

THE CHRONICLE'S WINE SELECTIONS 3-Month Round-Up

TOP 13 WINES

The highly-rated wines that follow are the best we tasted during the first three months of 2002. The selection covers a wide range of styles and prices, leaning more to red, with six of the wines Cabernet Sauvignons.

Wine	Price	Rating	Body	Dryness	Comments and Food Suggestions
1999 Beaulieu Vineyard Carneros Chardonnay	\$18	★★★	Medium	Dry	Nicely developed floral and citrus notes in the aroma; creamy texture, full fruit, buttery accents, melons and citrus peel. Good with lemon chicken.
1999 Castle Sonoma Valley Syrah	\$22	★★★½	Full	Dry	Bright raspberry and toasted-oak nose, mint accent; richly textured, bright fruit, concentrated, opulent, mint and berry. Perfect with beef daube.
1998 Chimney Rock Napa Valley/Stags Leap District Cab. Sauvignon	\$90	★★★★	Medium-Full	Dry	Big forward berry and spicy oak nose, subtle dusty note; deep concentrated berry flavors, bright and supple; long finish. Perfect match with cheese.
1998 Folie a Deux Napa Valley/Private Reserve Cabernet	\$36	★★★½	Medium-Full	Dry	Medium blackberry nose, spicy oak notes; deep, concentrated flavors, firm tannins, chocolate-berry notes; long finish. Good match with grilled steaks.
1999 Guenoc California Cabernet Sauvignon	\$14	★★★½	Medium	Dry	Bright blackberry-black currant aroma, spice and toasted-oak accents; lush, dense spicy black-fruit flavors, firm tannins; length. Try with roasted veal.
1999 Jory Central Coast Syrah	\$35	★★★½	Full	Dry	Ripe prune, dried meat and spice, hint of anise; complex layered flavors, full juicy fruit; long complex finish. Try with roast lamb with rosemary.
2000 Pascal Jolivet Loire Valley Les Caillottes Sancerre	\$22	★★★	Light-Medium	Dry	Crisp citrus and mineral aroma, subtle hint of lychee; medium-full flavors, bright fruit, balanced acidity; long fruity finish. Try with steamed clams.
2000 R.H. Phillips Dunnigan Hills EXP Viognier	\$14	★★★½	Light-Medium	Dry	Bright peachy aroma, honied notes with spicy accent; richly textured flavors, crisp balancing acidity, touch of oak, good length. Try with tuna tartare.
2000 Rosemount Estate South Australia Cabernet Sauvignon	\$9	★★★½	Medium-Full	Dry	Deep color; ripe blackberry and toasted-oak notes; forward juicy flavors, smooth, ripe berries and hints of oak; very drinkable. Try with lamb shanks.
1998 Sequoia Grove Napa Valley Reserve Cab. Sauvignon	\$55	★★★½	Medium	Dry	Deep blackberry/chocolate nose; richly textured flavors, layered ripe berry and oak; nicely focused with length. Try with lamb stew with barley.
1999 St. Hallett Barossa Valley Cabernet Sauvignon	\$18	★★★½	Full	Dry	Forward bright blackberry aroma, earthy backnote with vanilla notes; forward fruit, full & rich, balanced tannins. Try with hard cheeses.
1999 Truchard Carneros Pinot Noir	\$30	★★★½	Medium	Dry	Forward dried cherry, toasted-oak and sweet spice aromas; richly textured, smooth layered fruit flavors; long finish. Perfect match with veal steaks.
2000 Turnbull Napa Valley/Oakville Sauvignon Blanc	\$14	★★★½	Medium	Dry	Bright citrus-herbal aroma, spicy underlying notes; rich and creamy, bright fruit, tangy acidity; good length. Great match with smokey turkey.

RATING KEY

★★★★ Extraordinary ★★★ Excellent ★★ Good ★ Fair
 Wines listed above are generally available but may not be in all stores. To locate them, start with your local wine merchant, but also try larger stores and supermarkets.