



**March 4\*2\*GO  
White Wine**

**2006 Andreza Loureiro Escolha, Portugal – Regularly \$10.99**

“The 2006 LOUREIRO “ESCOLHA” (ANDREZA) is 100% Loureiro, one of the common grapes in the Vinho Verde region. The “Escolha,” in essence is a special selection. While much of the current excitement in Vinho Verde comes from the 100% Alvarinhos, this bottling, among others, proves that Alvarinho isn't the only single varietal worth seeking out. As is typical of this varietal, it is crisp, aromatic and refreshing, but it also shows a certain toastiness on opening, perhaps because it spent four months on the lees. As it warms up, the toast fades and its grassy component becomes rather more obvious, as well as its ripe and succulent fruit. It shows that it has personality and finesse, as well as lots of flavor. It manages to be at once crisp and fruity, a feat not always easily managed. The fruit is hardly shy or subdued. Although elegant and bright, it never seems thin or simple, and it registers 12% in alcohol. It is a lovely wine, with a lingering, flavorful finish and a surprisingly rich texture despite the crispness. I am betting that this will hold well a couple of years, but I suspect it will always be more interesting when it is freshest. Drink now-2010.” - **90 Points, Wine Advocate**

**2006 Dr. Loosen Dr. L Riesling, Germany – Regularly \$11.99**

The Loosen family has run this Mosel estate for over two centuries, and for the past twenty or so years Ernst Loosen has been in charge. He carefully maintains the century old vines with organic fertilization, and turns his high quality fruit into high quality wines. Recognizing the need for entry level Riesling, he teamed up with his brother Thomas to bottle Dr. L. It is made with purchased fruit from growers they have worked closely with to assure an excellent quality for every vintage. Sourced from steep, south facing slopes, this wine embodies the elegant and racy style of classic Mosel Riesling.

**“Best German Producer - Best Producers of the Past 25 Years” - Wine & Spirits, Fall 2007**

**2005 Geyser Peak Sauvignon Blanc, Alexander Valley - Regularly \$10.99**

The Geyser Peak winery is located in the heart of the Alexander Valley surrounded by beautiful vineyards and the historic winery itself. Recognized as one of California's oldest and most successful wineries, they have pioneered the art of producing top quality Sauvignon Blanc as well as Cabernet Sauvignon based wines. Three practices define the California series Sauvignon Blanc. First, all fruit comes from cool climate, coastal vineyards. Second, they deliberately pick some vineyards earlier than is conventional to capture their freshness, crisp acidity, and the classic Sauvignon Blanc grassiness. Third, each lot of grapes is vinified separately, through cool fermentation and cold storage in stainless steel, to retain fruit characters. The dozens of small lots brought in together show a full range of flavors, from ripe tropical fruit to fresh citrus to grassy herbaceousness. After extensive trial blending, the final wine balances the very best of the lots together.

**2005 Gloria Ferrer Chardonnay, Carneros - Regularly \$15.99**

For more than 20 years, Gloria Ferrer Caves & Vineyards, the first sparkling wine house in the Sonoma Carneros region, has been producing wines using the grapes of the Champagne Region in France, Chardonnay and Pinot Noir. Originally a producer of sparkling wines, they've been producing estate grown and bottled still wines since 1991. The Carneros Chardonnay is whole cluster pressed to minimize extraction of bitter compounds, 100% barrel fermented, with a partial malolactic fermentation (37%) that balances the wine and contributes richness and complexity to the blend, while maintaining lively natural acidity. The wine was aged for nine months exclusively in French barrels (34% new) and Battonage (stirring of the lees in the barrel) was performed every three weeks for six months to contribute richness to the palate.