

THE WINE GUY

# Think about light, fruity wines as we head into summer

As the weather warms, it is our tastes that begin to shift toward whites and lighter reds. As wine drinkers, so I am glad to have a variety of choices to choose from with the more easygoing wines of the season.



**RICH MAURO**  
Gazette wine columnist

For your sipping pleasure, I have a few wines from around the world, all for \$20 or less. Next time you go to the wine shop, I'll review options from domestic producers.

Looking for big fruit with a little price? These Australian wines are just what you want. I've sampled back through my recent notes and found a bevy of recommendations for Australian wines. Perfect for warm weather, they are textbook examples of what has been referred to as "fruit forward" wines. They are flavorful and easy to drink.

The following wines provide a variety of fruit flavors, with refreshing acidity and nary a hint of

2005 Alice White Charney SE Aus (\$7)

2005 Jindalee Southeast Australia Sauvignon Blanc (\$8)

2005 Rosemount Tramin Riesling (\$10)

2004 Grant Burge Charney "Barossa Vines" (\$14)

2005 Angove's Adelaide Sauvignon Blanc "Vintage Select" (\$17)

Australia is best known for its Shiraz, but what is

vignon and Shiraz, all priced at \$17.

The name given to the second label is "Rolling," and the fruit is sourced from vineyards in the Central Ranges, which border Orange to the south and are at generally lower elevations. At \$13, the 2004 Shiraz, Chardonnay, Sauvignon Blanc-Semillion and Cabernet-Merlot are especially good values.

White grapes and especially aromatic white grapes do particularly well in Italy's northern regions, and I found three good examples recently. Two are from Italy's northeast and two of the country's finest producers.

Alois Lageder makes wine in the Alto Adige, Italy's northernmost wine region, and emphasizes sustainable, organic and even biodynamic farming. Marco Felluga's vineyards are in the Collio area of Friuli, bordering the Adriatic Sea and not far from Venice. Lageder's 2004 Pinot Bianco (\$11) and Felluga's 2004 "Molamatta" (a blend of tocai, pinot bianco and

ribolla gialla, \$16) are good places to start your exploration of the wines of these regions.

If you have never tried Moscato d'Asti from the Piedmont region in northwestern Italy, you are in for a treat. That Paolo Saracco operates the only winery dedicated to making this fresh, fruity, floral and frizzante ("lightly fizzy") wine should tell you something. Try his 2005 Moscato d'Asti (\$15) and see for yourself.

I dedicated a recent column

to France's quintessential good value wine, Côtes-du-Rhône. These wines are perfect for the grilled meats so prevalent in warmer weather. I found a new one to recommend, the silky 2003 Château Mont-Redon (\$15).

As good as all these wines are, it is German Riesling that dominates my interest this time of year. Two wines made in completely different styles have caught my attention recently. I enjoyed the slightly sweet style of the 2004 Prinz

zu Salm Dalberg "Two Ices" (\$16) and was impressed with the crisp, firm style of the 2004 Gunderloch Dry Riesling (\$20).

These wines are but a sampling of what awaits but they should give you a good start on your weather drinking. To sum-

Rich Mauro is a Denver-based wine columnist. Reach him at 636-0194 or write to him at the Gazette, P.O. Box 1779, Colorado Springs 80901.

## Cystic Fibrosis Foundation

2 0 0 6

# GREAT STRIDES

## A Walk to Cure Cystic Fibrosis

WHERE America the Beautiful Park - Pavilion

TIME Registration begins at 8:30 A.M.

Walk starts at 9:30 A.M.

**Greg Buckner**  
Defender Camp Tour '06

Male and female basketball enthusiasts ages 8 to 18 — all skill levels welcome!