



SONOMA SOMMELIER

WINE MAGAZINE



91 VJB Aglianico Estate, Sonoma Valley 2007 \$50

Fortright, rustic and charming, an expressive, unrestrained wine with radiant wild red fruit up front, a rural, gamy core and an alluring, lengthy scarlet floral finish. A medium weight wine with well woven tannin structure, a touch of acidity on the finish and an articulate but savage side, It has both Sonoma Valley and Italian flavors of wild red currants, red licorice twist, raspberry Pimms Cup, red apple skins, barnyard game, suede leather, rhubarb pie, baked red plum, star anise, sage, rosemary brush, guava candies, roasted portobello mushrooms, hibiscus flower, passion fruit puree, lavender, tomatoes on the vine, paprika, horehound candy, sea salt, nori sheets, cappuccino froth, molasses, nutmeg and Connecticut cigar wrapper.

Serving: With or without food, serve straight from bottle with no decanting. Drink now through 2016. Serve from 57F° to 67F° in Meritage or Bordeaux glasses.

Food recommendations: Pork Chops and Red Cabbage, Rosemary Chicken, Stuffed Portobello Mushroom, Guava Barbeque Pork Ribs, Caribbean Lamb with a Passion Fruit Sauce, and Indonesian Tamarind Beef Rendang.

Classic comparison: The earthiness of a Falerno del Massico, the bright red flavors of Aglianico del Vulture.

-Robert O'Maoilriain CSW