

Sips for Success

Don't show up to a holiday dinner empty-handed. Need help picking out a rosé or port for the price of Perrier? "Buy in bulk," says famed sommelier **André Mack**. "Most retailers offer discounts on case purchases, sometimes up to 20-percent off a 12-bottle crate." The Mouton Noir founder shares three brands he enjoys and tips for selecting affordable libations for any occasion. **BY JOEL LYONS**



FOR SAVORY MEALS

● 2010 OTHER PEOPLE'S PINOT \$20

Try Pinot Noir. It is slightly tart, fruity (like cranberry sauce) and herb-scented like turkey. Many US and New Zealand varieties retail for less than \$20.

FOR SWEET MEALS

● GRAHAM'S SIX GRAPES PORT \$20

The golden rule is to go less saccharine than the dish. You also won't go sour with the single-digit price for many treat wines.

FOR MAKING A TOAST

● RAVENTÓS I BLANC L'HEREU RESERVA BRUT CAVA \$20

Tired of champagne? Cava, a Spanish sparkling wine, is sure to deliver and won't break the bank. It's the country's crisp, frothy and reasonably priced alternative to bubbly from France.