

UNCORKED

Beyond white

Red wine is not just for the carnivorous; vegetarians have options

BY BILL ST. JOHN

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Recommended

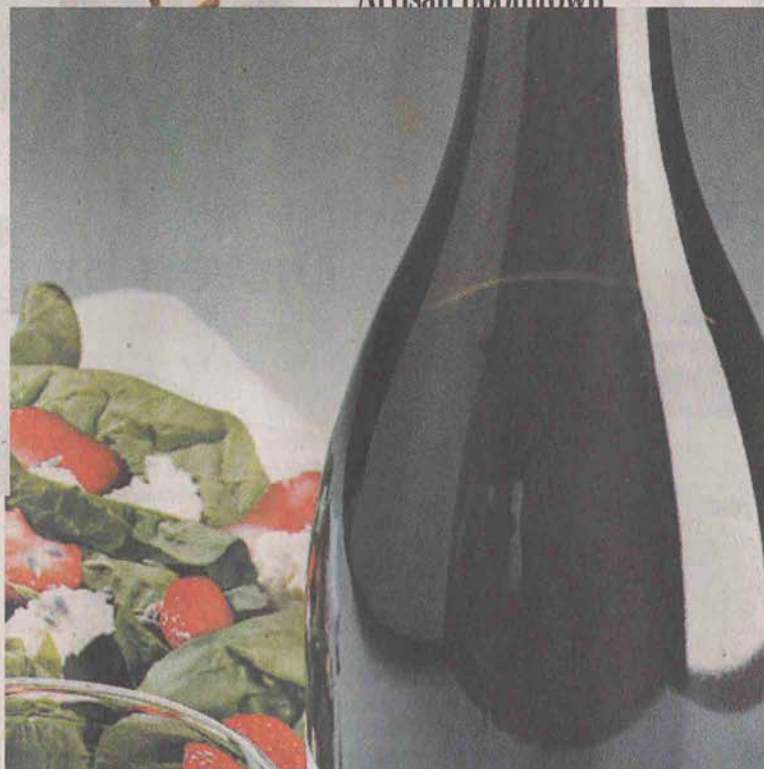
Red wines for matching with vegetable-based dishes:

If you can find any **2009 cru Beaujolais** still lurking around, buy it up. The 2010s aren't slackers, either, such as the effusively fruity **2010 Georges Dubouef Brouilly** (\$14). From Italy, find the but smooth **2010 Vigne Regali I Dolcetto d'Acqui** (\$12), the buo chillable **2010 Cantina di Soave Corvina** (\$10) and the **2009 Fre Remole Toscana** (\$10), a fruity, blend of cabernet sauvignon and sangiovese.

Pinot noir is the gimme red wine for vegetarian foods. Go for the dark **2009 Thomas George Russian River** (\$40), the fantastic value **2007 St. Clair Pioneer Block Marlborough** (\$27), the juicy **2009 Breggo Cellars Ferrington Vineyard Anderson Valley** (\$55), the aromatic **2008 Zantho Blaufrankisch Austria** (\$28) and **2010 Innocent Bystander, Australia** (\$23) or the wonderful value of the **2008 Becker Estate, Pfalz Germany** (\$17).

A great under-the-radar veggie red is the **2010 J. Lohr Wildflower Valdigule Monterey** (\$10), reminiscent of high-end Beaujolais for well half the price.

Artisan boomtown



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Vineyard Anderson Valley (\$55),

