

WINE RECOMMENDATION

**Bel Lago Winery & Vineyards****2005 Pinot Grigio & Chardonnay
(Leelanau Peninsula)**

Climate and soils of the Leelanau Peninsula AVA favor cool climate classic varieties such as Pinot Grigio and Chardonnay. Most often a wine aficionado encounters these wines as single varietal bottlings. However, this blend of 75 percent sur lie aged Pinot Grigio and 25 percent barrel-fermented Chardonnay

showcases an aroma and flavor synergy that brings out the best of both varieties. The resulting wine is truly greater than the sum of its parts.

Its straw-yellow color is derived principally from Pinot Grigio which ripens to rosé skin hues and add attractive color to this blend. Pineapple and mango tropical fruit aromas harmonize with apple and pear notes and a hint of fragrant oak. Fresh peach flavors mingle with citrus and tropical fruits on the palate.

Due to the presence of Chardonnay and Pinot Grigio lees aging, the wine is lengthy and fuller bodied than most Pinot Grigios from the Leelanau Peninsula AVA and a true steal at its price. Pair this versatile wine with mushroom risotto, grilled shrimp or baked halibut with a creamy sauce for added palate interest.

Reviewed February 26, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Bel Lago Winery & Vineyards](#)

Vintage: 2005

Wine: Pinot Grigio & Chardonnay

Appellation: [Leelanau Peninsula](#)

Grapes: [Pinot Gris / Grigio \(75%\)](#), [Chardonnay \(25%\)](#)

Price: \$12.00

THE REVIEWER**Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.