

# The Augusta Chronicle

## Captûre Tradition Sauvignon Blanc 2010, California

By Dennis Sodomka  
Wine Columnist  
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**WHAT:** This wine is a beautiful marriage of Old World techniques and New World fruit. The grapes come from Lake County and Sonoma County. The French influence comes from winemakers who met while working at Chateau Latour.

The combination produces a full-bodied wine that's rich in fruit and balanced with smooth acidity and minerality. The pale, straw-colored wine opens with aromas of fresh herbs, flowers and grapefruit. Flavors of apple, melon and apricot mix with the mineral tones to produce a beautiful taste that practically begs for a good food pairing. It has a long, smooth finish.

While I loved sipping this wine by itself, the flavors really jump out when served with food. Serve this wine well chilled, then notice how the flavors change as it warms in the glass.

**WINERY:** Pronounced Cap-tour, this up-and-coming winery makes wine in the Bordeaux style. When owners Mike and Carol Foster visited the rugged slopes of Pine Mountain in the Alexander Valley, they fell in love with the place. They bought the vineyard and founded Capture Wines in 2008. Their Tin Cross Vineyard has been home to grapevines since early homesteaders settled there in 1855. The vineyard is farmed organically, using sustainable practices to produce healthier vines.

The Fosters hired Denis and May-Britt Malbec to make the wine. Denis was born at Chateau Latour in Pauillac, France, and became the cellar master in 1993. From 1994-99 he crafted the vintages.

May-Britt started her career as a sommelier in Sweden. Later she started her own restaurant, Le Bateau on the Royal Star, a luxury yacht built in 1964 for King Federic of Denmark. In 1995, she moved to Bordeaux to oversee public relations for Chateau Latour. Soon after that she met Denis Malbec, and the two have become a renowned winemaking team.

They make another Sauvignon Blanc called Les Pionniers, a Chardonnay, a Cabernet Sauvignon, a Rose and two red Bordeaux-style blends. They also produce Chardonnay and a red blend under the Fleuron label.

**GOES WITH:** I had this with pasta with pesto sauce and the tastes blended magnificently. Each made the other better. It also would go well with goat cheese, quail and pasta with cream sauce.