

Los Angeles Times

Wine of the Week: 2009 Verdad Albariño, 'Sawyer Lindquist Vineyard'



(Anne Cusack / Los Angeles Times)

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2009 Verdad Albariño, Sawyer 'Lindquist Vineyard'

Albariño isn't a grape that's much grown in California, but winemaker Louisa Sawyer fell in love with the Spanish white and planted some in the cool-climate Edna Valley vineyard she owns with husband Bob Lindquist of Qupé. The grapes are certified biodynamic.

Her 2009 Verdad Albariño is palest gold and has a delicately floral aroma. Crisp and minerally, it has more body than some Spanish Albariños, plus a lovely finish.

It's tremendously food-friendly, delicious with smoked trout or salmon, mushroom frittata or soup, chicken fricasee or vegetable casseroles.

Quick swirl

Region: Central California coast

Price: About \$22

Style: Complex and minerally

What it goes with: Smoked fish, mushroom and chicken dishes

Where to find it: Flask Fine Wines in Studio City, (818) 761-5373, <http://www.flaskfinewines.com>; the Mercantile in Los Angeles, (323) 962-8202, <http://www.themercantilela.com/>; Third Corner Wine Shop & Bistro in Ocean Beach, (619) 223-2700; Whole Foods markets; and the Wine Club in Santa Ana, (714) 835-6485, <http://www.thewineclub.com>. Also available online at <http://www.verdadwines.com>

— S. Irene Virbila