

**CLASSIC
SAUVIGNON
BLANC**
2001 Mason Napa
Valley masters
popular style / 3

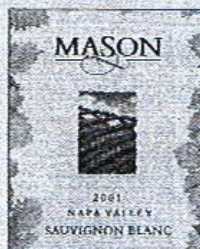


Food & Wine

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THE PRESS DEMOCRAT Tasting Room

SAUVIGNON BLANC/FUMÉ BLANC



WINE OF THE WEEK

Mason

2001 Napa Valley (\$16)

★★★★ A classic sauvignon blanc. Grassy, with a burst of mineral and white grapefruit. A popular style, mouth-filling with big fruit flavors. Balanced. A lingering, focused finish.

Brancott Vineyards 2001 Marlborough, New Zealand	★★★★ \$11	Classic. Crisp, with tart lemony fruit. Great food wine. Aromas of peach, banana and Asian pear. Dry finish.
Grgich Hills 2000 Fumé Blanc, Napa Valley	★★★★½ \$18	Sancerre-like. Tart and crisp, with tropical fruit flavors. Notes of mineral and grass. Great with cheese or grilled chicken.
Lindeman's 2001 Bin 95, South Eastern Australia	★★★★ \$9	A restrained, lean style. Notes of pear, grapefruit, orange peel and candied lemon. Crisp. Well-balanced.
Murphy-Goode 2000 Reserve Fumé, Alexander Valley	★★★★½ \$18	A chardonnay-lover's sauvignon blanc. Lush fruit, rich and toasty. The oak up front carried throughout the wine.
Owen's Estate 2000 Goulburn Vly/McLaren Vale, Austr.	★★★★ \$12	A rich, round, chardonnay-like texture. Notes of dried hay, melon, sweet pea and chili pepper.
Rosemount Estate 2001 Rosemount, Australia	★★★★½ \$9	Lush, bright fruit. Succulent. Aromas and flavors of fennel, pear, melon, lemon, lime and jalapeño. Hollow in mid-palate.
St. Supery 2000 Napa Valley	★★★★½ \$16	Nice fruit flavors of round melon, ripe pineapple and grapefruit peel. A silky, creamy texture. Crisp, clean finish.

KEY

★★★★★ = Classic
★★★★ = Highly recommended
★★★ = Good
★★ = Limited appeal
★ = Not recommended

TASTING PANEL:

Rick Sayre, winemaker at Rodney Strong Vineyards; Dan Berman, chef/co-owner of Mox Restaurant; Dan Kosta, co-owner/co-winemaker at Kosta Browne Winery; Ben Pearson, wine buyer for Bottle Barn; Renay Santera, wine buyer for Olivers Markets; and Press Democrat wine columnist Peg Melnik.

More wine reviews: www.pressdemocrat.com/foodwine

CRITERIA: The panel samples eight to 12 wines a week in a blind tasting. Wine of the Week is based on quality, value and availability and is not necessarily the top wine of the tasting. Price is suggested retail; actual price is often lower.