

**Raffaldini Vineyards and Winery****2007 Vermentino, Estate
(Yadkin Valley)**

Raffaldini's 2007 Vermentino clearly demonstrates why this grape has great potential for the mid-Atlantic, producing a dry, crisp and very tasty wine. Lemony citrus flavors and tangy mineral accents mingle to give this wine enticing aroma and character – a little broader than that of Pinot Grigio, a little less steely than Petit Manseng.

Raffaldini was among the first wineries in the U.S. to plant Vermentino, and three successful vintages ought to make other Yadkin Valley winegrowers take notice. The wine performs well in the vineyard, according to winemaker Steve Rigby. "More of it came through the Easter freeze of 2007 that virtually destroyed our other white varieties," he said. The 2007 was 25% barrel-fermented, which gives it more roundness than previous vintages. Raffaldini has added to their acreage and will expand production of Vermentino in the future.

Reviewed September 19, 2008 by [Barbara Ensrud](#).

THE WINE

Winery: [Raffaldini Vineyards and Winery](#)

Vineyard: Estate

Vintage: 2007

Wine: Vermentino

Appellation: [Yadkin Valley](#)

Grape: [Vermentino](#)

Price: 750ml \$16.00

THE REVIEWER**Barbara Ensrud**

Barbara Ensrud has been writing about and reviewing wines since 1979, with a nationally syndicated column for the *New York Daily News* and numerous other publications. Her "no numbers" approach to evaluating wine is simple:

how does it taste – on its own, as well as with particular foods? Is it good value, whether \$10 or \$210? Does it measure up in terms of varietal character and regional identity? ...*"When I taste a good wine, I can't wait to share it with fellow wine lovers."*