







# Riesling




## **88 CHEHALEM Dry Reserve Willamette Valley 2007**

Here is the uncommon dry Riesling that is both long on precise, very keenly defined varietal fruit and beautifully balanced with a spry spine of refreshing acidity in fine counterpoint. Never bitter and always light on its feet, it is just the thing for teaming with mild fishes such as trout or sole.    **\$21.00**




## **87 CHEHALEM Sext Willamette Valley 2008**

While its basic fruit may echo softly of Riesling, this slightly fizzy, decidedly different rendition reminds much of Muscat, and it recalls the frizzante freshness of Piedmont's Moscato d'Asti. Its considerable sweetness is countered by lots of firm acids, and, while it does fit the classic model, it is a compulsively gulpable refresher all the same.    **\$24.00**




## **85 CHEHALEM Corral Creek Chehalem Mountains 2007**

This firm, slightly sweet Riesling turns out to be a lesser wine than first meets the nose, for while it leads with fresh, slightly floral, green-peach aromas, it is a bit quiet and all too frontal in flavor, and it drifts to a mildly chalky, low-fruit finish that is punctuated by citrusy tartness.    **\$24.00**




## **87 CLAIBORNE & CHURCHILL Dry Central Coast 2007**

A certain aged aspect shows in the listless and lightly honeyed nose here, yet the wine surprises by being bright and alive on the palate with fine balancing acid lifting its slightly developed tropical fruit flavors. Its scant sweetness will not get in the way of service with foods, and it will be a versatile near-term partner to seafoods and milder poultry alike.    **\$20.00**




## **89 COLUMBIA WINERY Small Lot Series 2007**

**Yakima Valley.** This very attractive Riesling brings together hints of honeysuckle, lime, minerals and deep yet entirely mannerly, almost elegant fruit in its clean, light-medium volume aromas. It is just barely slightly sweet on the palate, and it comes equipped with plenty of brash, balancing acidity to be an entirely pleasing table wine alongside dishes ranging from Sole Meuniere to Black Cod basted with hoisin.    **\$20.00**


## **83 COASTAL RIDGE California 2007**

It is hard to find much in the way of Riesling character here, and even though clean, this sugary, heavy-footed, vaguely apple-like and decidedly drab wine tastes for all the world like the cheap wine that it is.    **\$7.50**

## **85 COVEY RUN Columbia Valley 2007**




Limited sensations of white peaches and flowers lend this low-keyed bottling a certain varietal stamp, and a bit of real Riesling fruit similarly shows through in its medium-sweet flavors. It runs up against an edgy streak of grapefruit acidity in the latter going, but its slight coarseness will ease when it is poured with food. **GOOD VALUE**    **\$8.00**

## **75 COVEY RUN Dry Columbia Valley 2007**




Suggestive of paint thinner, wholly absent of positive fruit and laced with chemical bitterness, this woefully flawed bottling is one to avoid.  **\$8.00**

## **87 DANIEL GEHRS Monterey 2008**




This affable Riesling shows off the varietal's winsome, easy-to-like fruitiness and keys on elements of fresh pears with hints of honeysuckle off to the side. Its moderate sugars are balanced by

nically fit acids, and it will do double duty as a partner to sundry sweet-and-spicy Thai dishes or as a stand-alone, warm-weather quaffer all on its own.    **\$19.00**




## **85 DASHE Dry McFadden Farms Potter Valley 2007**

There are interesting notes of honeysuckle and beeswax here in the midst of something slightly stiff, tinny and undeveloped about this wine's aromas, and those same limitations play themselves back in the dry-tasting flavors with just a hint of rounding out at the edges of its slightly bitter finish.    **\$20.00**




## **84 EPIPHANY Dry Riesling Santa Barbara County 2008**

Vague as to its varietal focus and a bit murky in its matchstick aromatic, this ripe, brisk, somewhat too stiff wine is dry on the label but has a bit of sweetness to the palate. It does little to lift the wine up to a convincingly pleasurable level, but those who want bracing acidity to go along with grilled fish or tangy shellfish preparations might find it useful.    **\$18.00**




## **85 ESTERLINA Cole Ranch 2008**

This wine's inviting aroma of fresh, lightly floral, faintly candied peaches sets it out on the right track, but this one proves to be a bit skimpy once in the mouth with a marked shortfall of fruit to its slightly sweet, but truncated flavors. The wine is bothered by a bit of finishing heat, and further time does not guarantee increased beauty.    **\$19.00**




## **88 FESS PARKER Santa Barbara County 2008**

Fairly full in body and carrying enough sweetness to border on medium-sweet in character, this juicy, fruity offering sports a fair dollop of underlying acidity and would make an interesting mate to teriyaki chicken. Its citrus peel edge might also push it towards fruit-infused dishes—and we would not say no to a glass by itself. **GOOD VALUE**    **\$14.00**




## **86 FIRESTONE Central Coast 2007**

Scents of jasmine and peach start this wine off on the right foot, and even with a slight tilt to flower stem greenness, it still offers a pleasant look at varietal character. It is a bit sugary in its initial flavors with sweetness held in check but not completely offset by latter palate acidity, and its ending fullness and length make it an interesting quaff on its own and would let it serve alongside a platter of chicken sausages sautéed with apples and onions. **GOOD VALUE**    **\$13.00**




## **87 GAINNEY Santa Ynez Valley 2008**

Very much keyed on the peachy fruit and flowers of Riesling, this slightly sweet look at the grape is a sleek and slender wine on the palate with a certain lightness to its step. When quaffed on its own, it shows a faint touch of finishing bitterness, but not nearly so much as to be at all noticeable when matched up with milder seafoods such as scallops and Sole Veronique. **GOOD VALUE**    **\$14.00**

## **84 GOOSE RIDGE Columbia Valley 2007**

Dryish and "dusty flower" in its clean but somewhat inarticulate aromas, this wine suggests the barest bit of sweetness but does not show enough fruit center to take advantage of it. A quick flash of Meyer lemon fades to something less lively, and it checks out too quickly as it finishes.    **\$15.00**

## **84 HAGAFEN Devoto Vineyards Lake County 2008**

Cut from similar winemaking cloth and bothered by a bit of the same earth and bitterness that undermines its mate from the Mayeri Vineyard, this wine is a bit less strident in its distractions and musters just enough fruity sweetness to be the preferred of the two.    **\$18.00**