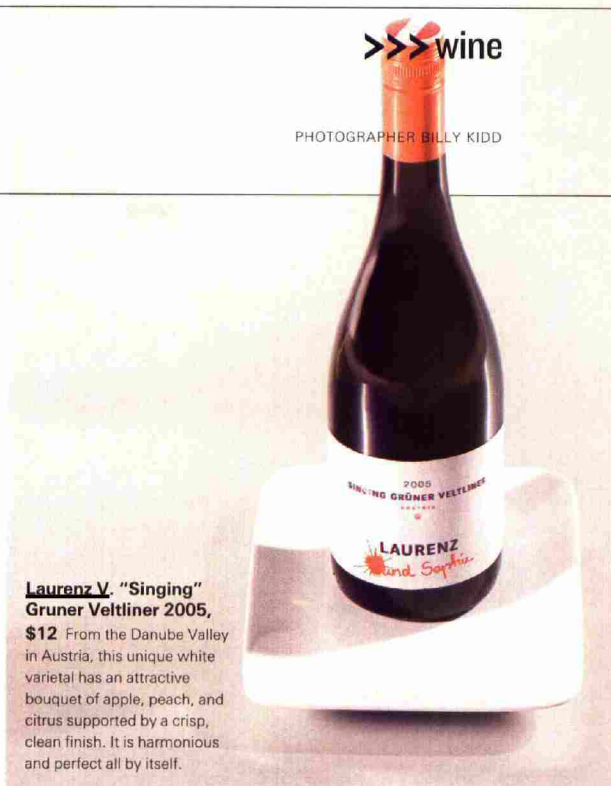




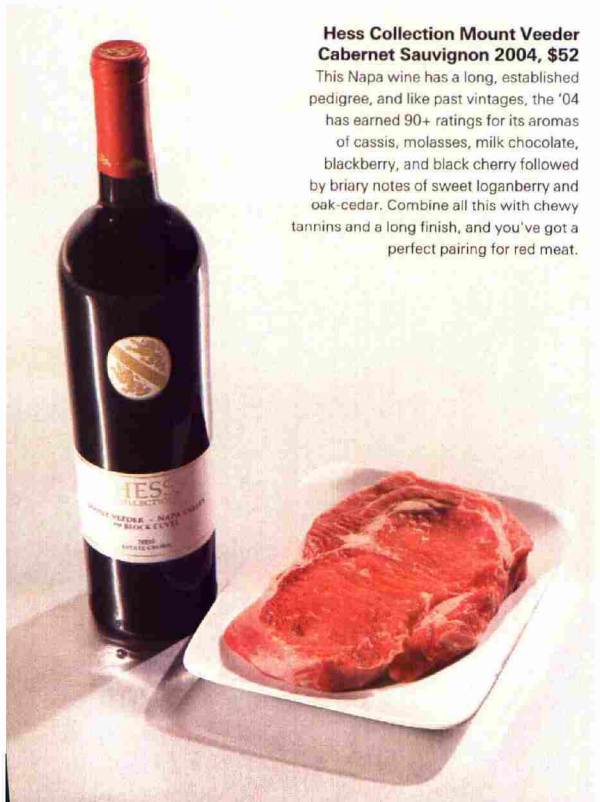
Step A Side
 FOUR ESSENTIAL WINES
 THAT PAIR BRILLIANTLY WITH
 HOME-COOKED MEALS

**Ruffino Il Ducale
 Toscana Rosso 2003, \$21**
 A new Tuscan blend from the same vineyards that built the Ducale Chianti tradition. The medium-bodied toscana is dominated by sangiovese and softened with merlot; flavors reminiscent of raspberry and blueberry. Perfect for pasta with a tomato-based sauce.

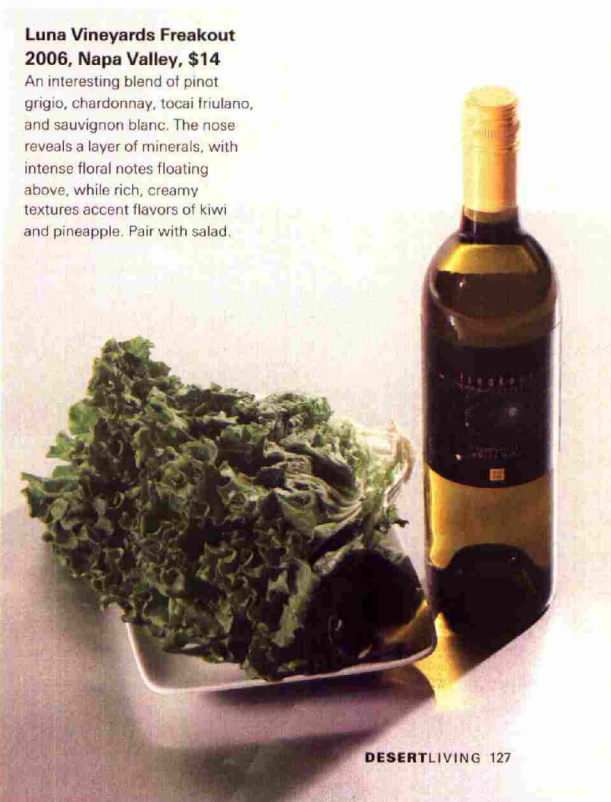


**Laurenz V. "Singing"
 Gruner Veltliner 2005,
 \$12** From the Danube Valley in Austria, this unique white varietal has an attractive bouquet of apple, peach, and citrus supported by a crisp, clean finish. It is harmonious and perfect all by itself.

PHOTOGRAPHER BILLY KIDD



**Hess Collection Mount Veeder
 Cabernet Sauvignon 2004, \$52**
 This Napa wine has a long, established pedigree, and like past vintages, the '04 has earned 90+ ratings for its aromas of cassis, molasses, milk chocolate, blackberry, and black cherry followed by briary notes of sweet loganberry and oak-cedar. Combine all this with chewy tannins and a long finish, and you've got a perfect pairing for red meat.



**Luna Vineyards Freakout
 2006, Napa Valley, \$14**
 An interesting blend of pinot grigio, chardonnay, tocai friulano, and sauvignon blanc. The nose reveals a layer of minerals, with intense floral notes floating above, while rich, creamy textures accent flavors of kiwi and pineapple. Pair with salad.

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