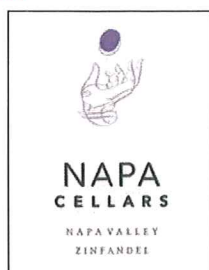
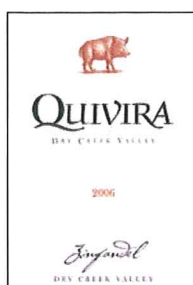


premium

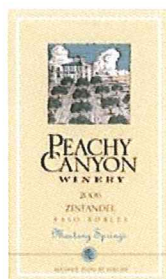


Napa Cellars 2005 / Napa Valley, California 93% Zinfandel, 7% Petite Sirah Lots of spicy red fruit with some notes of earth and tobacco; full bodied with vibrant, mouth-tingling acidity and spice on the medium-long finish. Barbecue beef.
Trinchero, 800-473-4454, \$176/case

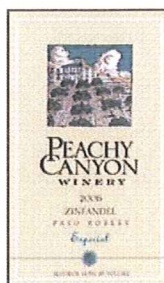


Quivira 2006 / Dry Creek Valley, California 90% Zinfandel, 8% Petite Sirah, 2% Carignan Full bodied with aromas of blackberry, clove, and cigar box and flavors of blackberry, black cherry, dark chocolate, white pepper, and soft spice. Rack of lamb.
Quivira Vineyards & Winery, 707-431-8333, \$160/case

prestige



Peachy Canyon 2006 Mustang Springs / Paso Robles, California 95% Zinfandel, 5% Petite Sirah Medium to full bodied with aromas of blackberry, cassis, clove, and cocoa and flavors of dried blueberry, juicy black cherry, allspice, and a touch of raspberry; fine acidity. Cheese lasagna.
Peachy Canyon Winery, 805-237-1577, \$288/case

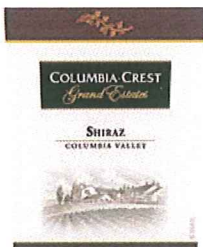


Peachy Canyon 2006 Especial / Paso Robles, California Sleek and shiny crimson in the glass with a commanding nose of baked goods, vanilla, and damson fruit. Medium bodied with gentle tannins and moderate acidity but formidable spice and alcohol. Lamb stew.
Peachy Canyon Winery, 805-237-1577, \$336/case

syrah/shiraz

All wines are 100% Syrah/Shiraz, except where noted.

value



Columbia Crest 2006 Grand Estates / Columbia Valley, Washington Medium bodied with aromas and flavors of red berry fruit, spring flowers, and a touch of cedar and white pepper; smooth finish. Pasta with tomato sauce and meatballs.
Ste. Michelle Wine Estates, 425-488-1133, \$88/case

moderate

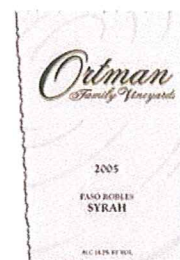


Barossa Valley Estate 2006 E Minor / Barossa Valley, Australia Full bodied with black fruit and spice. Straightforward with a medium to long finish. Barbecued meats.
VineOne, 415-912-3701, \$110/case

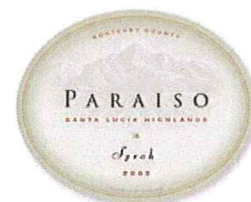


Jacob's Creek 2005 Reserve / Australia Aromas of cherry, leather, and cigar box with flavors of plum tart, pepper, cola, and cooked banana. Full, lengthy, and able to stand up to heavy food. Pork belly.
Pernod Ricard USA, 800-488-7539, \$128/case

premium



Ortman 2005 / Paso Robles, California Full bodied with notes of cedar, spice, dried currants, and smooth dark pepper. Long, chocolaty finish. Pasta fra diavolo.
Ortman Family Vineyards, 805-473-WINE, \$176/case



Paraiso 2005 / Santa Lucia Highlands, California Aromas and flavors of licorice, cedar, and sweet oak. Full bodied and a bit hot with a long, tight finish; very pleasant after some time for it to open. Grilled meats.
Paraiso Vineyards, 831-678-0300, \$160/case