



THE WINE PONCE

This week in our critic's notebook: Sauvignon Blanc

For those who find the grassy notes of a New Zealand Sauvignon Blanc a little too close to kissing a lawnmower, here are three non-Kiwi stunners.

Errazuriz Sauvignon Blanc 2011, \$11.95

These grapes were grown in Chile's *Anconcagua region*, which is cooled by breezes off the Pacific. Try with fried chicken from The Stockyards. **Ponce notes:** "Passion fruit and tangerine flavours meld with a beguiling creaminess and racy acidity—it's like a Creamsicle in a glass. And at just 12 bucks, it's a shoe-in for a summer house white."



Creekside Sauvignon Blanc 2010, \$13.95

Niagara Sauvignon Blanc has come a long way in recent years, with Creekside leading the pack. Pour with asparagus risotto. **Ponce notes:** "The bouquet offers an interesting mix of ripe papaya and celery, while on the palate, it's like plowing a spoon into a juicy white grapefruit. Crisp and refreshing, this one's hard not to chug."



Domaine Chauveau La Charmette Pouilly-Fume 2010, \$21.95

Pouilly-Fume on the label means it's a Sauvignon Blanc from France's Loire Valley. Serve this bottle from Vintages with a log of tangy chevre and crusty baguette. **Ponce notes:** "While it shows the classic Loire minerality and impeccable balance, there's a veritable fruit cocktail of flavours, such as apple, pear, and peach. It's undeniably French, but has a sense of humour."

