

An Oregon Albarino: Zip with that seafood



For you wine lovers who really like their seafood, there is sure to be a brightly acidic wine on your favorites list. If you're one of "them", here is one more brilliant white wine you should try.

It is produced by Abacela Vineyards in Oregon where cool nights and moderate days can make for really zesty wines. They have done an excellent job coaxing their Albariño grapes to a level that is quite like their Spanish

counterparts making it a perfect tasting experience in quality American viticulture.

This selection has more green apples in the bouquet (like a Chardonnay) but with a little orange-lemon (like a Sav Blanc). It also has a flinty component (like an Alsace wine) just to keep it interesting. And its bright acidity puts it squarely on the table with your favorite seafood dishes.

A good pairing rule for wines like this is to pick a seafood recipe that you would normally spritz with lemon to enhance the flavor. This wine is custom made for this and its low alcohol level also keeps it from overpowering delicate flavors.

You can find it at Wedge & Bottle in Ahwatukee (40th St. & Chandler Bl.) for \$20.75. Wedge & Bottle can also provide you with an appropriate cheese if you want to serve this Albariño with an appetizer course.

As with many white lines with zesty acid, drink along with some food, they're not good solo acts. It is also best served at about 55-60 degrees (45 minutes in the fridge) to bring out its distinctive bouquet.