

POST-MODERN BAROLO • FRENCH CHEESE FOR VINTAGE PORT

# Wine & Spirits

136

EXCEPTIONAL  
CABERNETS

YEAR'S BEST  
CHAMPAGNE

December 2011

wineandspiritsmagazine.com

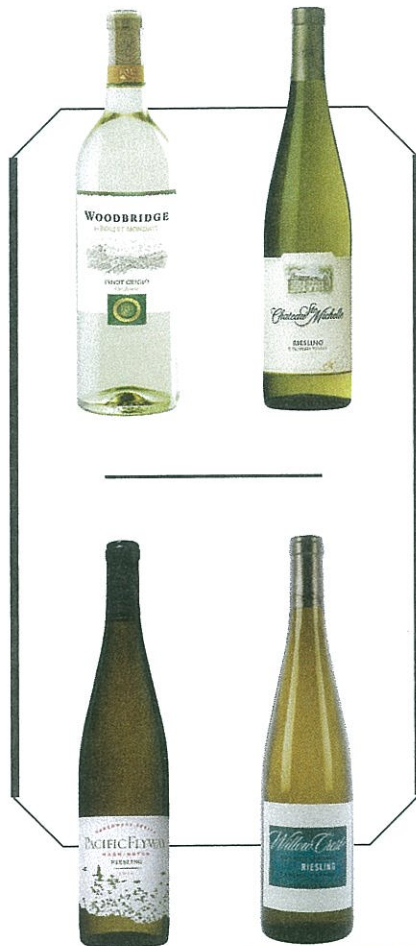
US \$4.99 • CANADA \$5.99

DISPLAY UNTIL DECEMBER 31, 2011



THE  
**Wine & Spirits**  
CRITICS  
PICK

**EXTREME**  
values



**\$8**

**Woodbridge**  
2010 California  
Chardonnay  
Clean and light  
with smoky lees  
and maple syrup  
scents.

Woodbridge Winery,  
Woodbridge, CA

**\$9**

**Chateau Ste. Michelle**  
2010 Columbia Valley  
Riesling  
Bright apple hard  
candy flavors for  
satay chicken.

Chateau Ste. Michelle,  
Woodinville, WA

**\$10**

**Pacific Flyway**  
2009 Washington  
Northwest Series  
Riesling  
Lemon and  
pineapple scents  
in a spritzzy  
lunchtime quaff.

Northwest Vintners,  
Mattawa, WA

**\$10**

**Willow Crest**  
2010 Yakima Valley  
Riesling  
Broad passion-  
fruit and peach  
flavors to match a  
croque monsieur.

Willow Crest Winery,  
Prosser, WA



**\$10**

**Baron de Ley**  
2009 Rioja Blanco  
Rich lemon curd  
and almond  
milk flavors for  
*croquetas de*  
*bacalao*.

Frederick Wildman & Sons, NY

**\$9**

**Marqués de Cáceres**  
2010 Rioja Rosé  
Watermelon and  
rose in a wine to  
chill for spicy  
Indian food.

Vineyard Brands,  
Birmingham, AL

**\$7**

**Cottonwood  
Creek**  
2010 California Red  
A soft, herbal  
claret from  
organic grapes.  
For pork chops.

Cottonwood Creek Cellars,  
Madera, CA

**\$8**

**StoneCap**  
2009 Columbia Valley  
Estate Merlot  
Savory, inky  
purple fruit for a  
roast beef  
sandwich.

Goose Ridge Vineyards,  
Benton City, WA

**\$10**

**Cantina  
Clavesana**  
2010 Piemonte  
D'OH Dolcetto  
Rustic, meaty  
and dry, with  
tannins to  
match salumi.

Clavesana USA,  
Manhasset, NY