



SONOMA SOMMELIER

WINE MAGAZINE



91 Anaba "Coriol" Red, Rhone inspired blend, Sonoma Valley 2007 \$28

38% Grenache, 27% Mourvedre, 25% Petite Sirah, 10% Counoise

Guileful, avid and entangling; it is a cunning, Chateauneuf-du-Pape inspired wine with an enigmatic maze of zealous expressions and nervy, resonant flavors. Its texture is a medium weight arrangement of mouthfeels and its structure is a compulsive mania of multi-directional, echoing finishes; each one tightly knotted and woven into a deeply grounded, earthy, granite core. With moxie and delirium, a wine that delivers chaotic elegance and classic French flavors of acai berries, black currant liqueur, fig bar, tamarind, raspberry bramble, red plum, balsamic strawberries, clove, rose water, cigar box, barnyard, teriyaki, stone, apricot, coriander, butterscotch, hazelnut chocolates, brown leather and Columbian coffee beans.

Serving: Decant for an hour-plus when young and drink this wine in a Burgundy glass not a Bordeaux as custom may suggest. Serve around 55F° to 62F°. Drink from 2018 to 2020.

Food recommendations: Garlic Roasted Pork Loin with a Raspberry Chipotle Glaze, Veil Osso Bucco, Marinated Skirt Steak, Prosciutto wrapped Turkey, Serrano Ham Paella, Duck in a Red Plum sauce and Blood Sausage.

Classical comparison: Chateauneuf-du-Pape in style and weight, Cotes-du-Luberon in acid and flavors.

-Robert O'Maoilriain CSW