

# LE CENTRAL

The Affordable French Restaurant

saturday and sunday

## BRUNCH

Denver's affordable French restaurant cooks up truly great Provençal-inspired dishes in a comfy bistro setting. The Sunday à la carte brunch is worth getting out of bed for.



Eighth Avenue at Lincoln Street • Central Denver • 303.863.0208  
Fax 303.863.0219 • www.lecentral.com • contactus@lecentral.com

Denver Spoke and We Listened!  
Back by Popular Demand!

## Menopause The Musical

The Hilarious Celebration of Women and The Change



Great Discount  
for Groups 10+  
Even Greater  
Discounts for  
Groups 15+ call  
1-888-494-2626  
ext 7

These women at a bistro table will nothing to compare but a black-bra bra, bra-removal bra, hot flashes, night sweats, and enough gas, too much gas and more! This joyful musical parody set to 25 classic folk tunes brings their "Put My Girl in Danger" to the stage. "Menopause: The Musical" will have you laughing and dancing in the aisles. It's definitely not "The Sound of Music" anymore!

LIMITED RUN! APRIL 20-JUNE 17

THE NEW DENVER CIVIC THEATRE 701 Santa Fe Blvd  
Single tickets available through the Box Office at 303-300-3773  
or visit [www.menopausemusical.com](http://www.menopausemusical.com)

Rescheduled 1-800-494-2626, [www.ticketmaster.com](http://www.ticketmaster.com) or Ring Shoppers stores

© 2007 Menopause: The Musical. All rights reserved. Denver, CO  
[www.denvercivictheatre.com](http://www.denvercivictheatre.com) • [www.menopausemusical.com](http://www.menopausemusical.com)

Menopause: The Musical is a trademark of TicketCity.com

## WINE

# Everyday values

By Ron Mauro

There are those of us who believe the best thing a wine can do is to tell us something about its origins — that's the whole point of all the talk about terroir. But sometimes all we want — and at the occasion calls for — is something simple and tasty. That's when the wines below will come in handy.

They tell us more about the grapes used than about where they were grown. Wine professionals would say they are varietally correct and fruit forward. In other words, don't expect any distinctive sense of terroir beyond a broad regional identification. The sources for the fruit are just too large and varied.

We can just be satisfied that these wines simply have great-tasting fruit and good balance and are priced right for dinner or any casual occasion.

Except for the Kendall-Jackson, most of the grapes for these wines come the Central Coast of California. "Central Coast" is a broad designation covering a vast area that stretches roughly from Santa Cruz at the southern end of the San Francisco Bay to Santa Barbara. The Kendall-Jackson is sourced mostly from vineyards on California's North Coast — Napa, Sonoma, Mendocino. Again, not much sense of place, but tasty wines nonetheless:

- 2005 Concannon Selected Vineyards Chardonnay (\$10)
- 2005 Mist Horse Chardonnay (\$17)
- 2004 Beaulieu Vineyard Coastal Estates Merlot (\$9)
- 2005 Tolosa Pinot Noir (\$18)
- 2004 Sterling Winery's Collection Merlot (\$12)
- 2004 Kendall-Jackson Vintner's Reserve Cabernet Sauvignon (\$18)

It is increasingly rare these days to find a wine at everyday prices that also expresses some terroir. Therefore, it is a particular treat when it happens. The following wines are especially good values at these prices.

New Zealand has captured consumers with a distinctively racy style of Sauvignon Blanc. Compare the 2005 Stone Paddock (\$16), the first release by Parula Vineyards from their estate vineyards in Hawkes Bay, with the 2005 Monkey Bay Sauvignon Blanc (\$11) from Marlborough. Both wines are crisp and refreshing, though the Stone Paddock shows a touch of oak and spice and the Monkey Bay leans more to fresh grapefruit.

Another interesting comparison is the 2005 Bodegas Montecillo Blanco (\$8) and 2005 Osborne Solaz Blanco (\$6). Both are made from the viura grape, which is also known as malvasia. As is typical for the grape, neither one has been oak and both offer lively citrus. The Rioja origin of the Montecillo shows in its apple notes, while the Osborne's source in Tierra del Castilla lends more tropical notes.

It was especially interesting to consider differences between two AOPs (American Viticultural Areas) within the huge Central Coast region.

At the north end of the area, just southeast of Monterey, the 2005 J. Lohr Riverstone Chardonnay (\$14) comes from the Arroyo Seco vineyards of the Central Coast province. Moderate temperatures and soils made mostly of river deposits yield intense citrus fruit, and the winemaking overlays oak-influenced buttery notes.

Farther south in San Luis Obispo County, the Edna Valley is best known for chardonnay and more recently Rhône varieties. Its east-west orientation funnels breezes from the Pacific Ocean, leading to long, cool-growing seasons. The Edna Valley Vineyard pioneered winegrowing here, having initiated plantings in 1975. Their 2005 Chardonnay Paragon Vineyard (\$12) leans more to the apple and peach spectrum with added creamy oak.

Finally, how about a trans-Atlantic contrast in Pinot Noir styles? The French negociant (French for merchant, Barton & Gostler (B & G), has sourced grapes for its 2005 Bistro Wine Pinot Noir (\$8) not from Burgundy but from Languedoc-Roussillon of southern France. This warm region near the Mediterranean is known more for Rhône and Bordeaux varieties, but B & G has found a cooler area near Limoux and has produced a delightful wine of cooked cherry, spice and graceful texture.

Kali-Hati is a secondary label of the highly regarded Tabot Vineyards of Monterey, California. The 2005 Pinot Noir (\$18) is sourced from Tabot's River Road and Sleepy Hollow vineyards in the Santa Lucia Highlands. Although the wine is made from younger vines, it shows an intensity of aroma (earth and tartarum spice) and flavor (sweet cherry and dark berries) and finishes with a nice little bite.

