



### Stu's News. August 7th 2008 Smart Buys Under \$10

Welcome to August. The best part of August is that it's my birthday month, as well as a number of my friends. Usually we try to celebrate together or at least touch base. One of our favorite things is to get everyone together, cook great food and drink lots of wine. The great diversity of our nationalities (American, Moroccan, Israeli, Asian, Polish) makes for some interesting meals. The wide range of food served is a gourmand's delight, Moroccan (Tanginess, Pastes), Middle Eastern (Humus, kubeh, babaganosh), Asian (pad Thai, Sushi, etc). The best part is we are all great cooks. We love good food, company and wine. Now comes the hard part how do you match wines to such a diverse menu and keep the cost reasonable?

There are lots of inexpensive wines out there. So, I set myself to the task of finding 4-5 wines of character that can stand with an eclectic menu and still be reasonably priced. The task is not simple. I searched through the catalogs and wine journals and my own shelves for the right wines. I even made the ultimate sacrifice and tasted a number of wines to make sure they passed the grade. I finally selected 5 wines that will make the grade.

### Grande Chais Now & Zen:

2006 Now & Zen – An Alsace Blend for \$9.99 - \$107.89 case (8.99 btl)  
Now and Zen wine is fun and different, great with Asian cuisine (particularly Chinese). Now & Zen is a perfect pairing complement. The wine works really well with spicy Asian food, As you know, heat and sweet is the best food complement for harmony and total enjoyment for food, as well as for perfect food and wine pairings.

### Domain du Pouy—White \$7.99 – \$89.29 case (7.19 btl)

This is a clear, straw-color wine with fresh citrus aromas of lemon, lime and a touch of grapefruit. Crisp, clean and tart flavors, juicy citrus and zippy acidity, food-friendly and refreshing. Great with Seafood done any way from Ceviche to Grilled.

### CYT Casillero Del Diablo Merlot \$9.99 btl - \$107.89 case (8.99 btl)

Big in volume and smooth. Dark and deep red color. Luscious fruit flavors: cherries, currants, berries and plums. It has a mouth filling texture and is soft, but well structured. The wine is excellent with a variety of cheeses, meats and pasta dishes.

### Cellar 8 Zinfandel \$9.99 btl \$107.89 case (8.99 btl)

Some blackberry, raspberry and a good bit of chocolate on the palate. Light spice. The mouth feel is awesome, very silky. Food Pairings Roast & grilled Meats, BBQ Poultry, Red Sauced Pastas, Hard Cheeses, Tex-Mex

### Banfi Fumaio \$8.99 btl \$97.09 case (8.09 btl)

Delicious fruity taste while maintaining a bone dry structure. Tangy, frisky, with good body and structure, flavors of grapefruit, pear and a little hint of tangerine. Good acidity. Goes great with Caesar salad. Fumaio pairs well with seafood salads, rice dishes and pasta in light sauces as well as fish prepared in a variety of ways.

**You'll be able to taste all these wines  
Friday August 8th from 4pm-6pm  
here at Mr Charles Market.**

To order:

Call 410-356-3844

Email [mail@mrcharlesmarket.com](mailto:mail@mrcharlesmarket.com)

Visit : 12147 Park Heights Ave

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