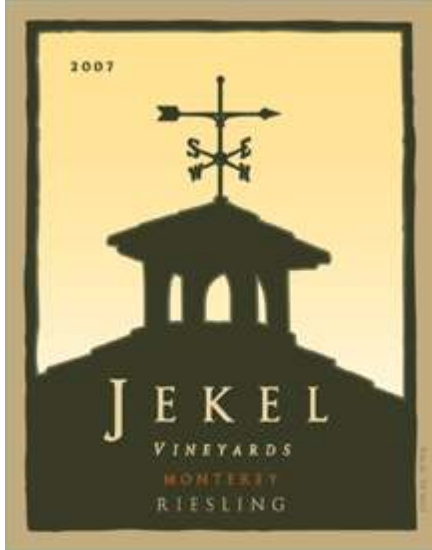


## WINE RECOMMENDATION

---



### Jekel Vineyards

#### 2007 Riesling (Monterey)

There's been an explosion of interest recently in Riesling, with sales up a whopping 25 percent last year. While that increase was on a relatively small base, there's no question that consumers are taking a new look at this long-neglected grape variety. California has had mixed success with Riesling, which has often been planted in the wrong spots.

But Jekel, which is owned by Brown-Forman Corp. (Fetzer's parent company), has a long history with the grape in Monterey, where the cool climate provides a good home for Riesling. In the past, this wine sometimes has been on the sweet side, but the 2007 is just off-dry (about 1 percent residual sugar), and any sweetness is balanced by the wine's racy acidity.

This Riesling also displays flavors of lime, lime blossom and just a touch of tropical fruit (think mango). There's also a floral component, perhaps because winemaker Charlie Gilmore has blended a smidgen of Muscat with the Riesling. All in all, this Riesling - which is reasonably priced at \$12 - is very refreshing and would make a delicious aperitif or a lively companion for spicy Asian food.

Reviewed April 30, 2008 by [Laurie Daniel](#).

---

### THE WINE

**Winery:** [Jekel Vineyards](#)

**Vintage:** 2007

**Wine:** Riesling

**Appellation:** [Monterey](#)

**Grape:** Riesling

**Price:** \$12.00

### 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.