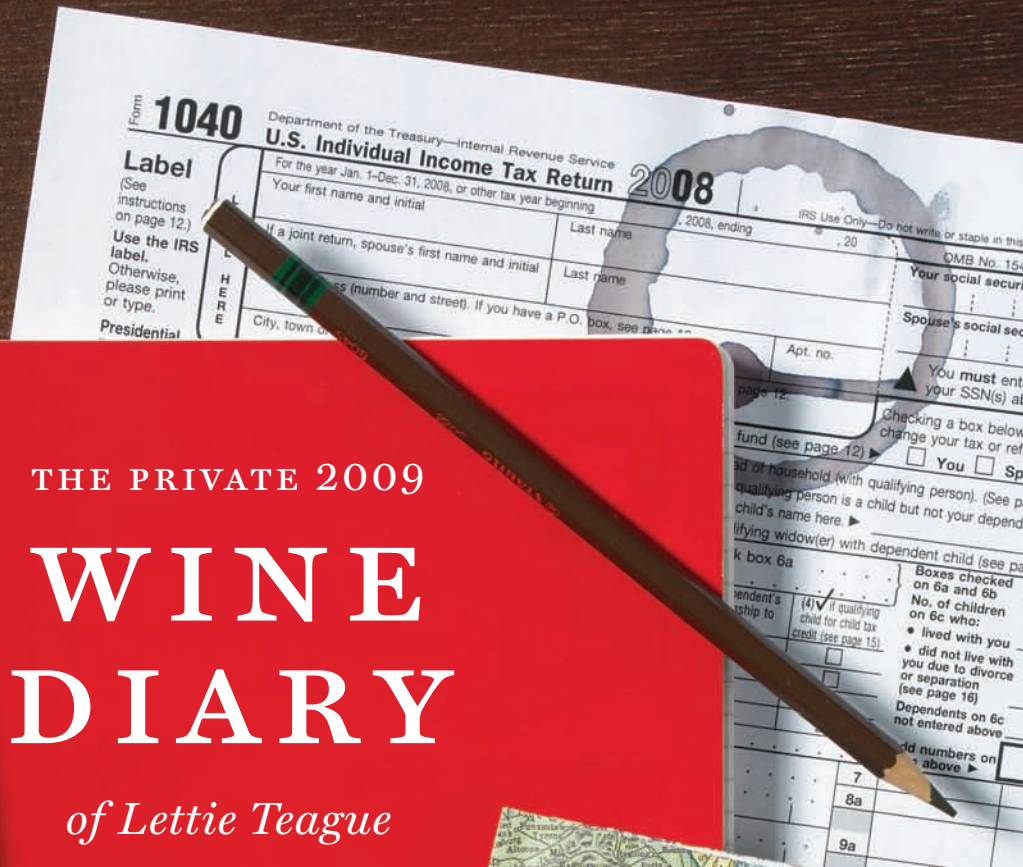


THE PRIVATE 2009  
**WINE  
DIARY**

*of Lettie Teague*

LOOKING AT SOMEONE ELSE'S  
CALENDAR IS A GUILTY PLEASURE.

WE COULDN'T RESIST THE  
CHANCE TO FIND OUT WHAT OUR  
EXECUTIVE WINE EDITOR PLANS  
TO DRINK IN THE YEAR AHEAD.



## JANUARY

I'll be watching this year's NFL play-offs (go Giants) with my ex-husband, Alan Richman (a sports writer turned food critic), and friends. Among other things, we'll be eating Alan's specialty, pigs in a blanket. I'll bring the perfect wine to accompany them: Dibon Cava Rosado (\$15), a delicious sparkling Spanish rosé with just the right amount of sweet fruit to pair with the pigs.

**March On St. Patrick's Day,** I'll be reminiscing about my time as an exchange student in Dublin, where I lived with Irish wine merchant Peter Dunne and his family. In honor of Peter, who loves Bordeaux in poor vintages, I'll open a **2004 Château Cos d'Estournel (\$80):** good wine, so-so year.

## APRIL

Good news—or bad—will arrive mid-month: Will my tax return reveal that the IRS owes me money, or that I owe the IRS? Here's what I'll be drinking either way.

### SAVE

**2006 Columbia Crest Grand Estates Chardonnay (\$11)**

This Washington state producer turns out reliable wines like the ripe Chardonnay here.

**2006 Jim Barry The Lodge Hill Shiraz (\$20)** Based

in Australia's Clare Valley, Jim Barry produces lush and well-priced Shiraz.

### SPLURGE

**2007 Domaine de la Janasse Châteauneuf du Pape Vieilles Vignes (\$125)** A

substantial yet elegant wine from one of my favorite producers.

**2006 Domaine Leflaive Puligny-Montrachet Premier Cru Clavoillon (\$153)**

A beautiful, minerally white from a top Burgundy domaine.

## FEBRUARY

LETTIE TEAGUE

Dear Michele and Bruce,

*Because you are the most romantic couple I know with possibly the worst wine collection (when do you plan on drinking that seven-year-old California Pinot Grigio, anyway?), here are some bottles I urge you to buy—two for everyday and one for Valentine's Day.*

**1 2005 Sella & Mosca Cannonau di Sardegna Riserva (\$15)** An easy-drinking Sardinian red.

**2 2007 Tu Tu Pinot Grigio (\$12)** A bright California white.

**3 2005 Dalla Valle Maya (\$200)**

*I know you love Naoko Dalla Valle's wines, Michele, and this beautifully balanced bottling is a classic Napa Cabernet.*

CANNONAU  
DI SARDEGNA  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
RISERVA

2005

ONE OF THE MOST SCENIC  
REGIONS OF ITALY, SARDINIA  
IS ALSO KNOWN FOR ITS  
ALLURING VARIETAL WINES.  
FOUNDED IN 1899



MEDITERRANEAN ISLAND'S  
PREMIER WINE PRODUCER AND  
AMONG THE MOST PROGRESSIVE

## MAY

Several of my friends will be traveling to Croatia this spring, especially to its famed Dalmatian Coast, a.k.a. the Croatian Riviera. The closest I'm likely to get are a few bottles of good Croatian wine, including lush reds made from the Plavac Mali grape and dry, minerally whites like the 2006 Kozlovic Estate Muscat (\$28).

**June** My summer reading list includes wine books (especially the latest *Parker's Wine Buyer's Guide*) as well as non-wine books (like *The Complete Pembroke Welsh Corgi...* I hope to get a puppy). In fact, Bob Parker tells me there's a corgi breeder near his house. Maybe I'll take a road trip to Maryland this month.



## AUGUST

I'll be spending weekends on Long Island's North Fork with my friends Eberhard Müller and Paulette Satur of Satur Farms, who grow some of the best greens I've ever had. Eberhard is German and likes wines from the Mosel, so I'll be bringing them Rieslings from star producer Ernst Loosen, like the 2007 Dr. Loosen Riesling Kabinett Bernkasteler Lay (\$26).

Dear Lettie, We've been traveling down the Dalmatian Coast for the past week and have had lots of good seafood (especially at Proto in Dubrovnik), but we could sure use your help with the wine! What kind of grape is Plavac Mali, anyway?

-Michael



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## JULY

*I'll be drinking strictly American at my Fourth of July picnic, but I'll show some local pride by looking to the East rather than the West Coast for my wines.*

### Massachusetts

**2003 Westport Rivers Brut RJR (\$23)**  
*The full-bodied signature bottling of a Bay State sparkling-wine specialist.*

### New York

**2006 Peconic Bay Winery Riesling (\$18)**  
*A minerally Long Island white with lovely apricot notes.*

### Georgia

**2007 Persimmon Creek Vineyards Seyval Blanc (\$23)**  
*From a hardy hybrid grape, this fruity white is a bit off-dry.*

## SEPTEMBER

This is traditionally a month of new beginnings—for schoolchildren and wine drinkers alike. For the former, it means new notebooks and pencils (or, more likely, new laptops); for the latter, it's time to drink fresh and zingy Sauvignon Blancs from the Southern Hemisphere, particularly from

New Zealand and Chile. I'll be eagerly awaiting the '09s from New Zealand producers like Kim Crawford, Cloudy Bay and Babich (Babich is a perennial value); from Chile, I'll look to wineries like Santa Rita, Concha y Toro and Veramonte for always-reliable and well-priced wines.

## OCTOBER

I've had a lot of different jobs in the world of wine, but I've never worked at a winery. Maybe this fall I should harvest some grapes:

SF bay craigslist > resumes

### Journalist Seeks Harvest Position at Cult California Winery

Reply to: see below  
Date: 2009-10-01, 9:31AM PST

Hardworking, fast-moving (can rewrite a sentence in under five minutes) but inexperienced at picking grapes. Will consider all offers, but special consideration will be given to offers that include lunch. Contact Lettie Teague at 1-800-LTE-AGUE.

## DECEMBER

I'll be buying magnums (that's the two-bottle size) of Champagne for all the holiday parties I host or attend. But I'll choose a label that some of my friends might not know: Henri Billiot, a big, rich Brut Reserve that's one of my favorites. (It doesn't hurt that Billiot also makes a Champagne called Cuvée Laetitia!) A magnum of the Brut Reserve is \$135—for an oversize bottle, it's a very good buy.

**November** There are so many wonderful winemaking families I'd be happy to spend Thanksgiving with—for example, the Drouhins (below), who are based in Burgundy. But Laurent Drouhin and his family live near me in New York; I hope they'll pour the 2005 Joseph Drouhin Beaune Clos des Mouches blanc (\$97). In Sonoma, the Martinellis are always good company, and I'm a huge fan of their Jackass Vineyard Zin (\$75 a bottle, and the '07 is said to be fantastic). And I love Charles and Ursula Massoud of Long Island's Paumanok Vineyards, as well as their 2007 Chenin Blanc (\$28).

