



Food for Thought with Catherine Jheon



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Monday, April 09, 2007 11:53 AM

GUEST BLOGGER: Choosing Wine



My way of choosing a wine is less than scientific. Do I like the bottle? What's the price? Is it on sale? Where's it from? (I try to choose Ontario wines a lot of the time). I'm pretty much up for trying anything, as long as I don't have to think about it too much.

Generally I stick to a few types of wine. Chardonnay, Gewürtztraminer and Sauvignon Blanc are among my favourites. I prefer white wine. I've never been able to drink a lot of red, and I generally gravitate toward Chardonnays. So what better way to start my little wine review than with my

thoughts on [Jackson-Triggs Chardonnay Reserve](#). The wine shop across from my apartment had this on display when I walked in the door, so as my wine picking goes, this Chardonnay looked as good as any.

You could definitely smell and taste apple and pear in this wine; it was really refreshing and left a pleasant aftertaste. It had a really apple-y smell as well, which made it that much more delicious. The wine also worked great with my huge Easter dinner, which consisted of ham AND turkey, mashed potatoes, turnip, green and yellow beans and a healthy (okay, not so healthy) smothering of gravy.

At \$11.15 a bottle, this wine is in the middle of my price range. I usually spend anywhere from \$8 to \$15 a bottle. I would pick this one up again, unless, of course, I saw an interesting looking bottle somewhere else. I can never be sure how I'll pick my next bottle.

How do you choose your wine? Do you wander around until something catches your eye or do you stick to the same wine? Do you do a little research beforehand or do you talk to the clerk at the store? I'd love to hear it!

Jessica, Manager, Foodtv.ca

For more articles on wine check these articles by [Stacey Metulynsky](#), co-host of [This Food That Wine](#).

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