

Basic Juice

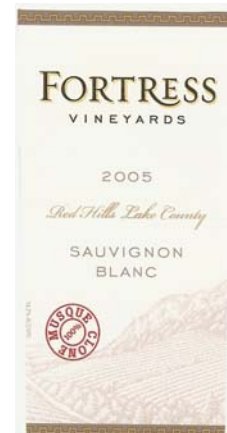
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How do I Love Thee? Posted by Katie Pizzuto

I'm in love and I wanna scream it to the world from atop a mountain high. My paramour? Fortress' 2005 Sauvignon Blanc. You were expecting a human, weren't you. Hey, love takes many forms ... I've kinda got a crush on figs too!

This fantastic SB hails from the up-and-coming Red Hills AVA, and unlike the more ubiquitous Bordeaux SB clones found in the warmer areas of Cali, this wine is made from the more flamboyant and exotic Musque Clone, which does better in the cooler pockets of wine regions. The Sniders were two smart cookies to plant this grape in their mountain vineyard.



Standard operating procedure? First glass gets served at room temperature. I could smell this wine before I even brought it to my nose. The mere process of pouring it into a glass stirred up all sorts of floral notes, tropical fruit and citrus. Just sticking my nose in the glass brought a smile to my face, and I lingered there in absolutely no rush to actually taste. I could smell this wine all day long! But if you're looking for a light, super-grassy SB, I tell you emphatically that this will not be a wine for you.

A string of descriptions came tripping off my tongue as I tasted: lime, tangerine, apricot, Pineapple ... even guava on the finish. It had a slight minerality, but it was round and chewy, rich, deep lingering ... told you it was love! And when I chilled it down just a bit the crispness and acidity showed its face some more to completely round this puppy out. You'd never believe this was 100% SB because it SO resembles a fine Graves, but indeedy-do it is ... no Semillon in the mix at all, and it certainly doesn't need it.

Want my advice? Walk, no, run to the store and order a case or two of this juice. Share it with friends. Don't have many friends? Invite a couple of strangers over and pop a cork ... you'll soon have new friends, trust me on this one. It retails for about \$21 and it's damn well worth it. Heck, I'd pay 21 bucks just to be witness to the smile this wine will put on your face.