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Artisan Family of Wines Announces Three New Releases

Artisan Family of Wines Announces Three New Releases Even in a Recession, You Needn't Lower Your "Wine-Drinking Standards"

Here are three terrific food-wines for under \$20. The style may be different but the commonality is quality. From the flexible Cabernet to the elegant Meritage to the delightful Rose, we loved them all. So will you!

2005 SLY DOG CELLARS CABERNET SAUVIGNON

Winemaker Notes:

This 2005 Sly Dog Cellars Cabernet Sauvignon is deep garnet with aromas of dried raspberry, rose petals, wild cherry, and cassis. On the palate, red raspberry dominates followed by flavors of currant and a hint of anise, with subtle vanilla and cracked white pepper on the finish.

Food & Wine Pairing:

This wine is best paired with moderately rich dishes like Grilled Stuffed Portabellas and a rich Chocolate Cabernet Sauvignon Cake. All of these recipes are available [here](#).

2006 SEVEN ARTISANS MERITAGE

Winemaker Notes:

The 2006 Meritage is a blend of Merlot and Cabernet Sauvignon, with small amounts of Petite Verdot and Malbec. It is a well structured wine with good acidity and dark fruit that pairs well with richer foods, especially lamb, beef, and even game. It was bottled in September 2008, and released on March 20, 2009.

Food & Wine Pairing:

Pair with Cuban Style Picadillo, Roast Prime Rib of Beef, or Sirloin of Lamb with Black Currant and Juniper Berry Sauce.

2007 RED CÔTE ROSÉ ~ INAUGURAL RELEASE

Winemaker Notes:

This 2007 rose exhibits a bright bouquet of blood orange and passion fruit upfront, with added key lime aromas and subtle spice with scents of strawberries at the close of the nose. The palate flavors follow the nose with a nicely balanced mouthfeel. Bright acid plays with enjoyable fruit flavors on the opening of the palate. Fresh strawberries and blood orange exhibited upon first sip, lingering finish showcases passion fruit.

Food & Wine Pairing:

This wine is a delightful sipper on its own, and is also a beautiful complement to Antipasto, baked goat cheese, spicy chicken wings, all dishes that include turkey, crab cakes, prosciutto with melon or fruit, and smoked salmon or trout.