

**Tamas Estates****2005 Pinot Grigio
(Arroyo Seco)**

I sometimes say, only half-jokingly, that Pinot Grigio is the white wine for people who don't like the flavor of wine. Because let's face it: A lot of these wines have very little flavor. Not that this Pinot Grigio is exactly full-bodied. But it's a bright, refreshing, slightly spritzy wine with the typical flavors of citrus and almond paste. And here's something else that's refreshing: The alcohol clocks in at under 12 percent!

The grapes are from the cool Arroyo Seco AVA in Monterey (Livermore-based Tamás Estates is part of the Wente Family Estates portfolio, and Wente has extensive vineyard holdings in the area). During the 2005 vintage, the grapes ripened slowly and evenly. The wine was fermented in stainless steel and never saw any oak, so the freshness was preserved. A little Gewurztraminer enhances the aromas of the blend, and the wine was bottled with a screw cap. Try it as an aperitif or with a seafood salad, simple shellfish or lightly spicy foods. This is a Pinot Grigio that's very easy to drink, and at just \$11.95, it's easy on your budget, too.

Reviewed March 23, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Tamas Estates](#)

Vintage: 2005

Wine: Pinot Grigio

Appellation: [Arroyo Seco](#)

Grape: Pinot Gris / Grigio

Price: \$11.95

THE REVIEWER**Laurie Daniel**

Laurie Daniel, wine columnist for the *San Jose Mercury News*, has been reviewing wine for more than 10 years. She doesn't use numbers, preferring to describe her recommended wines and let consumers decide for themselves.

Laurie believes that bigger isn't necessarily better; she's partial to wines of balance, finesse and character. Her particular interests are Pinot Noir (versions that really taste like Pinot, that is) and aromatic whites like Sauvignon Blanc, Riesling and Gewürztraminer.