

GREAT WINE VALUES FOR UNDER \$20.00

What follows are 153 of the finest wines that can be bought for such humble prices. These value reports reflect only a small percentage of the wines I have tasted, but this is the most rewarding part of my work. It is easy to extol the virtues

of a \$75 California Cabernet or French Burgundy, but finding wines of style, quality, and great value requires considerable effort. This report has some veritable treasures. Enjoy!

CHATEAU DE COMBELLE	2000	ST. CHINIAN	GRENAACHE/SYRAH	LANGUEDOC	(\$17.00)	RED	90
An outstanding example from the somewhat forgotten St.-Chinian appellation, this 2000 Grenache/Syrah's inky/ruby/purple color is accompanied by a big, sweet nose of espresso roast, chocolate, black cherries, and currants. Medium-bodied, with moderate tannin,				good density, and a long, persistent finish. It will improve over the next several years, and drink well for 5-6. Importer: Langdon-Shiverick, Cleveland, OH; tel. (216) 861-6800			
CHATEAU MARIS	2000	MINERVOIS	SYRAH LA TOUGE	LANGUEDOC	(\$16.00)	RED	90
A dynamite value in 100% Syrah from one of the finest terroirs in Minervois, this smoky, bacon fat-scented wine exhibits good meaty aromas and flavors intermixed with <i>crème de cassis</i> and oodles of sweet				fruit. Deep ruby/purple-colored, medium to full-bodied, and supple-textured, this is a tasty, high class Syrah to drink over the next 2-4 years. Importer: Langdon-Shiverick, Cleveland, OH; tel. (216) 861-6800			
CHATEAU REVELETTE	2001	COTEAUX D'AIX		PROVENCE	(\$14.00)	RED	89
CHATEAU REVELETTE	2002	COTEAUX D'AIX		PROVENCE	(\$12.00)	ROSE	87
The delicious, bone dry, zesty 2002 Coteaux d'Aix rosé reveals a light pink color as well as plenty of floral and berry fruit, medium body, loads of freshness, and an austere but impressive finish. Drink it over the next 6-8 months. A great value is the 2001 Coteaux d'Aix red, a blend of 40% Syrah, 40% Cabernet Sauvignon, and 20% Grenache. Its deep				ruby/purple color is accompanied by a big, licorice, spice box, black currant, and cherry-scented nose, elegant, medium-bodied flavors with excellent depth and texture, and a clean, zesty finish. Enjoy it over the next 2-3 years. Importer: Langdon-Shiverick, Cleveland, OH; tel. (216) 861-6800			
PENALBA LOPEZ	2000	MONTE CASTRILLO	ROBLE	RIBERA DEL DUERO, SPAIN	(\$14.00)	RED	86
PENALBA LOPEZ	1999	TORREMILANOS	CRIANZA	RIBERA DEL DUERO, SPAIN	(\$16.00)	RED	86
Straightforward, solid efforts from Ribera del Duero, both reveal deep, saturated plum/ruby colors, abundant quantities of peppery, spicy, chunky fruit, and medium body. The 2000 Monte Castriello Roble possesses more fruit and less structure. It will drink well for 1-2 years.				The 1999 Torremilanos Crianza reveals additional depth and tannin, and should age for 2-3 years. Neither is profound, but they are realistically priced, especially from Ribera del Duero. Importer: Langdon-Shiverick, Cleveland, OH; tel. (216) 861-6800			
VALPICULATA	2000	PUERTS NOVAS		TORO, SPAIN	(\$14.00)	RED	88
A delicious fruit-driven red from Spain's up and coming Toro region, this 100% Tempranillo exhibits a dark ruby/purple color as well as plenty of straightforward, briery, earthy, berry fruit, surprising				elegance, good purity, and a spicy, fruit-driven finish. Enjoy it over the next 1-2 years. Importer: Langdon-Shiverick, Cleveland, OH; tel. (216) 861-6800			
QUINTA DAS HEREDIAS	N.V.	RUBY PORTO		PORTUGAL	(\$16.00)	FORTIFIED	92
One of the finest ruby ports I have ever tasted, this opaque ruby/purple-colored effort displays notes of cassis, blackberries, coffee, grilled meats, and oodles of fruit. Dense, supple-textured, and voluminous in the mouth, without being heavy. It is a stunning offering that is in complete contrast with the industrial ruby ports produced by the big port				houses. Drink it over the next 4-6 years. By the way, I will have a more detailed report on Quinta das Heredias's other offerings in an upcoming issue. This producer was a real discovery for me, especially their 10 and 20 year old tawny ports. Importer: Langdon-Shiverick, Cleveland, OH; tel. (216) 861-6800			