



## October 4\*2\*GO White Wine

### **2004 Bloom Petals, Germany – Regularly \$9.99**

If you've never tried Müller-Thurgau then what you are waiting for! This popular grape was created by Dr. Hermann Müller in the Swiss town of Thurgau back in 1882. It's a cross between Riesling and Chasselas and by 1970, it became Germany's most-planted grape. Now winemakers have begun to grow a wider variety of vines, and Müller-Thurgau is now less widely planted in Germany than Riesling, although still significant in that country and world-wide. Grown on the slopes of the Mosel-Saar-Ruwer region in Germany, and very close to the Mosel River, this varietal requires more rain and less sun than most varietals. The sweet floral aromas and soft acidity follow through to a finish that's refreshingly clean.

### **2006 Luna Vineyards Freakout, Napa Valley – Regularly \$17.99**

*"Taste what happens when inspired winemaking meets unrestrained excitement."*

When Mike Drash, Winemaker for Luna Vineyards in Napa Valley, tasted the innovative wines from Friuli, he *freaked out* and wanted to create similar wines in Napa. This is a blend of 8% Ribolla Gialla (the only Ribolla Gialla planted in the U.S.), 13% Pinot Grigio, 38% Sauvignon Blanc, and 41% Chardonnay. The varietals were treated individually; some aged in oak and others stainless steel, and then married together two months before bottling. This creates a complex wine with multiple layers of exotic fruit, soft citrus, lush honey and spice. *The 2005 vintage received 91 points in The Wine Spectator!*

### **2004 MacLean Sauvignon Blanc, Napa Valley – Regularly \$22.99**

After 18 years of experience in acclaimed wineries such as Markham, Cain, and Spring Mountain Vineyard, Craig MacLean has ventured out on his own. Craig believes one of the most important components of great wine is elegance, and that each vintage will create a wine with their own expression. His 2004 Sauvignon Blanc is created from two vineyards in the Napa Valley; one north of St. Helena and the other in the Stag's Leap District. Both are low yielding resulting in intense flavors. He ferments only half of the wine in barrels, allowing acidity to remain fresh and crisp. The result is a wine with bright mineral, pear, green apple and floral aromas and flavors. *Only 440 cases produced!*

### **2005 McWilliams Hanwood Estate Chardonnay, Australia – Regularly \$9.99**

Samuel McWilliams planted his first vines in 1877. Six generations and 130 years later, the McWilliams Winery has won a multitude of awards and the respect of many international wine writers. They own vineyards in many southern Australian wine regions but the Hanwood Estate is sourced from their Riverina vineyards. They planted the first vines in that area and now Riverina produces almost one-quarter of Australia's total wine production. The 2005 vintage was warm and dry resulting in an intensity of fruit. It was left on the lees in oak before blending creating a creaminess on the palate. McWilliam's Hanwood Chardonnay is one of the most consistently awarded white wines at its price point.