

Six Great Wine Picks Under \$25!



Ciacci Piccolomini Toscano Rosso

Mostly Sangiovese blended with Merlot and Cabernet, aged in stainless and cement — no oak — so it stays fresh and bright. From one of Montalcino's best names, it's an everyday Tuscan red that overdelivers.



Salem Wine Eola-Amity Hills Chardonnay

The wine spends eleven months in aged barrels at Oregon's Seven Springs Estate before finishing in stainless, and it shows in a way that's equally textured and bright. The acidity here is the point; it's an excellent pairing with oysters or anything from the sea.



Mary Taylor Bordeaux Rouge

No oak means you get the wine itself...dark fruit, a touch of graphite and just enough freshness to serve it slightly chilled. From a small family co-op in the village of Monségur, this is a Bordeaux built for dinner, not a special occasion.



Mary Taylor Mâcon-Villages

Fruit from five villages across the Mâconnais, farmed organically, made entirely in stainless...and it shows in the freshness. At 12.5% alcohol, it's a bright, citrusy Chardonnay that earns its place at a warm-weather table.



Sean Minor Sonoma Coast Pinot Noir

A 91-point *Wine Enthusiast* Sonoma Coast Pinot that delivers warm red fruit, some spice, and a texture that holds together,, at a price that makes it a weeknight bottle. Salmon, duck, or on the couch... this is a wine that works.



Angelo Negro "Angelin" Langhe Nebbiolo

If Barolo feels like a commitment, this is the entry point...a Nebbiolo from the Piedmont hills, lighter and brighter than the big guns, with a floral edge that makes it easy to reach for on a weeknight. A full year of aging gives it more than the price suggests.

