



April 4*2*GO White Wine

2007 Flonheimer Bingerberg Spatlese, Germany - Regularly \$9.99

Heike and Wilfried Espenschied are the 7th generation of the family owned business, a highly recognized hotel/restaurant and winery. It's located in the town of Flonheim in the region of Rheinhessen. This particular Spatlese comes from the sub-region of Bingerberg. Spätlese is made from completely ripened grapes and literally means "late harvest." The grapes are picked at least 7 days after normal harvest, so they are riper and have a higher must weight. Because of the beautiful acid/sweetness balance, this wine is fantastic with a hot Asian dish!

2007 LaRocca Collio Pinot Grigio, Italy - Regularly \$15.99

Known as the Triple-F (Tre Effe) Farm, La Rocca specializes in premium and super-premium wines from Grave and Collio. The Tre Effe farm is owned by the Fantinel family. Fantinel is one of the first families of Friuli. They are highly respected for their work in the hotel and restaurant business, for their sponsoring of soccer teams and Olympic athletes, for the production of San Daniele Prosciutto, but most of all, for wine and grappa. With vineyard holdings throughout Grave del Friuli, plus the Tenuta Santa Caterina Estate in Collio, Fantinel produces wine only from grapes which they themselves grow. The unique character of Collio Pinot Grigio (considered by Italians to be the best) comes from the special soil called "ponca" which contains high levels of minerals. The wine is cold pressed, with the free run juice being separated from the pink skins. Fermentation and aging is at low temperatures, entirely in stainless steel tanks. This intense Pinot Grigio has aromas of dried hay and toasted almonds, a dry, satisfying taste and a lingering finish with nuances of walnut shells.

2007 Drylands Sauvignon Blanc, New Zealand - Regularly \$16.99

The Drylands vineyard sits on farmland that was first settled by the Robinson family who were among the earliest settlers to New Zealand in the mid 1800's. They farmed on this land for many generations and after surviving a drought in the 1970's, this 33-acre block earned the name "Drylands." Ewan Robinson brought the first grapes to this area in 1980 and found that he was able to plant Sauvignon Blanc on ungrafted rootstock. Now, these are some of the oldest established vines in the Marlborough region.

"Focused and very intense, with a lively array of grass, lime, grapefruit and stone flavors. Citrus acidity hones the finish. Drink now. 23,000 cases imported." **-88 points, Wine Spectator**

2007 Wyatt Unoaked Chardonnay, California - Regularly \$13.99

Polaner Selections is a dynamic wine wholesaler/importer in New York who wanted to produce delicious, mouth-filling hand crafted wines at reasonable prices. Wyatt Unoaked Chardonnay is one of those wines. Many of you who attended our March Grand Wine Tastings loved this Chardonnay and it looks like Robert Parker agrees with you!

"The 2007 Chardonnay, completely tank-fermented and aged, is a blend of equal parts Mendocino and Lodi fruit. Beautiful, pure notes of melons, crisp orange rind, and a slight honeysuckle note are present in this medium-bodied, deliciously fresh, fruit-driven but stylish Chardonnay with no wood. Drink it over the next 1-2 years." **89 points —Robert Parker, Wine Advocate**