, $15.!
• Cristom, Oregon/Washington, Pinot Gris, HR+, 99, $15.!
• Eola Hills, Sauvignon Blanc, HR, 00, $10.

• Erath, Pinot Grigio, R, 99, $12.

• Rex Hill, Pinot Blanc, Bellevue Cross Vineyards, Willamette Valley, HR, 98, $14.

• Torii Mor, Pinot Gris, Yamtull Co., Oregon, HR, 98, $15.

U.S.A. -- Washington State

• Canoe Ridge, Oak Ridge Vineyard, Gewurztraminer, HR, 99, $12.

• Chateau Ste Michelle, Barrel Fermented Chardonnay, Columbia Valley, HR, 99, $13.

• Chateau Ste Michelle, Columbia Valley, Sauvignon Blanc, Horse Heaven Vineyard, HR, 98, $14.

• Chateau Ste Michelle, Sauvignon Blanc, Columbia Valley, HR, 99, $14.

• Chateau Ste Michelle, Sauvignon Blanc, Horse Heaven Vineyard, Columbia Valley, HR, 99, $14.

• Chinook, Semillon, Yakima Valley, HR, 98, $13.

• Chinook, Sauvignon Blanc, HR, 98, $15.


• Columbia Crest, Chardonnay, Columbia Valley Estate Series, HR, 98, $12.

• Columbia Crest, Chardonnay, Columbia Valley Grand
**White Wines 🌐 USA**

- • Columbia Crest, Chardonnay, Columbia Grand Estates, HR, 00, $11.
- • Gordon Brothers, Chardonnay, Columbia Valley, HR, 00, $15.
- • Hedges, Fume Chardonnay, Columbia Valley, HR, 00, $9.
- • Hedges, Fume Blanc/Chardonnay, Columbia Valley, HR, 01, $9.
- • Hogue Cellars, Columbia Valley Barrel Select, HR, 97, $15.
- • Hogue Cellars, Gewurztraminer, R, 00, $8. Good with spicy Indian food.
- • L’Ecole No. 41, Barrel Fermented Semillon, Columbia Valley, HR+, 98, $15.
- • Waterbrook, Klipsun Vineyard, Sauvignon Blanc, Columbia Valley, HR, 99, $8.
U.S.A. -- Other States

- St. James Winery, Seyval Blanc, Missouri, international gold medal, 99, $10.
RED WINES

ARGENTINA

Argentinian wines are becoming more well known -- and for good reason. The Malbec wines are usually straightforward, sturdy, good wines (for example, Arnoldo B. Etchart Reserva, Malbec, HR, 90, $12). Most of the Argentinian wines, here, are Malbecs.

- Alamos Ridge, Cabernet, Mendoza, HR, 98, $10.
- Altos Las Hormigas, Malbec, Mendoza, R, 99, $10.
- Bodega Etchart, Malbec, R, 95, $8.
- Catena, Cabernet Sauvignon, Agrelo Vineyards. HR, 95, $15, to 2008.
- Fabre Montmayou, Malbec, Lujan de Cuyo, Mendoza, HR, 97, $13.
- Menem, La Rioja San Humberto Malbec, HR, 97, $8.
- Navarro Correas, Malbec, Mendoza, R, 94, $12.
- Navarro, Cabernet Sauvignon, Private Collection, R, 94, $12.
- Norton, Malbec Reserva Mendoza, HR, 99, $14,
- Santa Julia, Mendoza, Reserva, Malbec, R, 97, $10.
Red Wines ◆ Australia

- Santa Julia, Malbec Mendoza, Reserva, R, 99, $10.
- Santa Julia, Malbec Mendoza, R, 00, $8.
- Santa Julia, Merlot, Mendoza, R, 00, $8.
- San Telmo, Malbec, Mendoza, R, 00, $10. Good with spicy Indian food.
- San Telmo, Cabernet Sauvignon, R, 00, $10.
- Terra Rosa, Mendoza, Cabernet Sauvignon, HR, 99, $10.
- Trapiche, Falling Star, Merlot/Malbec, R, 98, $5.
- Trapiche, Mendoza Malbec, R, 99, $8.
- Valentin Bianchi, Malbec San Raphael, R, 98, $13.
- Weinert, Lujan de Cuyo, Malbec, HR, 96, $15. Good for years.

AUSTRALIA
(Note: 1996, 1997, 1998 all good to excellent years)

Australian wines can be superb, and are less expensive than many wines of the same quality from other places (although their prices are rising daily).
Australia, a vast area, has differing wine growing regions of various climates. The following is a brief rundown on the Australian red wines and their favored growing regions.

**New South Wales**

- **Cabernet Sauvignon**
  - Mudgee
- **Shiraz**
  - Hunter Valley, Mudgee

**Victoria**

- **Cabernet Sauvignon**
  - Bendingo, Central Golburn Valley, Geelong, Mornington Peninsula, Pyrenees, Northeastern Victoria, Yarra Valley
- **Shiraz**
  - Bendingo, Central Golburn Valley, Geelong, Great Western, Macedon, Mornington Peninsula, Pyrenees, Northeastern Victoria, Yarra Valley
- **Pinot Noir**
  - Geelong, Mornington Peninsula
Red Wines ✦ Australia

South Australia

**Cabernet Sauvignon**
Adelaide Hills, Clare Valley, Coonawarra, Southern Vales

**Shiraz**
Adelaide Hills, Barossa Valley, Clare Valley, Coonawarra

**Pinot Noir**
Clare Valley

Western Australia

**Cabernet Sauvignon**
Margaret River

**Shiraz**
Margaret River

**Pinot Noir**
Margaret River

**Zinfandel**
Margaret River
Shiraz:

- ADW, Shiraz Alliance, HR, 98, $15.
- Australian Domaine Wines, Shiraz the Alliance, Barossa Valley, HR, 98, $15. Good through 2015.
- Banrock Station, Shiraz/Cab, SE Australia, R, 00, $6.
- Banrock Station, Merlot, SE Australia, R, 01, $6.
- Cape Mentel, Shiraz, Margaret River, HR, 94, $13.
- Deakin Estate Victoria. R, 97, $10.
- Leasingham Shiraz, R, 95, $11.
- Leasingham, Bin 61, Clare Valley, HR, 97, $12.
- Leasingham, Bin 61, Clare Valley, HR, 98, $15. Good through 2010.
- Lindemans, Bin 50, Southeastern Australia, 00, $9.
- Lindemans, Padthaway Reserve Shiraz, HR, 99, $15.
- Madfish, Western Australia, HR, 01, $14. Good through 2006.
- Marquis Philips, Shiraz, South Australia, HR, 00, $15. Good through 2007.
- McPherson, Southeastern Australia, R, 00, $8.
- Mount Langi Ghiran, Billi Billi Creek, SE Australia, R, 96, $15.
- Paringa, South Australia, Individual Vineyards, HR, 01, $10. Through 2004.
- Peter Lehman Barossa, HR, 96, $15.
- Peter Lehman, HR, 98, $13.
- Rosemount Shiraz, HR, 90, $9.
- Rosemount Shiraz Reserve, R, 94, $15.
- Rosemount Shiraz, HR, 94, $10.
• Rosemount Estate, Shiraz/Cabernet, R, 00, $8. Fruity, good with Mexican food.

• Salena Estate Shiraz, SE Australia, HR, 99, $10. Winner of prestigious medals.

• Stonehaven, international gold medal, 98, $10.

• Tatachilla, Grenache-Shiraz, McLaren Vale, HR, 00, $15. Good through 2005

• Thomas Mitchell, R, 94, $7.

• Wolf Blass, Green Label, R, 98, $12.

• Wolf Blass Gold label, HR, 00, $12.

Cabernet Sauvignon:

• Barwang, Cabernet Sauvignon, Coonawara, S. Australia, HR, 98, $14.

• Brian Berry, Judds Hill Vineyard, Clare Valley, HR, 96, $15.

• Chateau Tahblik, Central Victoria, HR, 98, $15.


• Greg Norman Estates, Cabernet/Merlot, Coonawarra, HR, 96, $15.

• Hill of Content, McLaren Vale, HR, 96, $13.

• Lindemans Special Selection, Coonawara, HR, 96, $15.
• Marquis Philips, Southeastern Australia, HR, 00, $15.
• Marquis Philips, Southeastern Australia, Sarah’s Blend, HR, 00, $15.
• Riddoch, Cabernet/Shiraz, S. Australia, HR, 98, $14.
• Rosemount Estate, Diamond label, HR, 96, $9.
• Rymill, Coonamarra, South Australia, HR, 96, $14.
• Rymill, Coonamarra, South Australia, HR, 96, $14.
• Rymill, Coonawarra, S Australia, HR, 98, $14.
• Tim Adams, R, 95, $15.
• Temple Bruer, Reserve Cabernet Sauvignon, Langhorn Creek, HR+, 98, $15.
• Yalumba, The Manson’s, Coonamara, S Australia, HR, 98, $15.
• Waterwheel Vineyards, Bendigo, HR, 99, $15.
• Wynn’s Coonawarra Estate Cabernet Sauvignon, S Australia, HR, 96, $14.
• Wynn’s Coonawara Estate Cabernet Sauvignon, S Australia, HR, 98, $15.
• Yangara Park, Southeastern Australia, R, 00, $8.
Australian Miscellaneous:

- Lindeman, Southeast Australia, Merlot, R, 98, $8. Good with sauteed steak.
- McPherson, Merlot, Southeastern Australia, R, 00, $8.

CHILE

Chile red 1999’s are good, intense.

- Morande, Maipo Valley, Medalla Real Special Reserve Cabernet, HR, 99, $12.
- Calina, Cabernet Sauvignon, Kendall-Jackson in Chile, R, 99, $8.
- Caliterra Reserva Valle Central, Cabernet Sauvignon, R, 95, $10.
- Carmen, Res Cab, Maipo Valley, HR, 97, $15.
Red Wines ◆ Chile

- Carmen, Valle de Maipo Carmenere, 60% Cabernet Sauvignon and 40% Reserve Carmenere, HR, 99, $15. Good through 2012.

- Casa Lapostolle, Cabernet Sauvignon, R, 96, $10.

- Casa Lapostolle, Cuvea Alexandre, Cabernet Sauvignon, R, 96, $10.

- Casa Lapostolle, Cabernet Sauvignon, Rapel Valley, HR, 97, $12.

- Casa Lapostolle, Rapel Valley, Merlot, R, 00, $12.

- Concha y Toro, Marques de Casa, Concha Puerte Alto Cabernet, HR, 99, $14.


- Concha y Toro, Marques de Casa, Concha Puemo Merlot, HR, 99, $14.

- Concha y Toro, Merlot Casillero del Diablo, Rapel Valley, HR, 00, $10.


- Dallas-Conte, Cabernet, Rapel Valley, R, 98, $9.

• Santa Carolina, Maule Valley, Barrica Selection Syrah, HR, 99, $13.
• Santa Rita, Maipo Valley Medalla Real Special Reserve, HR, 99, $9.
• Santa Rita, Valle de Rapel, Carmenere, R, 00, $7.
• Undurraga, Colchagua Valley, Merlot, R, 99, $14.
• Veramonte, Casablanca, Cabernet Sauvignon, HR, 99, $10.
• Veramonte, Casablanca, Merlot, HR, 99, $10.

FRANCE
Because your local wine store will separate bottles from each of major growing areas of French wines, I have done the same

Beaujolais
There is no vintages that are considered the “best” Beaujolais. Contrary to advertising hype, some experts argue that a good Beaujolais needs 10 years to mature.

Beaujolais seem to be improving every year improving. By the way, the notice of the new releases in the Spring is more important than the release of the Nouveaux Beaujolais in the Fall.

• Chateau de Bachelard, Fleurie, Beaujolais, Georges Duboeuf, HR, 00, $14. Good through 2006.

• Chateau des Deduits, Fleurie, HR, 99, $12, Good through 2002.

• Clos de la Roilette, Coudert Pere et Fils, Fleurie, R, 99, $15.

• Domaine Giloux, Clos de la Creuse Noire, R, 01, $11.

• Domaine des Grands Cras, Morgon les Prieres de la Chanaise, HR, 99, $11.


• George Duboeuf, Beaujolais Villages, Flower Label, R, 00, $8.

• George Duboeuf, Regnier, HR, 00, $10.

• George Duboeuf, Morgon, HR, 00, $12.

• George Duboeuf, Fleurie, HR, 00, $14.

• Georges Duboeuf, Fleurie Chateau du Bachelards, HR, 00, $14. Good through 2006.

• Georges Duboeuf, Morgon Prestige, HR, 00, $14. Good through 2007.
• Jean Descombes, Morgon, HR, 99, $12, Good through 2006.
• Jean Descombes, George Duboeuf, HR, 00, $13.
• Joseph Drouhin, Brouilly, HR, 00, $14.
• Louis Jadot, Morgon, Chateau de Bellevue, HR, 99, $15.
• Manuelle, Le Chenes, St. Veran, HR, 98, $15.
• Pascal Granger, Julienne, R, 98, $14.
• Tour de Bief, Moulin a Vent, Duboeuf, HR, 00, $14, Good through 2007.

Bordeaux and Burgundy

French red Burgundies that are good are usually expensive, and so are Bordeaux wines that are rightly famous. Yet, there are excellent wines for reasonable prices in wines from these areas, and from other areas of France. The wines of the South of France can be excellent, and so can the wines of the Loire, as well the Cru Bourgeois of Bordeaux itself. I list the following wines as Bordeaux selections that are not priced so high, and sometimes are second lines of famous wineries. The 95 Commanderie, for example, is listed for $15, and comes recommended. It is in finding less expensive Bordeaux wines that a thorough knowledge of Bordeaux comes into play.
Bordeaux that is listed for less than $15 per bottle, or from $10 to $20 can, in a good year, be quite good to outstanding. The best Bordeaux years (by areas) are said to be as follows: St Julien/Pauillac/St Esteph (95, 90, 89, 85, 82.); Margeaux (90, 86); Graves red (95, 90, 85); Medoc (96); Pomerol (95, 89, 83, 82, 70); St Emilion (90, 82); Barsac/Sauterne (90, 89, 88, 86, 75). Where not indicated these wines are meant to be drunk young, and it is said that one can ignore vintages, although 1995-96 are good. But I have found significant differences between vintages. There are also the secondary wineries of the Primiere Crus and Secondary Crus. In good years these can be excellent wines. What follows are the second wines of the great houses of Bordeaux, with the main houses listed afterwards -- of course, if they are not under $15, they are not officially “on the list.”

\textit{Primiere Crus:}

- Le Bahans du Chateau Haut-Brion (Chateau Haute Brion)
- Carraudes de Lafite Rothschild (Chateau Lafite Rothschild)
- La Forts-de-Latour (Chateau Latour)
- Pavillon Rouge du Chateau Margeaux (Chateau Margeaux)
– Le Petit-Mouton de Mouton Rothschild (Chateau Mouton Rothschild)

Secondary Crus:

– Le Baron de Brane (Chateau Brane-Cantenac)
– Clos du Marquis (Chateau Leoville-las-Cases)
– Chateau Moulin Riche (Chateau Leoville-Poyferre)
– Chateau Segonnes (Chateau Lascombes)
– La Croix de Beuaailou (Chateau Ducres-Beaucaillou)
– La Dame de Montrose (Chateau de Montrose)
– Les Pagodes de Cos (Chateau Cos-d’Estournal)
- Reserve de la Comtesse (Chateau Pichon-Longueville Comtesse de Lalande)
- La Reserve Leoville-Barton (Chateau Leoville-Barton)
- Sarget de Gruaud-Larose (Chateau Gruaud-Larose)
- Segond de Durfort (Chateau Durfort-Vivens)
- Segla (Chateau Rauzan-Segla)
- Les Tourelles de Longueville (Chateau Pichon-Longueville)
The following are lower priced Bordeaux; some are highly rated:

- L’Ancien, Lalande de Pomerol, 00, needs time to mature, from 2008.
- Beau Site, Cru Bourgeois, St Estephe, HR+, 00, $14.
- Canue, HR, 95, $17.
- Cap de Faugeres, Cotes de Castillon, HR, $14. Good through 2010.
- La Cardonne, Medoc, 96, $12. Prize winning.
- Charmail (Haut Medoc), ’92, 93, 94, 95. Keep for 5-6 years before drinking. Second Prize Cru Bourgeois, 96.
- Chateau Bernadette, R, $15.
- Chateau Bonnet, HR, $12.
- Chateau de Carles, Fronsac, HR, $15.
- Chateau Carsin, R, 97, $11.
- Chateau Chasse-Spleen, Moulis, 00, from 2009.
- Chateau Citron, Haut Medoc, 00, from 2005.
- Chateau la Croix Canon, Fronsac, 00, from 2006.
- Chateau la Croix-Canon, Pomerol, Merlot.
- Chateau d’Escurac, Medoc, Bourgeois Cru, 1st prize, ’96.
- Chateau Falfas, Cotes de Bourg.
- Chateau d’Escurac, Medoc, Bourgeois Cru, 1st prize, 96.
- Chateau Falfas, Cotes de Bourg.
- Chateau Ferrande, Grave, HR, $12.
- Chateau Ferriere, Margaux, from 2008-2009.
- Chateau Fonfride, Bordeaux, 96, $7.
- Chateau Fources-Dupre, 99, Medoc. $15.
- Chateau de Francs. Pomerol, Merlot.
- Chateau du Grand Moueys, Cotes de Bordeaux.
- Chateau Grand Ormeau, St Emilion.
- Chateau la Grave Pomerol, 00, from 2008.
- Chateau Labegorce-Zede, Margaux, 00, from 2007.
- Chateau Lanessan, Haut Medoc, 00, Don’t drink until 2006.
- Chateau Liversan, 00.
- Chateau La Louviere, Graves, 00.
- Chateau Mazeris, Pomerol, Merlot.
- Chateau Moulin de la Rose, St. Julien, 00, from 2010.
- Chateau de Musset, St Emilion.
- Chateau les Ormes de Pez, St Esteph, Cru Bourgeois, 1st prize, '94.
- Chateau Puy Bardens, Cotes de Bordeaux.
- Chateau Puyqueraud, Pomerol Merlot.
- Chateau Rollan de By, Medoc, 00, from 2006.
- Chateau la Sergue, Lalande de Pomerol, 00, from 2006.
- Chateau la Serre, St. Emilion, 00, from 2008.
- Chateau Suau, Cotes de Bordeaux.
- Chateau Teyssier, St Emilion.
- Chateau la Tour de By, Medoc, from 2005.
- Chateau Tour du Haut-Moulin, Haut Medoc, 00, from 2008.
  • Chateau Villa Bel Aire, Graves, R, 98, $9.
  • Cote de Castillon, R, $15. Perfect with grilled chicken.
- Coufran (Haut Medoc), 89, 90, 94, 95. Good for 10 years.
- Les Cruzelles, Lalande de Pomerol, 00, from 2009.
- Fanteuil (Fronsac), ’89,90,94,95. Good for 10-15 years.
  • Fontenil, Fronsac, HR+, 98, $15.
• Fontenil, Fronsac, HR, 99, $14.
- Les Grandes Chenes (Medoc), 94-95. Good for 5-7 years.
• Greysac, Medoc, R, 97, $15.
- Jonqueyres (Bordeaux), 90, 94, 95. Good for 5-6 years.
- Larose-Trintaudon, Medoc, 87.
- Marsan (Cotes de France), 94, 95. Good for 5-6 years.
- Moulin Rouge (Haut Medoc), 89, 90, 95. Good for 10 years
- Les Ormes Sorbet (Medoc), 90, 94, 95.
- Pitray Cotes de Castillon (St. Emilion), ’94-95. Good for 5-6 years.
- Roc de Cambes (Cotes de Bourg), ’89, 90, 93, 94, 95. Good usually for 7-8 years.
• Senejec, Cru Bourgeois, Haut Medoc, HR+, 00, $14.
- La Tour St. Bonnet (medoc) 1989, 90, 94, 95. Good usually for 10-15 years.
• Tronquoy-Lalande, St Estephe, HR+, 00, $10.!
- Vieux Chateau Champ de Mars, Pomerol.
• La Vieille Cure (Fronsac), 89, 90, 94 95. HR, 98, $15. Good for 10-15 years
Red Wines 🇫🇷 France

- Vieux Chateau Landon, Medoc, from 2006.
- Vieux Robin (Medoc), 94, 95. Usually good for 5-7 years.

Burgundy:

Excellent Burgundies are too expensive to list here. Less expensive red Burgundies are not rated as high, and can still cost a lot (but are usually not worth buying).

Best years are Cotes de Nuits 90, 96; same for Cotes de Beaune.


Languedoc/Roussillon/Provence:

The length of this section indicates many wines from this region are outstanding, and excellent bargains, especially when compared to wines from more famous areas.

Note that VDP means Vin du Pays (country wine). This indicates that the wine is a blend that does not fit an appellation. VDP wines can be outstanding.
• Chapellere Laurett, Madiran, SW France, **HR+**, 94. Not ready until 2005.

• Chateau Bousquette, Chateau Veronique, Coteaux du Languedoc, **HR**, 98, $11.

• Chateau Bousquette, Coteaux de Languedoc, Chateau Veronique, **HR**, 98, $11. Good through 2005.

• Chateau Bosquette, Cotes de Languedoc, St.-Chinion, Blend VDP, **HR**, 99, $15.

• Chateau de Campuget, Vin de pays du gard, R, 97, $10.

• Chateau de Campuget. Costieres de Nime, R, 97, $7.

• Chateau Campuget, Grenache, Syrah, VDR du gard, **HR**, 98, $7.

• Chateau Campuget, Costiere de Nimes, Cuvee Prestige, **HR**, 98, $13.

• Chateau de Cazeneuve, Pic St. Loup, **HR+**, 94, $15!.

• Chateau de Jau, Roussillon Villages, R, 98, $12.

• Chateau de Lascaux, Coteaux du Languedoc, **HR**, 99, $11.

• Chateau Lavabre, Pic-St Loup, **HR**, 98, $15, to 2007.

• Chateau de la Negly, Coteaux-La Clape la Falaise, **HR+**, 98, $15.


- Chateau la Roque, Languedoc, Pic St Loup, HR, 97, $13. Good through 2005.


- Chateau la Roque, Pic St Loup Cupa Numismae, HR, 98, $15, Good through 2008.

- Chateau la Roque, Pic St Loup, HR, 99, $13.


- Chateau Valcombe, Costiere de Nimes, HR, 98, $11.


• Chateau de Valcombe, Prestige Costieres de Nimes, Languedoc, \textit{HR}, 00, $12. Good through 2009.

• Chateau Valmoure, Vigne Antique, Coteaux de Languedoc, \textit{HR+}, 96. $9.!!

• Le Clos de Paulilles, Collioure rouge, R, 97, $15.

• Dom Rial, Cote du Rhone, Vigneron Baixas, R, 97, $15.


• Domaine Arguliere, Coteaux de Languedoc, \textit{HR}, 95, $15. Good through 2006.

• Domaine Arguliere, Montpeyroux, R, 96, $14.

• Domaine de Mas Blanc, Doteurs Parce, Clos du Moulin, Collier, R, 97, $15.

• Domaine de Bordeneuve, Duboeuf, \textit{HR}, 00, $7. Good through 2004.

• Domaine Borie de Maurel, Minervois Cuvee Scylla, \textit{HR}, 94, $8.

• Domaine Borie de Maurel, Syrah, Minervois, \textit{HR}, 99, $8.

• Domaine Canet Vallette, St. Chinian, HR, 95, $12. Good through 2005.

• Domaine des Cantarelles, Cab/Syrah, Vin de pays, du gard, R, 97, $11.

• Domaine Ferrer Ribiere, Cuvee Caroline, HR, 98, $12. Good through 2005.


• Domaine Ferrer Chateau de Jau, Vin de pays, Jai de Jau, R, 97, $8.

• Domaine Lafabre, Pic St. Loup, HR, 95, $15.

• Domaine Leon Barrel, Faugeres Languedoc, HR, 98, $15. Good through 2008.

• Domaine Marquise des Mures. St Chinian Futs de Chene Vielles Vignes (old vines), HR, 95, $12.

• Domaine Marties, Pic St Loup Classique, HR, 98, $15. Good through 2007.

• Domaine de Mas Cremat, C. du Rou rouge, R, 98, $15.

• Domaine de Montpesent, Cuvee Prestige, VDP d’Oc, HR, 96, $15. Good through 2005.

• Domaine de Montpezat, Cuvee Prestige, VDP d’Oc, HR, 99, $15. Good through 2007.

• Domaine de Murettes Minervois le Prat d’Olivier, HR, 95, $12.

• Domaine de Murettes Minervois, Cuvee Classique Pic St. Oc.
Loup, HR, 95, $14.

- Domaine Piccini, Minervois la Liviere Clos l'Angely, HR, 99, $15.

- Domaine de Rectorie, Corene Pescole, and Col de Best, R, 97, $15.

- Domaine de St. Antoine, Syrah, VDP du Gard, HR, 00, $8. Good through 2004.

- Domaine St Jean, Cote de Languedoc, Coteaux de Languedoc Tonneaux, HR, 98, $11.

- Domaine St Hilaire, VDP (country wine) d’Oc, HR, 98, $9. Good through 2005.

- Domaine St. Martin de la Garrigue, Cuvee St. Martin VDP, D’Oc, HR+, 94, $15.

- Domaine du Tariquet, Gros Mansury, Vin de Sud, Pays des Cotes de Gascogne, R, 98, $12.

- Domaine de la Tour Boisee, Minervois, R, 00, $10. Good with grilled steak.

- Domaine de Tourell, Coteaux de Langedoc, HR, 95, $10.

- Grand Cassagne. Costieres de Nimes Syrah unfiltered, HR, 97, $10.


• Guy Sauvanes, Faugeres, Cuvee Syrah, HR, 96, $8.


• Mas des Aveylans, VDP (country wine), du Grand Syrah, HR, 98, $13.


• Mas de Bressades, Cabernet-Syrah, HR, 94, $12.

• Mas de Bressades, Cab/Syrah, Vin de pays du gard, HR, 97, $13.

• Mas de Bressades, Syrah/Grenache, Vin de pays du gard, HR, 98, $12.

• Mas de Bressade, VDP (country wine), du gard Cabernet-Syrah, HR, 98, $14.

• Mas des Bressades, Costieres de Nimes, HR, 00, $10.

• Mas des Bressades, Cabernet/Syrah, VDP du gard, HR, 00, $15. Good through 2011.

• Mas des Bressades, Syrah/Grenache, VDP du gard, HR, 00, $10.

• Mas de Guiot, Cabernet/ Syrah, Vins Pays du Gard, Languedoc, HR, 00, $14. Good through 2009.

• Mas Carlot, VDP D’Oc, HR, 00, $8. Good through 2004.

• Mas de Guiot, Cuvee Prestige, Vin pays du gard, HR, 97, $14. Good through 2007.

• Mas de Guiot, Vin de pays du gard, HR, 98, $9.

• Mas de Guiot, VDP du Gard, HR, 00, $12.

• Mas Morties, Pic St Loup, HR+, 95, $10. Good through 2005.!!


• Novellum, Cotes du Rousillon, HR, 98, $10.

• Patrick Lesec, VDP (country wine), d’Oc Merlot Tonneaux, HR, 98, $11. Good through 2004.

• Piccinini, Minervois Cuvee Line et Laetitia, HR, 98, $15. Good through 2006.

• Ravaille Freres, Coteaux du Languedoc, Ermitage du Pic St. Loup, HR+, 99, $13.

• Ribiere, Cotes du Rousillon Cana, HR, 98, $15. Good through 2005.


• Tardieu-Laurent, Costieres de Nimes, HR, 98, $15. Good through 2012.

Loire

As with Burgundy, mostly too expensive for this book. Best years for Loire reds are 89, 90, 93, 96, and 97.

- Bredif, Chinon, R, 98, $15.
- Domaine Moreau, St Nicholas-de-Bourgueil, R, 98, $12.
- Francois Cotat, VDP Francais les Culs de Beajeu, HR+, 98, $15.
- Lydie and Max Cognard-Taluau, St Nicholas-de-Boudrgueil, Cuvee de malagnes, R, 98, $15.

Rhone:

Best years are 1978, 81, 89, 90, 95, 98, 99, 00, and 01. For other special vintages note Domaine de Marcoux, 1991, and Domaine du Pegau, Cuvee Laurence. Both are very highly rated.

- Alain Graillot, Crozes-Hermitage, HR, 94, $15.
- Alain Graillot, Crozes Hermitage, HR+, 96, $15.
- Chateau Mont Redon, HR, 98, $10.
- Chateau Mont Redon, Cotes du Rhone, HR, 98, $12. Good through 2005.
• Chateau Pesquire, Cotes de Ventoux Cuvee 105, Vielles Vigne, HR, 97, $12. Good through 2005.

• Chateau Pesquery, Cotes de Ventoux la Quintescence, 15, HR, 97, $15. Good through 2010.

• Chateau de Segries, Cotes du Rhone, Clos de l’Hermitage, HR, 00, $15. Good through 2006.

• Chateau Signac, Cuvee Terra Amata, Cote du Rhone Cornas, HR, 98, $15.

• Chateau du Trignon, Cotes du Rhone, HR, 97, $10.

• Chateau de Trignon, Cotes du Rhone, R, 98, $12.

• Clos l’Escandell, HR, 94, $14.

• Delas Freres, Crozes-Hermitage les Lannes Rouge, HR, 99, $15. Will last.

• Domaine D’Andezon, Cotes du Rhone Syrah, HR, 94, $10.

• Domaine d’Andezon, Cotes du Rhone, Syrah, Veille Vignes, HR, 98, $12. Good through 2005.


• Domaine Andre Brunel, Cotes du Rhone, Cuvee Sommolongue, HR, 00, $12. Good through 2004.

• Domaine Brusset, Cotes du Rhone Villages, HR, $15.

• Domaine Caillou, Cotes du Rhone, Tres Vielles Vignes, HR, 99, $15.

• Domaine Caillou, Cotes du Rhone Villages, Clos du Red Wines
Caillou, HR, 00, $15. Good through 2013.

- Domaine Chaume-Arnaud, Cotes du Rhone Villages, Vinsobres, R, 99, $14

- Domaine Fondreche, Cotes de Ventoux, Cuvee Serino, HR, 98, $15.

- Domaine de Fontanille, Cotes de Luberon, HR, 98, $13.

- Domaine de Grands Bois, Cotes du Rhone Villages Cairanne Cuvee, Maximilian, HR, 99, $15. Good through 2009.

- Domaine de la Janasse, Cote du Rhone Villages, HR, 98.

- Domaine la Martine, Cotes du Rhone, R, 98, $9.

- Domaine de Montpezat, Cuvee Prestige, HR, 94, $13. See also Languedoc.


- Domaine de la Mordoree, Chateauneuf du Pape, Classique, HR, 96, $15.

- Domaine de l’Oratoire St Martin, Cuvee Prely, HR, 94, $15.

- Domaine de Remejeanne, Chateauneuf du Pape, Cuvee Prestige les Eglantiers, HR, 93, $15.

- Domaine de la Remejeanne, HR, 99, $13.

- Domaine de la Remejeanne, Cotes du Rhone Villages les Genevrieres, HR, 00, $13. Good through 2007.
• Domaine de la Renjarde, Cotes du Rhone Villages, HR, 98, $13. Good through 2004.

• Domaine de la Renjarde, Cotes du Rhone Villages, Reserve de Cassagne, HR+, 99, $14. Good through 2010.

• Domaine Rocher, Cairanne Cotes du Rhone Villages, HR, 00, $12. Good through 2012.

• Domaine Roger Perrin, Cotes du Rhone, Cuvee Prestige Vielles Vignes, HR, 00, $15. Good through 2005.

• Domaine de St Cosme, Cotes du Rhone, HR, $13. Good through 2005.

• Domaine St Luc, Cotes du Rhone Villages, HR, 98, $15. Good through 2002.

• Domaine Sainte Anne, Gigondas, HR, 97, $15.

• Domaine Santa Duc, Cotes du Rhone, R, 98, $12.

• Domaine Santa Duc, Cotes du Rhone, Le Quatre Terres, HR, 99, $15.

• Domaine la Soumade, Cabernet Sauvignon, HR, 00, $12. Good through 2014.

• Domaine Thalabert, Crozes Hermitage, HR, 95, $15.

• Domaine du Trapadis, Cotes du Rhone Villages Rasteau Cuvee Prestige, HR, 98, $15. Good through 2012.

• Guigal, Rose, Cote du Rhone, HR, 96, $10.

• Jaboulet Cotes du Rhone, Parallele 45, R, 99, $10.

• Jean-Luc Columbo, Les Abeilles, Cotes du Rhone, HR,
Red Wines ◈ France

97, $9.


• Louis Bernard, Cotes du Rhone Village, HR, 98, $10. Good through 2005.

• Louis Bernard, Cote du Rhone Grande Reserve, HR, 99, $13.

• Louis Bernard, Cote du Rhone-Villages, HR, 00, $11. Good through 2007.

• Mas de Boislauzon, Cote du Rhone Villages, R, 00, $10.

• Mas des Bressades, Cabernet/Syrah, HR, 94, $14. See also Languedoc.

• Olivier Cuilleras, Cotes du Rhone Villages Visan, Vielles Vignes, HR, 00, $15.

• Patrick Lesec Selections, Cotes du Rhone Aurore, HR, 00, $10. Good through 2007.

• Patrick Lesec Selections, Cotes du Rhone Villages Rasteau, Vielles Vigne, HR, 00, $14. Good through 2007.


• Paul Coulon & Fils, Cotes du Rhone Villages, Rasteau Domaine de Beaurenard, HR, 99, $15. Good through 2010.

• Perrin, Cote du Rhone, HR, 98, $15.
• St. Benoit, Grande Garde, HR, 97, $15.
• St. Gervais, Cotes du Rhone Villages, HR, 00, $11.
• Tardieu-Laurent, Cotes du Rhone Villages Rasteau, Vielles Vignes, HR, 98. See also Languedoc.
• Tardieu-Laurent, Vacqueyras Vielles Vignes, HR+, 98. Good through 2015. See also Languedoc.
• La Veille Ferme, Rhone, R, 98, $7.
• Vieux Chene, Cuvee de la Haies aux Grives, Cotes du Rhone Villages Rouge, HR, 99, $9.

GERMANY

• Fitz-Ritter, Pfalz, Durkheimer Spatburgunder, QbA, Trocken, HR, 96, $13.
• Fitz-Ritter, Durkheimer Spatburgunder, trocken (dry), HR, 96, $13. Excellent German Burgundy.

GREECE

• Boutari, Naoussa Grande Reserve, HR, 97, $15. Will age well.
• Gaia Estate, Peloponnesos 13-18h Rose, HR, 98, $8.
Red Wines ◆ Italy

- Oenofaros, Patras Asprolithi, HR, 98, $10.

ITALY

It’s easy to taste why Italian reds are considered by some to be the world’s greatest wines -- and some of the most expensive. But there are still many outstanding Italian wines for less than $15 if you know where to look.

Some of the best valued Italian wines come from the Piedmont region. The better known wineries in the area produce expensive wines, but others cost much less. The most famous wines are the Barolo and the Barbaresco from the Piedmont, many of which are too expensive to be included in this book, with some great-tasting exceptions I’ve noted below. I’ve including more information in my introduction to Italian wines in the “white wine” section of this book.

Best Years

The best years for Italian wines vary from one part of the country to another (much of this introduction, as noted,
can be applied to both red and white wines). Some outstanding years are as follows:

**By Region**

- Piedmont: 78, 82, 85, 88, 89, 90, 96, 97, 98
- Brunello (from Montalcino, outside of Siena); 85, 88, 90;
- Veneto/Amarone; 79, 83, 85, 88, 90, 95, 97
- Tuscany 85, 90, 95, 97, 99

There are also other areas of northern Italy that produce outstanding wines. Some the lives of each wine vary from region to region, and wine to wine; Dolcetto D’Alba, for example, can be delicious, but does not age gracefully. Some Amarones stand up to decades.

Piedmont and other Northern Italian Wines:

- Allegrini, Valpollicello, Palazzo della Torre, **HR**, 96, $12.
- Allegrini, La Grola, **HR**, 96, $14.
- Allegrini, Palazzo della Torre, **HR**, 96, $14.
- Apollonio, Rosso, Copertino, **HR+**, 96, $10. !
- Azelia, Bricco dell’Oriolo, Dolcetto d’Alba, **HR**, 98, $15.
- Bruno Porro, Dolcetto di Dogliani Ribote, Piedmont, **HR**, 96, $15.
- Caritine Gemma, Madonna della Neive, Dolcetta d’Alba, **HR**, 98, $15.
- Castello di Neive Basarin, Dolcetto, **HR**, 98, $12.
- E. Cogno Mandorlo, Dolcetto, **HR**, 98, $15.
- Falesco, Vitiano, **HR**, 99, $7.
- Fiano di Avelino, HR HR 99, $15.
- Giacomo Grimaldo, Dolcetta D’Alba, **HR**, 99, $15.
- Masi, Classico Superiore, Sengo Alighieri, R, 98, $12.
- Massimo Oddero, Piedmont, Dolcetto d’Alba Sorba, **HR**, 99, $12.
- Palazzo della Torre, **HR**, 96, $14.
- Paruso, Piani Noce, Dolcetto d’Alba, **HR**, 98, $15.
- Pasitìn, Dolcetto D’Alba, **HR**, 99, $14.
• Pierro Bussa, Vigna Majano, Barberi d’Alba, $HR$, 96, $14.$
• Le Ragose, Valpollicello Classico, R, 95, $14.$
• Tenuto Roccacia, Fontenova Tuscany, R, 98, $13.$
• Il Sestante, Vignelo I Pianeti, Valpollicello Classico Superiore, $HR$, 96, $15.$
• Tre Vigne, Barbera D’Asti, $HR$, 96, $14.$
• Tre Vigne, Barbera D’Alba, $HR$, 96, $14.$
• Tre Vigne, Dolcetto d’Alba, R, 99, $15,$
• Vietti, Tre Vigne d’Asti, $HR$, 96, $15.$

Central Italy:

Good vintages for Vino di Nobile (from Montalcino, outside of Siena) are 85, 88, and 90 (and 97, 98, 99), although I have had an excellent 1995 Poliziano.

*Note:* in a good year, the Rosso Montalcino can approach the excellence of the Vino di Nobile (it comes from the same kind of grape from the same area), just as the Rosso di Montepulciano in a good year approaches the legendary Brunellos. Both Rossos are much less expensive. Abruzzo wines from Montepulciano can also be excellent.
• David d’Angelo, Multipulciano d’Abruzzo, international gold medal, HR, 98, $5.!

• Antinori, Santa Christina, Tuscany, Sangiovese, R, 98, $9.

• Arnolda Caprai, Falesco, Vitiano, HR, 99, $7.

• Arnolda Caprai, Same, Falesco, Merlot, HR, 99, $13.

• Badia a Coltibuona, Cetamura Tuscany, HR+, 97, $11.!

• Badia a Coltibuona, Chianti, Stucchi, HR, 97, $14.

• Carmignano St Cristina in Pilla, Tuscan, HR, 94, $15.


• Corrina, Chianti Classico, HR, 97, $10.

• Le Corti, Cortavecchia Ris, HR, 97, $10.

• Falesco, Umbria, Merlot, HR, 98, $13.

• Falesco, Vitiano, Umbria, HR, 98, $7.

• Falesco, Vitiano IGT, Umbria, HR, 00, $10.

• Fattoria Petroio, Chianti, HR, 97, $14.

• Fattoria le Sorgenti, Chianti Colli Fiorentini, HR, 98, $12.

• Foradori Teroldego, Umbria, HR, 97, $15.

• Giacomo Mori, Chianti, Tuscany, HR, 00, $14. Good through 2007.

• Illuminati Compirosa, Montepulciano d’Abruzzo Corasuolo, Rose, R, 98, $10.
• Illuminati, Multepulciano d’Abruzzo Riparesso, HR, 00, $12.

• Luigi Righetti, Classico Superiore, Campolieti, R, 97, $14.

• Monte Antico, Sangiovese, Tuscany, HR, 95, $9.

• Monti, Montepulciano D’Abruzzo, Abruzzi, HR, 95, $10. Good through 2002.

• Querceto, Chianti Classico, HR, 97, $11.

• Renzo Masi, Toscana Erta e China, Tuscana, HR, 97, $9.

• Selvapiana, Chianti Rufina, HR, 90, $13.

• Sturaia Rosso, Umbria, Renzo Masi Erta e China, HR, 97, $8.

• Tracolle, Chianti Classico Riserva, Tuscany, HR, 97, $14. Good through 2005.

• Vigneti del Sole Montepulciano, d’Abruzzo, R, 98, $7. An everyday red wine.

• Villa la Selva, Selvamaggia, VDT Tuscany, HR, 95, $15. Good through 2010.

• Vinicola, Vitiano, Umbria, HR, 98, $12. Good through 2006.

Southern Italian, including Sardinian and Sicilian:

Many truly outstanding southern Italian wines are not well known in the U.S., and most are inexpensive. In fact,
many of the grapes grown in this region are not well known.

I have listed some of the wines below, along with their grapes:

• Sicilian:
  - La Segreta (Planeta, Merlot)
  - Morgante (Nero d’Avola, Syrah).

• Sardinia:
  - Argiolas (Turriga, Malvasia Nero)
  - Sella and Mosca (Cannonare di Sardegne Riserva, Grenache)

• Campania:
  - Mastroberardine (Taurasi, from Aglianico grape, Riserva. Also Greco del Tufo)
  - Villa Matilde (Falerno del Massico Rosso)
  - Copertino (Reserva, Apulia, Negroamaro grape)
  - Culo (Vigna Spano, Apulia)
  - Taurino (Salice Salentino, Negroamaro)
• Abbazia Santa Anastasia, Passomaggio, Sicily, HR, 98, $12.

• Apollonio, Valle Cupa Salento, Apulia, HR, 97, $9.

• Apollonia, Primitivo Terranoglo, Apulia, HR, 98, $12. Good through 2005.

• Argiolas, Perdera, Isoladei Nuraghi, Sardinia, HR, 96, $9.

• Argiolas, Costera, Sardinia, HR, 97, $12.


• Feudi di San Gregorio Allente Vat, Campania, HR, 98, $10.

• Fiana di Avelino, HR, 99, $15.


• Mano, Primitivo, Apulia, HR, 99, $11.


• Morgante, Nero d’Avola, Sicily, HR, 98, $12.

• Pervini, Bizantino, Salento IGT, HR, 97, $9.

• Planeta, La Segreta Rosso, Sicily, HR, 99, $15.

• Sella and Mosca, Cannonau Sardegna Reserva, HR, 98, $14.

• Sella and Mosca, Sardegna Riserva Cannonau, HR, 98,
$14.

- Sin-Farosa Primitivo, R, 98, $11.
- Tasca d’Almerita, Rosso, Regaleali Sicily, HR, 97, $12.
- Tasca d’Almerita Regaleale Rosso, R, 98, $11.
- Taurino, Salice Salentino Reserva, Rosso, Apulia, HR, 96, $9.
- Taurino Salice Salentino, a red wine, R, 97, $9.
- Villa Matilde, Piedirosso de Roccamonfina, Campania, HR, 97, $12.

NEW ZEALAND


PORTUGAL
Portugal is known for its great Ports, which are too expensive to list here. However, Australia has outstanding ports at reasonable prices. Sometimes LBV (Late Bottle Vintages) from Portugal are very good and not so less expensive. Lately, Potuguese reds have been getting better.

- Calheiros Cruz, Douro Grande Escola, HR, 97, $15.
- Casa de Santar Dao Reserve, R, 98, $15.

• Caves Alianca, Palmela Aliena Particular, HR, 94 and 95, $15.

• Convento da Serra Alentejaro, 97, $7. An everyday red wine.


• Ferreira, Douro Casa Ferreirinha Esteva, R, $10.

• J. M. da Fonseca, Portalegre d’Avillez, HR, 92, $15.

• Grao Vasco, Dao, Tinto, R, 99, $6. Excellent with food.

• Marques de Borba Alentejo, R, 00, $11.

• A. B. Paulo da Silva, Azenhas do Mar, Sintra Gaerafeira Reserva, HR, 90, $10.

• Quinto do Carvalhino, Bairrada, HR, 90, $13.

• Quinto das Maias, Dao Reserva, HR, $15.

SOUTH AFRICA
There are 12 appellations in South Africa. The best ones (in alphabetical order) are:

- Constantia

- Durbanville
Perhaps the country’s greatest potential is in its Shiraz (note: the flavors have a strong Australian influence), and they have outclassed Australian Shiraz in some tastings. The traditional South African red is called a Pinotage, a cross between Pinot Noir and Cabernet Sauvignon.

- Backsberg, Shiraz, Paarl, HR, 97, $13.
- Cathedral Cellar, Cabernet Sauvignon, Stellenbosch, HR, 97, $15.
- Clos Malverne, Reserve, Stellenbosch, Pinotage, R, 98, $11.
- Fleur du Cap, Coastal region, Pinotage, R, 97, $12.
- KWV, Roodeberg, red wine, Western Cape (note not from a favored appellation), HR, 97, $12.
- Simonsig Estate, Cab, Stellenbosch, HR+, 98, $15.
SPAIN

Spain produces more wine per person than any other country. Some are notably great wines, the most famous being red wines (tintos) from the Rioja region.

In general, Spanish 89s and 90s are excellent, and so are Rioja 70, 81, 82, 88, 94, 95, 96 (I’m personally partial to 94s); Penedes 94; Catalonia 81, 82, 83, 85, 91, 94, 95, 96; Ribera de Duera 79, 80, 81, 82, 83, 86, 89, 90, 91, 94, 95, 96. Other good grapes are Monastrell (Mourvedre), and Graciano.

The best Riojas usually sell for $25-$60 per bottle, but others at lower prices, can also be excellent.

Spanish Non-Vintage Cava, by the way, is like Champagnoise, and can be a nice wine.

- Abadia Retuerta, Sardon de Duero, HR, 01, $12. Good through 2012.
- Abadia, Retuerta, Rivola, Sardon de Duero, HR, 99, $12.
Red Wines  Spain

- Agricola de Borja, Campo Borja, Borsaoda Tres Pico, HR, 00, $12.
- Antonio Barcelo, Vino Mayor Crianza, Ribera de Duero, HR, 95, $11.
- Barranc dels Closos, Mas Igneus, Priorat, R, 98, $14.
- Bodegas Breton, Lorinon, R, 97, $14.
- Bodega Casa de la Ermita, Jumilla, HR, 00, $13. Good through 2006.
- Bodegas Farina, Dama de Toro Reserva, HR, 93, $15.
- Bodega Nekeas, Vega Sindoa, Merlot, Navarra, HR, 96, $12.
- Bodegas Nekeas, Vega Sindoa el Chapparal old vine, Navarra, HR, 97, $15. Good through 2005, only several cases made. Most Nekeas wines are great values. This happens to be among the best.
- Bodegas Nekeas, Vega Sindoa, Navarre, Merlot, R, 98, $10.
- Bodegas Osborne, Manzinilla, Jerez, HR, 98, $8.
- Bodegas Ramirez, Ramirez de la Piscina, R, 97, $14.
- Bodegas Salnesur, Condes de Albareis, Albarino, Rias Baixes, HR, 97, $9.
- Campo de Borja Borsao, 80% Grenache, R, 98, $5.
• Capcanyes, Mas Donis Barrica, Tarragona, HR, 99, $10.
• Capcanyes, Mas Donis, Grenach/Syrah, R, 00, $10.
• Capcanyes, les Vinyasses Costers del Gravet, Monsaut, HR, 00, $15. Good through 2012.
• Casa de la Ermita, Tinto Jumillo, HR, 00, $12. Good through 2005.
• Castano, Hecula, Yecla, HR, 99, $11, Good through 2016.
• Castano, Hecula, Yecla, HR, 01, $9. Good through 2007.
• Castell del Remei, Gotim Bru, Costers del Segre, HR, 98, $10.
• Castell dei Remei, Gotim Bru, Costres de Segre, HR, 00, $10. Good through 2012.
• Condado de Haza, Ribera del Duero Cosecha, HR, 99, $15.
• Conde de Valdemar, Reserva, HR, 97, $13.
• Conde de Valdemar Rioja Crianza, R, 98, $10.
• Condesa de Laganza, Crianza, La Mancha, R, 98, $9.
- Frutos Vilar, Murune Crianza, (Toro), HR, 96, $13.
- Heredoros de Argueso, Manzinilla, Jerez, San Leon, HR, 98, $13.
- Hijos de Antonio Barcelo Ribera de Duero, Vina Mayor Reserva, HR, 94, $13.
- Iglesia Vieja, Yecla, R, 97, $15.
- Juve de Campos, Cava, Riserva di Familia, R, 96, $12.
- Marques de Gelida, Brut Cava, R, 98, $7.
- Montecillo 1988, Rioja Reserva, HR, 88, $9.75.
- Montecillo Rioja Crianza, R, 97, $10.
- Muga Reserva, HR, 95, $14.
- Primicia, Rioja Vina diezmo Reserva, HR, 96, $15.
- Priorat, Vall Llach, Priorat Embruix, R, 98, $15.
- Priorat, Onix, R, 00, $10.
- Raimat, Vallerba Cab, HR+, 94, $12, will keep for many years.!
- Remelluri, Rioja, HR, 93, $15. Good through 2005.
- Remelluri, Rioja, HR+, 94, $15, Good through 2005.!
- Segura Viudes, NV, Cava, R, 98, $7.
• Sierra Cantabria, Codice, HR, 93, $7.
• Sierra Cantabria, Crianza Rioja, HR, 96, $11. Good through 2004.
• Sierra Cantabria. Rioja, R, 97, $12.
• Solabal, Rioja, R, 97, $13.
• Toros Albala, NV, Don PX, Pedro Ximenes (Montilla-Moriles), HR, 98, $13.
• Torres, Gran Sangre de Toro Reserva, HR, 95, $11.
• Torres, Gran Sangre de Toro Reserva. Penedes, HR, 96, $11, will age nicely.
• Tresantos, Zamora, HR, 00, $11. Good through 2004.
• Vega Sindoa el Chaparrral, Navarra, R, 00, $9.

U.S.A.

California

There is so much to say about California wines. Every year they get better, every year they are better regarded, and every year they cost more money. Finding a bargain
in California wines is now as hard as finding a bargain in European wines. In fact, many restaurants in the U.S. mark up California wines more than their European counterparts since they believe Americans feel more comfortable ordering U.S. wines (especially those who are unsure of their choices).

Note: always beware of the second to least expensive wine on a restaurant’s wine list -- it is often the most marked up since most people who do not know their wines are embarrassed to order the cheapest but are not confident enough to investigate the other wines on the list.

Of course many of my readers will feel as if I left out their favorite wines in this book, particularly in this section. They will cite their favorite California boutique wineries, or small wineries. It is true that these wineries produce some excellent wines, but it would be useless to list them here, because they sell only locally. Castoro in Paso Robles is an example (their Zinfandels can be outstanding), and so are the wines of Harmony (also in Paso Robles County, near Cambria). Small wineries often will ship wines, but if you cannot find them on the shelves in Chicago, New York, or Boston, I have not included them.
**Cabernet Sauvignon:**

Best years are 1990 (early maturing), 87, 85, and 78.

Best places for Cabs are

- Howell Mountain.
- Oakville/Rutherford (Napa)
- Paso Robles, Santa Cruz Mountains, Sonoma Valley, and Stags Leap (Napa).

California Cabernets can be inordinately expensive. These are not.

- Beaulieu, Rutherford HR and 2 gold medals, 95, $11.
- Beaulieu Vineyard, Rutherford, HR, 96, $12.
- Beaulieu Vineyard, Rutherford, HR, 97, $14, better than 1996.
- Beringer-Knight's Valley, HR, 93, $13.
- Chateau Souveraine, Winemaker’s Reserve, Alexander Valley, HR, 93 and 94, $15.
- Chateau Souveraine, Winchester Reserve, HR, 96. Good through 2011.
- Claudio Springs, Mendocino, HR, 97, $15.
- Fetzer Barrel Select, R, 94, $15.
• Gallo North Coast Sonoma, **HR**, 91, $7.
• Gallo, Cabernet, **HR**, 94, $10.
• Gallo Stephani Ranch, R, 94, $10.
• Gallo Sonoma, Cabernet, R, 95, $11.
• Geyser Peak, Sonoma County, R, 98, $12.
• Indian Springs, Cab Franc, Nevada County, **HR**, 97, $15.
• Mount Veeder, Napa, **HR+**, 90, $15!
• Napa Ridge Private Reserve, **HR**, 92, $12.
• Pedroncelli, Morris Faye Vineyards, Alexander Valley, **HR**, 96, $14.
• Perry Creek, Eldorado, **HR**, 99, $14.
• Ridge, Santa Cruz Mts., **HR+**, 97, $10. Good through 2006.
• Rodney Strong, Cab Reserve, Alexander Valley, **HR**, 95, $14.
• St Francis, Sonoma, **HR**, 90, $12. Good through 2004.
• Sebastianni, Sonoma Cask Cabernet, R, 97, $15.
• Stonehedge, **HR**, 97, $15.
• Tulocay, Cliff Vineyard, Napa (92s also), **HR**, 91, $15. Good through 2006+. 

**Red Wines ◆ USA**
Merlot

Best places for Merlot are Napa County and Carneros.

- Beringer Vineyards, Founders Estate, R, $9.
- Blackstone, California Coastal, R, 99, $10.
- Fetzer Vineyards, Eagle Peak, R, $10.
- Charles Shaw, Barrel Select, HR, 95. $9.
- Fox Hollow, Barrel Select, HR, $9.
- Geyser Peak, Sonoma County, HR, $15.
- Havens, HR, 97, $13.
- Napa Ridge Private Reserve, HR, 92, $12.
- Shooting Star, Clear Lake CA, HR, 95, $14.
- Wente, Crane Ridge Reserve, Livermore Valley, HR, 99, $15.

California Miscellaneous

California is always experimenting with grape; trying something old, something new. Sometimes they are not successful, sometimes they are.

Many of my favorites are the rough California reds. They can be consistently good with homemade spaghetti sauces.
Red Wines  USA

- Cline, Cotes d’Oakley Vin Rouge, R, 97, $8.
- Forest Glen Barrel Select, HR, 96, $10.
- Monterey Peninsulaway, Founders’ Boulevard, Black Burgundy, CA, R, $10.
- Noceto, Sangiovese, Shenandoah Valley, HR, 97, $13.
- Preston, Marsanne, Dry Creek Valley, HR, 98, $13.
- Shooting Star, Cab Franc, Lake Co., R, 98, $10.
- Yorkville Cellars, Cab Franc, Mendocino Co., R, 97, $15.

California Petit Syrah, or Syrah, or Sirah, or Shiraz

Petit Syrah is a different grape from Syrah, and the wine it produces is not as robust. Syrah in Australia is called Shiraz. Both are similar to a robust French Rhone.
• Alban Vineyards, Reva, Edna Valley, R. 97, $15.
• Anapamu, Syrah, Paso Robles, Central Coast, HR, 99, $15.
• Beringer Vineyards, Founders Estate, California, HR, 99, $12.
• Bogle, Petit Syrah, HR, 97, $10.
• Bogle, Petit Syrah, HR, 00, $10.
• L.A. Ceto, Baja, CA, Mexico, R, 98, $8.
• Cline Cellars, Syrah, R, 99, $10.
• Edmund St. John, Alameda, HR, 94, $12.
• Foppiano, Russian River Valley. HR+, 95, $15.
• Foppiano, Petite Syrah, Sonoma, R, 97, $15.
• Geyser Peak, Sonoma, HR, 95, $15.
• Lincourt, Santa Barbara, HR, 96, $14.
• J. Lohr, South Ridge Syrah, Paso Robles, HR, 97, $14.
• Meridian Vineyards, Paso Robles, HR, 99, $15.
• McDowell Valley Vineyards, Syrah, Mendocino, HR, 98, $14.
• Ojai, California. Steele Vines. R. 96, $15.
• Parducci, Mendocino, HR, 95 $11.
• Pepperwood Grove Syrah, R, 98, $7. Good everyday wine. This winery generally produces pleasant wines of different kinds, all at a good price.
• Perry Creek, El Dorado Syrah, HR, 96, $15.
• Philip Staley, Russian River Valley, HR+, 96, $15.!!
• Qupe, Bien Nacido Vineyard, California, R, 97, $15.
• Seven Peaks Shiraz, Paso Robles, HR, 97, $12.
• Seven Peaks, Paso Robles, HR, 99, $14.
• Shooting Star, Lake County Syrah, R, 97, $15.
• Stonehedge, HR, 93, $12.
• Terre Rouge, les Cotes de l’Ouest, California, HR, 00, $15.
• Zaca Mesa, Syrah, Santa Barabara County, Zaca Vineyards, HR+, 95, $13.!!

Pinot Noir

Northern California Pinot Noirs can be superb. These are wines that are good with veal and pork, or other dishes where a Zinfandel or a Cabernet Sauvignon would be too strong.

Best places are usually Anderson Valley (Mendocino), Carneros, Chalone (Monterey), Edna Valley (San Luis Obispo), Russian River, Santa Maria Valley.

• Beaulieu, Napa, HR, 96, $8.
• Beringer, Founder’s Estate, Beverage Dynamics, HR,
97, $9.

- Pepperwood Springs, Anderson Valley, R, 97, $15.
- Robert Mondavi, Coastal, Central Coast, HR, 97, $12.
- Schug, Sonoma, HR, 99, $15.
- Villa Mt Eden, Coastal, R, 99, $10.

Zinfandel

The best red Zinfandels are great wines, and have inspired an enthusiastic following. I have found great Zinfandels in boutique wineries in various places, particularly in Paso Robles and Sonoma County. Just as with great Burgundies and Bordeaux, certain special vineyards produce great Zinfandel wines. The prices of Zinfandels keep rising every year. Zinfandels vary considerably, in taste. A good, robust Zinfandel with a fine steak is one of the world’s delights.

The origins of Zinfandel grapes are obscure; some say they are derived from the Italian Primitivo grape, others argue that they are the true American varietal. Europeans usually do not know much about Zinfandels, and out of ignorance often do not think much of them. Note: I do not list any white Zinfandels.
In general, the 90 Zins are good, but at this age are getting a little spotty (if you can even get them). Some claim the 94 are the best Zinfandels ever -- consequently they are difficult to find. Best Zinfandel areas are usually Mendocino Ridge, Paso Robles, Sierra Foothills, Sonoma County, Ukiah/Redwood Valleys (Mendocino).

- Aida Vineyard, **HR**, 97, $15. Good through 2005. Like a Rhone.!
- Amador Foothill Winery, Amador Co., Murrill Vineyard, **HR**, 96, $12.
- Bogle, Old Vines Cuvee, **HR**, 97, $10.
- Bogle, Old Vine Zinfandel, California, R, 99, $11.
- Cline Cellars, Contra Costa County. **HR**, 96, $12.
- Continente, **HR**, 97, $13.
- Francis Coppola, Diamond Series, Napa, R, 98, $14. For pasta and red sauce.
- Dry Creek Vineyard, Heritage Clone, Sonoma, **HR**, 97, $15.
- Dry Creek Vineyard, Heritage Clone, Sonoma, **HR**, 99, $15. Good through 2006.
- Fetzer, Barrell Select, Mendocino, **HR**, 98, $14.
- Fife, Mendocino, **HR**, 97, $14.
• Gallo Somana. Frei’s Ranch Vineyard. Dry Creek. HR, 95, $14.

• Gallo Sonoma, Alexander Valley, Barrelli Creek Vineyard, HR, 95, $14.

• Jessie’s Grove Winery, Lodi, Amador, Vintner’s Choice, R, 00, $15.

• Latcham Vineyards, El Dorado, HR, 96, $11.

• Makor, Jim Edelman’s Label, HR, 95, $12.

• Marietta, HR, NV, $12.

• Millaire, Sierra Foothills, Chirardeli Vineyard, HR, 95, $14.

• Montevina, Amador, Sierra Foothills, HR, 98, $14.

• Paso Robles Sauret, HR, 98, $14.

• Peachy Canyon, Paso Robles, Westside, HR, 97, $15.

• Peirano, Old Vine Zinfandel, Lodi, HR, 97, $11.

• Rancho Zabaco, Dry Creek, HR, 97, $12.

• Ravenswood Lodi Zinfandel, R, 98, $13.75.

• Rosenblum, Continente, HR, 97, $14.


• Seghesio Family Vineyards, Sonoma, R, 99, $15.

• Shenandoah Vineyards, Amador Co., HR, 96, $12.

• Sobon Estate, Rocky Top Zin, Shenandoah Valley of CA,
Red Wines ✤ USA

HR, 97, $15.

- Sobon Estate, Vintner's Selection, Amador Co., HR, 97, $10.
- Sobon, Shenandoah Valley, Cougar Hill, HR, 99, $15.
- Unti, Dry Creek Valley, HR, 97, $15.
- Westside, HR, 97, $15.
- Valley of the Moon, Sonoma Valley, HR, 99, $15.
- Villa Mt Eden, Mead Ranch, HR, 97, $15.
- Villa Mt Eden, Monterosso, HR HR, 97, $15.

USA -- Oregon

When most people think of Oregon reds they think Pinot Noir. And for good reason

With the exception of 95 and 96, Oregon Pinot Noirs are between good and excellent. The 98 Pinot Noirs are said to be the best in years. Other good years are years include 90, 94, and 97. Oregon wineries to note include

- Argyle
- Bethel Heights
- Duck Pond
- Eola Wine Cellars
- Honeywood
- Oak Knoll
- Rex Hill
- Sokol Blossom.

• Argyle, R, 96, $15.
• Bridgeview, Blue Moon Pinot Noir, HR, 98, $15.
• Foris, Rogue River, R, 97, $13.
• Siskiyou, La Cave Rouge, HR, 00, $12.

USA -- Washington State
Washington is well know for its Merlots and Cabernet Sauvignons, and for good reason. However, they also produce other wines of note.

Washington Cabernets are often more food oriented than California Cabernets, but they are also drier and need more aging (Washington Cabs are generally better than Washington Merlots, although the Merlots are nice). The jury is still out on Washington Syrahs.
Good Cabernets come from Chateau Ste. Michelle (grapes from Canoe Ridge and Cold Creek, vineyards in the Columbia Valley); Columbia Winery, from Red Willow in Yakima Valley; Andrew Will (grapes from all over); Hogue Cellars (cabernet/merlot blend at $12); Snoqualmie Winery; and Columbia Crest (Columbia Winery).

- Columbia Crest Merlot, R, 95, $15.
- Columbia Crest, Estate Vineyards, Merlot, HR, 97, $12.
- Columbia Crest Estate, Merlot, HR, 98, $8.
- Columbia Crest, Cabernet Sauvignon, Grand Estates Cabernet, R, 98, $11.
- Columbia Crest Estate, Merlot, HR, 99, $8.
- Columbia Winery, Syrah, Yakima Valley, HR, 97, $14.
USA -- New York State:

- Fox Run, Reserve Pinot Noir, R, 97, $15.
- Lamoreaux County, Pinot Noir, R, 98, $12.
- Shalestone, Merlot, R, 97, $15.

USA Other States:

- Llano Estacado, Signature Red Meritage, Texas, HR, $9.
- Raymond Vineyard, Amberhill, Missouri, International gold medal, Cabernet, 97, $10.
- Stonehill Winery, Cabernet Sauvignon, Steinberg, Missouri, international gold medal, 99, $9.
Brandy

U.S.A.

American brandies are excellent when from best places. Good places are

- Germain-Robin
- Clear Creek
- St George Spirits
- RMS Distillery
- Jepsen.

These are not inexpensive, however.

French:

• Raynal 5 year old French Brandy, HR, $15.
Fruit Wines
Recommended as excellent, upscale accompaniments to different kinds of food.

The alcohol content is lower than wines made from grapes, and the kinds and flavors vary considerably. Most are inexpensive. Apple cider is most significant.

- Ackermann Apricot wine, Iowa, dessert wine, HR+, NV, $7.
- Duch de Longueville, Brut, Antoinette and Muscadet de Dieppe, France. $13.
- Eric Bordelet, Sydre Argelette and Poire Granite, and other varieties, Normandy, France. $11.
- Etienne Dupont, Cidre Bouche, Brut de Normandie, France. $10.
- Farnum Hill Ciders, New Hampshire, several varieties. $9.
- Henri Belot, Chaorca, France, Cidre Bouche. $15.
- Rhyne Cider, Sonoma County, California, $11.
- West County Winery, Colrain, Massachusetts, $13.
- White Oak Cider, Newberg, Oregon. $12.
Ports and Dessert Wines

Australia

Australian wines in this category are excellent to outstanding, and often inexpensive. Great values, and consistently good. A surprise and a treat.

- Benjamin Muscat Museum, $HR+, NV, $12.
- Benjamin, Tokay Museum, $HR, NV, $12.
- Benjamin, Tawny Port, $HR, NV, $10.
- Bleasdale, Pioneer Port (Tawny), Langhorne Creek, $HR, NV, $15.
- Campbell’s Muscat, $HR, NV, $14.
- Campbell’s Tokay, $HR, NV, $14.
- Hardy’s Whiskers Blake, Tawny Port, $HR+, NV, $12. An excellent Port at a reasonable price.
- Hardy’s Semillon Griffith Botrytis, $HR+, 97, $13. Good through 2010.
- Museum Muscat, $HR+, 97, $12.
- Old Sweet White, $HR, 97, $12.
- Osborne, Port, LBV (Late Bottled Vintage), R, 95, $15.
- R. L. Buller and Sons, Muscat, Victoria, $HR, NV, $13.
- R. L. Buller and Sons, Tokay, Victoria, $HR, NV, $13.
- Three Bridges, 1997 Semillon Revena Golden Mist
Botrytis, HR+, 97. Good through 2012.

• Veritas, Port NV, 10 year tawny, HR, $15.

• William Chambers, Muscat Rosewood Vineyards, Rutherglen, HR+, NV, $14. Will last 20 years. Considered a great wine.

• William Chambers, Tokay Rosewood Vineyards, HR+, NV, $14/375ml. Will last 20 years. Considered a great wine.

• Yalumba, Museum Muscat, HR+, NV, $12.!

• Yalumba, Old Sweet White, HR, NV, $12.

France

• Beaumalric, Muscat de Beaumes de Venise, HR, 93, $10.

• Chateau Pince-Guerre, Monbazille, HR, 98, $15. Good through 2008.

• Domaine des Bernardins Muscat de Beaunes de Venise, Rhone, HR, 94, $15. Good through 2004 but better earlier.

• Domaine Cazes, Rivesaltes Ambie, R, 90, $15.

• Domaine de Coyeux, Muscat de Beaumes-de-Venise, R, $15.

• Domaine du Mas Cremat, Muscat de Rivesalte, R, 98, $15.
• Domaine Forca Real, Muscat de Rivesalte, R, 98, $15.
• Mas Amiel, Muscat de Rivesalte, R, 98, $15.
• Mas Christine, Rivesalte Ambre, R, 96, $15.
• Paul Jaboulet, Aine, Muscat de Baumes de Venise, R, $15.

Italy

• Bartenura Moscato d’Asti, HR, 00, $10. As an aperitif or dessert.
• Maculan, Moscato, Dindarello, Veneto, HR, 99, $15.
• Pelligrino Moscato di Pantelleria, White, R. 99, $10.
• Maresca Scrapna, Moscato d’Asti, White, R, $14.

Portugal

Best Port years are 1971 (ready to drink), 1983 (ready to drink), 1985 (ready to drink), 1990 (drink it only if you must), 1992 (not ready to drink).

Vintage Ports are too expensive to be listed here, but Port labelled LBV (Late Bottled Vintage) is much less expensive can be very good, and can be drunk immediately. The 1991 Quinto Noval, Oporto, is an example, and note the 1994 Osborne, below.
• Osborne, Late Bottle Vintage (LBV), HR, 94, $15.
• Quinta do Noval, Vintage Character LB, HR, NV, $12.

U.S.A.

• Arrowhead, Riesling Late Harvest, HR, 98, $12.
• Beaulieu Vineyards, Muscat de Beaulieu, R, 98, $8.
• Bedell, Raspberry Wine, New York, HR, NV, $10.
• Eos, Tears of Dew, Late Harvest Moscato, Paso Robles, HR, 97, $15.
• Hawthorne Mountain, Late Harvest Optima, Okanagan Valley, HR, 98, $13.
• Robert Mondavi Moscoto D’Oro, HR, 94, $12.
• Robert Pecota, Moscato D’Andrea Napa, HR, 94, $15.
• Robert Pecata, Moscato, California, R, 99, $12.
• St. Supery, California Moscato, R, 00, $15.
Spanish Sherry, etc., all Non-Vintage

- Alvear Abuelo Diego, HR, $11.
- Alvear Abuelo Diego/Pedro Ximenez 27, HR, $12.
- Bodegas Osborne, Sherry, HR, $14.
- Bodegas Osborne, Cream Jerez, HR+, $14.
- Emilio Lustau, El Puerto de Santa Maria Fino Solera Reserva Puerta Fino, HR+, NV, $15.
- Emilio Lustau, San Lucas de Barrameda Manzanilla Reserva, Papirusa, HR, NV, $14.
- Lustau, Fino Jarana, HR, $9.
- Lustau, Rare Cream, HR, $13.
- Lustau, Amontillado Escuadrille, HR+, $13.
- Lustau, NV, Amontillado Jerez los Arcos Solera Reserva, HR, $12.
- Lustau, El Puerto de Santa Maria Fino Solera Reserva Puerto Fino, HR, $15.
- Lustau, San Lucas de Barrameda Manzanilla Reserva Papirusa, HR, $14.
- Sandeman, Jerez Don Fino Superior, HR, $13.
U.S.A. Other

- Tualatin, Gewurztraminer Willamette Valley Late Harvest, HR, 94, $12. Good through 2005.

Vermouth and Aperitifs

- Bossiere, dry Vermouth, HR, $6.
- Lillet Rouge (red), aperitif wine, HR+, $12. Not for Manhattans. Over ice and a twist of orange.
- Lillet Blanc (white), aperitif wine, HR+, $12, James Bond Vesper Martinis (gin+vodka+Lillet), or over ice with a twist of lemon.
- Martini and Rossi, dry Vermouth, HR, $6.
- Noilly Prat, dry Vermouth, HR, $7.
- Rin Quin Quin a la Aperitif, HR, $14. A sweet aperitif that needs cutting. Goes nicely with champagne.
ABOUT THE AUTHOR

Professor H. James Jensen, MA, PhD, is an international expert on wine, among other things. With publications on topics as diverse as Handel and Stonehenge, Professor Jensen has spent his recent years concentrating on the study of wine. His travels have taken him from France to China to the Holy Land, all the while sampling each region’s famous and common local wines, and pairing them with food.

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