

HOMEMADE GINGER ALE | 7 GREAT SAISON ALES | ROSEWATER COCKTAILS

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LIQUID CULTURE



Ultimate

# SUMMER DRINKS

Guide



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# Follow that Cab!

The wine world is raving about the 2004 Cabernet Sauvignons from Napa Valley. But at \$100 or more for a better bottle, this can put a serious dent in your budget. We sent The Wine Spies ([thewinespies.com](http://thewinespies.com)) on a mission to uncover some delicious and affordable 2004 Cabs from a few other regions. They returned victorious, with these five gems.

All of these wines are ready to drink now, but will only improve with age. Cabernet Sauvignon, if properly stored, can be aged for 10 years or more.

Go on a covert mission with The Wine Spies at [thewinespies.com](http://thewinespies.com) as they uncover one exceptional wine each day.

*The wines listed here have been featured by The Wine Spies as daily deals and are listed here with suggested retail prices. The Wine Spies sell one wine each day at 20 percent or more below the retail price. Learn more about these wines at [thewinespies.com](http://thewinespies.com)/imbibe (and still buy them at a discount). Be sure to sign up for their Daily Dispatch to stay on top of their wine deals.*

**HANS FAHDEN VINEYARDS 2004 SONOMA COUNTY (CALIFORNIA) MOUNTAIN CUVÉE CABERNET SAUVIGNON, \$25**

WINE SPIES: We hesitate to call this a “value wine” because it drinks way above its price class. The 2003 was superb; this ’04 is better. With its big delicious fruit, terrific mouthfeel and lush aromas, this is the best-tasting, best-drinking under-\$30 Cab we’ve tasted. “Pair with hearty grilled meats and strong cheeses,” says winery owner Karen Fahden.

**ROBERT KARL CELLARS 2004 COLUMBIA VALLEY (WASHINGTON STATE) CABERNET SAUVIGNON, \$35**

WINE SPIES: Masterful winemaking is clearly apparent in this dry but very smooth and full-bodied wine. After initial notes of balanced red fruit, oak and floral rose petals, this wine opens up to reveal distinct aromas of fresh sweet figs and flavors of ripe cherries and blackberries, with hints of oak, black pepper, cocoa and bay leaf. “My favorite dish with this wine is a grilled rib eye, but beef Wellington also pairs beautifully,” says co-owner Rebecca Karl.

**ARROWOOD VINEYARDS AND WINERY 2004 SONOMA COUNTY CABERNET SAUVIGNON, \$50**

WINE SPIES: This is a beautifully balanced and boldly flavorful wine that delivers deep aromatics of stone fruit, earthen plum, dark cherry and even fresh-carved pumpkin and subtle leather, with flavors of blackberry, cassis and currant. This wine has a great mouthfeel and a super-long finish. If you like wines with layers of rich flavor, give this one a swirl. Arrowood recommends pairing this big wine with a grilled Kobe beef burger on a Kaiser roll with caramelized onion and Pt. Reyes blue cheese.

**GALANTE FAMILY WINERY 2004 CARMEL VALLEY (MONTEREY COUNTY, CALIF.) CABERNET SAUVIGNON, \$50**

WINE SPIES: Deep, rich, aromatic and complex, this wine for modern cowboys and cowgirls is a hearty bonanza of layered flavors and smells that transport you to the serene pastures which neighbor the vineyards where this wine is grown. With a smooth and light mouthfeel, dark fruit and rich earthen smells on the nose, and deep layered berry and stone fruit on the palate, this wine is a well-balanced knockout. Rope some if you like bold Cabs. “Pair with a big tri-tip steak marinated in teriyaki and Blackjack Cab and rubbed with Cajun spices before grilling over a cowboy fire,” says winery owner Jack Galante.

**ROSENTHAL – THE MALIBU ESTATE (CALIFORNIA) 2003 CABERNET SAUVIGNON, \$38**

WINE SPIES: The unique climate of Newton Canyon in the foothills of northern Malibu provides ideal conditions to grow Cabernet. This wine is full-bodied, smooth and dry, with rich layers of blackberries and cassis, and hints of oak and cedar along with a nice, earthy minerality and a lingering flavor of black pepper. “Enjoy with filet of beef, garlic mashed potatoes and red wine shallot sauce,” says chef Josiah Citrin of Melisse Restaurant in Santa Monica, Calif.