

## Heitz and Roses

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If you can get your hands on this interesting Napa Valley wine, it will change your impression of the capabilities of the Napa wine growing region forever. This is because [Heitz Wine Cellars](#) has access to a vineyard that has been planting [Grignolino](#), a relatively unknown Italian varietal, since the 1950s.

Heitz is most known for their big Napa cabernet, so this is a very different selection for them.

[Grignolino](#) is a native to Italy's Piedmont region and was introduced into California by Italian immigrants many years ago. With a bouquet reminiscent of roses and leather, the American clone comes off so Italian that a blind tasting between the Heitz and [one from the old country](#) would prove an interesting challenge.

In addition to the floral flavors, this wine also has a very good acid balance, with a light finish, making it a perfect match with marinara pastas and many other Italian dishes. Sure, it could also qualify as one of the "spaghetti wines" but it is more elegant than a Chianti, having more flavors and complexity.

But no matter what, it's sure to please the guests at your next big pasta dinner. Serve it from the fridge after 40 minutes (55-60 degrees). The flavors will continue to expand as it warms to room temperature. Plus, it can be served with all the courses except dessert.

Heitz also produces a Rosè from this vineyard, but it may prove difficult to obtain locally. You may ask [AZ Wine](#) or [Sportsman's](#) to order it if interested.

Heitz Grignolino 2007 is available at [Total Wine](#) for less than \$20 and is classified in the "other reds" category. Be sure to stop by their tasting room in the Napa Valley, if you are in the vicinity, because Heitz always has a supply of Grignolino on hand to compare to their other wines. One side-by-side taste and you will be able to confirm that this is a very different puppy from the other reds in their line.