

COLLIN'S COLUMN

My Go-To Wines by Collin Williams



If you're like me, then your schedule is extremely hectic and you will often find time constraints a burden to routine. I am often rushing out the door to attend this meeting, or be at that function, or visit this store, or meet with that supplier. I am

constantly reminding myself to slow down, but for some odd reason I never listen.

It is due to this hectic schedule of mine that I need a few "go-to" wines to pick up in case I am dashing off to a dinner or other social event where bringing wine is appropriate. Or those late afternoons at the office when my wife reminds to pick up a bottle of wine for the friends we have coming over that night.

Listed below are those tried and true wines I always grab in a clutch due to their consistent great quality, easy price tag, and all over appeal for many types of food. Add them to your list of "go-to" wines or just try them for a new experience.

Borsao 2009 (Campo de Borja, Spain)

\$6.29 cash

80% garnacha, 20% tempranillo. Vineyards are divided between the alluvial plains at 1200 ft in elevation, and the terrace from the mountainsides that are 1950 ft in elevation. The soils on the plains are extremely chalky and the terraces are chalk and gravel with some red clay. Stainless steel fermented. Production: 15,000 cases.

*New label – looks great!

Mumm Napa Brut Rose (Napa, California)

\$16.99 cash

A blend of 85% pinot noir with 15% chardonnay, this sparkler from Napa Valley displays a fine light rose color. On the nose are aromas of strawberry, citrus, spice, and bit of toast. This wine has a long, clean finish and is definitely a crowd-pleaser.



Please email me at collinwilliams@specsonline.com with feedback.

Franciscan Merlot 2007 (Oakville, California)

\$16.59 cash

Dark purple in color, the aroma gives off mint and a hint of vanilla. In the mouth, you'll have lightly toasted oak with medium to heavy tannins and soft acidity. Very full bodied with a long finish.



Lockwood Chardonnay 2009 (Monterey, California)

\$12.99 cash

The Lockwood Chardonnay is fruity with a nice concentration of Meyer lemon, citrus fruits and banana. A smooth backbone of oak resembling lemon butter and caramel make this wine fairly complex for the price.

Juan Gil Tinto 2008 (Jumilla, Spain)

\$12.19 cash

100% Monastrell aged twelve months in French barrels. It has a very dark cherry color with purple tones. In the nose it has powerful aromas of red berries, toasted and smoked notes from their aging in the oak barriques. Good structure with ripe and sweet tannins. In the mouth it is very long with perfect balance between fruit, alcohol, and the oak tones.

Willamette Valley Vineyards

Pinot Noir Whole Cluster 2010 (Willamette, Oregon)

\$15.59 cash

This wine opens with vibrant and explosive aromas of cherry and raspberry that leap from the glass. Flavors mirror aromas of red and dark fruits, hibiscus and melon highlighted by leathery cigar and tobacco overtones. The mouthfeel is soft, juicy and well-rounded with fresh acidity. The velvety tannins focus on a silky mouthwatering finish, inviting the second sip. 🍷

