



## Candace Selects ... ROW ELEVEN Pinot Noirs (All 90+ Pts)

After all it is November! This is the time of year for Turkey Lovers to reunite with the right Pinot Noir. Some people prefer a more traditional, lighter French style, but since I'm a California girl... I prefer more body and more flavorful wine.

Row Eleven offers 3 styles from 4 different vineyards, offering light smoke, deeper cherry pie or an elegant, velvety mouth feel from Russian River's 30-year old vines.

Vinas Three, (2008) is sourced from 3 Clones and 3 Vineyards and of course from Row Eleven! This blend from Sonoma, Santa Barbara and Monterey vineyards, seems to be the most popular for every day enjoyment, with or without food. Bright cherry fruit, more acidic and less alcohol. (Some actually like less!)

Russian River, (2007) offers the expected smokiness from this region, with a hint of bacon and bright red cherries. This wine underwent "malo-lactic" fermentation, giving it a soft, smooth mouth feel, and barreled in French oak for 13 months — a great hostess gift for Thanksgiving.

My favorite of the three is Santa Maria, (2006) with a touch more smoke, a little spicier and a much deeper cherry as a result of staying on the skins longer. I particularly love this Pinot Noir with Smoked Turkey breast, cranberries or a Winterfest "Paella."

November is a perfect month to visit me at 33rd street Wine Bar and enjoy a Flight of Row Eleven. (11+11+11=33rd Street)

*Salute' Candace* ■



**CANDACE**, The 33rd Street Wine Bar proprietor