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## 5 Wines to Enjoy from David Keck

Feb28



### About David Keck

“David began his career in the service industry at the age of 18 in his home state of Vermont. His drive and perseverance to continue to grow led him to New York City, and now to Houston, Texas, where he is the Beverage Director for the renowned [Uchi Restaurant](#). David has traveled the globe tasting wine, from Texas and New Zealand to France and Austria.

David achieved his Advanced Sommelier certification in October of 2012, in which he also won the Rudd Scholarship for top honors. He is continuing to pursue wine certifications with the Court of Master Sommeliers. In 2013, he is a Regional finalist for the TOP SOMM competition.”

David is taking part in the [Guest Sommelier series](#) at Phil’s Wine Lounge next Wednesday, March 6.

### David’s 5 Wines to Enjoy

**One white wine under \$20 and widely available in the US:**

- **Vietti Arneis**

A grape essentially revived by the good people of Vietti, Arneis is now one of the most successfully cultivated white varieties in Piedmont. Floral and light with bright acidity and long finish—a perfect first wine of the evening.

**One red wine under \$20 and widely available in the US:**

- **Juan Gil Monastrell**

Sometimes you just want a big, intense, ripe, full bodied wine. Juan Gil's Monastrell (Mourvedre for the Francophiles out there) from Jumilla, Spain, is rich and jammy, while still carrying acidity, some tannin, and lots of smoke and spice.

**One splurge (whatever splurge might mean to you):**

- **Avignonesi Grandi Annate Vino Nobile Riserva '06**

This is the wine that I opened on the night I proposed to my wife, Sarah. Primarily Sangiovese with some Cabernet Sauvignon. This wine smells like rose petals and violets, has all the structure that Vino Nobile should have, with beautiful fruit, nice tannin, and a bouquet that is surreal. Great with food or by itself.

**And two others of his own choosing (these may be either easy or hard to find):**

- **H. Billiot Fils Rosé NV**

In any list there must be some bubbles, and this wine is beautiful. A grower Champagne ("farmer-fizz") made from 100% Grand Cru Pinot Noir grown in Ambonnay. It is bright, full of fruit and finesse, without losing any of the necessary structure and acidity to pair perfectly with food.

- **Von Buhl "Armand" Kabinett Riesling '10**

A completely affordable and delicious Riesling from the Pfalz region in Germany. With just enough sweetness to balance the acidity of the wine, it has the richness of the Pfalz, but without too much weight. One of my favorite bottles with Thai or Indian cuisine.