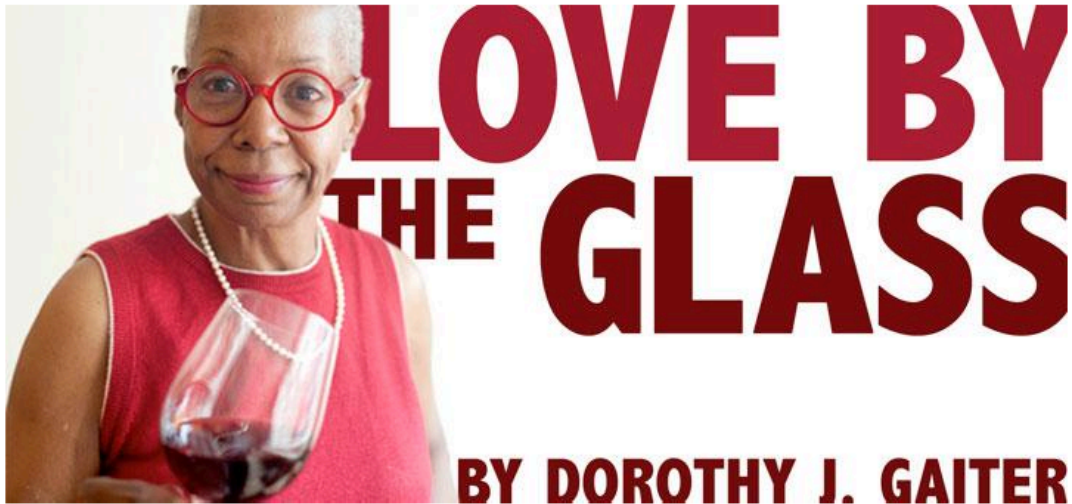


# ANTIDOTES FOR OUR TIME, LAMBRUSCO, UNOAKED CHARDONNAY, AND OTHERS

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There have been times this summer when I've felt like curling up into the fetal position. Bad things have been happening with disturbing regularity.

I'm an old journalist who wrote about race relations for more than a quarter century, pressing clarity, understanding and tolerance. Until space travel gets to be as easy as a trip on the L train -- OK, bad example—we're all going to be sharing this globe for a while. Seriously.

So while we think deeply about what the heck is going on and how we can make things better, here is a vinous soundtrack to sample while we try to help, improve and reorient the things we can affect. A smile for a stranger is a beginning. Giving up your seat on the subway and bus, too. Opening a door for someone juggling too many things. No act of kindness is insignificant.

Not your father's Vinho Verde Alvarinho from Portugal, 2014 Soalheiro Alvarinho, \$20, was a Wow wine. It had an unexpected richness that showed what winemakers are now doing in this category that we all think we know so well. Time to reconsider those old thoughts. This was a minerally wonder, with honey, white peaches, passion fruit, lychee, crème brulee and earth. Tangy acidity. Planted in granite-rich soil in the Melgaço region, northern Portugal, this is a lot of wine for \$20.

With a similar profile, we enjoyed 2015 Château Tourril Cuvée Helios made of 100% Roussanne in Minervois, in the center of Languedoc Roussillon, around \$15. Kiwi, peaches, tangerines, a lovely aperitif wine, John says. Charming, caramelized grapefruit.

