

NAPA'S MOUNTAIN-GROWN SAUVIGNON • TEQUILA WITH DINNER • JAMÓN Y JEREZ

Wine & Spirits

100

TOP VALUES

OF THE YEAR

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Redd Wood

Richard Reddington approaches the food at this casual pizzeria with the same care he does at his Michelin-starred *Redd*, but here sheds the tablecloths in favor of simple wooden tables and dark colors. Skip the cocktails at the bar; the focus here is wine. Taste your way through Italy, starting in Campania with the yeasty de Conciliis Selim Spumante, and moving all the way up north to Liguria (Punta Crena Pigato), stopping in the Marche for a glass of Badiolo Lacrima. Order some of the house-cured salumi—on view behind glass—and a rustic main or two (maybe the grilled ribeye for two), but don't miss the pies. The wood-fired oven takes main stage, forging beautifully blistered pizzas with a crust both crispy and chewy, topped with pristine local produce and thin slices of salumi.

—LOU BUSTAMANTE

Redd Wood, 6755 Washington St.,
Yountville, CA; 707-299-5030;
redd-wood.com