



Wine of the Week: Hanzell, Sonoma Valley, Sebella, Chardonnay 2011

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Hanzell, Sonoma Valley, Sebella, Chardonnay 2011, \$35.99-\$39.99

Hanzell is a legendary winery perched on the hillside of Sonoma's Mayacamas Mountains. It has an illustrious history and serves as a model of quiet-spoken elegance in winemaking. Their specialty is chardonnay and pinot noir made in a style that emulates Burgundy. These wines are made for cellaring and aging for several years.

At about half the price of their iconic chardonnay and pinot noir, the Sebella label gives the winery an opportunity to make wines that are meant to be consumed earlier. The winemaking focus is on preserving fresh fruit and moderating oak influence.

This chardonnay has subtle fruit flavors of pear, apple and citrus with highlights of chalk and honeysuckle. It is a leaner style of chardonnay than you might expect, with vivid acidity and a long finish. With time in the glass, it continues to open and evolve. Open it an hour or so before serving it with oysters, grilled shrimp or ceviché.

Hanzell is the combination of the last name of the winery's founder, James D. Zellerbach, and the first name of his wife, Hana. The winery was built on Zellerbach's interpretation of the Burgundian vineyards and wineries he fell in love with in his European travels as an administrator for the Marshall Plan and ambassador to Italy. Today the property is owned by Alexander de Brye, whose mother acquired the winery in 1975.

It's available at Pogo's and Sigel's.

as seen in the Dallas Morning News, March 27, 2013