

## These Sauvignon Blancs Hold Up In Sun Or Snow

by John Foy

**Charles Krug** sauvignon blanc is pleasing in every season.

Charles Krug established his eponymous Napa Valley winery in 1861. After his death in 1892, the winery was purchased by James Moffitt, an entrepreneur and banker. Prohibition closed the winery, and, in 1943, Moffitt sold it to Cesare Mondavi.

In what seemed like the Endless Winter, grandson Peter Mondavi Jr, 55, bravely made an East Coast marketing trip and presented a selection of Charles Krug wines at the Modern restaurant in Manhattan. As I entered the room, a glass of the **2012 Charles Krug St. Helena-Napa Valley Sauvignon Blanc** was served. It made me forget the snow outside.

The Modern is attached to the Museum of Modern Art. Even in winter, the museum's Sculpture Garden is magnetic, but the clear-as-water, grapefruit-scented, lime and cilantro-flavored

2012 Charles Krug St. Helena-Napa Valley Sauvignon Blanc I recalled Napa Valley wine focused on appetizer of with avocado Bissell. Along name of the

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Charles Krug made its first sauvignon blanc in 1986. I owned Le Delice restaurant during the 1980s and surely tasted it then. But wine, like clothing and home furnishings, has its fashion and hot names. Charles Krug was the wine version of the cardigan sweater or classic patent leather black pump: always dependable, never shows off. Not so with the 2012 Charles Krug St. Helena-Napa Valley Sauvignon Blanc: If it were in the Sculpture Garden, it would be an angular Giacometti.

Last week, I opened a bottle of the **2012 Charles Krug Estate Vineyard St. Helena-Napa Valley Sauvignon Blanc**. On the upper left side of the label is a band reading Limited Release. That terminology always amuses me: It makes me think the wine is freed on good behavior for the weekend. But it also instills rational fear: Too often wines wearing that lapel sash are saturated with cotton candy aromas and flavors and bearing unbearably high alcohol levels. But Charles Krug's Limited Release sauvignon blanc is kinder to us; winemaker Stacy Clark respects sauvignon blanc's natural affinity for stainless steel fermentation and aging, which preserves its bright citrus DNA.

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*Charles Krug*  
PETER MONDAVI FAMILY

For seven months, Clark aged the wine sur lie (on its spent yeast cells and micro pieces of the grapes), a classic technique that adds body and complexity to white wines. A pronounced pear and pineapple scent lifts from the glass, and a soft texture of ripe pear crosses your palate.

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St. Helena-Napa Valley Sauvignon Blanc when your guests arrive, and again with a first course of shrimp, crab cakes, or spicy sushi rolls. Then treat them to the 2012 Charles Krug Estate Vineyard Limited Release Sauvignon Blanc with grilled pork or chicken alongside a pineapple or mango salsa.

Allied Beverage Group in Carlstadt and Fedway Associates in Basking Ridge distribute the Charles Krug wines. The 2012 Charles Krug St. Helena-Napa Valley Sauvignon Blanc retails for about \$16. Only 300 cases of the 2012 Estate Vineyard Limited Release Sauvignon Blanc were made. It's available only at the winery or its website at \$35.



*A Glass of Wine appears every week in Food & Dining.*