

Wine & Spirits

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FOR
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LESS



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PLUS,
**VALUE
ALL STARS**
OVER-DELIVERING
UNDER \$20

W&S
2019
VALUE
ALL-STARS

Drinking well doesn't have to be expensive. Here's proof, in the form of 46 brands you can count on for delicious wines at \$20 or less. Some of them may be familiar, like Acrobat from Oregon and Fleur from California; others, like Lyrarakis from Greece or Murgio from Sicily, might be your next great find. We've listed three recommended wines from each producer, headed up by our favorite value in their range.



Chateau Ste. Michelle
HORSE HEAVEN HILLS CHARDONNAY & HAM AND CHEESE BISCUITS
• 2016 Horse Heaven Hills Canoe Ridge Estate Chardonnay \$20
• 2018 Columbia Valley Indian Wells Merlot \$18
• 2017 Columbia Valley Dry Riesling \$9
Chateau Ste. Michelle, Woodinville, WA

Dr. Konstantin Frank
FINGER LAKES GEWURZTRAMINER & DIM SUM
• 2017 Finger Lakes Gewurztraminer \$17
• 2017 Finger Lakes Pinot Gris \$17
• 2017 Finger Lakes Pinot Blanc \$17
Dr. Konstantin Frank Winery, Hammondsport, NY

Lakewood
VINEYARDS
FINGER LAKES RIESLING & PIKE QUENELLES
• 2016 Finger Lakes 3Generations Riesling \$20
• 2017 Finger Lakes Riesling \$14
• 2017 Finger Lakes Dry Riesling \$14
Lakewood Vineyards, Watkins Glen, NY

Washington Hills
COLUMBIA VALLEY LATE-HARVEST RIESLING & CROQUE MONSIEUR
• 2017 Washington Late Harvest Riesling \$10
• 2016 Washington Chardonnay \$10
• 2016 Columbia Valley Medium Sweet Riesling \$11
Washington Hills Winery, Walla Walla, WA

El Esteco
SALTA TORRONTÉS & EGGS FLORENTINE
• 2018 Calchaquí Valley Don David Reserve Torrontés \$17
• 2016 Calchaquí Valley Don David Reserve Malbec \$17
• 2018 Calchaquí Valley Don David Reserve Cabernet Sauvignon \$17
Imported from Argentina by Frederick Wilman and Sons, NY

Fowles
VICTORIA PINOT NOIR & BACON QUICHE
• 2017 Victoria Farm to Table Chardonnay \$16
• 2017 Victoria Farm to Table Pinot Noir \$17

• 2017 Victoria Farm to Table Sauvignon Blanc \$16
Imported from Australia by Fowles Wine USA, Calistoga, CA

Aphros
VINHO VERDE SPARKLING ROSE & CHOURNÇO-SCRAMBLED EGGS
• 2013 Vinho Verde Pin Sparkling Rose \$20
• 2016 Vinho Verde Loureiro \$16
• 2015 Vinho Verde Daphne \$19
Imported from Portugal by Skurnik Wines & Spirits, NY

Friedrich Wilhelm Gymnasium
MOSEL FEINHERB RIESLING & SMOKED TROUT
• 2017 Mosel Feinherb Schiefer Riesling \$17
• 2017 Mosel Qba Feinherb Fritz Willi Riesling \$17
• 2017 Mosel Trocken Fritz Willi Riesling \$17
Imported from Germany by Schmitt, Söhne, Millersville, MD

Cantina Paltrinieri
LAMBRUSCO DI MODENA & TOAST WITH 'NDUJA
• 2016 Lambrusco di Modena Radice \$18
• 2016 Lambrusco di Sorbara Sant'Agata \$15
• 2016 Lambrusco di Sorbara Pina \$14
Imported from Italy by Domaine Select Wine & Spirits, NY

Tascante/Tasca d'Almerita
ETNA BIANCO & PASTA SALAD WITH POACHED SALMON
• Tascante 2017 Etna Bianco Buonora \$20
• Tascante 2016 Etna Rosso Ghiaia Rosso \$20
• Tasca d'Almerita 2017 Sicilia Antica Catarratto \$20
Imported from Italy by Leonardo LoCascio Selections/The Winebow Group, NY

Zantho
BURGENLAND GRÜNER Veltliner & ASPARAGUS FRITTATA
• 2017 Burgenland Grüner Veltliner \$12
• 2016 Burgenland St. Laurent \$12
• 2016 Burgenland Zweigelt \$12
Imported from Austria by Winemonger Imports, San Anselmo, CA

SUNDAY BRUNCH

Eggs, smoked fish, maple syrup, fruit salad: There's a reason that Mimosas and Bloody Marys are the go-tos for brunch. But if you stick with fresh, fragrant whites and bright, light reds, there are plenty of refreshing wine choices as well.

