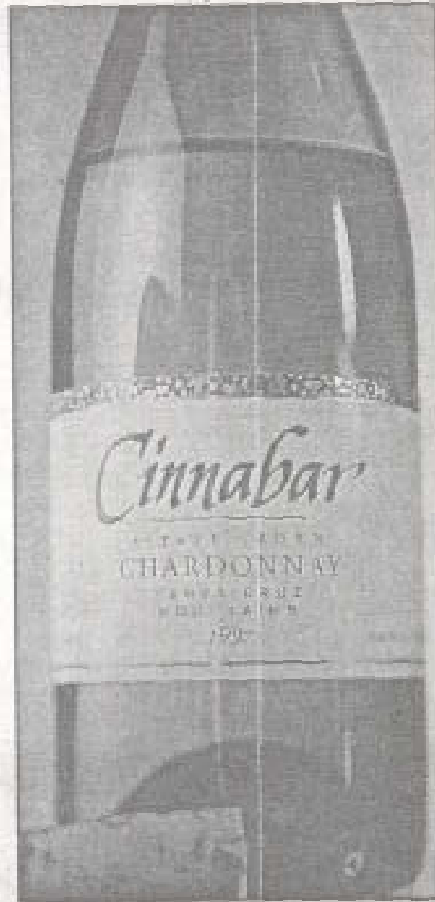


Chicago Tribune, Wednesday, May 3, 2000



Wine of the week

1997 Cinnabar Vineyards
Santa Cruz Mountains
Chardonnay

At Cinnabar Vineyards, above the Santa Clara Valley south of San Francisco, they practice what the purists preach: Chardonnay grapes of the prestigious Corton Charlemagne clone are grown without irrigation and carefully pruned to keep the grapes and the yield small, about two tons per acre.

Fermentation is begun with naturally occurring yeasts and the wine ages on its lees in small French oak barrels, a third of them new, for 11 months.

The result? A wine of great charm and complexity whose applelike fruit flavor is seasoned with lemon, nutmeg and clove.

At \$23, save this chardonnay for a big-deal dinner featuring lobster, salmon or chicken in a rich cream sauce.

— William Rice

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