



"Succulent Spring Sippers"

This is the time of the year we start to gravitate towards lighter refreshing wines. As the weather changes so does our food and beverage. Nothing quenches the palate quite like a chilled bottle of mouthwatering Pinot Grigio or Sauvignon Blanc. Pair this with some grilled shrimp skewers and instant heaven. I tend to look for wines that have vibrant acidity, little to no oak and are light to medium in body. Grape varieties that usually fit this bill are: Pinot Grigio, Albarino, Vermentino, Sauvignon Blanc, Riesling and Gruner Veltliner. Of course there are many more out there but these are sure bets I pour a lot in spring. Don't think that I abandon all reds in the spring. I open a lot of reds for grilled meats and love lighter Pinot Noirs with mushroom dishes. Just remember if it gets hot out to chill down your vino. This newsletter focuses on all whites and I have included wines from Australia, Italy, Germany, Austria and our own California. If the grape variety is unfamiliar to you don't let it deter you from trying the wine. All of these wines are fantastic values and full of tons of flavors and character. When was the last time you drank a Vermentino from down under or a Granache Blanc from Santa Barbara. Probably not anytime recently but gives you good reason to try one now.

- 1) Epiphany Granache Blanc 2010, Santa Barbara County - The grapes for this wine are all being sourced from the Camp 4 vineyard that was planted in 2000 by Fess Parker in the

heart of the Santa Ynez Valley. Every time I taste this wine it puts a smile on my face. The wine has super floral aromatics of lemon, peaches and lychee. Mouthwatering flavors of pineapple, apricot and a hint of pear coat the palate with a nice balance of acidity. Tons of flavors and a lovely long finish. This has easily become one of my new favorites. All lovers of great wine must try this bottle! Pair with seared scallops, pan fried talapia or just on its own.

2) Yalumba Vermentino 2011, South Australia - Traditionally this grape is planted in Sardinia and Liguria, Italy. This tasty morsel is coming from down under and shows what the Aussies can do with it. The first time I had it the wine blew me away for the price. Pale greenish hues radiate in the glass. Aromas of nectarines, jasmine and citrus make me want a sip right off the back. Once in the mouth the wine displays flavors of lemon, lime and peaches. Nice crisp acidity makes my mouth water wanting another sip. This is a lot of wine for the price. Pair with fresh green salads, sushi, crab cakes or just as a sipper.

3) Riff Pinot Grigio 2010, Delle Venezie Italy - The Lageder family has been producing wines in northern Italy for over 150 years. They farm all biodynamically, which is organic one step further. This is probably the greatest value in Pinot Grigio from Italy for under 15 bucks. The wine has a light straw color with greenish tints. Fresh aromas of apples, pears and spice fill the air. Flavors of peaches and more apples coat the palate with lively acidity. Pair with lemon pepper chicken salad, fried clams, oysters on the half shell or by itself.

4) Loimer Lois Gruner Veltliner 2009, Austria - Fred Loimer makes some of the tastiest Gruners in all of Austria and this is one of them. The wine starts out with aromas of spice, white pepper and citrus notes. Fresh flavors of pineapple and grapefruit sing on the palate with a crisp and clean mouth feel. Nice and refreshing with a medium finish. Pair with asparagus, artichokes, smoked white fish, shrimp cocktail or as a sipper.

5) Clean Slate Riesling 2010, Mosel Germany - Here is a fantastic German Riesling that won't break the bank. This wine has all the hallmark traits of a German wine double its price. Aromas of stone fruits explode out of the glass. Succulent flavors of peaches, apricots, apples and a hint of pear fill the palate with snappy acidity. Good balance with a nice touch of sweetness, but not too sweet. Pair with pork sausage, California rolls, baked chicken, lighter fish dishes or as an aperitif.

Hope you find a gem in the bunch!

Sommelier

Jeffrey Anderson

Westside Liquor

45 Waite Ave N, Waite Park, MN

(320) 253-9511

Check out our website at

www.westsideliquor.com