

WHAT TO DRINK NOW: 37 BEST NEW WASHINGTON WINES

# seattle

THE PREMIER SEATTLE MONTHLY

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Two Mountain Winery  
2004 Yakima Valley Syrah (\$22);  
Zillah; 509.829.3900

There are many great Syrahs to choose from that thrive in the dry, warm climate of the Yakima and Walla Walla valleys. This dark, inky purple wine made from Yakima Valley grapes has soft tannins, but still has mouthwatering acidity, with blackberry, black cherry, smoke and leather flavors that create an elegant wine for smoked or grilled meats. Pairs with: Smoked duck breast with grilled morel mushrooms.

## A Guide to the Best Rhone Reds of 2008

In France, the earthy, fruity red wines of the warm northern Rhône region are predominantly made from Syrah, while in the hotter southern Rhône region, wines are made using predominantly Grenache and about a dozen other red grapes, including Syrah, Mourvedre, Counoise, Carignane, Cinsaut, Petite Sirah and Picpoul Noir. The aromatic white grapes Viognier, Marsanne and Roussanne are also sometimes added to brighten up the rich flavors of the reds in the north and south. In Washington, where Rhône red varietals also thrive, Grenache is coming into its own because of its bright fruit and blendability, and Syrah is quickly becoming a favorite grape for its big fruit, smoky aromas and potential to be an elegant wine that goes from the backyard barbecue to white-tablecloth restaurants.

By Shannon Borg

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