

Wines of the month

RENWOOD ZINFANDEL 2002

'Sierra Series', Sierra Foothills

942581 (D) 750 mL \$ 19.95

Here is a great introduction to this classic American wine. This multi-award-winning Zinfandel specialist carefully hand-harvests from several vineyard sites, and then vinifies and ages each lot separately in new and seasoned American and French oak barrels. The final blend is determined by what each barrel brings to the 'game'. Enjoy with stuffed veal tenderloin, or gourmet hamburgers.

Tasting note: From a producer that's shown a deft hand at this variety, a good interpretation at an everyday price. It's balanced and even, with earthy, bitter cherry and herb flavors, and completely dry. (Steve Heimoff, *Wine Enthusiast*, Dec. 15, 2004)

CHÂTEAU GROSSOMBRE 2000

AC Bordeaux

(Beatrice Lurton, Prop.)

943712 (XD) 750 mL \$ 18.95

The red wines from Beatrice Lurton – the sister of the famous flying winemakers, Jacques and François – offer "one of Bordeaux's greatest bargains" according to Tom Stevenson (*Sotheby's New Wine Encyclopedia*). From the superb 2000 vintage, this supple, approachable Bordeaux blend (67% Cabernet Sauvignon and 33% Merlot) offers impressive aromas of coffee, cedar, cassis and vanilla bean. Dry, robust and almost chewy, this wine is medium to full-bodied with a lingering fruit and silky tannin finish. While certainly enjoyable on its own, it really shines with food such as beef Wellington or lamb stew.

