



July 4*2*GO White Wine

2007 Montevina Pinot Grigio, Amador County – Regularly \$10.99

Montevina was the first post-prohibition winery to come to Amador County. It was established in 1970 and is now not only the largest winery in the county, but also the largest producer of Italian varietals in the United States. They still maintain a plot to continue their research. This perky Pinot Grigio is fermented in stainless steel tanks which enhances the generous fruit flavors. The wine gains added dimensions from remaining on the lees until bottling.

2006 Cable Bay Sauvignon Blanc, New Zealand – Regularly \$16.99

Known as one of New Zealand's finest wine producers, Cable Bay has six vineyards located throughout the western end of Waiheke Island and a vineyard in the renowned Brancott region of Marlborough. Their vineyards feature a higher density of planting than most in New Zealand and they are positioned to match the natural contours of the land. Neill Culley, Winemaker, employs traditional winemaking techniques such as hand harvesting, whole bunch pressing, hand plunged red fermentations and barrel aging. This elegant wine is beautifully balanced with intense fruit flavors. A great choice for swordfish topped with a mango chutney!

2006 Cline Viognier, Sonoma – Regularly \$10.99

Viognier is a tricky grape to grow. Its natural low acidity requires it to be picked at just the right moment. Planted in Cline's Sonoma Coast vineyards, the grapes are bathed in early morning fog and later warmed by the afternoon sun. The soil is rich with minerals and rarely needs irrigation and the long hang-time allows the Viognier to achieve maximum fruit flavors and concentration. The wine is a powerhouse of flavor and is full-bodied with big peach and apricot flavors mixed with citrus and floral notes.

"Very good. Best value. Give it time to warm and open and it becomes elegant and peachy, with just the right amount of mouthfeel." – The Wall Street Journal

2006 Edna Valley Chardonnay, Sonoma – Regularly \$14.99

Just five miles from the Pacific Ocean, Edna Valley Vineyard has one of the longest and coolest growing seasons in California. Its location in one of the state's few east/west-oriented valleys allows nighttime coastal fog to move inland, cooling the grapes after a long day in the sunlight, so that they slowly mature while retaining sufficient acidity. The subtle oak balanced out by vibrant fruit--peaches, pineapple, grapefruit--and a touch of minerality make this a very versatile Chardonnay that can pair nicely with most chicken, pork or fish dinners.