

TIMEOUT FOOD & WINE

Seasonal Cuisine • Restaurants • Recipes

SECTION D

Cork of the Week Huge Bear Cab

WHAT ELSE DOES one open on a snowy eve in a cabin at the foot of the Sierra mountains? This big wine is as brawny as the wild, sepia-toned bear on its label. It is dense and concentrated in every sense, from its dark purple color to the intensity of the fruit. The nose is full of black fruits like currants and plump blackberries with a back palate of Madagascar vanilla, thanks to 100 percent new French oak. The smoky finish lingers and, despite the slow burn going down — this Cab clocks in at 15.5 percent alcohol — the wine is so rich, it warmed me right up, a welcome replacement for the fireplace our cabin lacked. I was toasted after a glass and a half. Go ahead and age your bottle for three to five years. It'll be worth it. PlumpJack Wines, San Francisco. \$55.

Jessica Yadegaran blogs about wine at www.ibabuzz.com/corkheads.

