



How well do you know your ABC's?

That's "anything but Chardonnay", by the way. You see, it's not that there's anything *wrong* with "Chard"; but rather, it's become so commonplace as to have become...boring!

"Hello, I'm all pineapple and coconut that layered off with oakey vanilla, and creamy to boot with time spent on the yeast"...blah, blah, blah...so how do you find something refreshing and clean? Ask us at **Belfair Fine Wines & Spirits**—as we're dedicated to finding you those special wines both novel and exciting!

First, there's **Sauvignon Blanc**, or "**Fume**" on some labels. All have that typical nose of grapefruit; and the better ones will evolve into a suggestion of jasmine in mid-palate (or "magnolia" if you're from the Low Country!).

By the way, French Sauvignon is labeled under the place where the grapes are from; the most prominent being Sancerre and Pouilly Fume. Likewise, White Bordeaux's are Sauvignon and Semillion blends.

Great Sauvignon is also made in New Zealand; but from wherever, this grape is rarely oaked because strong emphasis is always placed upon its crisp qualities that its vanilla would tend to obscure.

Next we come to **Viognier**, whose qualities are entirely different. Here we have a nearly-perfumed texture that screams "stewed peaches" from the first sniff onwards. Towards the finish, however, the flavors morph into an unctuous lemon-meringue...yet with no suggestion of sweetness.

Although of French origin, Viognier has found a niche in the mountains of California. No oak is needed to enhance a naturally-monstrous richness; and like any other variety, this wine's prices vary with the level of "intensity".

In other words, because wine is made somewhat like coffee, one pays more for the right to sip: as with espresso, a little goes a long way. So ask the guys at **Belfair** which particular brand is right for your occasion!