

# The PICKS

## FEATURE WINE

### Menzatia 2021 Primitivo and Susumaniellello

Menzatia 2021 Primitivo and Susumaniellello is our feature this week. If you haven't had the opportunity to drink a Primitivo - think Zinfandel from Italy. These wines still have all the California Zin qualities, but also carry a bit of the old world Italian charm. There's little to find on this wine, but here's a little something I've picked up, "The grapes are trained as bush vines (Alberello in Italian) which has ancient origins and is typical of the mediterranean area of Italy. It was developed to compensate the lack of water and the very hot climate. The now very rare Alberello system represents a very important part of the cultural and oenological heritage of Apulia. The rigorous hand-picking is followed by a meticulous selection of the de-stemmed grapes. The grape withering on plants, favored by the sea wind, and a slow maturation in French oak barrels for about 6 months results in an outstanding full-bodied wine with soft tannins that release vanilla notes in the finish". So think Italian blend from Puglia, easy drinking and enjoyable, and will go great with something off the grill (Italians grill out as well). Priced perfectly at \$18.99 makes this a quaffable red for this weekend.

## DAN'S PICK

### Magnetic White Sauvignon Blanc

Now, if you want something to go with our food feature this week, well it's got to be the new addition to our New Zealand Sauvignon Blancs, Magnetic White. We don't necessarily need a new Sauv Blanc from Marlborough, but hey...we really liked it. No notes, no reviews, just Chelsea's word that you'll enjoy this new Marlborough white, "crisp, zingy, fruity, describe the style. Taste - citrus, passionfruit, gooseberry. Food - salads, seafood and Thai dishes. That's what the back of the bottle reads. I'd agree with that description, but what I'm going with is Chelsea said she liked it and I said sure we'd like a case. Yeah...I'm smarter than some of you think. Give it a shot, \$16.99 for a Marlborough Sauvignon Blanc. These days that's pretty much the going price and this one would pair beautifully with our food feature, so come on in and pick up dinner. We've got it all.