

SANTÉ™

FOR RESTAURANT PROFESSIONALS

VOLUME 12.1
ABG 2008

What's In store

Santé's goal is to present foods, wines, and spirits of outstanding value and quality that are worthy candidates for restaurant wine lists, drink menus, and food preparations.

For each issue, *Santé* solicits product samples for inclusion in feature reviews and mini-reviews. Feature reviews correspond directly to the topics of our feature stories (Appellations, Distillations, and Provisions). Mini-reviews are smaller in scope and cover a variety of topical themes. Additionally, *Santé* invites producers, importers, and distributors to submit new releases and other currently available foods, wines, and spirits for review. These samples are considered for review in the Santé Selections portion of the Review. Products are listed within each category in alphabetical order by brand name. Wine, spirits, and foods are evaluated by *Santé's* select tasting panel. Only products that are recommended appear in the Review.

A Santé Gold Star is awarded to products of exceptional merit, as determined by our reviewers. Products receiving the Santé Gold Star are identified with the following symbol: ★

wine is evaluated on a variety of criteria, including price/value ratio, pairability, drinkability, and availability. Each review contains a brief description of the characteristics of the wine, followed by general pairing suggestions.

Wines are listed in four wholesale price categories:

- value** \$100 or less per case
- moderate** \$101 to \$150 per case
- premium** \$151 to \$200 per case
- prestige** more than \$200 per case

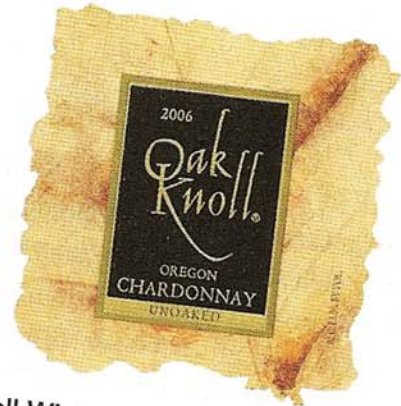
Wholesale full- or half-case prices are included with every wine review and represent an average national price.

The aging potential of each wine is designated by one of the following:

- ☞ buy and serve youngest vintage available
- ☛ fully mature, serve now
- ☞ can serve now, but will hold for some time
- ☞ can serve now, but will improve with age
- ☛ indicates an excellent by-the-glass choice

chardonnay
All wines are 100% Chardonnay.

value



Oak Knoll Winery 2006 Unoaked Medium to full bodied with ripe and relatively concentrated aromas and flavors of fresh lemon, apple, and tropical and stone fruit plus a hint of minerality. Roasted skate. ☛ ☞
Oak Knoll Winery, 800-625-5665

oakknollwinery.com

Annual Buying Guide

2008 Santé Restaurant Symposium
Details Inside. Register Today!