



QOH Revisited & Weekend Wines

by Charles M. Bear Dalton



Last week I wrote about QOH (Quantity On Hand) Wines and boy did I get some feedback. Almost all of it was positive. A few people told me I had given them their new wine shopping list. I used to put a new wine shopping list together every six months or so. I would distribute it to friends who would often keep a tattered copy folded up in a wallet or purse to reference until the next one came out. Some of these folks were relieved to have a new list. Except they'd like to have the list in list form without the body of the article. I was assured that they liked the article but that they really wanted a simple list to follow without having to copy it all down. I am

glad to oblige (Please see page 4 for "The QOH Shopping List").

Other folks said "You also mentioned 'weekend wines' or 'special occasion wines.' Do you have a similar list of those." Well, I do. It's not as extensive or even as varied but I do have a list of go to wines for the nicer meals that come with entertaining on the weekends. And I do call them "Weekend Wines."

What makes a weekend wine? Part of it is price range. Part of it is suitability for entertaining and part of that is the wine having the potential to have broad appeal.

For me, the price range for my weekend wines (\$15 to \$35 or even a bit more) slightly overlaps the price range for my QOH wines (below \$20 per bottle with most being below \$15). I am willing to pay more and sometimes substantially more for these wines because I think they give me an incremental increase in pleasure. They go beyond "very good" and are at least fine and often are excellent in terms of intrinsic quality.

I don't consider even every wine I like as a weekend wine just because a wine fits into my price range. It also has to have a broad appeal – which means that a wine that is too exotic or too idiosyncratic won't make the list. A weekend wine has to be a wine equivalent of a classic (but not clichéd or over-played) song that most people like even if they aren't overly fond of the musical genre that produced it.

Again, a double handful of the right selections can handle most foods but when these sorts of wines come into play, the food is a bit different and generally a bit better. It is not the food of the daily meal; rather it is the food of the festive meal or at least the "date night" dinner. My weekend wine categories are Brut Sparkling (again), Riesling, Chardonnay, Rhone-style blends and Syrahs, Pinot Noir (including red Burgundy), Zinfandel and Zin-Blends, Cabernet Sauvignon and Cab-based Blends, and Red Bordeaux.

Did I leave anything out? Well, yes. I didn't touch Merlot (I just about don't drink it and that has nothing to do with Sideways) but look closely at the red Bordeaux list. Also, I still haven't gotten into Italian wines. At least I'm now liking more Italian wines but none have made it back onto my go-to list. I still ask Joe Kemble (Spec's Italian Wine Buyer) when I want a hot Italian pick. And I seem to have left Spain out. As much as I like them, I don't seem to drink a lot of Spanish red wines these days. That may be in part because, since Collin Williams buys the Spanish wine for Spec's, I am tasting (and consequently thinking about) Spanish wines a lot less these days than I used to.

So flawed or incomplete though it is, here is my weekend wine list.

BRUT SPARKLING here can be white or rosé but, in either case, it has to have a lot of flavor. It could be higher end Cava from Spain or it could come from California or even Australia ... but it most likely is real Champagne from the Champagne region of France. It should be fresh and crisp enough to serve as an aperitif but at least some of the bubbles I keep on hand should have the weight and richness to handle some food. Brut Sparkling is an area where I am likely (maybe "most likely") to stray upward a bit above my price range; I might go as high as \$50 per bottle for the right weekend bubbly.

For aperitifs and with appetizers:

- Montsarra Brut Cava, Spain, NV (\$17.28)
- Jansz Brut Rose, Tasmania, NV (\$18.85)
- Jansz Brut, Tasmania, NV (\$18.85)
- Raventos i Blanc "I'Hereu" Cava Brut, Spain, NV (\$18.89)
- Domaine Carneros Brut Sparkling, Carneros, 2006 (\$19.99)
- Jean Laurent Blanc de Noir Brut, Champagne, NV (\$36.66)
- Demoiselle Tete De Cuvee Brut, Champagne, NV (\$39.89)
- Lancelot Royer "Cuvee de Reserve" Blanc de Blancs, Champagne, NV (\$40.84)

A Bit Stouter in Style:

- Jean Laurent Brut Rose Champagne NV (\$38.99)
- Lancelot Royer "Cuvee des Chevaliers" Blanc de Blancs Grand Cru, Champagne, NV (\$47.99)
- Demoiselle Brut Rose Champagne NV (\$48.75)

RIESLING is just as necessary as a weekend wine as it is for QOH consumption. Nothing is more refreshing and nothing handles mildly to moderately spicy foods as well as Riesling. Whether it is lamb pot-stickers, Cajun-spiced fried shrimp, oysters fried slowly in butter, pan-sautéed river trout or Chinese take out, I need Rieslings that show a tension between fruit and acidity and have at least some residual sugar with which to balance the spice in the dish. Here are my Rieslings with the right stuff:

- Donnhoff Estate Riesling Qba, Nahe, 2009 (\$19.98)
- Chateau Ste. Michelle-Dr. Loosen "Eroica" Riesling, Washington State, 2008 (\$17.89)
- Lemelson Dry Riesling, Willamette Valley (Oregon), 2008 (\$17.33)
- Selbach Oster Zetlinger Himmelreich Riesling, Kabinett Halbtrocken, Mosel, 2009 (\$22.79)
- Selbach Oster Zetlinger Himmelreich Riesling Anrecht Qba, Mosel, 2009 (\$25.49)
- Leitz Rudesheimer Magdalenenkreuz Riesling Spatlese 2009 (\$20.89)
- Donnhoff Norheimer Kirschheck Riesling Spatlese 2009 (\$36.89)

CHARDONNAY comes into play at this price point. The right Chardonnay goes well with pork and veal dishes and can complement the flavor of mushrooms. Chardonnay can work with scallops and some fin-fish. Chardonnay complements crab like nothing else; I've never had a good Chardonnay that didn't pair well with crab cakes.



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The reason Chardonnay sometimes has problems pairing with fish (other than crab) is the hidden tannins (phenols) that Chardonnay often sports. While tannins are generally associated with red wine, they get into Chardonnay (and a few other white wines) courtesy of being fermented and aged in new oak barrels. Un-oaked or lightly-oaked versions are much more fish friendly than the full-barrel-fermented-and-aged butter-and-oak often over-ripe monsters masquerading as white wine. Please keep in mind that, even though the label doesn't say Chardonnay, almost all White Burgundy is 100% Chardonnay (and most often is in the more balanced range despite almost universal barrel fermentation and aging).

Fish Friendly Chardonnays:

Lioco Chardonnay, Sonoma County, 2008 (\$19.10)
 Pierre Labet Bourgogne Chardonnay Vieilles Vignes 2008 (\$19.99)
 Patz & Hall Chardonnay Sonoma Coast 2008 (\$28.99)
 Remoissenet St Romain, 2008 (\$29.99)
 Pierre Labet Meursault Les Tillets 2008 (\$29.99)
 Ramey Chardonnay, Sonoma Coast, 2007 (\$31.99)

Chardonnay With A Bit More Weight:

Lynmar Chardonnay Russian River 2007 (\$23.74)
 Bernard Moreau Bourgogne Blanc 2008 (\$24.38)
 Charles Creek Las Patolitas Chardonnay Sonoma 2007 (\$25.29)
 Ramey Chardonnay, Russian River Valley, 2008 (\$31.99)
 Bernard Moreau Chassagne Montrachet, 2008 (\$44.59)

RHONE-STYLE BLENDS and SYRAH are my essential winter wines. They go with the hearty soul-warming braises that I only cook in cold weather. Short ribs, lamb shanks, oxtails, osso buco, Boeuf Bourguignon, Bolognese, even pot roast all need a fine red in this category.

Beckmen Grenache, Santa Ynez Valley, 2008 (\$23.51)
 Ampelos "Syrache" Syrah/Grenache, Santa Barbara, 2006 (\$23.99)
 Hyde de Villaine Syrah Carneros 2006 (\$25.39)
 Nota Bene Syrah, Washington State, 2006 (\$25.65)
 Chateau St. Cosme Gigondas 2008 (\$28.49) (or 2007, or 2006 ...)
 Vina Robles "Syree" Syrah/Petite Sirah, Paso Robles, 2006 (\$35.99)
 Remizieres Croze Hermitage Rouge Cuvee Particuliere 2005 (\$35.99)

PINOT NOIR (which includes red Burgundy) is the most versatile red wine around. From grilled salmon to grilled pizza, if you can drink red wine with it, Pinot Noir may not be the best match but it will at least work. Actually, with grilled salmon, Pinot Noir quite likely is the best match. And with most poultry – especially duck and goose - and a number of pork dishes. I find that Pinot Noir handles most Asian cooking better than any other red wine. And this year notwithstanding, Pinot Noir is the wine that most often graces my Thanksgiving table AND (in the form of Red Burgundy, most often accompanies the "Roast Beast" on Christmas Day). Thanksgiving and Christmas aside, we drink more Pinot in the warmer months but we never abandon Pinot Noir no matter how cold the weather gets.

Pierre Labet Bourgogne Pinot Noir Vieilles Vignes 2008 (\$19.99)
 Saint Martin Marsannay Grand Vignes 2004 (\$20.29)
 Expression 39° Pinot Noir, Anderson Valley, 2008 (\$23.69)
 Wild Earth Pinot Noir, Central Otago (New Zealand), 2006 (\$26.72)
 Ampelos "Lambda" Pinot Noir, Sta. Rita Hills, 2006 (\$27.99)
 J. Wilkes Solomon Hills Pinot Noir, Santa Barbara, 2007 (\$28.89)
 Bernard Moreau Chassagne Montrachet Rouge Vieilles Vignes, 2008 (\$29.44)
 Bergstrom Cumberland Reserve Pinot Noir, Willamette Valley, 2007 (\$29.93)

Pierre Labet Gevrey Chambertin Vieilles Vignes 2008 (\$29.99)
 Renteria River Ranch Pinot Noir, Russian River Valley, 2006 (\$33.58)
 Anne Gros Bourgogne Rouge 2008 (\$33.99)
 Joseph Swan Saralee's Vineyard Pinot Noir, Russian River Valley, 2006 (\$34.79)
 Belle Glos Las Alturas Pinot Noir, Santa Lucia Highlands, 2008 (\$37.99)
 Belle Glos Taylor Lane Pinot Noir, Sonoma Coast, 2008 (\$37.99)
 Remoissenet Beaune Marconnets 1er cru 2007 (\$39.89)
 Remoissenet Beaune Greves 1er cru 2007 (\$39.89)
 Saint Martin Fixin Hervelets 1er cru 2005 (\$40.43)

ZINFANDEL and Zin-Blends are my go-tos for pizza and Italian-American food. Lasagne, spaghetti and meat sauce, an Italian sausage and peppers sandwich, Eggplant Parmigian, you name it, I want Zin with it. And why not. The Zin we now have comes down to us from the Italian immigrants who settled in Northern Sonoma County in the later 1800s. They drank the wines with lots of pasta, vegetable, bread, or rice dishes. They didn't eat a lot of meat (they didn't have a lot of money) so it makes sense that they made a wine that went well with what they did make. The old Italians always grew their Zin in field blend vineyards with Petite Sirah and a cast of supporting vines including Alicante Bouschet, Charbono, Carignan, Mataro (Mourvedre), Grenache, Sangiovese, and more. Did I mention that Zinfandel is THE BEST with Pizza?

Pezzi King Old Vine Zinfandel, Dry Creek Valley, 2007 (\$20.89)
 Cline Zinfandel Big Break, Contra Costa, 2008 (\$22.87)
 Neyers Zinfandel Pato Vineyard, Contra Costa, 2008 (\$27.95)
 Paradise Ridge Zinfandel Rocky Ridge 2007 (\$28.46)
 Ridge Vineyards Lytton Springs Zinfandel 2008 (\$30.29)
 Ridge Vineyards Geyserville, 2008 (\$32.69)

CABERNET SAUVIGNON and the Cab-based Blends are steak wine. If I am buying and grilling fancy steaks (say prime strips or a Kobe rib-eye), I want a fancy Cabernet to drink with them. A "slab and a Cab" is the way to go. Enough said. Here are the picks.

Louis Martini Cabernet Sauvignon Napa Valley 2007 (\$23.99)
 Nadia Red Blend, Santa Barbara, 2005 (\$27.95)
 Sequoia Grove Cabernet Sauvignon, Napa Valley, 2007 (\$27.99)
 Paradise Ridge Cabernet Sauvignon, Rockpile (Sonoma), 2006 (\$28.46)
 Dry Creek "The Mariner" Meritage, Dry Creek Valley, 2006 (\$30.89)
 Davis Family Cabernet Sauvignon Napa Valley 2005 (37.59)
 Alexander Valley Vineyards Cyrus, Alexander Valley, 2005 (\$37.99)
 Volker Eisele Cabernet Sauvignon, Napa Valley, 2005 (\$39.89)
 Vina Robles Suendero, Paso Robles, 2007 (\$45.59) *

RED BORDEAUX is something I just like. I like its age-worthiness and its consistency. I like its flavors that lean more to red fruit and its bouquet that combines that red fruit with pencil shavings and tobacco and gravelly dust. And I like red Bordeaux with food. It is perfect with lamb, quail, and roasted meats from Pork to Beef to Lamb. It is great with roast chicken or roast turkey (but maybe not with Thanksgiving) and when young and ripe can serve with grilled steaks. The best red Bordeaux can be very expensive (we're talking bottles that are more than my car payment here) but you can find plenty of super red Bordeaux in the weekend wine range. Bordeaux is another of those areas where I will fudge the price range north just a bit.

Ch. Bernadotte, Haut Medoc, 2004 (\$22.99)
 Ch. Laplagnotte Bellevue, St Emilion, 2008 (\$23.99)
 Larose de Gruaud (a 2nd vin de Ch. Gruaud Larose), St. Julien, 2006 (\$25.99)
 Ch. Hortevie St Julien 2006 (\$29.99)
 Ch. Haut Bages Liberal, Pauillac, 2004 (\$33.98)

Ch. Moulin Riche, St Julien, 2005 (\$34.67)
 Segla (2nd vin de Ch. Rauzan Segla), Margaux 2004 (\$37.26)
 Ch. Pontac Lynch, Margaux, 2005 (\$37.99)
 Gravelle de Certan (2nd vine de Vieux Ch. Certan, Pomerol, 2007 (\$38.94)
 Ch. Batailley, Pauillac, 2006 (\$41.42)
 Ch. Haut Batailley, Pauillac, 2006 (\$42.74)
 Ch. Haut Bages Averous (2nd vin de Lynch Bages), Pauillac, 2005 (\$43.23)
 Ch. Ferriere, Margaux, 2006 (\$43.85)

Fun With Pop Corn

So it's date night. You have a nice piece of prime tenderloin for the misses and a new york strip for yourself sitting on the counter to come up to temperature before you put them on the grill. Asparagus has been peeled and blanched and is ready to be finished either in the oven or on the grill. Sweet potatoes are baking. Your weekend wine Cabernet selection is open and breathing in the glasses. You have good movie picked out (something more When Harry met Sally or Enchanted than Rambo VII or Die Hard XII, but you knew that, right?) for a snuggle on the couch after dinner. And it all goes as it is supposed to. But ...

What's a movie without pop corn? After that fine dinner, though, you want more than just ordinary Orville Redenbacher so what do you do? You pop your pop corn in a covered skillet on the stove top and you use truffle oil to pop it in. And when it is done, you grind a mixture of sea salt and pulverized dried porcini mushrooms on it. It will be the best popcorn you ever ate and it will go with any good red wine you can think of and most any rich Chardonnay to boot. Trust me on this one ...

Chardonnay with a bit more weight:

Lynmar Chardonnay Russian River 2007 (\$23.74)
 Bernard Moreau Borgogne Blanc 2008 (\$24.38)
 Charles Creek Las Patolitas Chardonnay Sonoma 2007 (\$25.29)
 Ramey Chardonnay, Russian River Valley, 2008 (\$31.99)
 Bernard Moreau Chassagne Montrachet, 2008 (\$44.59)

RHONE-STYLE BLENDS and SYRAH

Beckmen Grenache, Santa Ynez Valley, 2008 (\$23.51)
 Ampelos "Syrache" Syrah/Grenache, Santa Barbara, 2006 (\$23.99)
 Hyde de Villaine Syrah Carneros 2006 (\$25.39)
 Nota Bene Syrah, Washington State, 2006 (\$25.65)
 Chateau St. Cosme Gigondas 2008 (\$28.49) (or 2007, or 2006 ...)
 Vina Robles "Syree" Syrah/Petite Sirah, Paso Robles, 2006 (\$
 Remizieres Croze Hermitage Rouge Cuvee Particuliere 2005 (\$35.99)

PINOT NOIR

Pierre Labet Bourgogne Pinot Noir Vieilles Vignes 2008 (\$19.99)
 Saint Martin Marsannay Grand Vignes 2004 (\$20.29)
 Expression 39° Pinot Noir, Anderson Valley, 2008 (\$23.69)
 Wild Earth Pinot Noir, Central Otago (New Zealand), 2006 (\$26.72)
 Ampelos "Lambda" Pinot Noir, Sta. Rita Hills, 2006 (\$27.99)
 J. Wilkes Solomon Hills Pinot Noir, Santa Barbara, 2007 (\$28.89)
 Bernard Moreau Chassagne Montrachet Rouge Vieilles Vignes, 2008 (\$29.44)
 Bergstrom Cumberland Reserve Pinot Noir, Willamette Valley, 2007 (\$29.93)
 Pierre Labet Gevrey Chambertin Vieilles Vignes 2008 (\$29.99)
 Renteria River Ranch Pinot Noir, Russian River Valley, 2006 (\$33.58)
 Anne Gros Bourgogne Rouge 2008 (\$33.99)
 Joseph Swan Saralee's Vineyard Pinot Noir, Russian River Valley, 2006 (\$34.79)
 Belle Glos Las Alturas Pinot Noir, Santa Lucia Highlands, 2008 (\$37.99)
 Belle Glos Taylor Lane Pinot Noir, Sonoma Coast, 2008 (\$37.99)
 Remoissenet Beaune Marconnets 1er cru 2007 (\$39.89)
 Remoissenet Beaune Greves 1er cru 2007 (\$39.89)
 Saint Martin Fixin Hervelets 1er cru 2005 (\$40.43)

ZINFANDEL and Zin-Blends

Pezzi King Old Vine Zinfandel, Dry Creek Valley, 2007 (\$20.89)
 Cline Zinfandel Big Break, Contra Costa, 2008 (\$22.87)
 Neyers Zinfandel Pato Vineyard, Contra Costa, 2008 (\$27.95)
 Paradise Ridge Zinfandel Rocky Ridge 2007 (\$28.46)
 Ridge Vineyards Lytton Springs Zinfandel 2008 (\$30.29)
 Ridge Vineyards Geyserville, 2008 (\$32.69)

CABERNET SAUVIGNON and the Cab-based Blends

Louis Martini Cabernet Sauvignon Napa Valley 2007 (\$23.99)
 Nadia Red Blend, Santa Barbara, 2005 (\$27.95) *
 Sequoia Grove Cabernet Sauvignon, Napa Valley, 2007 (\$27.99)
 Paradise Ridge Cabernet Sauvignon, Rockpile (Sonoma), 2006 (\$28.46)
 Dry Creek "The Mariner" Meritage, Dry Creek Valley, 2006 (\$30.89)
 Davis Family Cabernet Sauvignon Napa Valley 2005 (\$37.59)
 Alexander Valley Vineyards Cyrus, Alexander Valley, 2005 (\$37.99)
 Volker Eisele Cabernet Sauvignon, Napa Valley, 2005 (\$39.89)
 Vina Robles Suendero, Paso Robles, 2007 (\$45.59)

RED BORDEAUX

Ch. Bernadotte, Haut Medoc, 2004 (\$22.99)
 Ch. Laplagnotte Bellevue, St Emilion, 2008 (\$23.99)
 Larose de Gruaud (a 2nd vin de Ch. Gruaud Larose), St. Julien, 2006 (\$25.99)
 Ch. Hortevie St Julien 2006 (\$29.99)
 Ch. Haut Bages Liberal, Pauillac, 2004 (\$33.98)
 Ch. Moulin Riche, St Julien, 2005 (\$34.67)
 Segla (2nd vin de Ch. Rauzan Segla), Margaux 2004 (\$37.26)
 Ch. Pontac Lynch, Margaux, 2005 (\$37.99)
 Gravelle de Certan (2nd vine de Vieux Ch. Certan, Pomerol, 2007 (\$38.94)
 Ch. Batailley, Pauillac, 2006 (\$41.42)
 Ch. Haut Batailley, Pauillac, 2006 (\$42.74)
 Ch. Haut Bages Averous (2nd vin de Lynch Bages), Pauillac, 2005 (\$43.23)
 Ch. Ferriere, Margaux, 2006 (\$43.85)

WEEKEND WINES SHOPPING LIST

BRUT SPARKLING

For aperitifs and with appetizers:

Montsarra Brut Cava, Spain, NV (17.28)
 Jansz Brut Rose, Tasmania, NV (\$18.85)
 Jansz Brut, Tasmania, NV (\$18.85)
 Raventos i Blanc "l'Hereu" Cava Brut, Spain, NV (\$18.89)
 Domaine Carneros Brut Sparkling, Carneros, 2006 (\$19.99)
 Jean Laurent Blanc de Noir Brut, Champagne, NV (\$36.66)
 Demoiselle Tete De Cuvee Brut, Champagne, NV (39.89)
 Lancelot Royer "Cuvee de Reserve" Blanc de Blancs, Champagne, NV (\$40.84)
 A Bit Stoutier in Style:
 Jean Laurent Brut Rose Champagne NV (\$38.99)
 Lancelot Royer "Cuvee des Chevaliers" Blanc de Blancs Grand Cru, Champagne, NV (\$47.99)
 Demoiselle Brut Rose Champagne NV (\$48.75)

RIESLING

Donnhoff Estate Riesling Qba, Nahe, 2009 (\$19.98)
 Chateau Ste. Michelle-Dr. Loosen "Eroica" Riesling, Washington State, 2008 (\$17.89)
 Lemelson Dry Riesling, Willamette Valley (Oregon), 2008 (\$17.33)
 Selbach Oster Zeltinger Himmelreich Riesling, Kabinett Halbtrocken, Mosel, 2009 (\$22.79)
 Selbach Oster Zeltinger Himmelreich Riesling Anrecht Qba, Mosel, 2009 (\$25.49)
 Leitz Rudesheimer Magdalenenkreuz Riesling Spatlese 2009 (\$20.89)
 Donnhoff Norheimer Kirscheck Riesling Spatlese 2009 (\$36.89)

CHARDONNAY

Fish Friendly Chardonnays:

Lioco Chardonnay, Sonoma County, 2008 (\$19.10)
 Pierre Labet Bourgogne Chardonnay Vieilles Vignes 2008 (\$19.99)
 Patz & Hall Chardonnay Sonoma Coast 2008 (\$28.99)
 Remoissenet St Romain, 2008 (\$29.99)
 Pierre Labet Meursault les Tillets 2008 (\$29.99)
 Ramey Chardonnay, Sonoma Coast, 2007 (\$31.99)

QOH WINES SHOPPING LIST



BASIC BRUT SPARKLING

VARICHON & CLERC Blanc de Blancs, France, NV (\$11.39)
GRUET Blanc de Noirs, New Mexico, NV (\$13.59)

RIESLING

NICHOLAS HERMEN Riesling, Pfalz, 2008 (\$7.99)
POLKA DOT Riesling, Pfalz, 2008 (\$7.99)
SELBACH Riesling, Mosel, 2009 (\$13.59 per one liter bottle)
SCHLOSS VOLLRADS Riesling QbA, Rheingau, 2009 (\$10.39)
LEITZ Dragonstone Riesling QbA, Rheingau, 2009 (\$14.81)

PINOT GRIS

PONZI Pinot Gris, Willamete Valley (Oregon), 2009 (\$14.87)
A-to-Z Pinot Gris, Oregon, 2009 (\$12.34)
KING ESTATES Pinot Gris, Oregon, 2009 (\$11.99)
SWALLOW Pinot Gris, California, 2009 (\$8.99)
SPARR Pinot Gris Selection Carte d'Or, Alsace (France), 2008 (\$16.79)

SAUVIGNON BLANC

Ch. du CROS, Bordeaux Blanc, 2009 (\$8.59)
Ch. BONNET, Entre Deux Mers, 2009 (\$9.49)
CA' MOMI, Sauvignon Blanc, Napa Valley, 2009 (\$11.84)
DRY CREEK Vineyards Fume Blanc, Sonoma, 2009 (\$9.99)

BEAUJOLAIS

LOUIS JADOT Beaujolais Villages 2009 (\$9.09)
HENRI FESSY Beaujolais Villages 2009 (\$9.79)
Domaine des TROIS VALET (Durdilly) Beaujolais 2009 (\$10.79)

RHONE-STYLE Reds and SYRAH

St. COSME Little James Basket Press NV (2010) (\$9.49)
PEGOVINO Vin De Pays D'oc 2006 (\$9.99)
PLUME BLEUE Vdp D'oc 2005 (\$11.99)
Domaine CABASE "Deux Anges" Cotes Du Rhone Villages 2008 (\$10.99)
St. COSME Cotes Du Rhone Rouge 2009 (\$12.29)
St. COSME Cotes Du Rhone "Deux Albions" 2008 (\$16.99)
CLINE Cashmere, California, 2008 (\$12.79)
VINA ROBLES Red 4 Huero Huero (Paso Robles) 2007 (\$12.99)
BECKMEN Cuvee Le Bec 2008 (\$16.90)

PINOT NOIR

FRANÇOIS LABET Bourgogne Pinot Noir 2009 (\$11.98)
SWALLOW Pinot Noir, California, 2008 (\$11.99)
HAHN Pinot Noir, Monterey, 2008 (\$11.89)
MEIOMI by Belle Glos Pinot Noir, California, 2008 (\$16.59)
BOUCHAINE Pinot Noir Carneros 2007 (\$19.94)
ROUTESTOCK Pinot Noir 2007 (\$19.83)
MICHEL MAGNIEN Pinot Noir Bourgogne Grand Ordinaire, 2007 (\$19.18)
PIERRE LABET Bourgogne Pinot Noir Vieilles Vignes, 2007 (\$19.99)

ZINFANDEL

ALEXANDER VALLEY VINEARDS "Redemption" Zinfandel, Dry Creek Valley, 2007 (\$17.24)
CLINE Ancient Vines Zinfandel 2008 (\$11.55)
DRY CREEK VINEYARDS Zinfandel Heritage Clone 2008 (\$15.89)
JRE Zinfandel Sonoma County 2007 (\$14.82)
PEZZI KING Zinfandel 2007 (\$16.99)
RANCHO ZABACO Sonoma Heritage Zinfandel 2008 (\$10.79)
RAVENSWOOD Zinfandel Sonoma 2006/2007 (\$14.17)
ROSENBLUM Vintners Cuvee Zinfandel 2008 (\$8.49)
SEGHEsIO Zinfandel Sonoma 2008 (\$19.36)
SHANNON RIDGE Zinfandel 2007 (\$12.99)

CABERNET SAUVIGNON

ALEXANDER VALLEY Vineyards Cabernet Sauvignon, Alex. Valley, 2008 (\$13.49)
LOUIS MARTINI Cabernet Sauvignon Sonoma Valley 2008 (\$12.49)
COPPOLA Claret, California, 2008 (\$14.89)
PEZZI KING Cabernet Sauvignon, Dry Creek Valley, 2008 (\$17.99)
TRIG POINT "Diamond Dust" Cabernet Sauvignon, Alexander Valley, 2007 (\$12.39)

RED BORDEAUX

Ch. CARONNE Ste. GEMME, Haut Medoc, 2006 (\$17.49)
Ch. Clos du JAUGUEYRON, Haut Medoc, 2006 (\$19.99)
Ch. HAUT BELLEVUE, Haut Medoc, 2006 (\$16.99)
Ch. La LAUZETTE DECLERQ, Haut Medoc, 2007 (\$14.99)
Ch. MALMAISON, Haut Medoc, 2004 (\$17.69)
Ch. PATACHE d'AUZ, Medoc, 2006 (\$16.99)
Ch. PONTAC PHENIX, Haut Medoc, 2007 (\$19.94)
Ch. PONTOISE CABURRUS, Haut Medoc, 2006 (\$17.49)
Ch. TOUTERAN, Haut Medoc, 2007 (\$15.72)

Note: All pricing reflects Spec's Smith St. cash prices, may vary at Spec's Neighborhood stores.