

## 2006 ALTAMURA SAUVIGNON BLANC

One of the most interesting wines I've had lately (and one of the topscoring wines in this report) is the Altamura Sauvignon Blanc Napa

Wine Spectator

Valley 2006. This wine comes from a dry-farmed, low-tonnage vineyard where the berries are small and the skins get thick. Vintner Frank Altamura whole-cluster presses the grapes and

then puts them immediately into 100 percent new French oak barrels for about 18 months. Despite all that richness, there's a wonderful acidity that keeps it light on its feet. I detected a pleasant whiff of botrytis, and Altamura agreed that this vineyard is known for getting a bit of "noble rot," adding a honeyed note to the fruit flavors.

**Robert Parker** 

Another tasty offering is the Frenchinspired 2006 Sauvignon Blanc, which is aged 18 months in neutral wood. Lively notes of melon, mango, nectarine, and honeyed citrus are accompanied by terrific fruit, dry,



medium-bodied flavors, and a crisp, zesty finish. It should provide plenty of pleasure over the next 1-2 years.

Altamura continues to impress me, not only for their Cabernet Sauvignon and Sauvignon Blanc, but also for one of the finest California Sangioveses money can buy.