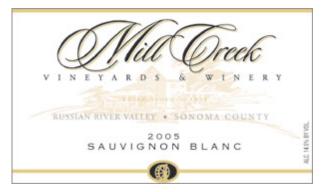


WINE RECOMMENDATION



Mill Creek Vineyards and Winery

2005 Sauvignon Blanc (Russian River Valley)

Brilliant straw yellow with green and gold flecks, this wine perfectly demonstrates the ripe end of the spectrum for this varietal. It has aromas of apple, peach, lemon drop, hay, vanilla, toasted almond, and

sage instead of the more pungent herbaceous, grassy notes. On the palate it is medium in body, clean, and soft, rather than zesty and racy, and has melon, apricot, and white peach notes. Oak is very much in the background, and the wine has a citric, prickly quality on the finish.

This lovely Sauvignon Blanc would pair easily across a wide range of dishes, including Noques a l'allemande, (dumplings of flour, eggs and butter with pork liver or lean veal that are poached and served with meat and gravy), lavender salt-crusted chicken, Cioppino, duck confit with sorrel puree, new peas, and dried apples, lemon-thyme marinated perch or trout with cardoons, or with your favorite Lean Cuisine selection.

Owned and operated by the Kreck family, former grape growers, this small estate produces small lots of Merlot, Cabernet Sauvignon, Gewürztraminer, Chardonnay, and this Sauvignon Blanc. Jeremy Kreck is winemaker.

Reviewed July 25, 2007 by Catherine Fallis.

THE WINE

Winery: Mill Creek Vineyards and Winery

Vintage: 2005

Wine: Sauvignon Blanc

Appellation: Russian River Valley

Grape: Sauvignon Blanc

Price: \$16.00

THE REVIEWER



Catherine Fallis

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations,

seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.