



February 4*2*GO White Wine

2007 Winery of Good Hope Chenin Blanc, South Africa – Regularly \$8.99

These vineyards are predominantly old, bush vines in the Helderberg area of Stellenbosch, relatively low-yielding. 2007 was a truly wonderful vintage, with spells of intense heat and prolonged coolness just about at the exact times each was required. Rainfall was excellent and evenings were cooler than usual, which means harvesting was later than usual and with better natural acidities. All fruit is hand-picked. Separate parcels are picked individually at varying ripeness, in order to build good complexity of acidity, fruit, depth and minerality. It was vinified with minimum skin contact, using free run juice only. A cool fermentation in stainless steel tanks with neutral yeast (favoring fruit enhancement) is followed by lees contact for 5 months, with regular stirring. This process develops palate weight, freshness and enhanced texture to the wine. The components were blended a month prior to bottling, while still on the lees, to allow total integration of the final wine before preparing for bottling. Chenin Blanc is an extremely versatile grape, able to make excellent wines in many different guises, from Late Harvest to classic dry styles & Méthode Champenoise. This example is wonderfully lively, fruity yet dry and beautifully balanced. With flavors of pears, currants and flint, there is plenty of mouthfeel and juicy fruit, finishing with a refreshing mineral length. A true noble varietal, Chenin deserves to be taken seriously –even for everyday drinking wines such as this. **WINE ENTHUSIAST on the 2006: “90 POINTS; Number 8 of THE TOP 100 BEST BUYS OF 2007”**

2006 Nobile Marlborough Sauvignon Blanc, New Zealand – Regularly \$11.99

Nobile is one the country’s oldest and most respected wine companies in New Zealand. The Nobile family effectively persuaded and guided the New Zealand wine industry away from fortified wines, to a higher level of quality wine, now recognized by the world. Marlborough’s Sauvignon Blanc is acknowledged widely as being the most expressive of its type in the world. This bottling displays excellent weight on the palate, with flavors of ripe passion fruit, lemon and peach supported by fresh, zesty acidity.

2006 Cono Sur Riesling, Chile – Regularly \$9.99

"No Family Trees. No Dusty Bottles. Just Quality Wine"....and innovation! Cono Sur was the first in Chile to: use screwcaps on their entire range of white wines, produce and export Chilean Viognier, produce Riesling from the Bio Bio Valley. They are the biggest Pinot Noir producer in South America, and amongst the top five producers in the world (in volume). They are also now moving towards organic viticulture! With soft floral aromas, this dry, citrusy Riesling is a fabulous food wine.

2006 Clos du Bois Reserve Russian River Chardonnay, Sonoma – Regularly \$16.99

Most of us are familiar with the regular Sonoma bottlings of Clos du Bois, but haven’t branched out to try their Reserve wines. This is your chance! This wine is comprised of 100% Chardonnay fruit sourced from premiere Russian River Valley vineyards. Winemaker Erik Olsen says, “The wine’s lush, well-integrated oak and smooth, creamy texture were achieved by aging it *sur lie* for eight months before bottling.”

The 2005 vintage received 88 points, The Wine Spectator - “A bold, ripe, fruit-driven style, with layers of fig, melon, pear and apple. Well-focused, elegant and lively, with a lingering, persistent aftertaste. Drink now. 37,000 cases made.”