

cottage living®

HOLIDAY
ENTERTAINING
SPECIAL

20 Luxury Wines under \$20

What to pour this season? Amy Zavatto, co-author of *The Renaissance Guide to Wine and Food Pairing*, suggests trying these reasonably priced palate pleasers



YOU DON'T NEED TO SACRIFICE QUALITY when it comes to finding wine that's easy on your wallet. Value is about more than a price tag—it's about flavor and merit. Here, we've found a multitude of outstanding bottles to fit your festive fetes this season. They're not only reasonably priced but also downright delicious. You'll feel as if you spared no expense. Here are some of my favorites

HOME COOKING IN GOOD COMPANY



red wines

tasting notes

pairs with

Maison Bouachon 2006 Cote-du-Rhone Les Rabassières, \$16

From producer Robert Skalli, this medium-bodied Rhône blend has racy notes of **candied raspberries and cherries** and a lingering rush of **baking spice**.

ham and duck

Anne Amlé 2007 Pinot Gris, \$19

Oregon produces great Pinot Gris, and this one—with its creamy notes of **apricot and apple**—is no exception. Even pleases ABC (Anything But Chardonnay) guests!

roasted fowl

Cru Vin Dogs 2005 Bloodhound Chardonnay, \$16

This gently oaked Chard, with aromas of **almond and vanilla bean**, pairs well with holiday fare, and proceeds help provide assistance dogs to people with disabilities

rich dishes and creamy casseroles

Tolosa 2006 No-Oak Chardonnay, \$18

Hailing from California's Central Coast, this Chardonnay has gorgeous **lemon meringue** and **white pepper** on the palate and a nice, mouthwatering acidity.

creamy dishes and seafood

Yarden 2006 Mount Herman White, \$10

From a blend of Chardonnay and other grapes grown in the volcanic soil of Israel's Golan Heights area, this kosher bargain is full of **tropical and stone-fruit** flavors.

poultry and seafood

Zonin Brut Prosecco Special Cuvée, NV, \$10

This Italian sparkler is a festive way to start out an evening or take you into a meal—and only \$10! **Floral and honey-scented**, it's fresh and lively on the palate.

nuts and shrimp cocktail

Pine Ridge 2007 Chenin Blanc/Viognier, \$13

Pretty **melon and pear** notes combine with great minerality and zesty citrus notes of **lime and lemon**.

creamy cheeses, shrimp/lobster

Bonterra 2007 Viognier, \$19

The largest producer of organic wine grapes, Bonterra's **floral-scented** Viognier has aromas of **lemon hard candy** and a **peppery**, juicy acidity on the palate.

pâté and cheese

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ham and duck

Wakefield Shiraz 2006, Clare Valley, \$12

This light-on-the-wallet Aussie pick is robust with **cherry cola and vanilla** notes and a great cocktail-hour wine for the white-eschewing guests in your clan.

appetizers

Montes 2007 Classic Series Cabernet Sauvignon, \$11

Bring on the beef! Deep ruby in color, this Cab is all **ripe blackberries** with aromas of **cinnamon, snapped saplings, and a hint of eucalyptus**.

red meats

Clos LaChance 2006 Cabernet Sauvignon, \$16

This bold Central Coast blend has a wonderful complexity, with aromas of **mixed-berry pie, fennel, clove, and nutmeg** that linger for a spicy finish.

spice-rubbed meats

Marletta Old Vine Red Lot Number 47, \$12

The holidays without Zin? No way. Create the perfect wine-and-turkey combo with this non-vintage steal; it has juicy, plush mouthfeel and **zesty aromas**.

turkey and game birds

Elvi Wines 2004 Ness, \$15

This kosher offering from Spain blends Tempranillo with Cabernet Sauvignon and Syrah, resulting in the flavors of **ripe plum** and an **herb-garden** aroma.

poultry and red meats

Parent 2005 Pinot Noir, \$16

Here's an earthy crowd-pleaser from Burgundy, with notes of **cherry, strawberry, and hints of smoke**. Its medium body blends in like a favorite party guest.

mushrooms and bold cheeses

PHOTOGRAPHER (WINES): TED TUCKER, WRITER: AMY ZAVATTO



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