

WINE RECOMMENDATION

**Childress Vineyards****2006 Sauvignon Blanc
(North Carolina)**

Not much Sauvignon Blanc is grown in North Carolina as yet; it tends to be quite vigorous in the vineyard. Childress grows some five to seven acres of Sauvignon Blanc near the winery in Lexington at the southernmost part of the Yadkin Valley, and feels it is handling vigor successfully. Winemaker Mark Friszolowski makes sure that yields are low, held to 1½ to 2 tons per acre. In the vineyard, they contain vigor through leaf-pulling and water management, as well as allowing the fruit to hang longer.

"In 2006, we had some rain during harvest and people started to panic," recalled Mark. "But we waited and it paid off. It was dry for two weeks after that so we got riper fruit that wasn't diluted or too grassy."

The 2006 Sauvignon is dry and nicely balanced, with good citrus flavors, a hint of grassiness and minerality in the finish without being too herbaceous - as it might be if vine vigor were left unchecked. The wine is unoaked, with fresh crisp character that makes it very appealing with seafood, shellfish and goat cheese.

Reviewed April 2, 2008 by [Barbara Ensrud](#).

THE WINE

Winery: [Childress Vineyards](#)

Vintage: 2006

Wine: Sauvignon Blanc

Appellation: [North Carolina](#)

Grape: [Sauvignon Blanc](#)

Price: \$18.99

THE REVIEWER**Barbara Ensrud**

Barbara Ensrud has been writing about and reviewing wines since 1979, with a nationally syndicated column for the *New York Daily News* and numerous other publications. Her "no numbers" approach to evaluating wine is simple: how does it taste - on its own, as well as with particular foods? Is it good value, whether \$10 or \$210? Does it measure up in terms of varietal character and regional identity? ...*"When I taste a good wine, I can't wait to share it with fellow wine lovers."*