

Gabe's View

Wine: Reviews, Thoughts & Culture

Sonoma County's Dry Creek Valley, Tons More Than Zinfandel Part II

By Gabe Sasso, October 5, 2015

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This story covers some wines that didn't quite fit in my Dry Creek Valley piece for The Daily Meal. So if you haven't read that yet, head over and check it out first so you can get the full picture about these wines in particular and Dry Creek Valley as a whole.

Amista Vineyards:

Sparkling Grenache (\$40)

This wine is composed entirely of hand harvested Grenache using the classic method. The lovely salmon hue shimmers in the glass. Wild Strawberry aromas dominate the nose alongside bits of crème fraiche and vanilla bean. The palate is soft, lush and loaded with red fruit flavors. Cherry and continued bits of cream mark the long finish. This perfectly dry sparkling wine is a great match for a wide array of foods.

Sparkling Syrah (\$36)

This wine is composed entirely of hand-picked Syrah using the classic method. The bright red color here shines brilliantly in your glass the moment you pour it. Bold red cherry aromas light up the nose. The palate which has a bit of weight is loaded with brighter fruit flavors than the other two selections. Bits of spice, toast and just a hint of sour cherry are all apparent on the solid finish. The slightly larger frame of this wine makes it even more adaptable with food than the others.

Comstock Winery:

2013 Sauvignon Blanc (\$24)

This wine is composed entirely of Dry Creek Valley Sauvignon Blanc. It was aged in mostly stainless steel; a small amount was aged in neutral French oak. Lemon, lime and grapefruit aromas form a song trio of citrus characteristics on the buoyant and appealing nose of this Sauvignon Blanc. The even keeled palate is layered with a combination of citrus, tropical fruits, hints of grass, yellow melon, and spices to spare. Sour yellow fruits and continued bits of spice mark the solid finish. This is a textbook example of classic Dry Creek Valley Sauvignon Blanc.

Frick Winery

2012 Grenache Blanc (\$26)

This Estate bottled wine is produced from fruit sourced at Owl Hill Vineyard in Dry Creek Valley. Apricot and lychee fruit aromas explode from the nose here. The palate is gentle and dry with layered fruit and spices characteristics. Sour yellow fruits appear on the finish which is long, silky and mellifluous.

Martorana:

2014 Dry Rosé of Zinfandel (\$23)

This offering, composed of Zinfandel marks only the second vintage of Rosé for Martorana. The gorgeous light salmon hue shimmers in the glass. Red cherry aromas explode from the nose. The juicy palate is stuffed with watermelon and other red fruit flavors. Raspberry and crème fraiche flavors round out the crisp finish.

Pedroncelli Winery (\$14)

2014 Dry Rosé of Zinfandel (\$12)

The fruit for this wine comes from Dry Creek Valley. It was bottled without oak treatment. Red fruits such as strawberry and raspberry emerge from the nose. The lovely and perfectly dry palate is studded with wild strawberry and touch of red plum. Bits of cream and continued red fruits mark the persistent finish.

2014 Sauvignon Blanc (\$14)

All of the fruit comes from their East Side Vineyards property. Year after year this is an outstanding value in Sauvignon Blanc. The 2014 vintage is no exception. This wine leads with citrus aromas on the nose. A hint of grass and tropical fruit presents as well. The palate is stuffed with more of the same. Lemon, lime and grapefruit characteristics fill the palate which is fruity, flavorful and even-keeled. White pepper, a touch of cream and sour yellow melon flavors mark the above average finish. For \$14 or less this is a really solid example of Dry Creek Valley Sauvignon Blanc.

<http://gabesview.com/2015/10/05/sonoma-countys-dry-creek-valley-tons-more-than-zinfandel-part-ii/>