

WINE RECOMMENDATION

**tangent Winery****2006 Albarino
(Edna Valley)**

Albariño is a white grape traditionally grown in Spain's Galicia region, but it seems to have found another suitable home in California's Edna Valley. The Niven family, longtime Edna Valley growers and the owners of the Tangent brand, have made a major commitment to Albariño, with plans to cultivate more than 50 acres of it. Until their own fruit starts to become available in 2008, the Nivens are sourcing the grapes from the

Jack Ranch Vineyard, owned by the Weyrich family of Martin & Weyrich in Paso Robles. (Jack Ranch has a little more than five acres of Albariño.)

The idea behind the Tangent brand is to create fresh, vibrant whites of intense varietal character, so the Albariño spends no time in oak, nor does it go through malolactic fermentation. The wine is bright and racy, with flavors of tangerine and lime, a slight stony note and persistent acidity. Winemaker Christian Roguenant suggests drinking this Albariño as an aperitif or pairing it with any simply prepared shellfish. And don't worry about a corkscrew: All the Tangent wines are sealed with a screw cap.

Reviewed August 29, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [tangent Winery](#)

Vintage: 2006

Wine: Albarino

Appellation: [Edna Valley](#)

Grape: Albarino

Price: \$17.00

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.