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WINES OF THE WEEK

Joe Gray

The approach of Passover prompts a look at two kosher wines: an aperitif and a wine for dinner itself. Both are certified kosher for Passover.

The **Malvasia** comes from **Piedmont**, the northern Italian region of mountain slopes and mists that produce slow ripening conditions. The bright, almost cranberry-juice color telegraphs a deeper flavor than a typical rose – and the wine inside delivers.

Beginning with an aromatic, floral nose, it follows through with the taste of strawberries and raspberries. It would go well with salty/sweet appetizers or with dessert. Price: \$9

For the main course, try the **Baron Herzog Zinfandel**. Made from old-vine grapes, the wine has a deep garnet color and concentrated berry flavor. With soft tannins and a medium body, it will go very well with a roast, such as brisket. Price: \$9.

