



Mandolin wines, sourced from Central Coast grapes, are high quality and exceptional value.

Credits: Julia Hollister

No wimpy notes at Mandolin Vintners

By Julia Hollister, Northern California Wine Examiner

Don't be fooled by the sophisticated softness of the Mandolin name and the sweet cherub on the label; two red varietals in its portfolio are kick-ass wines.

The most surprising is the cost: \$10 for the '09 syrah and \$12 for '09 cabernet sauvignon.

Grapes for both wines were sourced from vineyards in the Central Coast where high winds, dry days and ocean fog create a cool but very long growing season.

The dense syrah is full-bodied with a lush concerto on the tongue and silky tannins but that's just the beginning. After decanting this dense, decadent wine wait for a minute for the explosion. This surprising syrah sucks the air out of your taste buds like a tornado, holds it and then explodes in a landscape of dark fruit, tobacco and plum.

Only 417 cases of this exceptional wine were produced so now is the time to add to or start your wine collection.

Sniff the cabernet sauvignon and discover briar aromas and forest floor. One sip will unfurl layers of currant and cherry fruit with lingering oak. Enjoy this full-bodied wine with filet mignon with wild mushrooms, red sauced pasta or a fudgy brownie.

Taste and purchase Mandolin Vintners at the new "Taste" wine salon at Oxbow in Napa.

