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Sassy Spring White Wines

Here in New England I don't think we are alone in finally being able to embrace and celebrate spring. It seems to be late everywhere in the country! Geez! After rain, rain, and more rain, I'm ready to bust out the grill, start embracing the freshness of springtime, and get my gardening gloves on, stat!



Wherever I am living, once spring finally arrives, I start to think about change and growth. This often involves cleaning, purging, starting new and fresh, getting my life ready and in order for a nice long summer (because let's be honest, that's what spring is really about; prepping for summer, right!) So when it comes to wines I also start craving something new, different, fresh, a change from the same ol standbys (Chardonnay, Riesling, Sauvignon Blanc, etc).

So if you're anything like me and you're ready to change things up and freshen up our lives and wine selections, then try some of these alternatives to your typical white wines along with some value examples for each style.

For most of these wines I went shopping at a local wine shop. I finally found a good wine shop here in the Hartford area that I trust and has a pretty good selection of both interesting value driven wines (aka not your typical grocery store brands) as well as some great splurge wines. The others (labeled with a *) were samples sent from PR companies or wineries.



Soave

If you're into Italian whites like Pinot Grigio, try Soave. Pronounced "So-AH-Ve", this is dry white wine from the Veneto region in northeast Italy. The principal grape variety is Garganega. These wines are typically crisp, zesty and often complex and good for pre-dinner drinks, as well as appetizers, soups and salads.



2009 Fattori Runcaris Soave Classico *

\$13.95 | 13% abv

Fresh orange peel and lemon zest start out this fresh, summery wine with more lemon, lemon zest and lots of zing on the palate. Think "Z's"; zesty, zingy, zany.

Definitely one to drink once those warm days hit. Just wait for that first 80+ degree day and go to town with this wine. It is light and simple, but if you can find it for under \$10 check it out for its sheer value.