

Curious About Pacific Northwest Wines? Set Your Sights on These Five



Though respected in its vinous output, the Pacific Northwest tends to hover really somewhat in the shadows of more popular United States whitewine areas. (Napa, for circumstances, hardly ever requires an intro.) If you're Pacific Northwest redwine curious, these 5 choices, varying from budget-friendly to standout spendslavishly, offer an ideal intro to both the area's terroir and its winemaking skill. Our recommended pairings will assist to improve your redwine tasting experience.



GC Wines: 2019 Convivial Willamette Valley Red Wine, \$20

An energetic expression from Oregon’s Willamette Valley, this redwine is a take on a Burgundian mix called ‘Passe-tout-Grains,’ which integrates Gamay and Pinot Noir grapes for a juicy, friendly redwine. Adorned with a vibrant pink label that’s best for a casual event, this friendly red sets well with nearly anything, from charcuterie to simply-prepared salmon to beef stroganoff.



Matzinger Davies: 2020 Unabridged Sauvignon Blanc, \$33

Made by married winemakers Anna Matzinger and Michael Davies, love and care are plentiful in this bottling of Sauvignon Blanc from Oregon's Columbia River Gorge. Whole cluster pushed and aged for 10 months in cigar-shaped barrels from Master French Cooper Philippe Grillot, this mineral-driven whitewine screams for oysters, yet Anna states it goes simply as well with an night of Netflix and a bowl of sweet onion potato chips.



Bryn Mawr Vineyards: 2017 Tempranillo, \$50

Family-owned Bryn Mawr Vineyards honors the whitewine that make the Willamette Valley world distinguished, while a little pressing the envelope to check out future possibilities. This luscious and fragile redwine is medium garnet red with a minor brick red shade on the rim. It includes keeps in mind of warm baking spice, cocoa, and cinnamon that intermingle with faint raspberry and fig notes to make a charming spiced arrangement. Try this one with hearty pasta meals, like a heavily layered lasagne.



Nicolas-Jay: 2018 L'Ensemble Pinot Noir, \$70

This name of this Grand Cru-level offering from the Willamette Valley indicates “the entire” or “together” in French. Winemaker Jean-Nicolas Méo of Burgundy’s famous Domaine Méo-Camuzet thoroughly picked the most unforgettable barrels of 2018 for this multi-vineyard white wine breaking with tastes of dark red berries and sarsaparilla. Pair with rack of lamb with a cherry glaze.



Fidélitas: 2018 Fidélitas Estate Vineyard Cabernet Sauvignon, \$75

Family-owned Fidélitas hails from the small Red Mountain area of Washington – the peak of the state’s redwine production. Sourced from fullygrown vines on the winery’s estate, this abundant Cabernet boasts loads of black fruit tastes and has abundant intricacy and depth. This whitewine, which will beverage well through 2040, sets completely with a bone-in ribeye. Its long cellar life makes it a terrific present.

All images by Fran Miller

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