



Satiating

SUMMER WINES

*An
Exploration
Of Style*

by Allyson Gorsuch

Sunlight engulfs the
Ferrari-Carano vineyards
in the Dry Creek Valley of
Sonoma County.



"I try to preserve the characteristics of the aromas and flavors that come from our various vineyard sites," professes Ferrari-Carano Head Winemaker Sarah Quider.



"Yet, there is an exotic side to it. It can have the aromas of spicy ginger and lychee nut," boasts Lazy Creek Vineyards Winemaker Christy Ackerman when describing Gewürztraminer.



risp, chilled and refreshing—the prerequisites for a summer white wine. Fortunately, these descriptors cover a vast array of thirst-quenching styles of wine.

Whether helping a consumer search for something classic and easy to knock back or for something a bit more complex to go with richer cuisine, whether wanting to look no farther than the nearest vineyards or desiring to scour the world in search of something untasted: it's time to explore wines for summertime.

Conveniently, Ferrari-Carano, and its sister winery, Lazy Creek Vineyards, actually make the search quite easy, as between the two wineries almost every style of wine finds its place. From Pinot Grigio and Fumé Blanc to Gewürztraminer and rosé to different styles of Chardonnay: Ferrari-Carano and Lazy Creek Vineyards have them covered. Don and Rhonda Carano founded Ferrari-Carano in 1981 in the Dry Creek Valley of Sonoma County. Since then, they have expanded to own vineyards throughout Sonoma County as well as in neighboring counties Napa and Mendocino. The couple acquired the charming Lazy Creek Vineyards in Anderson Valley, Mendocino County, in 2008.



Responsible Summer Drinking

At a time period when we are acutely aware of our individual impact on the environment, consumers like to know they can help—and that includes buying the right wines. Fetzer Vineyards leads the industry with its commitment to clean energy, zero waste and regenerative agriculture. Sister winery Bonterra uses 100% organic grapes for its wines.



**Fetzer Vineyards
2014 Shaly Loam
Gewürztraminer,
Monterey County,
California (\$10)**

Off-dry with ripe but just ripe peaches, kiwi and cantaloupe—the sugar provides a broader mouthfeel. This wine needs no food, although it would be great with something a little spicy.



**Bonterra Organic
Vineyards 2014
Sauvignon Blanc,
Mendocino/Lake
County, California
(\$14)**

Subtle, easy-drinking and pleasant aromas of under-ripe pear and green banana, white flowers and a cinnamon apple finish. This is a perfect wine for an outdoor activity on a hot day.

Ferrari-Carano Head Winemaker Sarah Quider strives for precision while maintaining individual vineyard characteristics. “Sauvignon Blanc benefits from a short time in oak by creating roundness on the palate with increased body weight and structure,” she explains. While crafting a unique Fumé Blanc, she also delivers a range of Chardonnays. Keeping the blocks and subsequent fermentations separate in order to allow for later blending yields great control to Sarah. Lazy Creek Vineyards Winemaker Christy Ackerman focuses on Gewürztraminer as her white wine grape. A pleasing contradiction, it tempts with very ripe fruit on the nose but is tart on the palate. “Gewürztraminer can be so intense, almost to the point of sensory overload, so I find that little or no residual sugar makes it a more elegant wine,” shares Christy.

Convenience aside, many other regions and styles of wine subsist throughout the world. Sometimes, it’s just fun to play with wines of pure individuality. Riesling finds a fun manifestation in Smith-Madrone’s Spring Mountain example—jasmine, honeysuckle, white peach and nectarine and just 12.6% alcohol. Picpoul de Pinet AOP, in the south of France, generates fruity, salty wines perfect for the beach or pool—banana and papaya on the nose, citrusy on the palate, zippy with just enough texture; HB provides an unfailing example. Pinot Gris reveals an interesting, structural wine in Victoria, Australia. Camfield’s Pinot Gris displays melon and celery salt and, with a little bit of tannin, begs for delicate fish.

Summer and Sauvignon Blanc—it’s tough to fight the obvious. Summer provides a perfect opportunity to further survey Sauvignon Blanc and its different expressions depending upon where it is grown. Sauvignon Blanc from the Loire Valley demonstrates classic, cool climate characteristics of fresh herbs and penetrating acidity, like Attitude by Pascal Jolivet. On the other end of the spectrum, Napa Valley Sauvignon Blanc bears ripe, more tropical fruit and less of the grassy component, typified by Madrigal Family Winery. Even Washington is playing with the grape. Mercer, in Horse Heaven Hills, splits the difference, showcasing just ripe fruit with floral notes and bright but not searing acidity.

To round out the summer selections, rosé commands a conversation. A classic Grenache-based style of rosé from Provence AOP, Château Roubine steps up as the rosé to sip on the patio. Light in both color and aromatics, it’s simply revitalizing. Another varietal producing stellar rosé is Tempranillo. Hacienda de Aríznano’s Rosé of 100% Tempranillo has weight, and the fruit is vibrant—candied raspberries and cherries—a perfect complement to a cheese board.

The summer season spurs time outdoors, fresh produce and exploration of all things, both in our backyards and beyond. Whether the occasion and mood lean toward the easy-drinking or the thought-provoking, to the familiar or the undiscovered, the wine world delivers refreshing, chilled and crisp wines to enjoy throughout the season.



**Riesling from
Smith-Madrone
delivers jasmine
and honeysuckle.**



**Hacienda
Aríznano’s
Rosé is made
from 100%
Tempranillo.**

Summer provides a perfect opportunity to further survey Sauvignon Blanc and its different espressionz depending upon where it is grown

Italy to the Rescue

With its warm climate, and soils that manage to hold on to high acidity, Italian whites can be the best wines on a warm day. It's always appealing to have bubbles to ensure rejuvenation. As Prosecco typically exhibits ripe fruit and floral aromatics alongside its sparkle, it cools anyone off on a hot day. Wines from Alto Adige (Südtirol) take advantage of the elevation and rocky soils to make brightly acidic and refreshing wines as well.



Ferrari-Carano 2015 Pinot Grigio, Sonoma County, California (\$14) A veritable fruit cocktail—pear, mandarin, maraschino cherry and pineapple—with lower acidity, this is a sip-all-by-itself kind of wine.

Ferrari-Carano 2014 Fumé Blanc, Sonoma County, California (\$14) An intense nose of passionfruit, guava and key lime with fresh cilantro gives way to a more restrained guava and grapefruit palate with a beautiful texture. Any salad will be a great complement.

Ferrari-Carano 2013 Tré Terre Chardonnay, Russian River Valley, California (\$28) Red apples and lemon pith with a medium-full body and just enough oak spice to round out the finish. A little richer wine with a little richer entrée, a beurre blanc sounds terrific.

Lazy Creek Vineyards 2014 Gewürztraminer, Anderson Valley, California (\$22) Ripe, ripe, ripe fruit on the nose gives way to tart pear, peach and lemon on the palate—finishes with sweet spice and orange peel.



Terlato Vineyards 2015 Pinot Grigio, Friuli Colli Orientali (\$25) No doubt this prestigious region in northeast Italy shines when it comes to white wines, an envious position on the world wine stage. This pretty, crisp white certainly shows ripeness in its concentrated notes of pear, peach and grapefruit, but its stony frame is a nod to the iconic mineral-rich, sloped terraced vineyards responsible for its pizzazz and charm. The finish is clean, punctuated with an apricot accent. **93** —Meridith May



Torresella Extra Dry Prosecco DOC, Veneto, Italy (\$18)

Anjou pear and yellow apple as well as orchard blossoms make a satiating wine most often enjoyed by itself or as an aperitif. The extra-dry style creates a perfectly balanced level of sweetness.

SANTA MARGHERITA
USA INC.

Kettmeir 2014 Pinot Bianco, Südtirol DOC, Italy (\$22) Green apples, lilacs and a rocky minerality lead the flavor profile here, but the hint of richness on the palate make the wine perfect for lighter seafood or grazing on appetizers. **88**

SANTA MARGHERITA USA INC.

