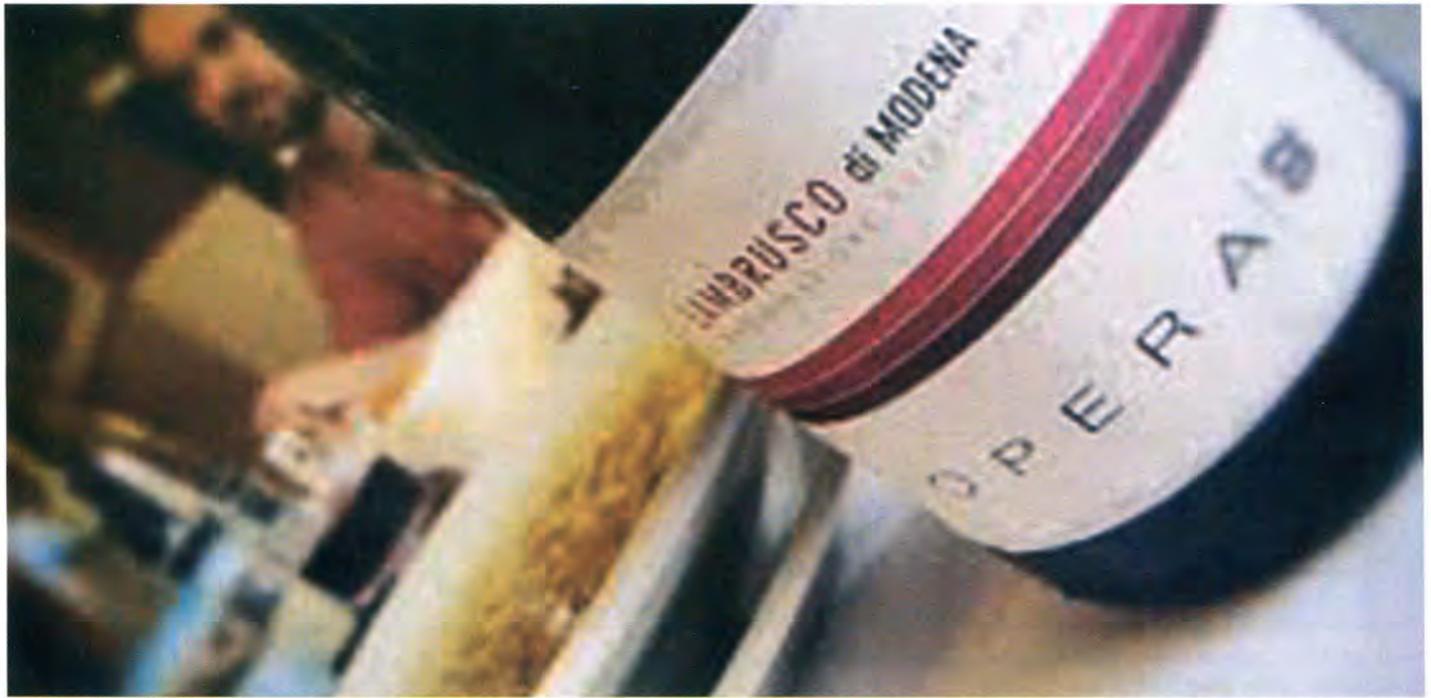


# Second Chance Wines

*Some wines you enjoyed during your early adult years have also matured and are worthy of another shot when you're looking for a good value buy.*



**Although you might have forgotten some of the wines you enjoyed as a young adult, they've stuck around and some have even evolved into a more mature wine worth a second look.**

Photo courtesy of John Kerr

by *John Kerr*  
Community contributor

I'll bet that you haven't given one thought to the wines you enjoyed as a young adult. Most of us started off with wines that were almost as sweet as the soft drinks we grew up on. If you're over 40, you were probably enticed by the ad campaigns for Bartles & Jaymes or Riunite on Ice (That's nice!). They were fun wines, but as the years passed many of us leaned towards drier or more complex wines. Those early wines were long forgotten.

But while you weren't looking, several of these wines grew up too. And they deserve a second chance not only because they are delicious but because they are a great value. When you buy a Chardonnay or a wine from Napa Valley, you're often paying something for the wine's popularity beyond its quality.

Great value can be found in the relatively unloved wines, which nearly always sell for a price far lower than

their surprising quality. If you're feeling adventurous, here are three second chance wines worthy of your consideration.

We'll start with Opera02 Secco Lambrusco.

Hey, relax. This is not soda pop but a dry, earthy wine with a long finish that shows a hint of bitterness only found in the best Italian reds. The vintner created this well structured wine by making it predominantly Grasparossa, a tannic full

bodied grape and including just enough of the fruity Sorbara to add the high note.

Our importer calls it Lambrusco for adults. You can't go wrong pairing this wine with creamy or oily foods such as a mayonnaise laden sandwich, cream pasta dishes or antipasto like prosciutto. You'll find it around town for about \$19.50.

Be honest, your first thoughts about Spumante are not good. But Spumante like the Col Mesian Cuvée is popular outside this country and you'll find the accolades for this crowd pleaser on European Websites. The white sparkler shows flavors of peach and pear wrapped in a round and full texture. The label says it's extra dry which means it is slightly off dry — the French created the categories, so ask them to explain. Enjoy this Spumante alongside light snacks such as vegetables and dip. And at about \$12, you can pour this as a well priced alternative to

toast the New Year.

The last wine is probably one you didn't even know you enjoyed. After Prohibition, Charbono was the work horse red grape blended into California bulk wines. But several years of vintner abuse led to its decline. Less than 100 acres are left in the USA. Domestic Charbono is now a cult wine, and many wineries which give it the care it deserves sell out each vintage within weeks.

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Like Malbec, Argentina put Charbono aka Bonarda back on the map. And one good example is Zolo Bonarda, a fleshy, fruity wine bursting with brambly fruit and a note of toasty vanilla from oak.

Best to serve this Bonarda with foods like a dry Jack cheese, lamb with rosemary cream or any meat dish with a bit of fat. You'll find this value wine in shops at about \$13.50.

If you're looking for a New Year's resolution, why not declare that you'll try a second chance wine. It may be the only resolution you keep.

— *John Kerr is the co-owner of Metro Wines.*



**Opera02's Lambrusco is an earthy wine that has a long finish with a hint of bitterness. The wine pairs well with creamy or oily foods.**

Photo courtesy of John Kerr

**2014** Metro Wines will once again be hosting plenty of events throughout the year.

**On Wednesday, Jan. 15, from 5:30 to 7:30 p.m., Metro Wines** will host a benefit for Homeward Bound that will include wine tasting and food for \$10. And every Friday is "Comedy Friday" from 7 to 8 p.m. This is stand-up comedy organized by Tom Scheve and Disclaimer Comedy.

Visit [metrowinesasheville.com](http://metrowinesasheville.com) or call 828-575-9525 if you have questions.

— *Gina Trippi, co-owner of Metro Wines*

## ABOUT METRO WINES

Owners John Kerr and Gina Trippi opened Metro Wines and celebrated their grand opening April 27, 2013. Located at 169 Charlotte St. in Asheville, Metro Wines is in the space of the former Wine Studio, near City Bakery, The Chop Shop and The Grove Park Inn.

Metro Wines offers a wide selection of wines focusing on pairing just the right wine with any dish or event. Here you will find grape specific shelves as well as categories ranging "from \$10 and under" to the "bucket list" to "a bad hair day." John and Gina share the philosophy that wine is about friends, family and community. — [metrowinesasheville.com](http://metrowinesasheville.com)

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**John Kerr co-owns Metro Wines with Gina Trippi. You can find out more about the store by visiting [metrowinesasheville.com](http://metrowinesasheville.com).**

Photo courtesy of John Kerr