

Gord Stimmell: Three value-added wines worth exploring

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The Sparr Riesling was just lowered in price by a couple of bucks, giving wine newcomers the chance to discover what great Alsatian whites are all about: Lots of rich fruit followed by a classic dry, crisp finish, making it glove perfectly with mineral accented cuisine, notably, oysters, clams, and crab dishes. Enjoy!

89 + Points

Pierre Sparr 2009 Riesling Extrem \$12.95 (Alsace)

A great primer on Alsatian stylings, with a reasonable price tag. Jasmine, candied lime and key lime pie with McIntosh apples aromas. The flavours are minerally, with limestone, lemon peel and apple leading to a whiffy clean crisp finish. Excellent value for the region.

LCBO #618546

Food suggestion: Fresh shellfish dishes.

