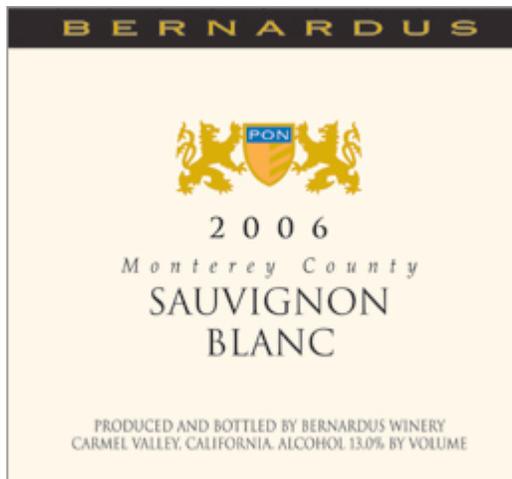


WINE RECOMMENDATION



Bernardus Vineyards

2006 Sauvignon Blanc (Monterey County)

Bernardus winemaker Dean DeKorth strives to make Sauvignon Blanc that's bright and a little grassy, with strong varietal character, so he sources his fruit from two vineyards in the relatively cool Arroyo Seco AVA. In addition, 2006 was a cooler-than-normal vintage in Monterey, which further enhanced the characteristics DeKorth is looking for.

Eighty percent of the wine was fermented in stainless steel tanks to preserve the fruit and grassiness, while 20 percent was aged in older French oak barrels to enhance the texture of the wine. A small amount of Semillon was also added for a little more richness.

DeKorth has accomplished what he set out to do: This is a Sauvignon Blanc with zippy citrus, passion fruit and gooseberry flavors, accented by an attractive hint of grassiness. The wine has a nice richness, but that doesn't obscure the varietal character. Very reasonably priced at \$15, this Sauvignon Blanc would pair nicely with seafood – think oysters on the half shell, grilled snapper or chilled shrimp salad – or some tangy goat cheese. Well chilled, it would also be a good summer aperitif.

Reviewed July 25, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Bernardus Vineyards](#)

Vintage: 2006

Wine: Sauvignon Blanc

Appellation: [Monterey County](#)

Grapes: [Sauvignon Blanc](#) (97%), [Semillon](#) (3%)

Price: \$15.00

THE REVIEWER



Laurie Daniel

Laurie Daniel, wine columnist for the *San Jose Mercury News*, has been reviewing wine for more than 10 years. She doesn't use numbers, preferring to describe her recommended wines and let consumers decide for themselves.

Laurie believes that bigger isn't necessarily better; she's partial to wines of balance, finesse and character. Her particular interests are Pinot Noir (versions that really taste like Pinot, that is) and aromatic whites like Sauvignon Blanc, Riesling and Gewürztraminer.

