

WINE RECOMMENDATION

**Brys Estate Vineyard and Winery****2006 Signature White, Estate
(Old Mission Peninsula)**

For Brys Estate, Signature White is the winemaker's premium white blend, which for the 2006 vintage consists of 55 percent Riesling, 25 percent Pinot Gris and 20 percent Gewurztraminer. All fruit was estate-grown and selected by winemaker Cornel Olivier for an ultimate expression and harmony of flavors.

Although there is outstanding harmony, attentive sniffing of this wine reveals apple and pear notes from the Riesling fraction; a touch of lychee and spice from Gewurztraminer and citrus/lime from the Pinot Gris.

Excellent harmony and balance say "taste me." Once you do, you'll notice that flavors mirror aromas perfectly. We like that in a wine. The flow from sniffing to tasting in a seamless whole is more than intriguing.

Additional nuances evolve as the wine is paired with crab dishes, grilled fillet of trout, grilled shrimp or chicken. Pan sautéed scallops with a tarragon cream sauce is a savory pairing with Brys Signature White. Tarragon brings out spice notes that keep the palate refreshed and begging for a second glass – a great wine always suggests, "another glass, please."

Reviewed July 15, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Brys Estate Vineyard and Winery](#)

Vineyard: Estate

Vintage: 2006

Wine: Signature White

Appellation: [Old Mission Peninsula](#)

Grapes: [Riesling](#) (55%), [Pinot Gris / Grigio](#) (25%), [Gewurztraminer](#) (20%)

Price: \$20.00

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.