

# AUGUST / SEPTEMBER 2009 WINES

## A SPECIAL TASTING "RECESSION WHITES!" WHITE WINES \$12 OR LESS

MAY'S "RECESSION RED" SELECTION WAS SO POPULAR WE DECIDED TO DO THE SAME FUN EXERCISE WITH WHITE WINES AND FOUND 7 TO SHARE WITH YOU AT A "MAKE ME HAPPY" PRICE POINT!

LIKE BEFORE, OUR GOAL WAS TO FIND WINES THAT NOT ONLY WE OURSELVES WOULD ENJOY DRINKING, BUT WINES WE WOULD BE HAPPY TO SERVE TO GUESTS. WE WANTED TO HELP YOU FIND YOUR WAY THROUGH THE MAZE OF WINES YOU SEE ON WINE SHELVES AND FIND SOME GOOD ONES THAT YOU'D ACTUALLY ENJOY.

THE CHALLENGE FOR THE PANEL WAS TO BE CRITICAL, BUT NOT OVERLY SO. I MEAN WE CERTAINLY COULDN'T EXPECT A \$12 WINE TO BE A "GREAT" WINE – BUT IT COULD BE A DARN GOOD ONE.

NATURALLY, THAT LED THE PANEL MEMBERS TO THEIR LOCAL DISCOUNT STORES – SEARCHING OUT THE BEST PRICES. NO PROBLEM WITH THAT. YOU FIND YOUR WINE BARGAINS WHEREVER YOU CAN.

SO READ THE COMMENTS ON THE FOLLOWING WINES AND TRY SOME. WE THINK YOU'LL BE QUITE PLEASED WITH MANY OF THEM, AND, DEPENDING ON THE STYLE OF WINE YOU LIKE, YOU MIGHT EVEN FIND YOURSELF DELIGHTED WITH YOUR NEW "FIND" – YOUR NEW "TREASURE".

### THE WORTHY WHITES!

LISTED IN THE ORDER TASTED – TASTING REVIEWS FOLLOW

Wine A	☐	2007	DRY CREEK VINEYARDS	Chenin Blanc	Clarksburg	\$11
Wine B	☐	2007	BRICELAND WINERY	Arneis	Mendocino	\$12
Wine C	☐	2007	CYCLES BICYCLETTE	Pinot Grigio	France	\$7.50
Wine D	☐	2007	NOW & ZEN	White Blend	Alsace, France	\$5
Wine E	☐	2008	CONTADINO	Pinot Grigio	Italy	\$4
Wine F	☐	2006	BALLETTO	Chardonnay	Russian River Valley	\$12
Wine G	☐	2007	STARBOROUGH	Sauvignon Blanc	Marlborough, NZ	\$12

ENJOY THE REVIEWS – ENJOY THE JOURNEY!

## WINE "A"

2007 DRY CREEK VINEYARD

Chenin Blanc

\$11

Clarksburg, CA



### PANEL EVALUATIONS AND COMMENTS

- Donna** *Very nice tropical, melon and pineapple notes. Luscious fruit on the finish.*
- Cory** *Lime zest and grapefruit aromas. This wine is refreshing, zesty, and with good acidity that should pair well with shellfish, Thai food, Indian food and grilled shrimp.*
- Ingrid** *Pineapple aromas. Fresh tasting – light summer luncheon wine. Very nice – appropriate for crab or shrimp salad.*
- Jim H** *Beautiful nose of apricot and citrus. Easy drinking wine with just enough acidity to go well with food.*
- Mary** *Very nice wine. I could smell Crème Brûlée. It was very balanced and pleasant to drink by itself, with cheese or fruit. Yum!*
- Rob** *Melon aromas. This would be great with food. Nice with fish or mildly spicy Asian foods. Nice wine.*
- Mark** *A bright citrus nose leads to a delightfully smooth and tasty wine. Nice lingering finish that is not overpowering. Pair with a pan-fried light fish..*
- Linda** *Fresh and fruity aromas. Surprising acidity would be good with food and the finish was enjoyable.*
- Bill** *Citrus aromas. A well-balanced wine with a medium finish. Good wine for food.*
- Von** *Lovely nose of tropical fruit – pineapple and citrus. Refreshing – a great sipping wine and good with light, summer foods. Sole with lemon / caper sauce. Shell fish / oysters.*

## WINE “B”

2007 BRICELAND WINERY  
Mendocino, CA

Arneis

\$12



### PANEL EVALUATIONS AND COMMENTS

- Donna** *Very fresh lemon, apple aromas. Long, lingering finish with some surprising pepper and cardamom.*
- Cory** *Hints of jasmine and peaches on the nose that follow through to the palate. A very quaffable wine.*
- Ingrid** *Citrus aroma. Crisp, slightly tart wine. Nice, long finish. Serve with cheese and fruit.*
- Jim H** *Aromas of apple and pineapple. Strong acidity. Some heat from higher alcohol lingers into the finish.*
- Mary** *A very tart wine with lots of acidity that will make it pair well with food, though it's a little too hot.*
- Rob** *A red delicious apple character. A drink now wine that would go well with a salads.*
- Mark** *A light-bodied wine that hints of lemongrass and peach. A slight touch of sweetness.*
- Linda** *Citrus aroma. There was some bitterness to this wine – possibly higher alcohol?*
- Bill** *Well-balanced wine. Full-bodied, with a long ,engaging finish. Good wine for food.*
- Von** *Aromas of pippin apple and citrus. An enjoyable, fresh, balanced, good-sipping wine.*

## WINE “C”

2007 CYCLES BICYCLETTE

Pinot Grigio

\$7.50

French wine imported by EJ Gallo



### PANEL EVALUATIONS AND COMMENTS

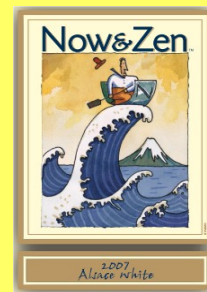
- Donna** *Apple, floral, lemon aromas. Lots of fruit with some residual sugar but a hint of grapefruit / lemon.*
- Cory** *Didn't care for this wine. It was hot and over-oaked and the oak overwhelms the palate.*
- Ingrid** *Lemon flavors and aroma – very dry and high acid. Might be nice with an oily, rich fish like salmon to balance the richness and texture.*
- Jim H** *Intense tropical fruit aromas. Very pleasant – a bit light on acidity but beautiful nose and clean finish. Would be a fantastic picnic wine!*
- Mary** *Luscious tropical, pineapple aromas, and the flavor doesn't disappoint, although it is a little hot and light on acidity. Fruity but not overdone. Good with food, but I'd rather drink it while I cook!*
- Rob** *Nose of tropical fruit, melon and bananas. Fruity wine to go with fruit or golden beet salad.*
- Mark** *This is an oaky wine that overpowers other flavors. Not my style of white wine.*
- Linda** *Yummy tropical, sweet aromas. I totally enjoyed this wine. It had some heat, but I still enjoyed it.*
- Bill** *Fresh tropical fruit nose. Well balanced, full-bodied wine. I thought it was excellent.*
- Von** *Enticing aromas of tropical fruit, ripe red apple, melon, caramel and oak. Oak keeps going into the finish, along with fruit. A little light on acidity, and some heat in the finish, but generally a nice wine with or without food. Some Brie might be nice with this.*

## WINE "D"

**2007 NOW & ZEN**  
Alsace, France

**White Blend**  
Sylvaner, Pinot Blanc, Riesling and Gewurztraminer

\$5



### PANEL EVALUATIONS AND COMMENTS

- Cory** *Nice nose of lemon zest. It's well-balanced and refreshing, and the fruit comes through nicely. This would be a nice party wine!*
- Ingrid** *Nice wine – full-bodied and perhaps a bit of oak? Serve with hearty chicken pot pie or grilled fish.*
- Jim H** *Tropical fruit aromas. Crisp, clean and balanced. Very tropical and floral. Good food wine!*
- Mary** *Very nice floral, fruity, pineapple nose. Nice wine – light and refreshing. A nice summer wine.*
- Rob** *Mineral and floral aromas. Light and crisp. A very nice lingering finish. Would be a great sipping wine – I enjoyed it.*
- Mark** *Tropical fruit and mango aromas. A nice fruity wine that is smooth on the palate. Pair with a grilled salmon with mango salsa.*
- Linda** *Cotton candy nose with clove and spice. I like this one. Some fruit, spice, and a nice mellow finish – Yum!*
- Bill** *Nice complex nose with some citrus. Medium bodied with fresh fruit flavors. Medium finish that is silky and full-flavored.*
- Von** *Nose of citrus with hints of hazelnuts. Very lovely wine – beautiful fruit, light acid. Great picnic fare. Totally delightful – I want to sip – then sip some more. Very yummy.*

## WINE "E"

2008 CONTADINO

Pinot Grigio

\$4

Italy



### PANEL EVALUATIONS AND COMMENTS

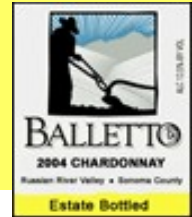
- Donna** *Lots of citrus, with a little pineapple and grapefruit plus a slight herbal note. Well-balanced*
- Cory** *Peaches and a hint of apricot on the nose. A little high on acidity for my taste, but it grew on me.*
- Ingrid** *Citrus aromas. A very light wine – almost too light for many foods.*
- Jim H** *Nice citrus, pineapple nose. Superb balance. Crisp and clean. Long, flawless finish – excellent!*
- Mary** *Light, citrusy nose. Definitely a food wine. I'd pair it with lightly spicy, flavorful food*
- Rob** *Minerals, a bit of floral and a hint of spice on the nose. Easy wine to drink – tropical and green apple characteristics come out – crisp acidity. Nice wine for the front porch on a hot day.*
- Mark** *Citrus aromas with a touch of grass. A light-bodied wine – with higher acidity. Nice for a picnic with bread, fruit and cheese.*
- Linda** *Pear and apple aromas. At first it was really tart, but as it warmed up I liked it more. Good with a tomato based pasta dish.*
- Bill** *Distinctive nose with hints of rose. Well-balanced, medium bodied. Medium long, silky finish.*
- Von** *Yummy aromas of tropical, fresh fruit with a touch of floral. Big citrus flavors with just enough fruit to make it a really good sipping and picnic wine. Great with hors d'oeuvres. Nice finish – yum!*

## WINE "F"

2006 BALLETTTO

Estate Chardonnay  
Russian River Valley

\$12



### PANEL EVALUATIONS AND COMMENTS

- Donna** *Spice, pineapple and citrus aromas. Well-balanced with some honey, oak and floral characteristics.*
- Cory** *Smoky oak and tropical notes came through but it was a little too hot and oaky for me.*
- Ingrid** *Oaky aroma. Nice rich, full-bodied, oaky, complex wine. Fruity, light on acid. Great with a chicken Caesar Salad.*
- Jim H** *Too much butter, too much oak, too much alcohol. Not a food-friendly wine, unfortunately.*
- Mary** *Fruity, floral aromas. A little hot, but otherwise a nice wine, balanced with fruit and oak. I would try it with Chicken Kiev or a pasta with a light cream sauce.*
- Rob** *Butterscotch, caramel, oak is dominant. I'm not a big fan of this one. Coated my mouth like syrup.*
- Mark** *Tropical fruit and herb aromas. Very slight sweetness, light on acidity. Velvety mouthfeel.*
- Linda** *Vegetal aroma. Too much oak. Light on fruit and has some oak tannins. Not my favorite.*
- Bill** *Nose was smoky and simple. Full-bodied and full-flavored wine with a long finish. Meant for food.*
- Von** *Aromas of tart pineapple, some butter, oak – and heat. Citrus and herbs come out – some residual sugar, and bitterness from the alcohol. Would be good with less oak and lower alcohol.*

## WINE “G”

**2007 STARBOROUGH**  
Marlborough, New Zealand

**Sauvignon Blanc**

\$12



### PANEL EVALUATIONS AND COMMENTS

- Cory** *Melon and grapefruit aromas. A light bodied wine that is simply very drinkable! A great food wine!*
- Ingrid** *Lemony aroma. Big citrus, big flavor. Serve with a hearty pasta or a “gourmet” macaroni and cheese.*
- Jim H** *Classic grassy, gooseberry aromas and flavors. Crisp and clean. Nice food wine – balanced, with a pleasant finish. Thankfully this wine wasn't hot!*
- Mary** *Pineapple, pear and green apple notes. The high acidity makes it a good food wine.*
- Rob** *Tropical fruits – guava and papaya aromas. Lots of fruit but good acidity and a long finish. Would be good to drink by itself or with a spicy salad like arugula – or a beet salad.*
- Mark** *Lavender, floral and grass and herb aromas. Some sweetness and tartness came through in the flavors..*
- Linda** *Fresh, light, grassy aromas. The acidity was the first thing I noticed. A little too high for me.*
- Bill** *Intense, mouth-watering nose of citrus and hay. Full-bodied and full flavored. A long, silky finish with all the flavors lingering. Excellent wine for salads and spicy foods.*
- Von** *A surprising and interesting wine! Herbs, spices and some vegetal aromas, but yummy. The flavors followed through on the aromas. Not an overly-fruity CA style – this had a more European touch and would be great with food.*

This selection of “Recession Whites” – like the “Recession Reds” – was chosen by the individual panel members and are wines, at a budget price, that they enjoy drinking. The styles of wines selected were as individual as the people who enjoyed them. Great examples of personal taste!

## **AND FINALLY...**

**A VERY SPECIAL, AND ONGOING THANK YOU TO...**

*Linda* and *Donna*, the delightful owners of **PELICAN ART GALLERY** in Petaluma who continue to so graciously offer their beautiful gallery for our tastings. We're surrounded by beautiful art while tasting exciting wines. Life is good.



**SEE YOU NEXT MONTH FOR MORE  
WINES TO EXPLORE,  
MORE WINES TO ENJOY!**