

**La Chiripada Winery****2005 Primavera
(New Mexico)**

It was a cold winter day when I first tasted this wine at the La Chiripada Winery tasting room in Taos, New Mexico. Thoughts of spring time were very far away, as we shuffled through two inches of dry new snow in the gathering chill of impending twilight. "Primavera" almost seemed like a cruel joke at the time, but it proved a delightful surprise. It was the second wine we'd tasted at this new discovery and we were on a roll.

There is something familiar about this wine right from the start: a blend of Chenin Blanc, Muscat and Seyval Blanc, it really comes on strong with floral perfume and honeyed aromas, making one of my friends think it was Riesling. Not enough petrol to be Riesling, but it has great ruby red grapefruit, lychee, star fruit and guava aromas, all of which reappear on the palate, along with crisp nectarines. The Muscat gives it a honeyed tangerine core, and the Chenin Blanc, its irresistible perfume and sweet nectarines. The Seyval Blanc, a French hybrid, adds the nutty, grassy notes that are a bit reminiscent of Sauvignon Blanc. With an residual sugar of 1.2 percent, it is sure to please those who enjoy a bit of honey in their secret sauce. Kudos go to the winemaking team on this one.

Reviewed January 17, 2008 by [Laura Ness](#).

THE WINE

Winery: [La Chiripada Winery](#)

Vintage: 2005

Wine: Primavera

Appellation: [New Mexico](#)

Grapes: Chenin Blanc, Seyval Blanc, Muscat
[Canelli](#)

Price: \$12.00

THE REVIEWER**Laura Ness**

A wine writer and wine judge for major publications and competitions around the country, Laura Ness likens wine to the experience of music. She is always looking for that ubiquitous marriage of rhythm, melody, and flawless execution. What is good music? You know it when you get lost in it. What is good wine? It is music in your mouth.