

CLiINK™

Curated Wine List for “Fruitiness in White Wine” Tasting (Whole Foods Market)

You will need the following six wines for your CLiINK tasting. We recommend these particular producers since they are often in stock and best exemplify the characteristics that we will be discussing:

Sancerre

Foucher Lebrun “Le Mont”
Pascal Jolivet

Chablis

Criterion
William Fevre

Riesling Spätlese

Kruger Rumpf “Dautenpflanzer”
Dr. Loosen

New Zealand Sauvignon Blanc

Kim Crawford
Brancott Estate

California Chardonnay

Bread & Butter
J. Lohr Riverstone

Australian Riesling

Pewsey Vale, Eden Valley
Yellow Tail

Or ask a store employee for their recommendations. They are knowledgeable and always enjoy assisting customers with specific needs. The key aromas and flavors that each wine should display are:

Sancerre

Flint and Grass
Do not get Sancerre Rouge

Chablis

Chalk and Yellow Apple
Must be Unoaked
Do not get Premier Cru or Grand Cru Chablis
(Petit Chablis may be substituted)

Riesling Spätlese

Stone Fruit, Lime, and Green Apple
Must be Sweet, Semi-Sweet, or Off-Dry
Do not get Dry, usually labeled as “Troocken”
(Riesling Kabinett may be substituted)

New Zealand Sauvignon Blanc

Grapefruit and Grass

California Chardonnay

Oak, Vanilla, Butter, and Yellow Apple
Must be Oaked
Do not get Unoaked or Unwooded

Australian Riesling

Lime and Green Apple
Must be Dry