

15 Oak-Aged White Wines That Aren't Chardonnay

When used thoughtfully, oak can help reveal unexpected and delicious flavors.

By [Brian Freedman](#) | Published on October 7, 2024



TO: FOOD & WINE / GETTY IMAGES

For many of us, thoughts of oak-aged white wine begin and end with Chardonnay. It makes sense. No other white wine is more closely associated with time spent in wood barrels. But just as there are plenty of excellent Chardonnays that never see any oak — Chablis, for instance — a growing number of other whites age in it.

Oak has a reputation for lending classic baking spice notes like vanilla, cinnamon, and clove, but much depends on the age of the barrel itself. Newer oak will be more assertive. The barrel's size, level of toast, and even where the wood's trees grew can impact the final product. Also to be taken into consideration is the variety going into the barrel. These variables result in oak-aged white wines that encompass an incredible range of styles.

The oak-aged white wines below represent the breadth of styles on the market today. Make sure to also look to the Rhône Valley, the Tuscan coast, Australia, and pretty much anywhere else that produces great white wines.

When used with care and thoughtfulness, oak can help nurture white wines of distinction and reveal unexpected and delicious flavors.

03 2023 Cobb Cole Ranch Riesling

of 15

This Mendocino County Riesling is crisp and dry with a reserved, steely quality. The vines are planted at more than 1,200 feet above sea level, and the wine is fermented until there are 0 grams of sugar per liter remaining. If you've never tried dry Riesling before, this would be a fantastic introduction. Hard green apples, stone fruit, lemon-lime, and a whiff of petrol develop throughout.



Scan to view article
on Food & Wine website