

## Wine of the month

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Asian-looking labels with German wine made by a Frenchman in western Washington State. Call it marketing or call it goofy, but Pacific Rim wines, the brainchildren of Bonny Doon's Randall Grahm, are one of the best things to hit the table, particularly alongside Asian food, in a very long time. Made by Nicolas Quille, the dry Riesling is cold-fermented for a month, then left sur lie, on the lees, for a full five months. No oak, no malolactic fermentation. Most of the grapes are from Washington State — “which is the Pacific rim in question,” Quille says — with about 20 percent imported from Mosel.

Never mind all that. Mind the fact that it's crisp, dry, full of acid, light in alcohol, full of steely minerals and citrus and still aromatic and floral. And about \$11 a bottle.