

A dozen complex red wines for winter

By Darryl Beeson

The following red wines pack power and complexity, sometimes merely subtlety, and may be priced accordingly for the fine quality. Serve with lamb, Sonoma lamb if you can find some (even with the Napa wines), or with lusty winter vegetable stews that include cracked pepper and pinches of rosemary from the remaining garden. These reds are perfect with flamed filet mignon or big, thick sirloin, seared rare and cut upon the bias, then sprinkled with minced, fresh herbs. Maybe consider a thick-crust gourmet version of a meat-lovers pizza, sprinkled with fennel seed.

Shannon Ridge Syrah, High Valley 2006

Price \$19

Rating 94

Situated high in the mountains of Clear Lake, California, this red speaks of a specific origin. Steep slopes, great drainage and volcanic soils contribute to the wine's uniqueness. Go to www.shannonridge.com to learn more.