

## food & drink

# Nineteen wines to complement Easter cuisine



**JIM  
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If you're looking for Easter wine selections, here are 19 to consider from my team of local experts. Buy local and enjoy!

**Andrea  
DiFiore,**

**Andover Classic Wines**

• **Vietti Barbera d'Asti**

**Tre Vigne, \$19.99** — The Tre Vigne Barbera has a gorgeous ruby-purple color with ripe red cherry aromas followed by hints of mineral and vanilla. It is a dry, medium bodied wine with refreshing acidity and soft tannins. It's a wonderful red to have with Easter ham.

• **Domaine Boisson Cotes du Rhone, \$14.99** — Few wine regions have as good an affinity for lamb as the full-flavors of the Rhone Valley. This exhibits sweet roasted Provençal herb notes and notions of lavender, cherry marmalade and spice box. Dark fruit flavors abound.

• **Legado del Moncayo Garnacha, \$13.99** — Here's a little gem satisfying a broad spectrum of dishes. It has a fine



bouquet of red and black raspberries. On the palate the wine is full-bodied and well-balanced with a core of ripe fruit.

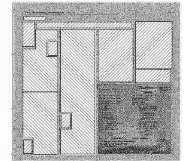
• **Chateau Moncontour Vouvray, \$16.99** — Pair the Chenin Blanc grape with salty or more pungent dishes. Green apple, lemon zest and pear flavors exist on a slightly sweet crisp frame. Rounded texture stands up to full-flavored dishes.

• **Malvira Roero Arneis, \$17.99** — Elegant, aromatic, and complex, it shows notes of citrus, white flowers, melon, peaches and lemon. When paired with mild cheeses, fish, shellfish or lighter pasta dishes, it is an absolute delight.

• **Chateau Grande Cassagne Rosé, \$11.99** — A fantastic, fairly-priced rosé from Costieres de Nimes made from Syrah and Grenache. Raspberries, strawberries and a touch of blood orange on the nose lead into pretty red fruit flavors.



**Jay Cahill,**  
**Harrington's Wine &  
 Liquors, Chelmsford**  
 • **Perrin Cotes du  
 Rhone Reserve, \$10.95**  
 — Primarily made from



Grenache, it is the Syrah blend that dominates this vintage. Nice aromas of red and black fruit. The mouth is fresh and full-bodied. The tannins are soft and give a long aromatic finish.

• **Joel Gott Pinot Gris, \$15.95** — The 2014 vintage has white peach aromas with floral notes. On the palate, the wine is balanced, opening with bright acidity and refreshing Meyer lemon citrus flavors. Juicy mid-palate.

• **Paul Cluver Gewurztraminer, \$14.95** — The nose is a surprising combination of rose petal, summer melon and mango. It is deliciously fresh on the palate with a lovely lime and lemon-grass finish. An ideal partner with spicy food or simply on its own.

• **Macrostie Chardonnay, \$19.95** — Pale straw gold color and delicate floral aromas introduce this wine followed by lemon citrus and peach stone fruit notes. Flavors peak with spice from a pie crust and candied orange peel.

• **Beringer Knights Valley Cabernet Sauvignon, \$25.95** — Easy to approach yet deceptively complex, with ripe red and dark berry, floral and peppery spice notes. The creamy texture invites drinking.

• **Matane Primitivo, \$12.95** — *Wine Enthusiast* rated it 89 points. "Tobacco, mature plum, espresso and toast aromas lead the nose. The round, full-bodied palate offers dried black cherry, mature blackberry, licorice, black pepper and toasted oak alongside velvety tannins."

#### Sam Messina, Wine ConneXtion, North Andover



• **Grace Lane Riesling 2013, \$7.99** — Sweet pears and edgier with a squeeze of lime and stoniness. A fabulous orange tea taste. German in style with all the New World bells and whistles of Washington State.

• **Giesen Sauvignon Blanc 2014, \$8.99** — It's pale yellow in color with green hues. Strong aromas of grapefruit, gooseberry and crushed herbs from New Zealand. The palate has wonderful vibrancy and fruit weight. Perfectly balanced with crisp acidity.

• **Bread & Butter Chardonnay 2013, \$10.99** — This elegant California

Chardonnay offers a rich, ripe and fruity character with a delicious blending of vanilla, pear, citrus and melon flavors. In any season this Chardonnay will complement most cuisines.

• **A to Z Rosé 2015, \$10.99** — It tempts with aromas of strawberry, watermelon, cherry, honeycomb and a sweet herbal note. The mid-palate is bright, spicy and full of red fruit flavors from Oregon grapes. Finishes crisp and clean.

• **Liberty School Pinot Noir 2013, \$12.99** — Exhibits a bright nose with fresh fruit flavors and floral notes. Bright clean minerality and notes of spice and herbs. Features a silky mouthfeel.

• **Federalist Zinfandel 2014, \$11.99** — Dark purple with aromas of plum and cherry fruits and cinnamon spice. Good density, supple tannins, bright acidity and a long, smooth finish.

• **Double Lariat Cabernet Sauvignon 2013, \$29.99** — Notes of black currant, anise, and cedar intrigue the senses. Flavors of cassis, blackberry, and black cherry coat the palate. Double Lariat is highly elegant yet accessible for any occasion and any connoisseur.



From left, Vietti Barbera d'Asti Tre Vigne, Perrin Cotes du Rhone Reserve and Grace Lane Riesling