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10 Napa Wines Under $20

What's more appropriate to pair with California cuisine than Napa Valley wine? The Golden State makes 90% of all U.S. wine, and is the fourth leading wine producer in the world (behind France, Italy and Spain). And while Napa Valley accounts for only 4 percent of California's total wine production (according to napavintners.com), the sterling reputation of this wine-growing region extends worldwide. If you're looking to serve some quintessential California wine with your California-inspired cuisine, consider the following 10 Napa reds and whites (described with condensed notes from the winemakers), all available nationwide for under $20 a bottle. *–Sara Perez Webber*



NAPA RIDGE NAPA VALLEY 2009 PINOT NOIR (SRP $11.99)
From Napa Ridge Winery, this pinot noir features an abundance of black cherry fruit, followed by a combination of spices, including vanilla, nutmeg and clove.



CHARLES KRUG NAPA VALLEY 2010 SAUVIGNON BLANC (SRP $18)
From Napa's first and oldest winery, Charles Krug—celebrating its 150th anniversary this year—this sauvignon blanc with luscious fruit flavors features a vibrant texture and crisp acidity. Its twist-off cap is a first for this venerable vintner.



CONN CREEK'S 2008 HERRICK RED BLEND (SRP $18)
An intriguing blend of classic Bordeaux varieties and syrah to spice things up, this dark ruby wine features plum, cassis and spiced nutmeg aromas, complemented by intense chocolate and black fruit flavors.



LONG MEADOW RANCH 2010 SAUVIGNON BLANC (SRP $18)
Made from organic grapes, the nose of this wine exudes layers of fruit, floral aromas and a hint of verbena. This vintage finishes with mouthwatering crispness and pure fruit.



VILLA MT. EDEN 2006 CABERNET SAUVIGNON NAPA VALLEY (SRP $15)
This wine features the aromas of deep black fruits, with a whiff of toasty oak. On the palate, it makes a bold statement of dark fruit, with hints of white pepper, chocolate and vanilla.



SAINTSBURY 2009 CARNEROS CHARDONNAY (SRP $19.95)
With aromas of pear, fig, wisteria and white flowers, this chardonnay (with a screw cap) is bottled without filtration to deliver a more vibrant fruit character and a richer mouth feel.



WATERSTONE 2007 MERLOT NAPA VALLEY (SRP $18)
Sweet cherry, ripe plum, hints of vanilla, and overtones of anise and aged leather appear in the aroma. On the palate, this merlot features cherry, plum and blackberry fruit.



RAYMOND 2009 RESERVE SELECTION NAPA VALLEY CHARDONNAY (SRP $17.99)
The wine opens with fruit-forward aromas of cantaloupe and pear mingled with stone fruits, orange zest, and the floral fragrance of jasmine. This chardonnay is full-bodied and balanced, with a long, toasty, smooth finish.



NAPA RIDGE NAPA VALLEY 2008 SAUVIGNON BLANC (SRP $11.99)
Profoundly complex, this wine exudes a multitude of flavors, including melon, grapefruit, mint and peach. The rich texture on the palate finishes long with crisp acidity.



LUNA 2008 SANGIOVESE NAPA VALLEY (SRP $18)
A deep garnet color, this wine features perfumed aromas of raspberries, black cherries, lilacs and rose petals. The merlot supports a chewy currant core on the mid-palate.