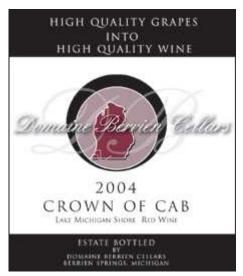


WINE RECOMMENDATION



Domaine Berrien Cellars

2004 Crown of Cab, *Estate* (Lake Michigan Shore)

All five Bordeaux varieties growing in the same vineyard in the Lake Michigan Shore AVA -- quite unusual. Percentages of each in the 2004 Domaine Berrien Cellars Crown of Cab are 47 percent Cabernet Sauvignon, 33 percent Cabernet Franc, 15 percent Merlot, three percent Malbec and two percent Petit Verdot. The wine is appropriately colored for a Bordeaux varietal blend that was aged 24 months in French oak cooperage.

With aromas of blackberry, dark plum, black olive, dried herbs, and hints of bell pepper (not unusual for this style blend in a cooler vintage) are mirrored in the flavors with an added kick of vanilla. Overall, medium in body and structure, the wine has a dry finish with balanced oak integration. In its style, it matches well with grilled New York strip steak or ribeye, marinated flank steak or grilled lamb chops. Compose the latter with a side of potatoes au gratin to give the wine a canvass to work its flavor magic.

If you're seeking a Napa Valley-style Bordeaux blend, this is not your wine. But if you're interested in tasting regional styles of Bordeaux blends, this is a very good choice from Michigan.

Reviewed March 1, 2007 by Eleanor & Ray Heald.

THE WINE

Winery: Domaine Berrien Cellars

Vineyard: Estate Vintage: 2004 Wine: Crown of Cab

Appellation: Lake Michigan Shore

Grapes: Cabernet Sauvignon (47%), Cabernet Franc (33%), Merlot (15%), Malbec (3%), Petit

Verdot (2%) **Price**: \$23.00

THE REVIEWER



Eleanor & Ray Heald

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.