



tasting&testing

the food
GRILLED SALMON

classic pairing
PINOT NOIR

new pairing to try

CRU BEAUJOLAIS

2006 Château de La Chaize Brouilly (\$15) Earthy aromas and lightly savory raspberry fruit mark this simple but enjoyable wine from Brouilly, a French village that is one of the 10 Beaujolais crus.

2006 Georges Duboeuf Morgon Jean Descombes (\$15) A perennial value from Beaujolais, this luxuriously cherry-scented red is one of several wines from small estates that are bottled and marketed by Beaujolais magnate Georges Duboeuf.

2005 Louis Jadot Château des Jacques Moulin-à-Vent (\$17) Anyone who thinks top *cru* Beaujolais can't stand up to Burgundy should try this wine from Jadot's estate in Moulin-à-Vent. It balances velvety texture against

pinpoint acidity, while the ripe black raspberry flavor deepens through a long finish.

2006 Nicole Chanrion Domaine de la Voûte des Crozes Côte de Brouilly (\$20) A quick, graceful red, with vivid aromas and fruit that suggests black pepper and blueberries, this Côte de Brouilly (a *côte* is a hillside) wine comes from five old wooden *foudres* (a French term for very large oval barrels) in Chanrion's cellar.

2006 Château Thivin Côte de Brouilly (\$22) Thivin has long been one of Beaujolais's most reliable producers, largely on the strength of this aromatic red from its estate vineyards in the Côte de Brouilly. Its fresh berry fruit is bolstered by fine, dusty tannins.

the food
GRILLED STEAK

classic pairing
CABERNET SAUVIGNON

new pairing to try

MALBEC

2007 Altos Las Hormigas Mendoza (\$12) The vibrant purple hue and intense black fruit signal the youth of this lush Argentine red.

2007 High Note (\$13) American-based importer Peter Click and Argentine vintners José Rodrigo Calatayud and

Laura Catena teamed up to create this smoky, blueberry-rich Malbec from Argentina's Uco Valley region.

2005 Tiza Mendoza (\$19) Oak barrels add distinctive spice notes to the plummy flavors of this cuvée made for wine importer Fran Kysela.

star malbec



2005 Mapema (\$19) Argentine winemakers Pepe Galante and Mariano Di Paola joined forces a few years ago to create their Mapema brand, which focuses on affordable, delicious wines like this espresso-scented red.

the food
GRILLED LAMB

classic pairing
SYRAH

new pairing to try

NERO D'AVOLA

2005 Feudo Principi di Butera (\$12) The 800-acre Feudo Principi estate in southern Sicily is one of 11 estates owned by Italy's Veneto-based Zonin family. It's the source of a number of good wines, among them this inky, rosemary-scented Nero d'Avola.

2005 Ceuso Scurati (\$14) This Sicilian winery is run by four relatives—Antonino, Giuseppe and Vincenzo Melia and Francesco Vallone—who produce a range of potent reds. Their most affordable is Scurati, an earthy Nero d'Avola with black fruit and robust tannins.

2006 Donnafugata Sedàra (\$15) Donnafugata—which means "woman in flight" in Italian, more or less—refers to Queen Maria Carolina, who fled Naples in the early 1800s. She took refuge near the estate vineyards in Sicily that produce this juicy Nero d'Avola.

2005 Cantine Barbera (\$17) Sisters Marilena and Daniela Barbera are the winemaking talents behind this full-bodied, licorice-inflected red. Full of ripe cherry

fruit, it comes from the Barbera family's estate vineyards located in the southwest of Sicily, only a few miles from the ocean.

2005 Morgante (\$17) Star Italian winemaker Riccardo Cotarella works for this southern Sicilian winery, and his touch is evident in wines like Morgante's basic bottling. Purple-red in color, with lots of juicy boysenberry fruit, the wine finishes with a burst of peppery tannins.

