

FEATURED WINES

2008 Hoopers Hall California White Blend

It's rare to encounter a wine that smells like roses and has a lemony flavor.

But when a vintner is willing to venture outside his comfort zone and do some experimenting in the cellar, anything can happen. And in the case of the 2008 Hoopers Hall White Blend, something truly wonderful can happen.

The Hoopers Hall winemaker knew that he wanted Verdelho — a white variety that traces its roots to Portugal — to make up the majority of the blend. After that, all options were on the table. Five days later, following extensive blending trials, he ended up with a cuvee that also includes Chardonnay, Chenin Blanc, Gewurztraminer, Sauvignon Blanc and a few other varieties.

It's the Verdelho base that provides the lemon/citrus nuance in the flavor. And the rose petal aroma? That's from the Gewurztraminer. Fans of Chardonnay will recognize the apple and pear flavors associated with that variety. All in all, the Hoopers Hall White Blend is a delicious result of outside-the-box thinking.

TASTING NOTES

Grape Composition:

52% Verdelho, 17% Chardonnay,
17% Chenin Blanc & 14% Other

Grape Source:

Select Vineyards in Various
California Growing Regions

Aromas and Flavors:

Rose, Pear, Green Apple, and
a Hint of Lemon/Citrus

When to Drink:

Now Through Mid-2011

Our Tasting Panel Score:

89 Points

This delicious blend of white varieties offers aromas and flavors of rose, pear, green apple and lemon/citrus.

FOOD PAIRING SUGGESTIONS: seared scallops, or pasta with a cream sauce.

WINE RE-ORDER #: 18043