

VINOGRAPHY[®] : a wine blog

Wine and food adventures in San Francisco and around the world

Vinography Unboxed: Week of 2/2/20

By: Alder Yarrow, Founder & Editor, Vinography

I'm pleased to bring you the latest installment of Vinography Unboxed, where I highlight some of the better bottles that have crossed my doorstep recently. This week included a couple of Chilean Chardonnays from the venerable and consistent producer Veramonte. Their "Ritual" Chardonnays are organically farmed and generally offer excellent value for the money. Both were in typical form offering a balance between citrus and buttery notes.

VERAMONTE

2016 VERAMONTE "RITUAL" CHARDONNAY

Casablanca Valley, Chile

Light gold in the glass, this wine smells of melted butter, butterscotch and candied lemon rind. In the mouth, butterscotch, candied lemon and citrus pith flavors have a distinct minerality and decent acidity. Average finish.

Score: around 8.5. Cost: \$21.

2017 VERAMONTE "RITUAL" CHARDONNAY

Casablanca Valley, Chile

Light gold in the glass, this wine smells of melted butter and lemon curd. In the mouth, lemon curd, citrus pith, and grapefruit notes mix with a touch of melted butter. Good acidity and length.

Score: around 8.5. Cost: \$21.

