

**Tiger Mountain Vineyards****2006 Burton Blanc
(Georgia)**

Georgia wines don't get much respect, but then along comes a bottle made from a grape most of us have never heard of – Petit Manseng – grown and vinted by a small, 3,000-case Georgia winery clinging to Tiger Mountain. Petit Manseng and its cousin Gros Manseng have been grown in southwestern France since the 1500s. They even baptized Henry IV of France with it. The Ezzard and Stack families, partners at Tiger, planted the first block in 2001, and then another this year. With a total of 70 cases, Tiger is the only one in the state and one of the few in the country making it.

The PM vineyard is at 2,000 feet in rocky, fast-draining soils. No Georgia clay here. And the mineral influence hangs tough, but never gets out of balance. No wonder those French seafood plates taste so good with PM; there's acidity galore.

There's a rich nose of green apple, smoke, with hints of tropical fruit – but you just can't quite find it. This wine says, "I'm not just another Georgia white trying to pretend I'm Californian. I'm me! I'm rich and silky with viscosity, pronounced mouth feel, minerality, all balanced with the tartness of a freshly picked Georgia green apple." And then there's that fun finish – a touch of banana. Enjoy Burton Blanc with hard cheeses, shellfish, roast pork. I might just save a bottle for Thanksgiving.

Reviewed November 8, 2007 by [Gregory McCluney](#).

THE WINE

Winery: [Tiger Mountain Vineyards](#)

Vintage: 2006

Wine: Burton Blanc

Appellation: [Georgia](#)

Grape: [Petit Manseng](#)

Price: \$35.00

THE REVIEWER**Gregory McCluney**

Greg McCluney has been writing about wine since 1987 and has judged many competitions including the Atlanta International Wine Summit, Florida Suncoast Winefest, Northwest Wine Competition and the Dallas Morning News Wine Competition. His work has

appeared in numerous regional, national and international publications including *Wines & Vines*, *AirTran Arrivals* in-flight magazine, *Atlanta Magazine*, the *Atlanta Journal-Constitution*, *Tampa Bay's Best*, Atlanta Wine School and the James Beard Foundation publications. He conducts wine education classes and consults on wine selections for retail and restaurant clients.