WINE RECOMMENDATION



McNab Ridge Winery

2005 Viognier (Mendocino)

This wine is sourced entirely from the tiny McDowell Valley appellation, despite the more generic Mendocino appellation designation on the label. The high elevation of this benchland area allows for slightly cooler conditions than other inland parts of Mendocino. Rhone varietals, like this Viognier, are the staple here.

It took a second – but only that – for this wine to open up and show its true colors, which are the typically broad spectrum of Viognier's aromatic profile: peach, apricot and honeysuckle blossom. On the palate, the wine is very melony with big body and viscous mouthfeel. The 13.9 percent alcohol does register on the palate in both a bit of sweetness and

warmth. A touch of tannic grip, not unusual for the variety, lends structure. There is ample acidity, though it is somewhat masked by the sheer viscosity of the wine (from extract and alcohol). This is definitely a wine for those who like their white wines in the heavyweight category.

Viognier is noted for its split personality, this one definitely leans to the husky side, with ripe melons as opposed to powerful perfume. Overall, this is a sturdy but classy Viognier, not the billowy and blowsy style that too often is the California interpretation of the variety. Only 224 cases were produced.

Reviewed August 29, 2007 by Adam Dial.

THE WINE

Winery: McNab Ridge Winery

Vintage: 2005 Wine: Viognier

Appellation: Mendocino

Grape: Viognier Price: \$16.00

THE REVIEWER



Adam Dial

Adam Dial is co-founder and Managing Editor of Appellation America. Brought up in a family with winery ventures in both California and Canada, he seeks and appreciates diversity and individuality in wines. He is a Sommelier with more than two

decades of experience in the hospitality and service industry, and is a respected wine educator, judge and industry advisor.