



The Daily Meal[®]

All Things Food & Drink

The Daily Meal What to Drink Every Week of the Year: 52 Wines for 2016

by Gabe Sasso, January 28, 2016

Posted on The Daily Meal

For many people, the New Year represents a new beginning. That could mean a different diet, a new hobby, or a change in your morning routine. For others, the turning of the calendar page means a whole new 12 months' worth of wines to try. Here at the **Daily Meal**, we're serious about our wine, so creating a weekly calendar of wine for the third year in a row is a task we were **more than willing to take on**. (You'll note that our recommendations start in early January; we wanted to give you a full catalogue of wines for 2016, and though the month is almost gone, the wines are still around.)



To compile our list, we asked our best sources — wine experts, authors, and contributors — to weigh in on wines they felt were worthy of this year's line-up.

The list you are about to read is the web-based equivalent of your own personal sommelier, directing you through 52 weeks of tastings. This year's list includes wines from producers all over the world, from **2013 Stony Hill Napa Valley Chardonnay** from California to **White Knight Prosecco** from Italy — with wines from Texas and Michigan making appearances as well.

This list includes wines in a wide range of prices, too. While there are inevitably some special bottles that only true connoisseurs will want to spend the money on, there are also wines on the list **that won't break the bank** — ones that cost less than \$20 a bottle. In short, there's a wine here for everyone.

Editorial Note: Wine prices may vary.

January 11

Fritz 2013 Estate Malbec Dry Creek Valley, California (\$45)

Blueberry, violet, and black plum aromas light up the nose here. Red and black cherry flavors are evident on the palate along with blackberry and continued bits of blueberry. The long finish shows off earth and chicory notes galore as well as black pepper spice. This **malbec** is a great wine to pair with a wintery post-holiday dish like **cassoulet**. Fritz is a family run winery with a more than 40-year history in Dry Creek Valley. This take on Argentina's signature red grape is a tiny window into the delicious things the family is doing.



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January 25

Gustafson Mountain Cuvée Dry Creek Valley 2012 Zinfandel, Dry Creek Valley California (\$24)

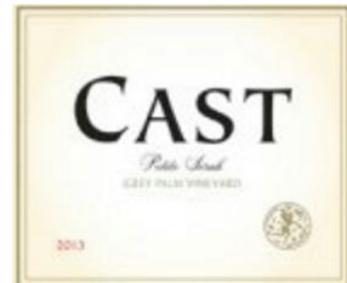
Chocolate and black plum aromas are in evidence on the nose here. The rich, dense, layered palate is studded with jam-laden fruits such as black cherry, blackberry, and **cassis**. All of these flavors continue on the long lush finish alongside bits of raspberry and sweet chocolate sauce. Whether you're sipping wine by a fire or pairing it with a rich stew, **Gustafson's zin** will get the job done in style.

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February 8

Cast 2013 Grey Palm Estate Petite Sirah, Dry Creek Valley California (\$56)

Cast is one of the newest producers in Sonoma County's Dry Creek Valley. It already has several impressive wines in its lineup and this **petite sirah** is the best of the bunch. The deep, dark, and brooding nose is studded with toast, violets, and ripe black plum aromas. The dense palate is loaded with dark fruit flavors such as blackberry, plum, and blueberry. The long finish continues the parade of dark fruits along with **plum pudding** spices. Big chewy tannins and firm acid provide terrific structure. This big, bold wine will keep you warm on the coldest days of winter. It'll pair with rich savory dishes as easily as dusty dark chocolate.



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March 28

Vineyard of Pasterick 2011 Syrah, Dry Creek Valley, California (\$48)

The fruit for this wine comes from their estate vineyard which sits on two distinct hillsides in the heart of Dry Creek Valley. There are a handful of producers in **Sonoma County** doing an outstanding job with **syrah** and Pasterick is among their number. Bits of earth and kirsch liqueur light up the welcoming nose. The palate is filled with blackberry and boysenberry flavors as well as hints of leather and spice. Smoked meat elements, touches of roasted espresso, and continued dark fruit flavors mark the long finish. If you love great syrah, this is one of the very best California has to offer; grab it before it's gone. You won't find a better wine to pair with your Easter ham.



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