OUNDER \$25

CELEBRATE THE MOMENTS OF SPRING

MIKE DESIMONE AND JEFF JENSSEN

ine ratings are helpful indicators of wine quality and a score of 90+ provides assurance that your wine ranks in an elite class. The next challenge is to discover gems that are both highly rated and smart values. Wine experts agree quality- to- price ratio is one of the most important considerations in choosing wine. Thankfully, there's no better time than the present to find a wine that's pleasing to both palate and purse.

A well-priced, highly acclaimed pour can turn an otherwise typical evening into an

extraordinary event. The arrival of spring ushers in moments that deserve to be celebrated. Whether you've begun planting your vegetable garden or just gone out for the first bike ride of the season, what better way to herald that achievement than with a terrific bottle of wine?

In this spirit of discovery, we've done the research and collected a group of diverse wines that have three things in common: they are all high scoring, reasonably priced and each one turns any night of the week into a special occasion. Cheers!



SPRING BUYING GUIDE

Clip this guide! It offers simple buying advice for wines that pair with your spring time occasions.

MOMENT OF SPRING

Cheer on your favorite team with a Chardonnay that is as light on your palate as your favorite forward is on the court. Even if your team doesn't score 90 points, you can be certain that your wine did.

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GAME DAY

Put away the Dutch oven and get out the salad bowls. Lighter meals such as field greens topped with grilled chicken or fish call for a well-balanced Chardonnay.



You've been waiting all winter to cook a juicy charbroiled steak on the backyard grill. When it's hot off the flame pour yourself a lush Malbec from Argentina. It's a match made in heaven.



Although you've planted the seeds for summer vegetables, the produce at your local farmer's market still says winter. A well-balanced Pinot Noir is the perfect pairing for oven-roasted root vegetables and al fresco dining.



Putting in long hours at the office means you deserve a fantastic vacation. Why not order in a pizza, open a great bottle of red wine from Tuscany, type the words "Rome, Venice, and Milan" into your search engine, and start planning your trip to Italy?



It's finally warm enough to get outside to enjoy your favorite sport. After a round of golf, a jog in the park, or a bike ride along the waterfront nothing rewards your accomplishment more than a delicious, great value Cabernet Sauvignon from one of California's most respected wineries.



FREI BROTHERS RESERVE ▶ **RUSSIAN RIVER CHARDONNAY**

WHAT TO PAIR

Delightful crisp flavors of green apple and ripe stone fruits are accented by a touch of toasted brioche and creamy butter.



RATING

90 **POINTS**

THE TASTING PANEL APRIL 2015

> 90 **POINTS**

WINE **ENTHUSIAST** MAY 2015

ALAMOS SELECCION MALBEC >

Flavors of black cherry and anise excite your palate, and a finish with nuances of black pepper and cocoa powder make you want to dive right in for another sip.



91 **POINTS**

> THE WINE ADVOCATE AUG. 2015

■ MACMURRAY RUSSIAN **RIVER PINOT NOIR** Classic cool-climate flavors of red raspberry and ripe cherry are accented by a touch of aromatic baking spices.



WINEREVIEW ONLINE.COM

BRANCAIA TRE ▶

This seductive blend of Sangiovese, Merlot, and Cabernet Sauvignon offers rich flavors of ripe red and black fruits. The elegant finish goes on and on. Perfect to pair with a hearty Italian dinner.



92 **POINTS** IAMES SUCKLING.COM AUG. 2015

■ LOUIS M. MARTINI SONOMA COUNTY CABERNET SAUVIGNON Juicy cassis and ripe black plum flavors are complimented by a hint of toasted oak, luscious mouthfeel, and an elegant fruit-filled finish.



GRAPEVINE NOV. 2015



Stock up on a selection of Spring's most celebratory wines. Visit 90-point-wines.com to find your nearest retailer and download a valuable offer.