

Terry's Tastings – It's All About Taste

After the rush of the holiday season, January is a quieter month, a time to take stock of where we are and where we want to be. It is also a time for reflection and preparation for vineyard workers and winemakers. Vineyards are quiet, vines are dormant and, in some cases, covered with snow. Last year's wines are aging slowly until bottling time, still several months away. Plans are being made for the next year, but the physical work in the vineyard and in the winery now waits for nature. For those who make Icewine, the grapes may still be hanging on the vines, shrivelled and dried, waiting for that day when the temperature drops to below -8 and stays there for at least 24 hours. When that happens there is a frenzy of activity to pick, crush, and begin fermentation before the temperature climbs.

But this week, I will focus on table wines, not dessert wines, and I have chosen some that deliver excellent value for their price and that I can recommend when we are looking for a better return for the dollars we spend. These wines, while priced at under \$20.00, are representative of their varietals and are comparable in aroma, flavour, and finish (style) to wines that are considerably more expensive.

Wine Picks:



Starborough Sauvignon Blanc – New Zealand

\$16.50

Layers of citrus and tropical fruits and a crisp, approachable palate typical of Marlborough Sauvignon Blanc's.



Voga Pinot Grigio –Italy

\$17.95

Full and rich, with fresh ripe apple and pear aromas and delicious fruity flavours.



La Playa Block Selection Pinot Noir –Chile

\$17.75

A bit earthy, with aromas and flavours of raspberry, cherry, and a hint of spice and black pepper.



Vega Demara Seleccion Tempranillo – Spain

\$16.95

Dry and medium-bodied, an excellent example of Spanish Tempranillo with aromas and flavours of cherry, cranberry, cassis, and spice.

Until next time! Please send comments or questions to Terry Tait:

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