

Instyle

DECEMBER 2008

NOTABLE WINES \$30 OR UNDER

Chantelle Pabros, sommelier of the buzzed-about Chicago eatery Lzo, picks four of her favorites



Au Bon Climat, Sanford & Benedict Chardonnay, Santa Ynez Valley 2006, \$30

"Notes of peach make this American vintage excellent with lobster, cod and delicate white fish." www.aubonclimat.com



Chiaro Vineyard, Negrò Amaro, Mendocino 2004, \$30

"Spiced with sliced blackberry, black plum and raspberry. A deal with dark, shimmering high-grade beet chocolate." www.chiarovineyard.com



Marku Polo Peep Lara, Korcula, Croatia 2005, \$17

"This bright, high acid white wine should be paired with light fare from the sea. Perfect with walrus and oysters." www.wine.com



Barbera d'Asti, Cò di Pian, La Spinetta 2006, \$23

"Intensely perfumed with raspberries and strawberries, it has a long, elegant finish. Pair it with a hearty 'bistecca alla trippa'." www.beaconwine.com