



100

THE SAN FRANCISCO CHRONICLE'S 2001

TOP WINES

Compiled by Gerald D. Boyd

The Chronicle's wine-tasting panel, a group of wine merchants, restaurateurs and sommeliers, meets twice a month to select wines of quality and value to recommend to Chronicle readers. We seek our wines that are true to type, and origin, have a good quality-price relationship, offer balanced drinkability and display aging potential when appropriate. We also consider the wine's availability in the Bay Area, as well as creativity and imagination in winemaking.

What follows is our select list of 100 California wines that stand out above the hundreds we have tasted so far this year. The list includes wines rated three stars or higher in The Chronicle's Wine Selections that run in the Wednesday Food section, favorites from 12 Chronicle Tasting Panel members and my personal choices. From this list of Top 100, we highlighted the Top 10 wines. Those wines are also listed starting on page 22 in this issue, paired with recipes developed by Chronicle staff critic and wine-tasting panelist Robin Davis.

WHITE WINES CHARDONNAY

OTHER APPELLATIONS

Anapamu, 1999 Central Coast Chardonnay	\$16	Toasted oak and tropical fruit; good texture, smooth flavors (TOP 10)
Mer Soleil, 1999 Central Coast Chardonnay	\$43	Forward, deep ripe fruit and vanilla-toasted oak; rich and creamy texture, spicy oak; long balanced finish.
Michaud, 1999 Monterey County Pinnacles Chardonnay	\$38	Stone fruits, mineral and oak, aromas; layered fruit, mineral and citrus accents; long toasty finish.