

**WINE RECOMMENDATION**

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**Sol Rouge Vineyard and Winery****2005 Marsanne / Roussanne  
(North Coast)**

As they say around CNN on election night, I've sampled enough of Sol Rouge wines to declare them front-runners (aka: winners) in the Anti-Homogenization Referendum. These people aren't afraid to put their wine where their (old world) mouth is.

And as soon as my readers put their thirsty mouths to the rim of a glass of Sol Rouge they will see what I mean. In due course I will tell you about some of the other wines from this unique little winery up in the new appellation of Red Hills of Lake County, but let me start with this exciting Rhone white assemblage.

Old world tasters will recognize the varietal marriage here, with Roussanne (48%), Marsanne (48%) and Viognier (4%) playing their distinct roles. Begin with a golden hued elixir, wafting aromas of straw, clover honey, almonds and caramel, followed by a palate-coating, slightly tannic, slightly oily and oh so rich palette of layered flavors (fig, melon, canned pears). There is wood here, but it is the effect of a relatively neutral aging vessel standing guard at the marriage door, rather than a comic interloper into the dramatic 10 month "affair" at hand. Finish, then, with the surprise ending - the fruity and vaguely bitter Viognier coda. The curtain drops and I'm on my feet, clapping... *Encore! Encore!*

Reviewed April 30, 2008 by [Roger Dial](#).

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**THE WINE**

**Winery:** [Sol Rouge Vineyard and Winery](#)

**Vintage:** 2005

**Wine:** Marsanne / Roussanne

**Appellation:** [North Coast](#)

**Grapes:** [Marsanne](#) (48%), [Roussanne](#) (48%),  
[Viognier](#) (4%)

**Price:** \$32.00

**THE REVIEWER****Roger Dial**

Under various hats  
(winegrower/maker/negotiant/writer)

Roger Dial has been tasting wine professionally for 40 years. He regards varietal and regional diversity as the best virtues of wine, and is ever-suspicious of the quest (by

producers and critics, alike) for "universal greatness". His tasting regime is simple: Is the wine technically sound? Is it interesting? Warning: he's a sucker for all aromatic varieties.