



Grapevine

January 2021

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Hello, 2021! Cheers to Top Value Wines from Wine Spectator

Each year, Wine Spectator compiles a list of 100 top value wines for \$25 or less. Below, are a few of our favorites from the list. This is an opportunity to taste wines deemed exceptions by a panel of experts, all reasonably priced. Now, that's a Happy New Year.

Almost equal parts Pinot Noir and Chardonnay with a touch of Pinot Meunier — classic Champagne varietals — the **NV Decoy Brut Sparkling Cuvée** from California is made by Duckhorn. Made in the méthode champenoise, with the second fermentation taking place in the bottle, the wine is dosaged with barrel fermented Napa Valley Chardonnay. Aromatic with hints of baked apples, white peaches, honeysuckle and vanilla, it has a soft palate, balanced by bright acidity. **90 WS \$19.99**

This is the 25th year for Joel Gott wines, who sources quality grapes from growing regions in Washington, Oregon and California. The **2019 Joel Gott Sauvignon Blanc** from California is made by blending Sauvignon Blanc fruit from Napa, Sonoma, Monterey, Santa Barbara and Lake counties to create a balanced expression of the grape with characteristics from



each region. A long, cool fermentation in stainless steel preserves the wine's excellent acidity and fruitiness, resulting in a balanced, clean wine. **92 WS \$10.99**

Sustainably farmed Cambria Estate Winery in the Santa Maria Valley was started by Jess Jackson (of Kendall-Jackson) and his wife Barbara Banke, who now runs it with their children. The **2018 Cambria 'Katherine's Vineyard' Chardonnay** is medium-bodied and smooth, with a shy oak and apple-y bouquet, transitioning to a rich palate of caramel and almonds, finishing long and dry. **92 WS \$14.49**

From Pedroncelli Winery's Bench Vineyard in California's Dry Creek

Valley, the **2017 Pedroncelli Merlot** is a stunner. The best rows of Merlot are chosen for this wine in order to highlight the particular qualities of Dry Creek Valley. After fermentation, the wine is aged in oak, with only thirty percent in new American oak, to preserve the fruit characteristics and the appellation's signature spiciness and minerality. The wine is balanced and complex, with aromas of berries, plums and vanilla, finishing with juicy black raspberries and smooth tannins. **90 WS \$13.99**

CVNE (Compañía Vinícola del Norte de España), aka, *Cune*, was founded by two brothers in 1879 in Rioja, Spain. The **2017 CVNE Rioja Crianza** is 80% Tempranillo, blended with 10/10 Mazuelo and

Grenache. Undergoing malolactic fermentation in stainless steel tanks, it is then aged one year in American oak barrels. The result is an inviting nose of coffee and vanilla with flavors of plums, cherries and toast. **91 WS 10.99**

Named for the same balance and precision a swinging pendulum brings to a clock, Pendulum wines are a harmonious reflection of Washington's Columbia Valley terroir. Bolstered with small amounts of Petit Verdot and Malbec, the **2018 Pendulum Cabernet Sauvignon** has delicious notes of blackberries, black peppercorns, currants, cigar box and charred oak. **91 WS \$14.99**

A difficult year has come to an end, and 2020 is turning '21. Let's greet it with raised glasses, brimming with expectation and hope for a brighter year. ♦

Incredible Savings
15% off all Wine —
Every Bottle,
Every Day!

Did you know... Wine Spectator's Top 100 Values list covers six categories: Light Whites, Rich Whites, Elegant Reds, Big Reds, Rosé and Sparkling. Spanning the globe, they're rated 88 points or higher, priced at \$25 or less.

January Musings & Customer Service Reminders

While many abstain post-holidays as a way to kick off a new year, we say to **switch it up, not out**. Instead of old reliable, try something new...a new wine from page 1, another bottle on our shelf that's had your eye or a January cocktail, like the one below. Need suggestions? We're here for you.

Just a couple reminders that curbside service is available every day, and hand sanitizer is located at each register. We are taking every precaution we can to make your shopping experience as safe as possible. And to all of our loyal customers, we thank you for your patronage and support. Happy New Year.

Baked Swordfish with Tapenade

The tapenade is also good with shrimp, chicken breasts or roasted potatoes. Steamed broccoli drizzled with olive oil and lemon makes a nice accompaniment.

1/3 cup chopped, pitted green brine-cured olives

1/3 cup chopped, pitted black brine-cured olives

1/4 cup chopped roasted red peppers

1 Tbsp minced fresh parsley

1 anchovy fillet, minced

2 tsp drained capers

1 1/2 tsp red wine vinegar

1 large garlic clove, minced

3 Tbsp olive oil

1 1/4 lbs sword fish steaks, about 1" thick

Combine olives, roasted peppers, parsley, minced anchovy, capers, vinegar and garlic in small bowl. Stir in one tablespoon olive oil. Season with cracked black pepper. Let stand one hour.



(Can be made one day ahead: Cover and chill; serve at room temperature.)

Preheat oven to 400°F. Place swordfish on baking sheet. Brush swordfish on both sides with remaining olive oil. Season with salt and pepper. Bake just until fish is cooked through, about 15 minutes. Transfer to platter and let rest for five minutes. Spoon olive relish over swordfish and serve with Sheila's staff pick.

Sparkling Highball

2 oz Botanist Gin

1 1/2 oz chilled Lillet Blanc

2 oz chilled club soda

5 oz chilled Prosecco

2 lemon or orange wheels

2 sprigs mint



To each of two chilled Collins or other tall cocktail glasses half-filled with ice, build the cocktails in layers: add Gin, Lillet Blanc, club soda and Prosecco. Stir and garnish each with a citrus wheel and a mint sprig. Toast to a new year and good health.

January 2021 Staff Wine Picks

Sheila: 2018 Eden Rift 'Valliant' Chardonnay (Central Coast) **\$20.99** (reg \$24.49) **92 WE** Marrying Burgundian restraint and Sonoma richness, this sustainable Chard is sourced from Eden Rift's generations-old estate vineyard, fermented, then aged with a touch of new French oak. Golden apple, peach and floral notes. **Broiled swordfish with tapenade, see above*

Ian: 2019 Dautel Riesling (Wurttemberg, GER) **\$13.59** (reg \$15.99) **92 RP** From a family-owned winery in southeastern Germany, the grapes are crushed and pressed with stems, then fermented sùr lie in stainless steel for five to six months before racking and bottling. It is dry with excellent acidity and notes of citrus, pears and apricots. **Spicy Thai noodles with shrimp*

Brian: 2018 Thomas Goss Shiraz (McLaren Vale, AUS) **\$13.59** (reg \$15.99) Sourced from select vineyards in McLaren Vale, including those planted on the original Goss property, the wine is aged in neutral oak, adding complexity while allowing the inherent spiciness of the fruit to speak. It has dense, black fruit with length and soft tannins. **BBQ spare ribs*

Bill: 2018 Smith & Hook Cabernet Sauvignon (Central Coast) **\$16.19** (reg \$18.99) **90 WE** Sourced from four regions, including Arroyo Seco and Paso Robles, for layered flavors and textures, it is aged in French oak for up to ten months. Meeting in the midst of lushness and restraint, it has blackberry and mocha flavors with supple tannins. **Grilled porterhouse*

Ben: NV Moutard Brut Rosé de Cuvaion (Champagne) **\$35.99** (reg \$41.99) Made from 100% Pinot Noir, this Champagne is based on the 2015 vintage with 30% reserve wines. Fermented in stainless steel and aged three years sùr lie before bottling, it brims with blood orange, cherries and chalky minerality. **Sautéed chicken paillards with crisp wild mushrooms*

Carol: 2018 The Four Graces Pinot Noir (Willamette Valley) **\$21.49** (reg \$24.99) **90 WS** Fruit from selected Willamette Valley sites, including from the Foley Family estate, is aged nine months in seasoned and new French oak. The elegant result is raspberry and Bing cherry aromas with a bright red fruit palate and balanced acidity. **Pork tenderloin w/ rosemary*