

**tangent Winery****2006 Ecclestone
(Central Coast)**

Most of the Tangent wines are made to highlight an individual white grape variety, but Ecclestone is a blend of the brand's varietal lineup – and then some. The 2006 version is dominated by Pinot Gris and Viognier, along with some Riesling and small amounts of Pinot Blanc, Orange Muscat and Albariño. As new grape varieties become available – Grüner Veltliner and Grenache Blanc, for example, have been planted for Tangent – winemaker Christian Roguenant will consider adding those to

the Ecclestone blend. As the press materials say, "There are no limits here – if it's white and interesting, he'll consider it."

Like the other Tangent wines, the Ecclestone spends no time in oak, nor does it undergo malolactic fermentation, so it's very fresh and fragrant. The wine displays fleshy flavors of white peach and citrus, an intriguing spicy note and a long, racy finish. Roguenant suggests drinking Ecclestone, which is priced at \$20, with spicy Thai or Mexican food. I think I'd prefer it with a nice piece of grilled halibut, sautéed crabcakes or some barbecued oysters.

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

THE WINE

Winery: [tangent Winery](#)

Vintage: 2006

Wine: Ecclestone

Appellation: [Central Coast](#)

Grapes: [Albarino](#), [Pinot Blanc](#), [Pinot Gris / Grigio](#), [Riesling](#), [Orange Muscat](#)

Price: \$20.00

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.