

AUGUST WINES, 2008

▶ All wines we taste and review are current releases and can be found and purchased locally, at the winery or on the web ◀

EXCITING, UNUSUAL, NON-TRADITIONAL WHITES!

Life's too short not to venture forth to discover new frontiers, new wine varieties.

That 's what makes wine an endless adventure, and where the REAL fun, excitement and passion comes from.

*So we did it. We searched out some truly wonderful, seldom heard of little secrets of the wine world.
We chose whites to complement the heat of summer, and all the foods we get to enjoy at this time of year.*

GOT FOOD?

*This became more challenging since we tasted so many different varieties – seven of them to be exact.
In general, almost all share the advantage of being great sipping wines on their own or with foods like seasonal fruits, like pears, apricots and peaches. Many would be perfect with shellfish and sautéed or grilled white fish, vegetable, poultry and light cheeses. Try some and conjure up your own food pairings – then let me know.*

THE WINES – ALL DRY!

LISTED IN THE ORDER TASTED – TASTING REVIEWS FOLLOW

Wine A	■	2007	SEGHECIO	Arneis	Russian River Valley	\$20
Wine B	■	2007	SEGHECIO	Fiano	Russian River Valley	\$20
Wine C	■	2007	BERTHOUD	Chasselas Doré	Sonoma Valley	\$25
Wine D	■	2006	WELLINGTON	Marsanne	Sonoma Valley	\$18
Wine E	■	2006	ROSHAMBO	Roussane	Lake County	\$15
Wine F	■	2006	NAVARRO	Muscat Blanc	Anderson Valley	\$19
Wine G	■	2007	DAVID NOYES	Tocai Friulano	Sonoma Valley	\$20

➤ *The prices listed are winery suggested retail prices.* ◀

No **Favorite** or **Value** picks this month – these wines all stood on their own uniqueness.

“Breaking the code” ❖ Terms used in the reviews that follow

- Balance** ➤ Refers to Fruit, Acid and Tannin. When they are all perceivable in equal amounts and one doesn't appear to be excessive or lacking, the wine is in “balance”.
- Hot** ➤ refers to percentage of alcohol. If the alcohol is noticeable, it's not in “balance” and makes the wine unpleasant or “hot”. This can be perceived in both aroma (think Vodka), and taste. – a bitter, peppery and very fruity – often a 'sweet', sensation, even in a 'dry' wine. It can also be more viscous – or 'full' bodied.

According to each individual taster's perception, every wine will have the following self-explanatory terms to describe the **FRUIT**, **ACID** and **TANNIN**.

Ideal (or “just right”)

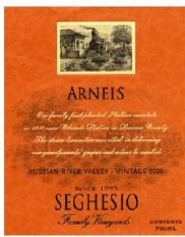
'Slightly' excessive or 'Slightly' lacking,

Excessive or Lacking (more than 'slightly')

'Very' excessive or 'Very' lacking (definitely too much or too little)

Over The Top (“OTT”) (self-explanatory)

ENJOY THE REVIEWS – ENJOY THE JOURNEY!



WINE "A"

2007 SEGHEISIO
Russian River Valley

Arneis

\$20
14.0% alcohol

The Seghesio story dates back to 1886, when Edoardo Seghesio immigrated from Piedmont in Northern Italy to work as a winemaker at Italian Swiss Colony. He purchased land and planted his first vineyard in 1910. Arneis is an ancient variety, first noted in 1478 in Piedmont and is notoriously difficult to grow, making it a labor of love and family pride. This wine is made in the traditional manner – sur lie, and no oak, so what you taste is purely the grape varietal itself. Foods: Mild cheeses, sushi, risotto, seafood, spicy Thai, grilled vegetables and fruit salads.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit:** Slightly excessive; **Acid:** Slightly lacking / Med-full body, Med-long finish
Aromas of honey with some herbal notes. Not particularly refreshing, but it has a nice long finish.
- Cory** **Fruit and Acid:** Ideal and balanced / Med-light body, Medium finish
A delicate, perfect aperitif to drink alone or with hors d'oeuvres. Not a long finish, but the fruit taste remains "hauntingly" in your mouth. Stone fruits and a touch of vanilla and rosewater.
- Ingrid** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Med-light body, Med-short finish
Soft, fruity aromas. A wonderfully different wine – light on the tongue – a beautiful little wine.
- Jim A** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Medium body, Med-long finish
Jim did not evaluate this wine.
- Penny** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Med-light body, Medium finish
Tropical fruit and warm spice aromas lead to beautiful, pineapple and apple fruit with refreshing citrus finish. Great shellfish wine!
- James H** **Fruit and Acid:** Ideal and balanced / Medium body, Med-long finish
Pineapple and citrus. Crisp and tangy. A great food or sipping wine. Very enjoyable.
- Linda** **Fruit:** Slightly lacking; **Acid:** Ideal / Med-light body / Med-short finish
A smooth, silky wine with fresh, clean aromas. Light and refreshing. I like it and would buy it.
- Bill** **Fruit and Acid:** Ideal and balanced / Med-full body, Med-long finish
Aromas of impressive fruit and some spice. A full-flavored, balanced body that flows intact into a long finish. Excellent to drink with or without food.
- Von** **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish
Apricot, tropical and floral aromas. A delightful, silky-textured wine that I could sip all day! Great on its own, or with food.
- Mark (Guest panelist)**
Fruit: Slightly excessive; **Acid:** Ideal / Med-light body, Medium finish
A fruity, floral nose lead into a very pleasant crisp, dry wine with pears, herbs, a light silky mouthfeel and a smooth medium finish.



WINE “B”

2007 SEGHEGIO
Russian River Valley

Fiano

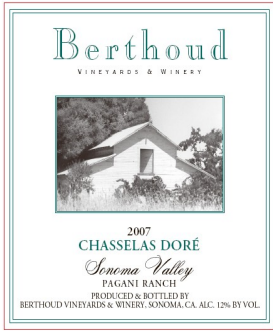
\$20
13.2% alcohol

Seghesio was the first winery to grow and produce Fiano – a varietal which was revered by the ancient Romans, and called “apiano” – so named since bees are particularly fond of it. This grape has its origins in southern Italy and the wine was fermented and kept sur lie in stainless tanks. Versatile with food: Spicy Thai cuisine, seafood, grilled vegetables and meats.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit:** Slightly excessive; **Acid:** Ideal / Medium body, Medium finish
Lemon and apple aromas with tastes of apple and honey. Wine for a mild summer day or even for a winter night, with a butternut or acorn squash soup with apples, bacon bits and onion.
- Cory** **Fruit and Acid:** Ideal and balanced / Med-light body, Medium finish
Aromas of honey and pear with a hint of pineapple and lemon zest. A refreshing, honey-floral combination that is very “sippable”, alone or a great compliment to shellfish or barbecued shrimp. Tiny bit of tart apple on the finish. Buy and enjoy.
- Ingrid** **Fruit:** Excessive; **Acid:** Ideal / Med-light body, Med-short finish
Honey, sweet fruit aromas give an impression of a little sweetness. Nice after-dinner wine with a classical European fruit and cheese course.
- Jim A** **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish
A well-balanced food wine – not too acidic, not too sweet. A sense of lemon zest. Would be great with fish and it has an especially nice finish.
- Penny** **Fruit:** Slightly lacking; **Acid:** Ideal / Med-light body, Medium finish
Beautiful floral aroma with light citrus, honey, almost nutty character. Lean palate, subdued finish with light citrus peel. Another good shellfish wine – grilled shrimp and scallops.
- James H** **Fruit and Acid:** Slightly lacking / Medium body, Med-long finish
Tropical fruit characters with good, though soft, acidity. A light, pleasant summer sipping wine.
- Linda** **Fruit:** Slightly lacking; **Acid:** Ideal / Light body / Med-short finish
Fresh pear aromas lead you to think this will be sweet, but it's definitely a dry wine. Slight bitterness in finish, but I'd probably buy this wine again.
- Bill** **Fruit:** Slightly excessive; **Acid:** Ideal / Medium body, Med-long finish
Soft aromas lead to a wine with good acidity that becomes more apparent as you sip. The lower alcohol level and acidity gives it some good age potential. It's a good wine to be paired with food.
- Von** **Fruit:** Ideal ; **Acid:** Slightly excessive / Med-full body, Med-long finish
Honey and pear aromas, with a satin-y mouthfeel. A rich wine with definite lemon-y, citrus flavors. A good aperitif, and try it with white fish with a lemon sauce to tame the slight bite in the finish.
- Mark (Guest panelist)**
Fruit: Slightly lacking; **Acid:** Slightly excessive / Medium body, Medium finish
Very light, soft aromas. A bold, full, floral wine with hints of earthiness.

WINE “C”



2007 BERTHOUD
Sonoma Valley

Chasselas Doré

\$25
12.0% alcohol

Claude Berthoud came to California in 1954 from a Swiss village outside of Geneva . He brought his old-world winemaking techniques with him, and has kept a small corner of the vineyard planted to Chasselas, known as *Fendant* in Switzerland. Chasselas is the oldest known grape variety, thought to have come originally from the Middle East and cultivated for more than 5,000 years. It's traditionally made in a full, dry, fruity style and is an ideal pairing for Fondue or Raclette. This winery produces only 230 cases total, most of which is Merlot.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit and Acid:** Ideal and balanced / Medium body, Med-long finish
Floral, earthy aromas lead to a very clean, fresh sensation that cleanses the palate. A very pleasant wine that would go well with Jarlsberg and other mild cheeses.
- Cory** **Fruit and Acid:** Excessive / Medium body, Medium finish
There's a yeast, like bread dough, aroma. The wine is light on fruit, but has crisp acidity. The wine seems young – like it needs a little more time in the bottle to settle down and let the acidity soften.
- Ingrid** **Fruit:** Excessive; **Acid:** Ideal / Med-light body, Med-short finish
Very bright, “in your face acidity”. Serve this wine with rich foods.
- Jim A** **Fruit and Acid:** Lacking / Medium body, Med-short finish
Amazing, delicious aromas. It has the citrus character of a still champagne.
- Penny** **Fruit:** Lacking; **Acid:** Ideal / Med-light body, Short finish
The wine needs to be served a little less chilled than one would expect in order to get to the fruit and floral characters that are in the aromas.
- James H** **Fruit and Acid:** Ideal and in balance / Medium body, Med-long finish
Aromas of carnations, smoke and shale. A crisp wine with a lingering mineral finish. Reminds me of high latitude wines.
- Linda** **Fruit:** Lacking; **Acid:** Slightly excessive / Med-light body, Med-long finish
Rich, flowery aromas. This is a very herbal wine that would be good with vegetable dishes.
- Bill** **Fruit:** Slightly lacking ; **Acid:** Ideal / Med-full body, Med-long finish
Smoky aroma leads to a full-flavored wine that flows into a long, more intensely flavored experience to the finish. Would go well with Fondue and any food with mild flavors.
- Von** **Fruit and Acid:** Ideal and in balance / Medium body, Short finish
Soft, floral aromas. Goes back and forth between fruit and citrus – fun. A nicely balanced wine with soft fruit and a Meyer-lemon citrus character.
- Mark (Guest panelist)**
Fruit: Slightly excessive; **Acid:** Excessive / Medium body, Med-short finish
A beautiful, very floral nose leads to a very crisp, bold, dry, fruity wine. I would pair this with strong cheeses and antipasto.



2006 WELLINGTON
Mendocino

Marsanne

\$18
14.2% alcohol

Wellington Vineyards is owned by the father and son team of John and Peter Wellington. John purchased the winery site in 1986, and at the time it consisted of 20 acres of old vines and a few decrepit old fruit and nut trees. With a love for Rhone varietals, Wellington's style is one that incorporates minimal new oak so that the true character of the grape variety shines through. Marsanne has a reputation for age-worthiness and this 100% Marsanne was fermented and aged in 100% French Oak giving it a hint of tannin

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit and Acid:** Ideal and balanced / Medium body, Med-long finish
Tart apple, caramel, honey almond aromas. Nice balance, mild lemon with pear – yum! Very enjoyable and a hint of sweet fig at the finish. Good with Jarlsberg cheese and butter sauces.
- Cory** **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish
Aromas of cedar, honey, melons and acacia. Wonderful, round mouthfeel and surprising depth of flavor – a blend of honeydew melon and some stone fruits. Lovely!
- Ingrid** **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish
A honeysuckle, floral nose and an overall fruity, pleasant wine. Nice with grilled chicken or fish. Swordfish with lemon comes to mind – and brined, peppered chicken. Yum!
- Jim A** **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish
A nice, soft white – easy sipping and not too tart. Would be good paired with chicken.
- Penny** **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish
White grape, honey, smoke and floral aromas. Seems a little hot, but goes back and forth between fruit and smoke. This is a fun wine and would go well with roasted chicken.
- James H** **Fruit and Acid:** Ideal and in balance / Medium body, Med-long finish
Aromas of vanilla and yeast. A bit too oaky for my taste. Very viscous with slight bitter in finish.
- Linda** **Fruit:** Slightly lacking; **Acid:** Ideal / Med-light body, Med-long finish
Tart fruit and cloves with a hint of oak on the nose. Would be a great holiday wine, with the clove and spice. It has a long, spicy finish with just a little bitterness. I'd buy this to drink anytime.
- Bill** **Fruit and Acid:** Ideal and in balance / Full bodied, Long finish
Attractive light straw color. Intense nose with citrus and culinary herb components. A nice full-bodied wine with a long, well-balanced finish.
- Von** **Fruit and Acid:** Slightly excessive / Med-full body, Med-long finish
Mineral, ripe pear, and spice aromas. This is a big, rich wine, both in fruit and acidity. The oak aging makes it almost Chardonnay-like, but fresher. Would stand up to richer, creamier foods.
- Mark (Guest panelist)**
Fruit and Acid: Slightly excessive / Med-full body, Med-long finish
A delightful, very well balanced, full-bodied sparkly wine with citrus and pear. Silky, smooth mouthfeel and a long, silky, fruity finish that lasts.

WINE “E”



2006 ROSHAMBO
Lake County

Roussane

\$15
14.4% alcohol

Named after the West Coast slang for the ancient children's game “Rock, Paper and Scissors”, Roshambo was founded on the philosophy that wine was too stuffy and needed to be slapped off its pedestal. Their mantra is “Fighting for Fun in a Winery World”. Roussane is one of the main white wine grapes from the Rhone region of France. This wine, called “Mary Me Roussanne” is made from grapes grown in Lake County. No time was spent in oak and only 192 cases were made.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit and Acid:** Ideal and balanced / Medium body, Med-long finish
Aromas of lemon, smoky bacon and a hint of bubblegum sweetness. Pleasant, full mouthfeel. Pear, spice and pepper flavors. Would work well with light fish and a butter sauce.
- Cory** **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish
Hazelnut, vanilla and pear aromas. Nice mouthfeel and nose, but i think it's too hot overall. The heat overwhelms the fruit.
- Ingrid** **Fruit and Acid:** Excessive / Medium body, Med-long finish
Nutty, fruity aromas. A very silky and satisfying mouthfeel. Good with appetizers.
- Jim A** **Fruit:** Slightly excessive; **Acid:** Slightly lacking / Med- body, Medium finish
Jim did not review this wine.
- Penny** **Fruit and Acid:** Slightly lacking / Medium body, Medium finish
An inviting nose of spice, hazelnut, light citrus, dried herbs and green apple. This would be a good cheese wine.
- James H** **Fruit and Acid:** Ideal and in balance / Medium body, Med-long finish
Pineapple and apple aromas, with a hint of chamomile. A slightly smoky wine – just a little hot. Good acidity and mineral / slate character with a nice lingering finish.
- Linda** **Fruit and Acid:** Ideal and in balance / Med-light body, Med-short finish
Very light, pleasant nose – fresh nectarine. A nice light, fresh and well-balanced wine. I'd buy it.
- Bill** **Fruit and Acid:** Ideal and in balance / Med-full body, Long finish
With vigorous swirling, the first impression of barnyard aroma goes away and becomes a very nice, generous citrus. It has a long, balanced finish. Sip it or use it with food.
- Von** **Fruit and Acid:** Slightly excessive / Med-full body, Med-long finish
Oaky, ripe apple and pear aromas. The wine shows a little heat from the alcohol, but the acidity balances it out. It's a nice wine – more of a California than European style.
- Mark (Guest panelist)**
Fruit: Ideal; **Acid:** Slightly lacking / Med-light body, Med-short finish
Honey-floral, slightly sweet nose. A very floral, herby wine with a light touch of nuttiness. Hints of honey and dried pear. This can age for 2 – 3 years.

WINE "F"

2006 NAVARRO
Anderson Valley

Muscat Blanc

\$19
13.5% alcohol

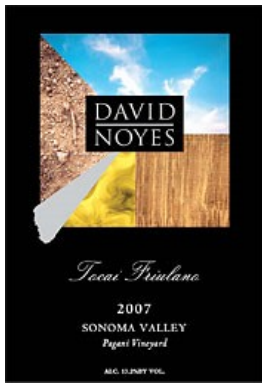


Family owned Navarro Vineyards is a small production, highly respected, winery with an extremely loyal following. The family has been growing grapes and making wine since 1974, and most of its wines are sold only through the winery and its wine club. They regularly send out one of the best information-packed newsletters I've seen. Made in the style of wines from Alsace, this Muscat Blanc is a totally dry white wine, fermented and aged in seasoned oak casks. 596 cases produced. Try it with curry and other spicy dishes.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit and Acid:** Ideal and balanced / Med-full body, Med-long finish
Very floral – apple blossom aromas carry through to the flavors. There's a perfumy character....?
- Cory** **Fruit and Acid:** Ideal and balanced / Med-light body, Medium finish
A floral nose, with some citrus too! A "friendly" white with a very nice, refreshing mouthfeel – and the flavors linger. Have it alone or with food – this wine is a pleasant quaffer!
- Ingrid** **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish
A great summer lunch wine – very light and citrusy. Perfect with shrimp salad or crab quiche.
- Jim A** **Fruit:** Slightly excessive; **Acid:** Ideal
Jim did not review this wine.
- Penny** **Fruit:** Excessive; **Acid:** Ideal / Medium body, Medium finish
Aromas of apricot, tangerine and spice – a typical Muscat nose. I like it! This is a dry wine with apricots and ripe peach on the finish. Pair with red curry, scallops with orange beurre blanc and peach chutney.
- James H** **Fruit and Acid:** Ideal and in balance / Medium body, Med-long finish
Orange and honey aromas. Beautiful! Floral, light and clean. Flavors are just like the nose – orange and honey. Long pleasant finish.
- Linda** **Fruit and Acid:** Ideal and in balance / Med-light body, Med-short finish
Lemon and peach with a bit of pine. A very smooth wine that brought up the image of garlands on the mantel during the holidays.
- Bill** **Fruit and Acid:** Ideal and in balance / Med-light body, Med-short finish
Typical Muscat nose and flavors – fruit with hints of citrus, but this wine is drier than most.
- Von** **Fruit and Acid:** Slightly excessive / Medium body, Medium finish
Lovely nose of melon, peach and orange. A lovely, fresh wine with a silky mouthfeel. Very sippable – with or without food – nice with hors d'oeuvres.
- Mark (Guest panelist)**
Fruit: Excessive; **Acid:** Slightly lacking / Med-light body, Med-short finish
A very nice, medium-light fruity wine with light citrus and peach flavors, not overpowered by acid or alcohol. Pair with a lightly sweet dessert, like lemon cheesecake or white cake.

WINE "G"



2007 DAVID NOYES
Sonoma Valley

Tocai Friulano

\$20
13.2% alcohol

David Noyes began his winemaking career at Ridge Vineyards in 1970 and, after 12 years at Kunde Winery, he started his own label in 2001. David's goal is to make wines to accompany food – a lower alcohol, rich, balanced style that's not overly extracted or over-oaked. Tocai Friulano, also known as Sauvignon Vert in CA, comes from Friuli – the NE corner of Italy. This very dry wine is fermented in stainless, aged five months in neutral oak barrels then bottled unfiltered. Try it with seafood (especially mussels), apricots (with goat cheese), other soft cheeses, and prosciutto.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit and Acid:** Ideal and balanced / Med-light body, Medium finish
Citrus aromas lead to a floral, delicate wine with fruit flavors.
- Cory** **Fruit and Acid:** Ideal and balanced / Med-light body, Medium finish
I like the nose of tropical fruit, with a hint of lime but am undecided about what I get in the flavors. Try a bottle and see what you think.
- Ingrid** **Fruit and Acid:** Excessive / Medium body, Medium finish
Green apple aromas that carry through to tart, green apple, bright flavors. Nice with herbed chicken or roast turkey.
- Jim A** **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish
A superb wine – sipping, dining, sipping again. Smooth, round, complex, complementary. Could go very well with a turkey dinner. A nice journey...long and fascinating finish.
- Penny** **Fruit and Acid:** Slightly lacking / Med-light body, Med-short finish
Delicate aromas of green apple, citrus flower and a slight vegetal quality. Hard to pick up fruit or other flavors. Starts round then moves to dry on the finish, where some light peach comes through.
- James H** **Fruit:** Ideal; **Acid:** Slightly lacking / Med-light body, Med-long finish
Gooseberry and toasted oak aromas. There's an oak quality that covers the other flavors for me. It also seems to be a bit tannic.
- Linda** **Fruit:** Lacking **Acid:** Ideal / Light bodied, Med-short finish
Some smoky aromas, but I'm having trouble picking out distinct flavors. A bit of smoke and ash.
- Bill** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Medium body, Long finish
To me this wine was a little high on acid and lacked fruit.
- Von** **Fruit and Acid:** Ideal and balanced / Med-full body, Med-long finish
A very interesting and different wine! Aromas of apple with a hint of herbs and even some oak. Acidity started soft then built, though was very pleasant – then the fruit came back – then the soft acidity. Fascinating – all the way through to the finish.
- Mark (Guest panelist)**
Fruit: Ideal; **Acid:** Lacking / Med-light body, Med-short finish
The wine had a light, floral character to it and could age for another 2 – 3 years.

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.

Incidentally, it turns out that Linda has an impressive palate for evaluating wines and has become an indispensable member of the panel!

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

