

**San Juan Vineyards****2006 Riesling
(Yakima Valley)**

The versatility of Riesling is that it works in so many different styles of winemaking, from aperitif dry to dessert sweet. The best Rieslings come, of course, from cooler climes and San Juan Vineyards 2006 Riesling, while made on the chilly San Juan Island off the coast of Washington, is comprised of grapes from the Smasne Brothers Vineyard in Yakima Valley.

The skin contact, which, no doubt, gives it that lovely green-gold color, also extracted a touch of tannin. That becomes evident in the slight bitterness on the finish. The nose offers hints of apricot and pear. The immediate fruity flavors of apricot and yeast commingle with a touch of oil and a full body mouthfeel. In an off-dry wine such

as this, with its 1.2 percent residual sugar, this could be an off balance lead weight. But the balance of acidity, and even that touch of bitterness at the end, keep this Riesling in a delicious harmony that makes it a stand-alone sipping wine as well one that any food, Asian particularly, would welcome. And retailing at \$15 makes the San Juan Vineyard Riesling a bargain to boot.

Reviewed February 5, 2008 by [Michael Lasky](#).

THE WINE

Winery: [San Juan Vineyards](#)

Vintage: 2006

Wine: Riesling

Appellation: [Yakima Valley](#)

Grape: Riesling

Price: \$15.00

THE REVIEWER**Michael Lasky**

APPELLATION AMERICA's Deputy Managing Editor, Michael Lasky, has been writing about food and wine for over 20 years. His work has appeared in national magazines such as *Playboy*, *Esquire*, *GQ*, and *Parade*, and newspapers such as *The New York*

Times, *USA Today*, *Newsday*, and the *San Francisco Chronicle*. His wine reviews focus on the aroma, taste, and visual appeal of what's in the glass. He is decidedly not a wine snob and prefers to describe its virtues in conversational prose that speaks to everyone from wine neophytes to veteran connoisseurs. He only reviews delicious wines.