

[extreme] VALUES

\$6



ForestVille
2009 California
Cabernet Sauvignon
**Green herbs and soft
fruit for burgers.**

ForestVille Vineyard, Sonoma, CA

\$6



Garcia Carrión
2008 Rioja Antaño Tempranillo
**Peppery and grapey,
light and earthy for
patatas bravas.**

CIV (USA), Sacramento, CA

\$9



Kenwood
2008 California
Vintage Red
**Cherry and smoke
for sweet grilled sausages.**

Kenwood Vineyards, Kenwood, CA

\$9



Bodegas Patrocínio
2009 Rioja Alta
Zinio Garnacha
**Tart cranberry and
herbs for beef stew.**

Hidalgo Imports, Miami, FL

\$10



Von der Leyen
2009 Nahe Riesling QbA
**Lush apricot, fragrant,
fresh white peach for
grilled prawns.**

Scoperata Importing Co., Cleveland Heights, OH

\$10



Chateau Ste. Michelle
2009 Columbia Valley
Sauvignon Blanc
**Sweet pineapple and ripe pear
for late afternoon sipping.**

Chateau Ste. Michelle, Woodinville, WA

\$10



Martínez Lacuesta
2009 Rioja Blanco
**Floral and sweet,
with clean acidity
for aperitifs.**

Arborway Imports, Lexington, MA

\$10



Bridgman
2007 Columbia Valley Merlot
**Red cherries and
dusty minerality
for a steak.**

Precept Wine Brands, Seattle, WA

\$10



Cortijo
2009 Rioja
**Soft, sweet earthiness
for morcilla with
white beans.**

Olé Imports, New Rochelle, NY