

AS SEEN IN
THE WASHINGTON POST
SEPTEMBER 14, 2005

WINE Q&A

When Your Dinner Guest Is an Expert

By Ben Giliberti

Q: *We're having a dinner party next week, and I'm getting a bit nervous, as I have discovered one of the guests is a wine connoisseur. I don't want to embarrass myself, but I simply can't afford \$50 or \$100 for a bottle of wine that will be acceptable. My maximum is more like \$20 to \$30. The menu is shrimp salad for the appetizer, and roast lamb for the main course. Can you recommend a good wine for the occasion?*

A: Relax. The solution to the wine expert coming to dinner problem is simple: Surprise and delight the expert with a wine which he or she is unfamiliar. That's a lot easier than you might think.

The prime choice is...
Petite Sirah
which is just right for roast lamb.



...look for petite sirah from
Foppiano Vineyards,
which specializes in this varietal.

The gutsy 2003 Petite Sirah “Bacigalupi Vineyard” dishes out copious amounts of detectable black and red berry fruit...

powerful.