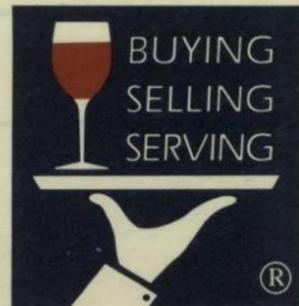


RESTAURANT WINE

The Full Service Guide to On Sale Beverage Profits



RESTAURANT WINE® NEWSLETTER, Issue #22

★★★★★

STAR LISTINGS

★★★★★



WHITE WINES — Expensive:
\$201/case & Up (\$25.10/btl. full retail & Up)

CA' DEL BOSCO, 1989 CHARDONNAY, FRANCIACORTA, \$440 (\$55) ★★★★★+

Very complex in character and medium full in style, this wine has elegant toasted oak, vanilla, and butterscotch flavors, crisp acidity, fine balance, and a very long, persistent finish. One of the best Italian Chardonnays we've yet tasted. [1991-1994] Brian Larky, St. Helena, CA (707) 963-3453

RED VINO DA TAVOLA — Expensive:
\$281/case & Up (\$35.10/btl. & Up full retail)

CA' DEL BOSCO, 1988 "MAURIZIO ZANELLA", \$400 (\$50) ★★★★★

Very supple, very ripe, and very toasty in style, this Bordeaux blend (45% Cabernet Sauvignon; 25% Cabernet Franc; 30% Merlot) is simply stunning: medium full bodied, elegant and complex flavors (new oak, cherry, toast, vanilla, blackberry), and a very long, harmonious finish. Best of its type that we've yet tasted from Italy. Exceptional. From Lombardy. [1992-2000]. Brian Larky, St. Helena, CA (707) 963-3453

