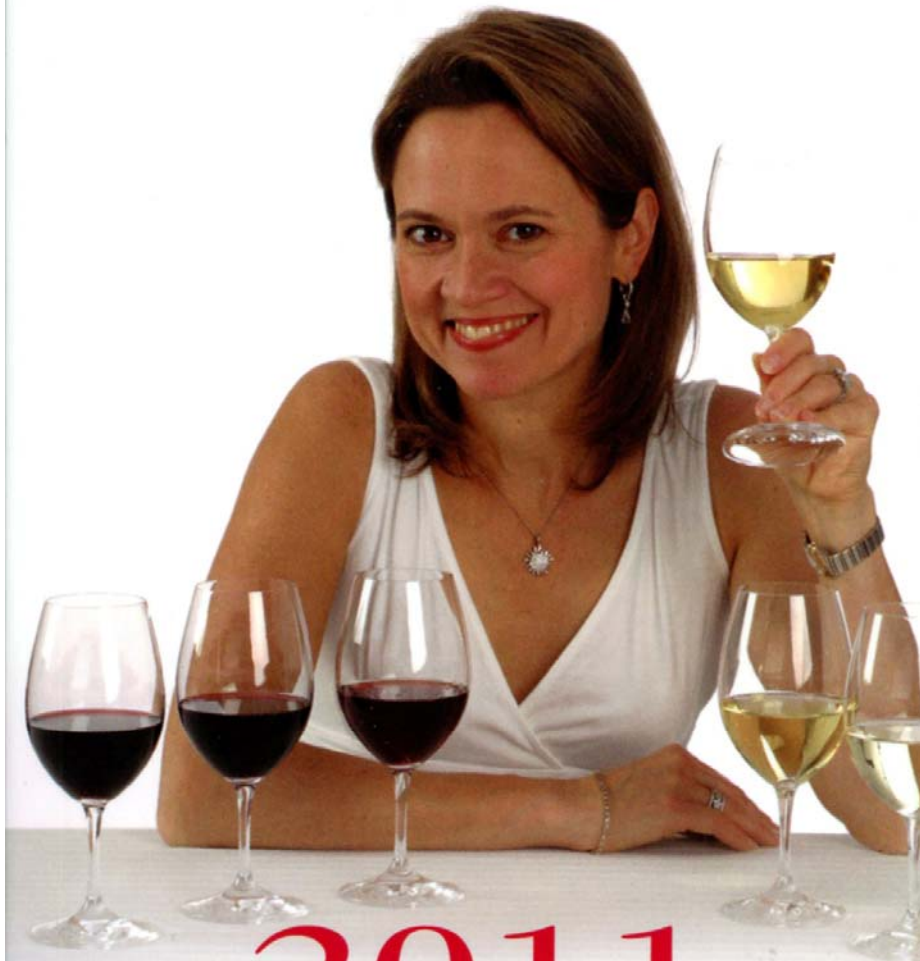


AUTHOR OF *Great Wine Made Simple*

ANDREA ROBINSON'S



2011

WINE BUYING GUIDE

for EVERYONE

FEATURING MY TOP 10 WINES

TOP TEN PINOT NOIRS: CALIFORNIA OVER \$40

Au Bon Climat Isabel Pinot Noir, Santa Barbara, California 2007 Pts
\$47 96

The lusty scents of marinating meat and berry cobbler in the oven - that is the palpable pleasure that I love in Jim Clendenen's wines. They age to complexity beyond words. Pair this with truffled roast chicken.

Kitchen Survivor™ Grade: B+

Your notes: _____

Benovia Pinot Noir, Sonoma Coast, California 2008 Pts
\$42 91

This wine hits on all cylinders: laser-pure cherry fruit, framed with lavish but balanced sweet oak. Everything softens and opens with air, suggesting it will age. For now, pair with pork, duck or salmon.

Kitchen Survivor™ Grade: B+

Your notes: _____

Calera Selleck Pinot Noir, Mt. Harlan, California 2006 Pts
\$65 96

Vintner Josh Jensen nails great Pinot, making wines with terroir that push all the pleasure buttons. This one is muscular and meaty, with beef tartare and mineral hints and sumptuous dark cherry and plum fruit.

Kitchen Survivor™ Grade: B+

Your notes: _____

Goldeneye Pinot Noir, Anderson Valley, California 2007 Pts
\$55 92

Anderson Valley is a rockstar PN region and this wine is Exhibit A. Cardamom, tea, rhubarb and cherry, all on a sleek and structured frame that is tasty now *and* built for aging. Fantastic with duck cassoulet.

Kitchen Survivor™ Grade: B

Your notes: _____

Merry Edwards Olivet Lane Pinot Noir, Russian River Valley, California 2008 Pts
\$60 100

Beg, borrow, pool funds with your wine buddies, but taste perfection, and prepare for huge pleasure pay-back if you cellar it. This is an uber-FAVE wine: wet slate minerality, pure, warm cherries and a coriander-tobacco savory-sweetness that unfolds, layer by layer.

Kitchen Survivor™ Grade: B

Your notes: _____

Miner Garys' Vineyard Pinot Noir, Santa Lucia Highlands, California 2008 Pts
\$52 91

Super-ripe, red licorice-plummy and lushly oaked, but still elegant. Like cheesecake with berries (without the sugar!) when paired with Manchego cheese.

Kitchen Survivor™ Grade: B

Your notes: _____

Peay Estate Pinot Noir, Sonoma Coast, California 2008 Pts
\$48 94

With the oak singing backup, the depth and purity of raspberry and cherry fruit with a wet slate earthiness are what get your attention. Pair with truffle risotto or silky grilled salmon with fresh thyme. Mmm!

Kitchen Survivor™ Grade: B

Your notes: _____

Pfendler Sonoma Coast Pinot Noir, Sonoma Coast, California 2007 Pts
\$44 96

Stunningly supple and fragrant with the dark cherry, chalk and rose petal potpourri notes of a great Burgundy. Pair with roast duck or osso buco with truffle.

Kitchen Survivor™ Grade: B

Your notes: _____

Rochioli Russian River Pinot Noir, California 2008 Pts
\$62 93

Sweet cherries and spiced herbal tea, with a gorgeous silkiness and laser purity and acidity that rings like a bell in every bottle and, carries the wine to graceful, earthy-truffly maturity for ten years easy in the cellar.

Kitchen Survivor™ Grade: B+

Your notes: _____

Williams-Selyem Pinot Noir, Russian River Valley, California 2008 Pts
\$45 96

You have to search but it's worth it to see what Pinot as it's meant to be in America tastes like: silky-sleek, red fruits, dried flowers, delicate spices, a finish that lingers then slowly dances away. Pair it with pork, like vintner Bob Cabral does. Cellars 7-10 years, easy.

Kitchen Survivor™ Grade: B+

Your notes: _____