

Wine of the Week

2005 Riesling, Santa Lucia Highlands



Wine profile

■ **Essentials:** “Not your grandmother’s Riesling.” Paraiso’s cool, mountainside location in the Santa Lucia Highlands is the perfect spot for growing serious, food-worthy Riesling. Thirty-five year old vines provide both finesse and structure to this elegantly balanced wine. Very limited, with less than 2,000 cases made.

■ **Enjoy:** The Paraiso Riesling is purposely made in a drier style, designed to accompany a wide variety of foods. Its ripe apricot and pear flavors are perfectly balanced by refreshing, crisp acidity in an Alsatian style. The perfect foil for almost any shellfish preparation and “Asian Fusion” cuisine, especially those with a bit of spicy heat.

■ **Price:** \$14

■ **Winemaker:** David Fleming

Instant expert

■ Riesling

is one of the world’s truly great wine grapes. Incredibly versatile, it can run the gamut from beautifully aromatic and long-lived dry whites to unctuous, limited production dessert wines. In recent years, much of California’s Riesling acreage has been converted to other grapes and there is now a shortage of quality Riesling vineyards in the state. The current “Riesling Renaissance” being driven by top chefs looking for food-friendly alternatives to Chardonnay is fueling renewed popularity for the noble varietal...



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