



February 4*2*GO White Wine

2007 Marqués de Cáceres White Rioja, Spain - Regularly \$9.99

In the late sixties, Enrique Forner founded the Bodega with the help of Emile Peynaud. Both men are from Bordeaux, France where the Forner family already owned the Grand Cru Classé Chateau Camensac. They chose land in Rioja because it is the most traditional and prestigious wine region of Spain. Made with 100% Viura grapes, the wine goes through a slow fermentation process in temperature controlled stainless steel tanks. It is later stabilized by refrigeration treatment before being bottled. This keeps the acidity bright and refreshing, making the wine a wonderful match for seafood, sushi or just sipping.

"This light white offers bright peach and floral notes, with crisp, citrusy acidity. Clean and refreshing. Drink now." 86 points, Wine Spectator

2007 Château Fondarzac Entre-Deux-Mers, France - Regularly \$14.99

Château Fondarzac has belonged to the Barthe family for two centuries. In 1996, Stéphane Barthe, a real winegrower at heart, who had completed his wine studies and gone off to Africa to gain more experience, took over from his father in the vineyard. In 1997, he was joined by his brother Alain, who specializes in sales. Château Fondarzac sits on clay-and-limestone soil and produces 70% red wine and 30% white. Their white wine is a blend of 30% Sauvignon Blanc, 50% Semillon and 20% Muscadelle. The wine is unoaked (Muscadelle really doesn't like oak!). It is soft in the middle, from the Semillon, and has subtle citrus notes with nice minerals in the aromas and flavors. It's an easy-drinking wine with an expressive bouquet of acacia, honey and tropical fruit, well balanced, with a very long finish.

2006 Veramonte Reserva Chardonnay, Chile - Regularly \$9.99

Agustin Francisco Huneus was literally surrounded by wine since birth. He began his formal career in the wine business in 1989 at Franciscan Estates, a Napa Valley based wine company his father ran. After a few years of additional schooling and hands-on management and marketing training, he and his father began working together again. They have three family owned wineries - Veramonte, Quintessa, and Faust. Veramonte is in the Casablanca Valley area of Chile which is surrounded by coastal mountain ranges creating a diversity of unique microclimates and terroir. Its close proximity to the Pacific Ocean provides an exceptionally long growing season for intensity of fruit flavors. This Chardonnay is filled with pineapple and banana flavors that are heightened with the bright acidity on the finish.

"..quite ripe, with forward pear, fig and melon flavors backed by a toasty but well-integrated finish. There's solid richness and length, and this is a bit bolder in style than most Casablanca Chardonnays." - 89 points "Best Value" Wine Spectator

2006 Kendall-Jackson Grand Reserve Chardonnay, California - Regularly \$19.99

Jess Jackson started with an 80 acre pear and walnut orchard in 1974. He converted it to a vineyard, sold his grapes to local wineries and then in 1982 bottled his first wine. After nearly three decades, his family grows grapes on nearly 14,000 acres in California. Jess, his wife Barbara Banke, and his family still run the day-to-day business of the winery. Robert Parker's review of this top-of-the-line Chardonnay says it all!

90 Points - "One of the finest values in Chardonnay in the market is the 2006 Grand Reserve Chardonnay, which is aged 8 months in a combination of French and American oak, and put through malolactic fermentation. It is a cross-appellation blend of 55% from Monterey and 45% from Santa Barbara. Gorgeous tropical fruits, pineapple in particular, as well as honeysuckle and some floral notes jump from the glass of this pure, rich wine that exhibits subtle oak but is dominated by its fruit. It's a beauty that should drink nicely for several years." - Robert M. Parker Jr., Wine Advocate