

THE PRESS DEMOCRAT

Tasting Room

SANGIOVESE



WINE OF THE WEEK

Camellia Cellars

2000 Merlo Vineyards, Dry Creek Valley (\$24)

★★★★½ Fleshy, round and bright. Refreshing fruit flavors of cherry, blueberry and currant. Nice toasty oak, with notes of vanilla and coconut. Clean and balanced.

Atlas Peak 2000 Napa Valley	★★★★½ \$16	A pleasant, albeit uncomplicated wine. Flavors and aromas of cherry and dried herbs. Rich tannins. Good mouth-feel.
Chameleon 1999 Napa Valley	★★ \$19	Simple, straight forward and not varietally correct. Some cloving fruit flavors. Unbalanced. Two bottles tasted.
Cosentino 2000 California	★★★★½ \$18	Subtle, yet stylish. Berry, cherry aromas and flavors. Sweet oak. Some argued too oaky. Well-integrated. Vanilla finish.
Iron Horse 1999 T bar T, Alexander Valley	★★★★½ \$24	Italian in style. Nice depth of flavors. Blackberry and blueberry fruit, with notes of tomato and smoky pancetta.
Luna 2000 Napa Valley	★½ \$18	Blackberry flavors with a hint of mint. Underrated by some off aromas and flavors. Two bottles tasted.
Montevina 1998 Amador County	★★★ \$12	Rich and ripe, with flavors of cherry, mushroom and vanilla. Pleasant, but light-bodied and not terribly complicated.
Seghesio 2000 Home Ranch, Alexander Valley	★★★ \$22	Appealing, with bright cherry aromas and flavors. Light cherry, toast and chocolate on the finish.
Shafer 1999 Firebreak, Napa Valley	★★★ \$32	Complex. Light fruit flavors, with notes of dill, coffee, toast and red pepper spice. Some argued slightly green.
Vina de la Cruz 2000 Anam Cara, Napa Valley	★★★ \$26	Strawberry and raspberry aromas. Strawberry flavors with notes of dill and vanilla. Medium complexity. Long finish.

KEY

- ★★★★★= Classic
- ★★★★= Highly recommended
- ★★★= Good
- ★★= Limited appeal
- ★= Not recommended

TASTING PANEL:

Nick Goldschmidt, vice president of winemaking at Sini Winery; Dan Berman, chef/owner of Mix Restaurant; Chris Munell, associate winemaker at Geyser Peak Winery; and Press Democrat wine columnist Peg Melnik.

More wine reviews: www.northbay.com/foodwine

CRITERIA: The panel samples eight to 12 wines a week in a blind tasting. Wine of the Week is based on quality, value and availability and is not necessarily the top wine of the tasting. Price is suggested retail; actual price is often lower.