

Whites before Memorial Day?

Early spring is the perfect time for white wine

BY JENNIFER SIAUJOKI
— *Follow us on Twitter @SawatchVine*

WHILE RED WINE enjoys ubiquitous seasonal status, the delicate crispness of white is one most likely to be consumed during the warmer weather months, pairing perfectly with lighter cuisine offerings typical during the same season.

And it's in these earliest spring months the name of the best white wine should be to either in keep the way to the ever-changing scene.

As always, it's best to play close to the ground, as the grape's delicate structure over time for whites that you should be sure to sip in your sense this spring.

Paul Cheneau Sparkling Cava (Denuded, Spain)

With a mouth like Paul Cheneau and a bright, crisp and sparkling acidity, highly reminiscent of a Chardonnay, I would have almost immediately like to list this spunky sparkling Italian wine. However, this is actually a Spanish Cava and well worth your attention this spring. And at less than \$10 a bottle, we're thinking a repeat performance is in order. [Minneapolis, MN](#)

Gordon Brothers Sauvignon Blanc (Columbia Valley, Wash.)

Around and elegant, GB's white Sauvignon will meet the mouth with exotic notes of melon, citrus and even orange before settling into the palate with a delicate tart finish. The "Bottle" Sassy Sauvignon is available in Southeast Washington, making for a nice local spot to reflect most prominently in their specialty for producing many memorable Sauvignon Blanc wines.

INCA Torrontes Chardonnay Blend (Mendoza, Argentina)

This INCA blend of Chardonnay and Torrontes is exactly one in taste when the torrontes tempt the 50-degree mark. The aromatic aromatic notes may vary well as the call of spring, owing to what, though this blend of Torrontes and Chardonnay's oil-factory stimulate cooler and warmer than that of the Sauvignon Blanc. And with growing conditions that are nearly identical to those in Alsace or Germany, it's easy to believe why this Torrontes-Chardonnay blend is so similar to the regions' Gewurztraminer.

Feudo Arancio Chardonnay (Sicily, Italy)

Whereas in other regions, growth climates, soil, water, weather, cooler conditions, this blend is from cold, semi-arid Sicily. Warmer, sweeter notes replace the cool, crisp sharpness of many other whites. Bring it all together with a balanced acidity and complement perfectly, dishes that include fish, or perhaps an equally refreshing cool pasta salad.

Verdillac White Bordeaux

— **Semillon and Sauvignon Blanc Blend (Bordeaux, France)**
Light-bodied and possessing a slight acidity, that calls to the palate flavors of soft, cool, low alcohol, this pale straw-colored blend of Semillon and Sauvignon Blanc makes for a delightful Saturday afternoon sipper. Bring to the table light dishes that gain the sharper notes of the blend for the perfect palate-balancing act.

© STOCKPHOTO.COM / GUILLELMO PERALES GONZALEZ