

Alan's Wine Picks for April

Give us a call or drop us an email anytime!



Villa Sandi Prosecco Brut Treviso

A fun, festive, and upbeat sparkler with persistent fine bubbles. Fruity, flowery aromas with hints of apple, melon and brioche. Light, crisp, dry and refreshing with a fruity finish.

Sip with friends, pair with light foods. An excellent apéritif, to accompany savories, shellfish, smoked salmon, egg dishes and salads.

\$10.99 Veneto, Italia



2010 Bodegas Renacer 'Punto Final' Malbec Clásico

From vines more than 50 years old grown in three different vineyards each with its own unique soil type. Blue-tinged, dark ruby red. Aromas of violets, cherries, vanilla and black pepper. Lively acidity, softer tannins. Expressive and vibrant with a long finish.

Pair with steak, BBQ chicken, carne asada tacos, osso buco, pasta with meat sauce, lamb and cheeses.

\$10.99 Mendoza, Argentina



2010 Louis Jadot Mâcon-Villages

From organically grown vineyards in the limestone soils of the Montés du Mâconnais, in southern Burgundy near Beaujolais. Fermented in stainless steel to capture the fruity, floral, fresh aspects. Lively, with hints of apple, lemon and the unique minerality of the region.

Drink chilled as a cocktail, with appetizers, fried or grilled fish, Dungeness Crab, scallops, seafood, poultry and goat cheese.

\$11.99 Mâconnais, France



2008 Sonoma-Cutrer Pinot Noir Russian River Valley

High density planting, special root stocks and a variety of Pinot Noir clones add depth and complexity. Red cherry, cranberry, rhubarb, cedar and spice. Juicy, with bright acidity and a long, lingering, tangy finish.

Great with lamb, roasted chicken, grilled salmon and tuna, filet mignon, mushrooms, dried fruit, risotto, red sauces, nutmeg, goat cheese and brie.

\$29.99 Russian River Valley



2009 Dutton-Goldfield Chardonnay Dutton Ranch

A rich, round and well-balanced gem from old vines. Notes of candied Meyer Lemon, tangerine, apple and pear with fresh acidity and moderate alcohol. The French oak barrels help to add caramel, toffee nutmeg and cream to the array of sensations.

Perfect with roast chicken, pork, rich fish dishes, creamy pasta dishes, sweetbreads in cream sauce, or simply by itself.

\$26.99 Green Valley



2006 Mastroberardino Taurasi Radici

Mastroberardino is the most famous producer of Taurasi, made from the ancient Aglianico grape. Blueberries, blackberries, flowers and spices. Big, full and structured. Suitable for cellaring, however, quite enjoyable now with it's layers of fruit and long exotic finish.

Enjoy with lamb, roasted or grilled meats and game. Spicy dishes, Eggplant Parmigiana, pizza, tomato based pasta dishes, and truffles.

\$49.99 Compañia, Italia

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