

From the **W&S CRITICS**

# THE BEST **\$12** OR LESS FOR

from **3,271** wines tasted for this issue.

\$9

**Chateau Ste. Michelle**  
2015 Columbia Valley Dry Riesling  
Salty and citrusy, a simple white for a blackened chicken sandwich.  
Chateau Ste. Michelle, Woodinville, WA



\$10

**J. Lohr**  
2015 Monterey Wildflower Valdiguise  
Chill this light, floral red; its raspberry cordial flavor will tame spicy Szechuan dishes.  
J. Lohr Vineyards & Winery, San Jose, CA



\$10

**Züm**  
2015 Mosel Riesling QbA  
Citrusy and simple, an affordable aperitif riesling.  
Schafer-Reichert Selections, Concord, CA



\$11

**Araldica**  
2014 Barbera d'Asti Albera  
Smoky notes of charred wood and crunchy red berry flavors; for burgers.  
Vias Imports, NY



\$11

**P.J. Valckenberg**  
2014 Rheinhessen Undone Pinot Noir  
Cranberry tang and light tannins pitch this toward a post-holiday turkey sandwich.  
Valckenberg Int'l, Tulsa, OK



\$12

**Willm**  
2015 Alsace Réserve Gentil  
A blend of riesling, pinot blanc, pinot gris and muscat, this is floral and clean, to chill for seafood salad.  
Monsieur Toutain Selection, NY



\$12

**Dr. Loosen**  
2015 Mosel Dr. L. Riesling QbA  
Spicy, slate-y and juicy with lime-pith flavor: this hits all the marks for Mosel riesling.  
Loosen Bros. USA, Salem, OR



\$12

**Faustino**  
2015 Rioja VII  
A soft and leesy viura, this is a good alternative to pinot grigio.  
Palm Bay Int'l, Boca Raton, FL



\$12

**Marchesi di Barolo**  
2015 Langhe Dolcetto Servaj  
Smoky and violet-scented, with spiced plum and tart berry flavors; for mushroom pizza.  
Frederick Wildman and Sons, NY



\$12

**Villa Wolf**  
2015 Pfalz Gewürztraminer QbA  
A light and easy gewürz, clean and not too heady in its lavender scents and spice.  
Loosen Bros. USA, Salem, OR

