

Mother's Day Wines



Mother's Day is just around the corner, and for those of you how have not picked up flowers, or diamonds or pearls for the mom in your life, don't panic... yet! You can say it all with a bottle of wine. Yes, wine.

To make Mother's Day a little more interesting (and just slightly easier on the wallet), I have hit on an idea! Instead of buying mom actual flowers, diamonds and pearls – after all, that's so cliché - buy her a wine (or two!) based on the aforementioned categories.

Here are a few wines that I think every wine-loving mom would be glad to open – and, hopefully share - this Sunday.

If you want to make mom feel young, give her a wine that is meant to be drunk young! **Georges Duboeuf Julienas Flower Label Beaujolais** from France is a young, fresh, fruit-driven wine with a vibrant bouquet that offers a ripe red fruit character of strawberry and black currant, with a touch of cinnamon. It's velvety-smooth in the mouth, with loads of black cherry and raspberry and dark strawberry fruit on a medium-bodied chassis. The plush and refreshing finish would line up well with roast chicken or pork. **\$14**

If mom likes diamonds and precious metals – and what mother doesn't - then she'll enjoy the wine inside this bottle of **2014 Francis Ford Coppola Diamond Collection Silver Label Pinot Noir** from one of California's most iconic movie directors. Coppola's Diamond Collection wines are classic California expressions that offer fruit-forward, multi-dimensional flavor and immediate drinkability. This pinot noir features aromatic spices and a hint of lavender tucked between silky layers of ripe strawberries, fresh cranberries and bright cherries. Perfect with grilled salmon. **\$13**

Pearls are always a good choice – and black pearls are the rarest of all. Fortunately, it's easy to find a bottle of the **2014 Black Pearl Oro** from Paarl, South Africa. A blend of 60 percent Shiraz and 40 percent Cabernet Sauvignon, it offers up a bouquet of dark currant, black licorice and lead pencil shavings. The fruit-centric palate features ripe and lush flavors of blackberry, dark plum and juicy boysenberry, kept in check by moderate acidity. The fine-grained tannins provide texture and depth. Hints of pepper sneak in on the smooth finish. Lamb or steak is a good choice. **\$17**

And instead of giving mom a box of chocolates this Sunday, try this sweet treat: the **Non-vintage Buller Fine Tawny** from Australia is proof that good things come in small bottles (375 ml to be exact). This is pecan pie in a glass. Flavors of candied red fruit, roasted nuts, caramel, toffee and spice make this a great paring with chocolate. The intense sweetness and velvety texture are propped up by abundant acidity, providing pure pleasure with each sip. **\$18/half bottle**