THE BEST FOR

\$15 OR LESS

Just in time for holiday parties, here are a dozen bottles that offer exceptional value, chosen from among the 3,140 bottles tasted for this issue.

\$10

McManis
2013 California
Viognier
Ripe and jasminescented, lasting on
an apricot-skin grip.
For grilled fish.
McManis Family
Winery, Ripon, CA



\$10

Mercer Canyons
2013 Yakima
Valley Riesling
Lime and passion fruit
lead into rippling, hightoned peach flavors; for
pad thai. (4,800 cases)
Mercer Wine Estates,
Prosser, WA



\$11

Rioja Vega 2012 Rioja Clean and fragrant, a gentle wine with a light, peppery grip and red-berry fruit. CWUS, Madera, CA



\$12

Bogle
2012 California
Cabernet Sauvignon
Lithe and bright,
with as much black
olive and herb flavor
as red fruit. For
grilled steaks.
Bogle Vineyards
Clarksburg, CA



\$12

Villa Wolf 2012 Pfalz Riesling QbA Dry Powerful and mouthfilling, with dry lemon and stone fruit flavors. Loosen Bros. USA, Salem, OR



\$13

Vivanco 2013 Rioja Rosado With a cherry-skin crunch and rosewater fragrance, this will stand up to jamón Ibérico. Opici Wines, Glen Rock, NJ



\$14

Poderi Elia
2012 Barbera d'Asti
Superiore Old Vines
Classic red-sauce wine,
with tomato scents,
mushroom earthiness
and lively red fruit.
Small Vineyards,
Seattle, WA



\$14

Erath
2013 Oregon
Pinot Gris
Brisk, zippy and
bright with green
apple, this is salty
and angular; for
roasted clams.
Erath Vineyards,
Dundee, OR



\$14





\$15

The Huntsman
2012
Columbia Valley
The Huntsman
Cabernet Sauvignon
Simple and soft, with
generous red plum
flavor; for barbecue.
(2,500 cases)
Ross Andrew Winery,
Walla Walla, WA



Cune 2013 Rioja

2013 Rioja
Monopole
Juicy with nectarine
fruit and apple spice,
this is a clean, fresh
white for tapas.
Europvin USA,
Van Nuys, CA



\$15

Windy Bay
2012 Oregon
Pinot Noir
With lilting cedar
scents and chewy
dark cherry flavor,
this has the grippy
tannins for beef
stew. (5,000 cases)
Windy Bay Wines,
Seattle, OR

