



## pick of the month | TRIPP HARRISON |

**Amador Foothill Winery 2006 Katie's Côte, Shenandoah Valley, \$20:** Amador Foothill Winery's Katie Quinn created this Rhône-inspired blend of Grenache and Syrah that is truly a jewel of the Shenandoah Valley. Balanced tannin structure and spiced black raspberry arouse the palate, followed by lively acidity. Complexity and depth from oak aging walk you through the finish.

**Where to find it:** Biba ([biba-restaurant.com](http://biba-restaurant.com)), Corti Brothers ([cortibros.biz](http://cortibros.biz)), Sacramento Natural Foods Co-op ([sacfoodcoop.com](http://sacfoodcoop.com)) and Amador Foothill Winery ([amadorfoothill.com](http://amadorfoothill.com)).

Tripp Harrison is a certified sommelier for Biba, an Italian restaurant in Sacramento.

**What to eat with this wine:**  
Biba's Lasagna Verdi alla Bolognese — seven layers of homemade spinach pasta laced with a Bolognese ragu and creamy béchamel.

