

BY THE GLASS

HOUSE POURS

Ten sommeliers reveal red and white wines they uncork at home for under \$30.
(They don't drink as fancy as you think!)

BY ELLEN BHANG | GLOBE CORRESPONDENT



Daniel Braun

General manager at
The Inn at Hastings Park
in Lexington

Lucien Albrecht Gewurztraminer Reserve, Alsace 2012

With its perfumed notes of lychee and almost no acidity, this Alsatian white is Braun's go-to pour when he cooks hot chicken sausage with peppers or Thai curry. "It's the perfect companion to spicy foods," he says. Around \$20 at Last National Wine Co., Acton, 978-897-5511

Broc Cellars "Love Red" 2014

A blend with old vine carignan and valdiguie with a splash of syrah, this California red is crafted by a Berkeley winemaker. Braun likes how this wine is made with "minimal human intervention," which allows terroir to shine through. Around \$22 at Last National Wine Co.

Nancy Batista-Caswell

Owner and wine director at Ceia Kitchen + Bar and Brine, in Newburyport

Les Heritiers du Comte Lafon, Macon-Milly-Lamartine "Clos du Four" 2013

Batista-Caswell calls this French chardonnay "opulent" with "sweet lemon on the nose" and appetizing minerality. "You can cocktail with it while you are cooking," she says, "then serve with scallops or chicken." Around \$29 at BRIX South End, Boston, 617-542-2749

DI Majo Norante "Ramitello"

Molise Rosso 2011 "On a cold night, I want a big red," says Batista-Caswell of this Italian pour. She likes the "plum, cocoa, and forest floor" notes, and recommends it with earthy mushroom dishes. Around \$19 at Grand Trunk Old World Market, Newburyport, 978-499-4441

Nicholas Daddona

Wine director at Boston Harbor Hotel at the Boston Waterfront

Domaine Chevalier Pere & Fils, Bourgogne Alligote 2012

Daddona has fond memories of French alligote, which he calls "chardonnay's cousin." Last year, on his honeymoon in Paris, he sipped this wine while eating raw oysters with his bride. Around \$20 at The Urban Grape, South End, Boston, 857-250-2509

Francois Villard "L'Appel des Serelnes" 2013

This Northern Rhone syrah, says Daddona, offers "blackberry patch and pepper" as well as "herbs, earth, and spices" that elevate poultry, pork, or rich seafood like bluefish. Around \$18 at The Urban Grape

