

Smoky
Mountain
Chapter



Wine Spectator's Top 10 Value Wines of 2025 March 19, 2026

CONTRIBUTION: \$50 per AWS-SMC Member
\$55 per Guest

MAXIMUM: 60 Tasters

HOSTS: Steve & Bonnie Smith
Doyle & Dina Stulting

LOCATION: Yacht Club, 5th Floor

GATHER: 5:15 pm, please do not arrive earlier

MEETING: 5:30 pm with the Welcome Wine & bites

BRING: 2 Wine glasses each, name tag & pen

DINNER: Details to follow

Discover how exceptional "Value" wines shine even brighter with the right small bite. This tasting showcases 7 (maybe 8) wines selected from Wine Spectator's 2025 Top 10 Value Wines (Feb '26)

We welcome you with **Invivo X SJP Sauvignon Blanc 2024**^{WA0, WS92, JS90} paired with whipped goat cheese and whipped feta cheese. Followed by the wines and bites below...

- **Wente Vineyards Morning Fog Chardonnay 2023**^{WS90} with thyme mushrooms
- **Michele Chiarlo Barbera d'Asti Le Orme 2023**^{WS90} with salami and olives
- **Tenuta di Arceno Chianti Classico 2022**^{WS93, JS92} with parmesan
- **Bodegas Muga Rioja Reserva 2021**^{WA94, JS93} with manchego and jamon
- **Grounded Wine Co. Cabernet Sauvignon 2023**^{WS90} with a cheddar date
- **Château Labégorce Margaux 2020**^{RP91, JS92+} not the 2022^{WS92, See Note} with truffle popcorn
- **Bodega Garzón Tannat Reserva 2023**^{WE90, JS91, WS91} with gorgonzola

Together, these selections showcase why they earned a place among Wine Spectator's **Best Values of 2025** (February 2026 issue) of exceptional wines that overdeliver in quality, versatility, and enjoyment.

Notes: The 2022 Margaux is available for pre-order (4-8 months), so we're tasting 2020. The remaining 2 of the Top 10 are available at Total Wine & More (Rutherford Hill Merlot, La Crema Pinot Noir)

[REGISTER HERE](#)

Please register by March 1, 2026

By registering for this event, I recognize it is my responsibility to drink responsibly. Net Contributions are used to support the AWS Educational Scholarship Fund and Local Charities.