

FEATURED WINES

2008 Old School Lane Clarksburg, Calif. Verdelho

If you're the type who squeezes lemon or lime juice on fish, do we have a wine for you.

Old School Lane's 2008 Verdelho just may be the finest wine ever made to complement grilled fish, shellfish or crab cakes — particularly for those who like a bit of citrus flavor with their seafood.

Verdelho has been grown in Portugal for more than 500 years. There, the thick-skinned, golden-yellow berries are crushed to make a wide array of bottlings, from dry table wines to Madeira. When fermented for table wines, Verdelho's main characteristics are a lemony flavor and a refreshing mouthfeel.

Old School Lane sources its Verdelho grapes from the Clarksburg area of California's Delta country — also known for producing some of the state's finest Chenin Blanc. The wine is great for warm weather sipping, but it truly shines when poured alongside any number of fish dishes. Frankly, our tasting panel has fallen in love with it... hook, line and sinker.

TASTING NOTES

Grape Composition:

92% Verdelho and 8%
Other White Varieties

When to Drink:

Now Through 2010

Grape Source:

92% Clarksburg AVA and
8% Other California Regions

Our Tasting Panel Score:

89 Points

Aromas and Flavors:

Rose Petal, Meyer Lemon,
Tangerine & a Hint of Lime

This refreshing, citrusy wine has a floral aroma that leads to flavors of Meyer lemon, tangerine and lime.

FOOD PAIRING SUGGESTIONS: shellfish, crab cakes, or grilled chicken.

WINE RE-ORDER #: 17920