

Wine of the week: Line 39, 2012 Lake County Sauvignon Blanc

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Bob Broman said he's a good fit for making sauvignon blanc because he loves the varietal. "I personally drink more sauvignon blanc than all other wines combined," he said.

Broman is the winemaker behind our wine-of-the-week winner — Line 39, 2012 Lake County Sauvignon Blanc, a steal at \$10.

"Our goal is to produce a fresh, fruity sauvignon blanc without oak," Broman said. "We want a fruit-forward wine that promotes the more elegant flavors and aromas of the fruit without being overpowering."

This sauvignon blanc is sassy, with notes of grapefruit, grass, lime and mineral. It has bright acidity, and it's refreshing with quite a quench. The \$10 price point is equally refreshing for the everyday wine drinker.

"We do not cut corners in quality of our wines, but we make a major effort to keep all of the rest of our costs as low as possible," said Broman, senior vice president of Cecchetti Wine Company based in Sonoma, which made the Line 39 brand. "We are a small company with very low overhead."

Less-expensive grapes also play into the equation.

"Of the North Coast counties, Lake County grape prices are lower than the others," Broman said. "This does have a positive effect in keeping our sauvignon blanc prices lower without sacrificing quality." The Cecchetti family has been making wine for generations in the Tuscany region of Italy, from where Roy Cecchetti's father emigrated after WWII, Broman explained.

"Roy grew up around wine both in his travels to Italy since a young child and after meeting his brother-in-law, Don Sebastiani in the early 1970's," Broman said. "Together, Roy and Don founded Cecchetti Sebastiani Cellar in 1985... It was here where Roy learned that quality wine did not have to come with a high price tag."

In 2006, Roy and Rachael Cecchetti established Cecchetti Wine Company with the goal of producing quality wine at an affordable price point.

Broman, who graduated with a degree in enology from UC Davis, said he likes catering to the everyday wine drinker of sauvignon blanc, since he's an unflagging fan. "I have been making sauvignon blanc for almost 40 years," Broman said. "I love it."

WINE OF THE WEEK

Scouting for the tastiest sauvignon blancs

Wine writer Peg Melnik had a blind tasting this week of sauvignon blancs, with contenders ranging from New Zealand-styled to California. Our wine-of-the-week winner is the Line 39, 2012 Lake County Sauvignon Blanc at \$10 because it's a tasty, great value.

TOP PICK

Line 39, 2012 Lake County, 13.5 percent alcohol, \$10.

★★★ 1/2 A grassy sauvignon blanc with notes of grapefruit, lime and mineral. Bright acidity. Refreshing, with quite a quench. Sassy.

Other wines worth noting: Voss, Vineyards, 2012 Napa Valley Sauvignon Blanc, 12 percent, \$13. ★★★★★ 1/2 An impressive sauvignon blanc with notes of grapefruit, lemon and a hint of jalapeno. Crisp acidity. Tangy. Bedrock Wine Co., 2012 Kick Ranch, Sonoma County Sauvignon Blanc, 14.1 percent, \$24. ★★★★★ 1/2 A complex sauvignon blanc with notes of grapefruit, pear, lemon zest and a touch of vanilla. Layered flavors. Striking.

Simi, 2012 Sonoma County Sauvignon Blanc, 13.5 percent, \$15. ★★★ 1/2 A sauvignon blanc with crisp acidity and good minerality. Aromas and flavors of grapefruit, lime and lemon. Citrusy finish.

Chateau Crisp, 2012 Marlborough, New Zealand Sauvignon Blanc, 13 percent, \$13. ★★★ 1/2 A playful sauvignon blanc with bright acidity and notes of grapefruit, herbs and jalapeno. Crisp finish. Racy.

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