

GREAT WINTER WINES

RAISE YOUR GLASS AND TOAST THESE TERRIFIC WINE SELECTIONS.

SCOTT JONES OF JONES IS HUNGRY AND JONES IS THIRSTY



REDS

CORTIJO TINTO *Rioja, Spain; \$12*

This smooth, mid-weight red has all the food-matching mojo of a similarly priced Pinot Noir, only with livelier acidity and touch of spice. Mellow tannins link up with juicy, red berry flavors to create a super, all-occasion wine.



MONTES, "CLASSIC SERIES" CABERNET SAUVIGNON *Chile; \$12*

Not as hefty as its Napa cousins, this Southernhemisphere gem is packed with rich, red fruit minus the tongue-lashing tannins. Still full-flavored, this cab combines a hint of smokiness with layers of vanilla and caramel.



ROSES

MUGA, ROSÉ *Spain; \$14*

This hefty Spanish rosé is floral and bone-dry. (Rosés are pink because the clear juice spends very little time in contact with the colorful skins.) Peach and pear flavors dance through this easy-drinking blush that's sure to appeal to both red and white wine fans.



BANFI, CENTINE ROSÉ *Italy \$14*

This gutsy Tuscan rosé smells like a bowl of fresh sliced strawberries. What's more, its slight mineral quality (think wet stones) links up with a dry and crisp finish for a wine that's tailor-made for the weekend.



WHITES

ACROBAT, PINOT GRIS *Oregon; \$12*

Don't confuse this smooth, Alsace, France-inspired wine with its lighter-styled Northern Italian sibling Pinot Grigio. Layers of ripe tropical fruit give Pinot Gris plenty of complexity without the palate-numbing sweetness.



NOBILO, SAUVIGNON BLANC *New Zealand; \$12*

This crisp, fruity white from the famed Marlborough region is like adult lemonade. Refreshing acidity and vibrant citrus aromas keep this quaffable, mid-weight wine fresh and versatile at the table.

