

101 sparkling wine

10 bottles of bubbly under \$25

Nothing beats the heat like bubbles. No, not the dancer at Scores, or the bath enhancer, but the kind that rises out of a refreshing glass of sparkling wine. Maria C. Hunt, a Culinary Institute of America certified wine professional and author of "The Bubbly Bar," offers her 10 favorite sparkling wines that are easy on the palate and the wallet.

Jacob E. Osterhout

1 Mionetto Organic Prosecco (\$15.99)

"Prosecco is a light, dry, refreshing sparkling wine made in the hills just northeast of Venice. This one tastes fresh, with soft green apple flavors."

2 Cristalino Brut Cava (\$8)

"Cava is a sparkling wine made in Spain using the same method as Champagne. The Cristalino Brut Cava has a zesty lemon and lime flavor."

3 Lucien Albrecht Cremant d'Alsace (\$16)

"Cremant is a term for a sparkling wine made in France outside of Champagne. This one comes from the Alsace and is very clean and elegant."

4 Domaine Carneros Brut (\$22)

"Domaine Carneros is made in Napa County from organically grown grapes – a sunny mix of California and France."

5 Blason de Bourgogne Cremant de Bourgogne Reserve (\$9)

"A wonderfully toasty and crisp wine that was crafted by a large winemaker in Burgundy, France. Tastes like the poor man's Veuve Clicquot."

6 Gruet Brut Rosé (\$14)

"Gruet is crafted in New Mexico by a French winemaking family originally from Champagne. This one is bright with berry flavors."

7 Chandon Classic Brut (\$16)

"A fresh California bubbly, this Napa Valley sparkler is my go-to wine for making cocktails."

8 Domaine Ste. Michelle Extra Dry (\$8)

"This wine is crafted in Washington State's Columbia Valley, just outside of Seattle, and tastes creamy, with a touch of golden apples and bubbles."

9 Saracco Moscato d'Asti (\$16)

"Moscato d'Asti comes from the Piedmont region in Italy and is one of the most popular sweet wines around. It has a refreshingly peachy and sweet taste."

10 Rosa Regale Brachetto d'Acqui (\$20)

"This ancient sweet wine from Piedmont was adored by Cleopatra and considered an aphrodisiac in ancient times. It is both sweet and tart, with raspberry and cranberry flavors."

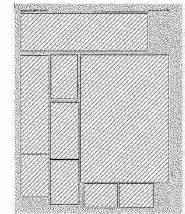
This sweet-tart pomegranate cocktail looks as good as it tastes. The bubbles in the sparkling wine make the pomegranate seeds rise and fall in the glass, giving the drink the appearance of a retro lava lamp. A flute with a long hollow stem shows off this effect best.

**1 ounce Pama pomegranate liqueur
or 3 tablespoons pomegranate juice**

**5 ounces brut sparkling wine
3 pomegranate seeds**

Add the pomegranate liqueur or pomegranate juice to a Champagne flute. Fill the glass with sparkling wine. Drop in the pomegranate seeds.

Excerpted from "The Bubbly Bar," by Maria C. Hunt, published by Clarkson Potter, \$16.99.





Hunt toasts affordable wines.



PAUL BODY

Lava Lamp