HePICKS

FEATURE WINE

Bogle 2020 Phantom Proprietary Red Blend

Well it's Halloween... what else would be the feature besides Phantom? Bogle's 2020 Phantom Proprietary Red Blend. It is, after all, a "hauntingly delicious wine." We get it every year just for this holiday. "Phantom, the mysterious apparition of ripe berry and relentless spice, returns to haunt wine lovers. Full of concentration and intensity, this wine will tease, tantalize and linger long after the last sip is gone." Here's a better description... "Full-bodied and jammy, Phantom's origins of Petite Sirah and Zinfandel emerge from the glass. Spicy pepper and juniper tantalize your senses, while black plums and blueberries emerge on the palate. After aging for over 24 months in 1 & 2 year old American oak, pipe tobacco and clove settle around the finish, long and lingering." You get the jam from the Zinfandel and the spice from the Petite Sirah, and full body from both... if you are a California Zin fan, or even just a Red Blend fan, this is a bottle for you to try -- in fact, at \$19.99, grab a few of them for you and your friends to enjoy tonight.

WINE PICK

Borgo Savian 2022 Aransat Orange Wine

This wine may not have a spooky label, but it is orange... that counts as being on theme, right? Borgo Savian 2022 Aransat Orange Wine for \$22.99. We tried tried wine recently and really enjoyed it. This is a completely different take on Northeast Italy white wine grapes. "An extremely savory, and nutty bottling from this Friulian producer. From the Italian side of the Slovenian border, Nicola Biasi blends Pinot Grigio and Sauvignon Blanc after 90 days of skin contact for this wild, affordable orange wine. Not at all fruity, this wine exhibits notes of bruised peach, tea, and cashews. Sustainably farmed and practicing organic." This is a nice bottle for this fall weather... full bodied, but not as heavy as a red, and great for pairing with some of your more difficult dishes. This is a family-owned and operated winery with three generations currently on staff, which is more and more rare these days.