



Today's recommended wine

Selections are by wine columnist Sandra Silfven, unless otherwise noted.

Huge Bear, 2007 Chardonnay, \$40

There's a back story to the name, but it's not as pertinent as the wine, which is -- huge. It's sustainably grown, meaning the grower and winemaker were respectful of the soil, water and energy involved. But the wine: This is one big Grizzly Bear! It's a massive Chardonnay, braced with French oak, built like a tank. Not delicate. It's a bomb of melon, kiwi and white peach, spiced with French oak. Alcohol is close to 15 percent. It underwent partial malolactic fermentation to tame the acids. It's got age-ability. Food pairings have to be careful -- it could take on rich, creamy white sauces, shellfish, and serious chicken and salmon dishes. August 6, 2009

Huge Bear, 2008 Sauvignon Blanc, \$25

Huge Bear owner Tim Carl lives and farms in Knights Valley, the warmest appellation of Sonoma, which divides Sonoma from Napa Valley. This Sauvignon is a stylish wine with traces of oak that marry well with the pure flavors of fruit fermented in stainless steel. A quarter of the wine was fermented in neutral oak and gives nice weight and mouthfeel -- a silkiness that is elegant. The fruit is lemon and lime, melon, white peaches and kiwi. It has lovely acidity and great length on the palate. July 28, 2009