

\$6

Gazela
2011 Vinho Verde
Grapey, talc-like,
fresh and clean.
For prawns.
Evaton, Stamford, CT



\$10

Segura Viudas
2009 Cava
Brut Rose
Tart cherry and
red berry fla-
vors to chill for
chorizo.
Freixenet USA,
Sonoma, CA



\$6

Great Sense
2011 Vinho Verde
A beach white
with zesty
limejuice and
ginger flavors.
Montevideo Im-
porters/Sapori Italiani,
Port Chester, NY



\$10

Discoveries
2010 California
Moscato
Floral and gen-
tly spicy—a
bright white to
drink poolside.
Discoveries Vine-
yards, Sonoma, CA



\$7

Orca
2010 Columbia
Valley Riesling
Sweet peach in
balance for
aperitifs.
Orca Wines,
Zillah, WA



\$9

Quinta da Lixa
2011 Vinho Verde
Terras do Minho
Branco
Floral, frisky and
long, with ver-
bena scents and
a mineral buzz.
HGC Imports, San Jose,
CA; Montevideo Im-
porters, Port Chester, NY



THE
Wine & Spirits
CRITICS PICK

EXTREME
VALUES

Out of the 2,667 newly released wines
our panels tasted for this this issue,
HERE ARE THE STANDOUTS
AT \$10 OR LESS.
For more recommended wines, see page 85.

\$7

Retsina
My Big Fat
Greek Wine
A light, fresh
and clean
version of
retsina.
Hellas Import,
Brookline, MA



\$8

Aveleda
2011 Vinho Verde
Casal Garcia
Round with
grape flavors
layered in ginger
and smoke.
Tri-Vin Imports, Mount
Vernon, NY



\$8

Tsantali
Samos Moscato
Chamomile,
verbena scents
and honeyed
sweetness for
peaches.
Fantis Imports,
Carlstadt, NJ



\$8

Oak Grove
2010 California
Reserve Petite
Sirah
A prime rib
wine, saturated
with fruit and
peppery spice.
Oak Grove Vineyards,
San Martin, CA

