



2010 Selbach-Oster Pinot Blanc

WHO: Selbach-Oster
WHAT: Pinot Blanc
DESIGNATION: Dry
WHERE: Germany, Mosel
WHEN: 2010
HOW MUCH: \$17

Sweet nose with pretty fruits, pineapple and pears. On the palate apples take the lead, softening to pear on the mid- palate. A bit of ginger on the mid-palate leads to lemon curd on the finish. There is on underlying salinity from start to finish. This is a very nice wine at a reasonable price, offering pleasant flavors and interesting layers. Drink with a lobster roll and coleslaw. Highly Recommended (88-90). DH

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