

**Kendall-Jackson- Merlot- 1994***California - Vintner's Reserve*

Good everyday merlot. Received as a gift so I am unsure of the price (if you want it, I'll check it out) Very nice mild fruit - subtle hints of apples pears and red cherries, medium body. Finish is smooth with a light touch of oak.

FOOD: Paired very well with fresh buffalo mozzarella and steak. Call for price

Ridge - Petite Sirah- 1993*York Creek, California*

Big cherry nose. WOW! Rich cherries, lots of cherries, hint of pears and then some more cherries - red, ripe & black..... did I mention cherries? When the cherries subside, tobacco and oak settle in real heavy on the finish!

Yummy award

FOOD: Went great with grilled London broil.

Price - \$18.00

St. Supery - Chardonnay - 1994*California*

Light fruit, citrus & light pears. Spicy lemon peel finish with a touch of oak. Very Nice.

FOOD: nice with cheese and light snacks.

Price - \$12.00

Newton - Claret- 1994*Napa - Bordeaux style blend*

A full bodied wine with a mild combination of several fruit.

Very nice, however, without any accentuation of any particular fruit. Mild oak and mild spice on the finish. Very nice!

FOOD: Will accompany veal and big chicken dishes.

Price - \$16.00

Limerick Lane - Zinfandel- 1995*Russian River Valley*

Explosive! Lots of fruit! Apples Pears & Cherries combine for a nice mix. Great big zin Finishes with mellow spice & bit of oak

Yummy award

FOOD: Matched nicely with grilled marinated pork loin over a bed of marinated roasted peppers.

Price \$20.00

Beringer - Alluvium- 1993*Knights Valley - Bordeaux style blend (Merlot, Cabernet Sauvignon, Cabernet Franc, Petite Verdot)*

Merlot nose. Very Big (and still tight), the cab franc is very prominent throughout. Lots of plums, cherries & more fruit. Palette is big, wide & impressive, almost explosive. The finish is almost as dramatic with mild cloves, heavy tannins and nice oak.

Yummy award

FOOD: Went well with a porterhouse steak in a brandy/onion demi-glace and portabello mushrooms..

Available at \$24.00

Bonny Doon - Malvasia Bianca- 1996*Monterey*

Very fruity with good spice & great lemon peel.

FOOD: Very good by itself or with shrimp.

Inexpensive - call for price.

Rutherford Hill - Jaeger-Chardonnay 1994*Napa*

Soft viscous butter from the start and lasts throughout. Citrus follows dominated by orange peel. The finish is big with a slight over-abundance of spice. Very Good

FOOD: Was nice all by itself!

Call for price and availability

Mount Veeder Winery - Reserve Blend- 1991*Mount Veeder- Bordeaux style blend (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petite Verdot)*

A bit tight (as expected) & both very big and very broad for a California wine! Oak is present from the onset, complimented splendidly by rich cherries (of varying color and intensity) and an abundance of other fruit including pomegranates & apples. As the cherries fade, cocoa prevails and continues with a lasting chocolatey tannin and oak finish. Let it breathe an hour.

Yummy award

FOOD: Was awesome with smoked T-bone pork chop in a sun-dried cherry pork demi-glace

Availability is rare, Price will vary.

In Snobs to follow...

Wine Facts!

Wine Fiction!

Reader Utterances!

This is an active solicitation!

