

Amber Wine

We've all heard of white, rosé, and red wines, but beginning several years ago so-called orange or amber wines became all the rage.

Amber wines are made with white grapes, but here's the catch: instead of quickly separating the grape juice from the skins (as in most white wine production), amber wines are made by putting the juice in direct contact with the skins for several hours—or sometimes even many days!—almost in the way that a red wine is made.

The resulting wines are somewhat orange in color and have a tannic component unique to the style, so be prepared for a little added weight and subtle astringency. As such, you'll want to serve these wines with only a slight chill—let's say that a little cooler than cellar temperature is ideal.

We at GWC are committed to offering a dynamic lineup of fascinating and food-friendly dry amber wines from around the world, and we currently carry these nine gems. When it comes to pairing ideas, amber wines are phenomenally versatile. They can handle salty dishes and all manner of veggies and spices. We heartily recommend pairing the following wines with your favorite Middle Eastern, Eastern European, Indian, and Asian cuisine.

Tchotiashvili, Kisi, Kakheti, Republic of Georgia, 2016 \$26.99

Made entirely by hand with organic grapes and indigenous yeasts, amber wines from Tchotiashvili hail from the Republic of Georgia, which is the birthplace of amber wine and home to some of the earliest evidence of winemaking. 8,000 vintages and counting!

Tchotiashvili, Rkatsiteli, Kakheti, Republic of Georgia, 2016 \$26.99

Rkatsiteli is Georgia's star white grape, and this amber wine is more or less a benchmark example of what to expect from quality Georgia wine. As with the Kisi above, this wine is raised in a clay fermentation vessel called *qvevri*. Honeyed, herbal, spicy, savory, and wonderfully complex.

Anne Pichon, Sauvage, Orange, Ventoux, France 2020 \$24.99

This 70% Roussane / 30% Sauvignon Blanc blend of certified organic grapes from the southern Rhone delivers a pleasant grippy texture and plenty of apple and citrus fruit.

Gioventu Falanghina, Campania, Italy N/V \$17.99

Coming from the volcanic soils of Falerno, Campania, this Falanghina was fermented with native, ambient yeasts, saw four days of skin contact, and delivers a delicious aroma and flavor of freshly cut fennel.

Cosimo Maria Masini, Daphne, Toscana, Italy 2018 \$26.99

Daphne ages gracefully, as your faithful GWC correspondent can attest to, so pop this wine in the cellar for three to five years and reap the benefits of added richness and complexity. This is an organic / biodynamic blend of 90% Trebbiano / 10% Malvasia Bianca that is simply delicious with a pleasant weight, floral notes, as well as some melon fruit and a slight nuttiness. Pair this with mustard greens, endive, or any dynamic salad.

The Supernatural, Sauvignon Blanc, Hawke's Bay, New Zealand 2018 \$21.99

Here's a Sauvignon Blanc like no other. Certified organic and with a rich, mellow mouthfeel, look for a pleasant flintiness, minerality, and spice. Creamy apple and peach flavors abound.

Roberto Henriquez, Rivera del Norte, Itata Valley, Chile 2019 \$22.99

This organic blend of Semillon, Moscatel, and Corinto comes from 90-year-old own-rooted vines in one of the world's most exciting frontiers for natural winemaking. Delicate and floral—even with three months' time skin contact. Pair this with ceviche tonight!

Caduceus Cellars, Merkin Vineyards, Shinola Orancia, Arizona 2019 \$23.99

Coming from the Buhl Memorial Vineyard in southeast Arizona, the Malvasia Bianca grapes in this wine are planted at 4,300-foot elevation, ensuring fantastic acidity. Alluringly rich flavors of apricot and peach as well as aromas of musk and flowers.

Skerk, Ograde, Venezia Giulia, Italy 2018 \$44.99

Get ready for this full-bodied equal-parts blend of organic Vitovska, Malvasia, Sauvignon, and Pinot Grigio from northern Italy that displays a beautiful bouquet of citrus fruit, honey, herbs, and flowers.