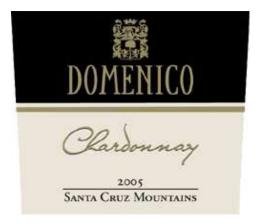


WINE RECOMMENDATION



Domenico Wines

2005 Chardonnay (Santa Cruz Mountains)

It's so nice to taste naked Chardonnay fruit that has not been oak-aged and smothered. This wine was stainless steel fermented and then aged 6 to 8 months in French and American oak. The result is a beautiful example of fine fruit just so nicely treated -- this was done with kid gloves and all manner of politeness, and the wine exhibits that finesse and decorum.

The nectarines and white peaches are allowed to be simply all that such a wonderful naked fruit would be. Lovely apple and pear and citrus notes play major roles on stage as well: it's great when the only oak in the performance is the stage floor in your mind, where you can envision all the fruits making their appearances and taking their bows. There is nothing quite as sweet as the curtsy of a white Babcock peach: totally wholesome and wonderful. And the blushing nectarine makes a lovely dimpled beauty in a ruffled eyelet-lace blouse (white, of course), paired with pink Capri pants. It's Spring! And this wine sings of Spring in every way.

You'll want to pick up some lobster or crab and make a creamy primavera pasta with fresh spring peas and a squeeze of Meyer lemon. Or go for a grilled halibut with mango and pineapple salsa. Cases: 347

(Alc: 15.3%, Retail: \$22)

Reviewed May 7, 2007 by Laura Ness.

Other Awards & Accolades

Silver Medal - 2007 Grand Harvest Awards

THE WINE

Winery: Domenico Wines

Vintage: 2005 Wine: Chardonnay

Appellation: Santa Cruz Mountains

Grape: Chardonnay **Price**: \$22.00

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.