Less than three miles from the Sonoma coastline, the view from Hirsch Vineyard’s Block 16 overlooks redwoods and the Pacific Ocean.
ASSESSING THE LATEST CROP OF CALIFORNIA PINOT NOIR

As the 2010 Pinot Noirs from California continue to be released, it’s important to remember that the 2010 vintage presented some real challenges. To start, the spring was wet and cold. Then summer was dry and cool, leading to a late harvest. Despite some heat waves around Labor Day and in late September, the season overall was cooler than 2009, which itself continued a multyear trend of mild weather.

Because of the season’s chilliness and autumn rains, some 2010 Pinot Noirs suffered from various forms of rot. But at wineries with good sorting regimens, the wines ended up with long-hangtime concentration and lusciousness, at moderate alcohol levels.

Generally, all the major coastal regions fared well, with the Russian River Valley dominating in raw numbers due to its concentration of wineries. Some of the usual top performers produced exceptional wines: Cambria, Failla, Flowers, Foxen, Lynmar, Merry Edwards, Rochioli and Talley, among others.

Quality is consistent with price in 2010: You pretty much get what you pay for. The best wines are pricey, although one thing you can say about California Pinot Noir is that it hasn’t yet been subject to the crazy price inflation that California Cabernet Sauvignon has experienced. I awarded a handful of Best Buys to Pinot Noirs in 2010, but for true relative value, choose from among the more plentiful Editors’ Choices, including Cambria’s Julia’s Vineyard, Gallo Signature Series, Joseph Swan’s Cuvée de Trois, Melville’s Veritas Estate and Reata.

Elsewhere in this issue’s Buying Guide, you’ll find more detailed reviews from Oregon and Virginia, as well as selections from Austria, Chile, France and Italy. And, as always, be sure to check out buyingguide.winemag.com to access our complete Buying Guide database of over 125,000 reviews.

—Steve Heimoff

PINOT NOIR

99 Williams Selyem 2010 Hirsch Vineyard Pinot Noir (Sonoma Coast). For full review see page 3. *Cellar Selection.*

- abv: 14.3%  
- Price: $75

98 Williams Selyem 2010 Precious Mountain Vineyard Pinot Noir (Sonoma Coast).

- For full review see page 3. *Cellar Selection.*
- abv: 14.2%  
- Price: $94

96 Talley 2010 Rosemary’s Vineyard Pinot Noir (Arroyo Grande Valley). Exceptionally delicious to drink now, this is rich, vibrant and complex. It offers wave after wave of raspberry and cherry pie filling, rose tea, mineral and smoky sandalwood flavors, which are all wrapped into an incredibly fine texture of complex tannins and vibrant acids. The finish is dry and graceful. It’s tough to keep your hands off of this wine, but it should hold in the bottle for 6–8 years. —S.H.

- abv: NA  
- Price: $70

96 Williams Selyem 2010 Rochioli Riverblock Vineyard Pinot Noir (Russian River Valley).

- For full review see page 4. *Cellar Selection.*
- abv: 14.1%  
- Price: $78

95 Merry Edwards 2010 Coopersmith Pinot Noir (Russian River Valley). This shows Merry Edwards’ signature of exceptional deliciousness and drinkability, coupled with seemingly neverending depth. Made using fruit sourced from the winery’s vineyard in the cooler southwestern part of the valley, near Sebastopol, this is rich in acids and soft tannins, but the flavors set it apart. Notes of raspberry, cherry, cola, tea, licorice, pepper and sandalwood abound and evolve with every sip. Drink now–2018. —S.H.

- abv: 14.1%  
- Price: $60

95 Merry Edwards 2010 Olivet Lane Pinot Noir (Russian River Valley). The pedigree of this rich Pinot Noir is evident right away in the mouthfeel, offering a silky and satiny texture, brightened with citrusy acidity. The flavors immediately kick in with a solid wall of red cherries, licorice, persimmons, pomegranates and cola. An exciting, complex wine to drink now, and it should gather momentum over six years, maybe even longer. —S.H.

- abv: 14.2%  
- Price: $62

95 Williams Selyem 2010 Bucher Vineyard Pinot Noir (Russian River Valley). For full review see page 4.

- abv: 13.7%  
- Price: $58

95 Williams Selyem 2010 Williams Selyem Estate Vineyard Pinot Noir (Russian River Valley).

- For full review see page 4. *Cellar Selection.*
- abv: 13.9%  
- Price: $100

94 Paul Hobbs 2010 Katherine Lindsay Estate Cuvee Agustina Pinot Noir (Russian River Valley).

- An ultrarich Pinot Noir, this is dense and fully bodied, with flavors of cherry pie, chocolate, cherry liqueur, graham cracker, spice and sandalwood. Most notable is its weight and the way the wine takes over the palate and lasts through the impressively long finish. Fine now with rich fare, like lamb and steak, and it should also develop in the bottle for 6–8 years. —S.H.

- abv: 14.6%  
- Price: $100

94 Sheldon 2010 Roma’s Vineyard Pinot Noir (Anderson Valley). An ebullient, gorgeous example of cool-climate Pinot Noir from an 1,800-feet elevation vineyard at the north end of the Anderson Valley. Sheldon’s Roma is classic in its layers of nuanced cherry, raspberry, spice and acidity. Focused and intensely delicious. —V.B.

- abv: 13.4%  
- Price: $45

94 Talley 2010 Rincon Vineyard Pinot Noir (Arroyo Grande Valley). This shows how a wine can be both immediately delicious and drinkable, yet possess that extra stuffing to make it complex and ageable. It offers generous raspberry, cherry, chocolate, vanilla and spice flavors, balanced with gorgeous acidity and a hint of dusty tannins. Drink now–2018. —S.H.

- abv: 14.6%  
- Price: $58

94 Williams Selyem 2010 Allen Vineyard Pinot Noir (Russian River Valley).

- For full review see page 5. *Cellar Selection.*
- abv: 14.1%  
- Price: $82

94 Williams Selyem 2010 Ferrington Vineyard Pinot Noir (Anderson Valley).

- For full review see page 5.

- abv: 14.2%  
- Price: $65

93 Gary Farrell 2009 Rochioli Vineyard Pinot Noir (Russian River Valley).

- For full review see page 5. *Cellar Selection.*

- abv: 14%  
- Price: $65

93 Merry Edwards 2010 Georganne Pinot Noir (Russian River Valley). Shows a certain aggressiveness, offering up vibrant raspberry and cherry fruit, cola, mocha and oak flavors, but kept aloof by its acidity and tannins. It’s certainly elegant and pedigreed, but it need 3–4 years in the cellar. —S.H.

- abv: 14.4%  
- Price: $57

Continued on Page 14
The Wine Enthusiast
Buying Guide

The Buying Guide includes ratings and reviews of new-release and selected older beverage alcohol products evaluated by Wine Enthusiast Magazine’s editors and other qualified tasters. Regular contributors to our Buying Guide include Tasting Director Lauren Buzzeo, Assistant Tasting Director Anna Lee C. Iijima, Executive Editor Susan Kostrewa, Managing Editor Joe Czerwinski, Contributing Editor Michael Schachner and Spirits Editor Kara Newman in New York, European Editor Roger Voss in Bordeaux, Italian Editor Monica Larner in Rome, California Editor Steve Heinzoff in Oakland, Contributing Editor Paul Gregutt in Seattle and Contributing Editor Virginie Boone in Santa Rosa.

99 Cayuse 2009 En Chamberlin Vineyard Syrah (Walla Walla Valley). In a vintage that produced the finest overall lineup of Cayuse wines to date, it may seem a little nit-picky to score some higher and some lower. But the En Chamberlin deserves first place again. Brilliant aromatics of smoked meat, bacon fat and otherworldly roasted accents seduce instantly. Once on the palate, the silky, balanced, near-perfect mix of umami and fruit, plus licorice, cassis, coffee liqueur and black tea notes suggest it’s as decadent as it is delicious. Editors’ Choice. —P.G.

99 Williams Selyem 2010 Hirsch Vineyard Pinot Noir (Sonoma Coast). This expresses the greatness of its vintage and vineyard, offering wave after wave of raspberry and cherry pie flavors, plus notes of red currant, sweet licorice, spicy Dr. Pepper and smoky sandalwood. There’s also something exotically briary and wild that intrigues. Even more remarkable is the texture, an amalgam of acids and tannins that rivals any Pinot Noir ever produced in California. It should age for up to 20 years. Cellar Selection.—S.H.

99 Williams Selyem 2010 Precious Mountain Vineyard Pinot Noir (Sonoma Coast). In recent years, Precious Mountain Vineyard has provided Bob Cabral with some of his most glorious fruit. Tremendous in flash and depth, it offers compelling flavors of raspberry and cherry, accented by sweet, smoky oak. There’s such complexity in the acid and tannin structure, and in the earthy, stony, spicy nuances, that you find something new to love with every sip. This masterpiece is fabulous now, and will develop bottle capacity over the next 15 years, at least. Cellar Selection.—S.H.

97 Williams Selyem 2010 Allen Vineyard Chardonnay (Russian River Valley). This wine shows real first-growth quality in its intensity and concentration, with orange nectar, golden mango, pear, peach pie, buttercream, vanilla, buttered toast and spice flavors. The balance is exquisite, and the way the acids dance along the palate make the wine clean and lively. Editors’ Choice. —S.H. abv: 14.6% Price: $75

96 Dolce 2007 Late Harvest Wine (Napa Valley). Another spectacular Dolce, which continues the brand’s string of successes and further emphasizes its standing as one of California’s greatest white dessert wines. It lacks a touch of the concentration found in the 2006, but it dazzles nonetheless with intricate, sweet flavors of honey, butterscotch, golden-apricot nectar, orange marmalade, pineapple tart, vanilla and buttered toast. And all that is brightened by crisp acidity. Terrific to drink now, and it will hold in a proper cellar for a decade. The blend is 82% Sémillon and 18% Sauvignon Blanc. —S.H. abv: 13.5% Price: $85/375 ml

96 Williams Selyem 2010 Drake Estate Vineyard Chardonnay (Russian River Valley). Winemaker Bob Cabral’s three 2010 Chardonnays are possibly the greatest he’s ever made. This bottling shows fabulous complexity and sheer deliciousness, offering intricate notes of butterscotch, tropical fruit, pear tart, golden apricot, vanilla cream, buttered toast and exotic spice, with perhaps just a trace of honey. Its brilliant acidity and a tangy minerality provide the balance that pushes this wine off the charts. —S.H. abv: 14.7% Price: $65

Find all reviews on our fully searchable database at buyingguide.winemag.com
96 Williams Selyem 2010 Heintz Vineyard Chardonnay (Russian River Valley). The acidity really makes this Chardonnay come alive, providing vitality. A quality that's boosted by an undertone of minerals. It's so rich in tropical fruit, orange, nectarine and pear flavors, and so generously oaked, which brings a sweet, satisfying note of buttered toast, that all you want to do is drink it now, preferably with steamed lobster and melted butter. —S.H.  
\[ abv: 14.6\% \]  
\[ Price: $50 \]

95 Turnbull 2009 Estate Grown Black Label Cabernet Sauvignon (Oakville). This best-of-barrels blend shows the powerful tannins and dryness that mark all of Turnbull's 2009 Cabernets. It's a huge wine, powerful and concentrated in blackberries, black currants and sweet dark chocolate, with notes of spices on the long, dry finish. Drink it now, with the best beef entrée you can find. It should slowly develop bottle-age characteristics over the next 8–10 years, at a minimum. —S.H.  
\[ abv: 14.5\% \]  
\[ Price: $100 \]

94 Les Belles Collines 2009 Les Sommets (Napa Valley). This inaugural release is 88% Cabernet Sauvignon and 12% Petit Verdot. The grapes come from vineyards in St. Helena and Rutherford. It’s an inky black, dry, powerful wine, with intense flavors of black cherry, red and black currant and dark chocolate, plus floral and mineral notes. The tannins are strong, but sweet and refined. Showing lots of class, this can be consumed now, and it will also age for 8–10 years. —S.H.  
\[ abv: 14.4\% \]  
\[ Price: $87 \]

96 Williams Selyem 2010 Rochioli River-block Vineyard Pinot Noir (Russian River Valley). While this vineyard is close by the Russian River and is not considered the best of Rochioli's vineyards, winemaker Bob Cabral consistently makes its grapes into one of Williams Selyem’s most compelling wines. This shows the impeccable tannins and acids of Rochioli fruit, with sweet, ripe, deep flavors of cherry and spice. Notes of pomegranate, rum punch, dark chocolate and smoky sandalwood add complexity. Beautiful to drink now, it should continue to develop for at least 10 years. Cellar Selection. —S.H.  
\[ abv: 14.1\% \]  
\[ Price: $78 \]

95 Williams Selyem 2010 Bucher Vineyard Pinot Noir (Russian River Valley). For sheer voluptuous pleasure, this is one of Williams Selyem’s best 2010s. It just floods the mouth with flavors of raspberry and cherry Pop-Tarts, with the most wonderful array of spices and a tender use of oak. Hard to keep from drinking it now, but it should age well over the next 8–10 years. —S.H.  
\[ abv: 13.7\% \]  
\[ Price: $58 \]

94 Lineage 2009 Red Wine (Livermore Valley). This is a vibrant, lush and layered Cabernet Sauvignon-dominated blend, with smaller percentages of Merlot, Malbec, Petit Verdot and Cabernet Franc. Powerful yet focused, this age-worthy effort is replete in notes of leather, chocolate and dark plum, plus a slight trace of licorice. Lay it down for a special occasion many years from now. Cellar Selection. —V.B.  
\[ abv: 14.8\% \]  
\[ Price: $145 \]

94 Louis M. Martini 2009 Lot No. 1 Cabernet Sauvignon (Napa Valley). Martini goes big with this flashy, splashy, small-production Cabernet. Made in the modern cult style, it's soft as velvet, with ultrarefined tannins and a brisk hit of acidity for balance, plus flavors of blackberries, black currants and dark chocolate. Really pleasurable now, and it should reward up to 10 years in the cellar. —S.H.  
\[ abv: 15.2\% \]  
\[ Price: $145 \]

95 Williams Selyem 2010 Williams Selyem Estate Vineyard Pinot Noir (Russian River Valley). This shows the extraordinary richness and complexity that the winery’s estate vineyard has exhibited over its lifetime. It's vast in cherry, red currant and licorice flavors, plus multiple layers of sautéed mushroom, exotic baking spice, mineral and sweet, smoky sandalwood. It’s also very tannic, with a brisk spine of acidity. Good as it is, it needs time for all the parts to knit together. Better after 2018 Cellar Selection. —S.H.  
\[ abv: 13.9\% \]  
\[ Price: $100 \]

95 Trefethen 2007 Halo Cabernet Sauvignon (Oak Knoll). A bit difficult to approach now, this has tight tannins that lock down the wine with astrigency. Blended with a little Petit Verdot and Malbec, it slowly reveals massive layers of blackberries, cassis liqueur and dark chocolate, remaining stubbornly tight throughout. Many people will drink it soon with beef, and that's fine, especially with a good decant, but it should reward even more with 8–10 years in a proper cellar. Cellar Selection. —S.H.  
\[ abv: 14.8\% \]  
\[ Price: $175 \]
94 Ponzi 2010 Aurora Chardonnay (Willamette Valley). A wine of surpassing vitality and complexity, it mixes notes of melon, jicama and citrus in a fine-tuned flavor explosion. Long and lively, with bracing minerality, it finishes with a fresh lick of sweet herb. Editors’ Choice. —P.G.  abv: 13.2%  Price: $60

94 Williams Selyem 2010 Ferrington Vineyard Pinot Noir (Anderson Valley). Rich tannins give this wine a bracing mouthfeel, but it’s still drinkable now. While it’s a big wine, the palate feels elegant and silky, with spicy flavors of black cherry and licorice. The 2010s should have one of the longer shelf lives of recent vintages, holding for at least another decade. —S.H.  abv: 14.2%  Price: $65

94 Ponzi 2010 Aurora Pinot Noir (Willamette Valley). The Aurora has just a bit more texture and density than its superb companion wine, the Avellana Pinot Noir. Black cherry, cola and baking spice notes are accented with touches of iron filings and slivers of dark chocolate. Thoughtful winemaking is on display here, creating a dense wine that is nonetheless immediately accessible and delicious. Cellar Selection. —P.G.  abv: 13.3%  Price: $100

94 Gary Farrell 2009 Rochioli Vineyard Pinot Noir (Russian River Valley). This is currently very dry and austere due to its tannins, but it’s impressive for its noble structure and deep, complex flavors of blackberries, cranberries, brown sugar and spices. With such depth and a long finish, it’s clearly a cellar candidate. Don’t even think about opening it until 2017, at least. Cellar Selection. —S.H.  abv: 14%  Price: $65

94 Williams Selyem 2010 Allen Vineyard Pinot Noir (Russian River Valley). Somewhat aloof now, this has grippy tannins that lock down the palate. Underneath the grip are complex flavors of juicy blackberry, plum sauce and exotic spice, with brooding earthy notes and sweet, smoky oak tones. Very fine, but one for the cellar. Give it at least 6–8 years, and it could easily go for another decade beyond that, gradually becoming more delicate, supple and complex. Cellar Selection. —S.H.  abv: 14.1%  Price: $82

93 Les Belles Collines 2009 White Label (Napa Valley). Made in the modern style of soft, sweet opulence, this is insanely rich, with notes of cherry marmalade, red currant, milk chocolate and sweet cedar flavors that continue onto the long, smooth finish. It’s a blend of the traditional red Bordeaux varieties, and while it was aged in 100% new French oak, it’s not too oaky. Drink over the next six years for its youthful beauty. —S.H.  abv: 14.2%  Price: $67

93 Martin Ray 2009 Synthesis (Napa Valley). Very rich and smooth in texture, like pure velvet, this Bordeaux-style blend has lots of tannins that are soft, ripe and easy. It offers extraordinary waves of blackberry, black currant, dark chocolate and caramelized oak flavors. Drink soon for maximum enjoyment. —S.H.  abv: 14.6%  Price: $75

93 Pellet Estate 2010 Pellet Vineyard Cabernet Sauvignon (Napa Valley). An inaugural release from veteran winemaker Nils Venge, this wine contains small amounts of Merlot and Petit Verdot. It’s very dry, quite tannic and rich, with flavors of black cherries, currants and new oak, with an earthy note that adds to the complexity. The mouthfeel is warm and almost Port-like. —S.H.  abv: 14.7%  Price: $85

93 Grgich Hills 2011 Essence Estate Grown Sauvignon Blanc (Napa Valley). After years of tinkering with Sauvignon Blanc, Grgich Hills has finally produced a truly notable bottling—its best ever. This is lightly oaked, clean and delicious, with tart, lemony acids that provide brightness to the green apple, lemon, lime and pear flavors. The finish is honeyed and spicy. —S.H.  abv: 14.3%  Price: $48
93 Ponzi 2010 Avellana Pinot Noir (Willa- mette Valley). This was not an easy vintage in which to make wine with as much fruit and concentration as this bottling, but winemaker Luisa Ponzi has done it. Deep cherry fruit comes laced with cola and chocolate notes, filling the textural, detailed and full-bodied palate. It demonstrates terrific length and an elegant, balanced finish. Cellar Selection.—P.G. 

abv: 13.2%
Price: $100

93 Trefethen 2009 Dragon’s Tooth (Napa Valley). This is so smooth, rich and mellow, you hardly notice how intense the tannins are. But they are hard, and lock down the flavors of black currant and black licorice, plus the complex notes of minerals, roasted game and dark spices. Drink this Merlot-based blend now after decanting and over the next six years. —S.H. 

abv: 14.1%
Price: $75

93 Williams Selyem 2010 Flax Vineyard Pinot Noir (Russian River Valley). Rich and ripe, this has flavors of raspberries, cherries, cola and red currants, plus layers of exotic spices and toasty sandalwood that change with every sniff and sip. With its silky texture and crisp acidity, it should develop over the next 6–8 years, but it’s also wonderful now. —S.H. 

abv: 14%
Price: $60

93 Williams Selyem 2010 Olivet Lane Vineyard Pinot Noir (Russian River Valley). Soft yet tannic, this has a brooding quality that suggests it will benefit from some time in the cellar. It shows elaborate flavors of blackberries, plums and cola, with earthy notes of mushrooms and mulch. Good now, after decanting, and should gradually evolve in the bottle over the next 6–8 years. —S.H. 

abv: 14.2%
Price: $75

93 Williams Selyem 2006 Mistral Vineyard Port (Central Coast). Made using classic Port grape varieties, this is rich and sweet, with chocolate, coffee, orange, plum and spice flavors. Crisp acidity provides needed balance. It shows a complexity that lifts it above the ordinary. Drink now–2015. —S.H. 

abv: 20%
Price: $40/375 ml

92 Boëté 2008 Saunders Vineyard Estate Grown Reserve Cabernet Franc (Carmel Valley). Big, rich and vital, this has a cherry flavor, with herb, mushroom and cola notes that give the wine an earthy complexity. There’s also a lot of oak influence in the form of a sweet buttered-toast note. Give this time in a decanter, and serve now with steak or beef-based Mexican fare. —S.H. 

abv: 14%
Price: $40

92 Feudo Principi di Butera 2008 Deliella Nero d’Avola (Sicilia). This vintage of Deliella represents an enormous jump forward in quality and intensity. Nero d’Avola vines grow in chalky soils, create extremely elegant aromas of dark fruit, chocolate, cured meat, toasted pistachio and barbecue spice. In the mouth, the wine is rich, velvety and long lasting. 

abv: 14%
Price: $90
Gary Farrell 2009 Hallberg Vineyard Dijon Clones Pinot Noir (Russian River Valley). This is tight, tannic and distinguished, yet it shows a sweet, toasted oak touch, with ripe, tart flavors of red cherries, red currants and persimmons, plus accents of red licorice and cola. Beautiful now with decanting, and should glide through the next 10 years. —S.H.

abv: 14.1%  Price: $60

Lagar de Bezana 2010 Aluvion Gran Reserva Ensamblaje (Cachapoal Valley). Aromas of lead pencil, cassis, violet petal and smoky chocolate are complex and attractive. The palate of this Cabernet Sauvignon-led blend is tight, pure and rich, and the flavors of toasty black fruits carry accents of licorice and coffee. The finish is spicy, with a licorice note, and the wine's tannic composition suggests that aging is appropriate. Drink from 2014–2020. Vino Del Sol. —M.S.

abv: 14%  Price: $29

Planeta 2010 Chardonnay (Sicilia). Creamy, smooth and rich, this gorgeous bottling offers flavors of lemon mousse, apricot and vanilla, backed by well-integrated acidity and fruity concentration. Palm Bay International. —M.L.

abv: 14%  Price: $43

Ponzi 2010 Avellana Chardonnay (Willamette Valley). The sophistication of Luisa Ponzi's wines increases from vintage to vintage, especially at the high end. Here is a Chardonnay for butter lovers, but there is much more to enjoy than just lush barrel flavors. Thick and full bodied, it has notes of caramel apple, poached pear and passion fruit, sprinkled with baking spices. It's a flavor jamboree. —P.G.

abv: 13.4%  Price: $60

Santa Carolina 2009 VSC (Cachapoal Valley). There's a lot to like about this dense, deep, lush and totally ripe blend of 60% Petit Verdot plus smaller doses of Cabernet, Carmenère, Malbec and Mourvèdre. It glistens in the glass and shows plush aromatics and generous flavors of berry, plum, chocolate and spice. Toasty and smooth on the finish. Drink this excellent blend now–2018. Carolina Wine Brands USA. —M.S.

abv: 14.7%  Price: $40

Sequana 2010 Pinot Noir (Santa Lucia Highlands). Lush and opulent, this shows complex flavors of cherry compote, raspberry jam, date and exotic spice. Thoroughly dry on the finish, this drinks well right now. It offers a delicacy that's sometimes missing in Santa Lucia Pinot Noirs. From Hess Collection. —S.H.

abv: 13.9%  Price: $32

Steven Kent 2009 The Premier Cabernet Sauvignon (Livermore Valley). A new addition to Steven Kent’s lineup of exemplary Cabernets, this is 100% Cabernet from Ghielmetti Vineyard, one of Kent’s favorite pieces of Livermore ground. The wine is concentrated and rich, with heady notes of dark cherry, cinnamon and clove, plus a trace of mint hiding in the background. This will please fans of California and Bordeaux wines. —V.B.

abv: 14.8%  Price: $100

Boëté 2008 Cheval Rouge Reserve Cabernet Sauvignon-Cabernet Franc-Merlot (Carmel Valley). A blend of Cabernet Sauvignon, Cabernet Franc and Merlot grown in this warm Monterey County appellation, this is dry, mellow and complex, offering waves of stewed blackberries, sweet green herbs, anisette liqueur and smoky sandalwood, with a touch of raisins on the finish. —S.H.

abv: 14%  Price: $30

Boëté 2005 Saunders Vineyard Estate Grown Cabernet Sauvignon (Carmel Valley). This single-vineyard Cabernet is softening and mellowing, with flavors of cherry, mocha and oak that are picking up sweet, mushroomy, gamy notes. Carmel Valley is a small appellation in a warm part of inland Monterey County that specializes in Bordeaux red wines. It’s drinking well now. —S.H.

abv: 15%  Price: $36
91 Cameron Hughes 2010 Lot 360 Cabernet Sauvignon (Howell Mountain). This is an impressive young Cabernet. It’s bone dry, tannic and intense, with flavors of mountain blackberries and black currants. It may even age for a few years.—S.H.

abv: 14.4%  
Price: $26

91 Cantina Santadi 2007 Shardana (Valli di Porto Pino). An epic red blend from Sardinia, this wine boasts huge density and pulpy notes of blackberry, black olive, licorice, leather and spice. It offers silky tannins, with loads of ripe fruit on the finish. Empson (USA) Ltd. —M.L.

abv: 14.5%  
Price: $30

91 Château de la Chaize 2009 Brouilly. The magnificent 17th-century Château de la Chaize and its cellars are national monuments. This wine has a warm structure that’s packed with black cherry flavor and finished with acidity. It could age for another year or two. Esprit du Vin. —R.V.

abv: 12.5%  
Price: $19

91 Feudo Principi di Butera 2010 Symposium (Sicilia). A blend of Cabernet Sauvignon, Merlot and Petit Verdot, this is plush and round, with bright notes of black fruit, spice, leather and blackberry. There’s a touch of spice on the finish, and the texture is soft and rich. Zonin USA. Editors’ Choice. —M.L.

abv: 14%  
Price: $20

91 J Vineyards & Winery 2003 Late Disgorged Brut (Russian River Valley). A little scouring, but delicious and complex, this has appealing flavors of yeast, lemons, limes and pears. Dry and yeasty, it feels very elegant on the palate. —S.H.

abv: 12.5%  
Price: $90

91 Martin Ray 2009 Cabernet Sauvignon (Diamond Mountain). Made from the classic Bordeaux varieties, this polished, supple wine is pretty tannic, but it’s fine for drinking now. It shows a concentration of blackberry and black currant flavors, with a liqueur-sweet intensity that leads into a long finish. —S.H.

abv: 14.1%  
Price: $60

91 Spindrift Cellars 2011 Pinot Gris (Willamette Valley). Creamy and leesy, with a complex mix of mineral, fresh herb, citrus rind and pungent botanicals, this is an interesting and refreshing style of Pinot Gris. Give it a good chill and watch it open as it warms. Editors’ Choice. —P.G.

abv: 13%  
Price: $16

91 Trefethen 2009 Cabernet Sauvignon (Oak Knoll). Made from the classic Bordeaux varieties, this polished, supple wine is pretty tannic, but it’s fine for drinking now. It shows a concentration of blackberry and black currant flavors, with a liqueur-sweet intensity that leads into a long finish. —S.H.

abv: 14.6%  
Price: $75

91 Williams Selyem 2010 Burt Williams’ Morning Dew Ranch Pinot Noir (Anderson Valley). This shows flavors of jammy raspberry and cherry. The acidity is fantastic and so are the tannins, and the mouthfeel is silky and racy. It’s an elegant Pinot Noir for drinking over the next 5–6 years. —S.H.

abv: 13.5%  
Price: $75
91 Williams Selyem 2010 Weir Vineyard Pinot Noir (Yorkville Highlands). Fairly light in body and accessible now, this has raspberry, cherry and new oak flavors. The flavors have a spicy, oaky edge, while the tannins are notable, and the acidity provides plenty of cut. Drink now–2018. —S.H.  
**abv:** 14.1%  
**Price:** $58

91 Worthy 2008 Sophia’s Cuvee (Napa Valley). This has Cabernet Sauvignon-driven flavors of ripe summer blackberries, black currants, cassis liqueur and smoky oak. It’s dry with smooth tannins, and it shows lots of class. With 8,000 cases produced, it should be relatively easy to find. Editors’ Choice. —S.H.  
**abv:** 14%  
**Price:** $29

90 Black Stallion 2010 Syrah (Napa Valley). This Syrah is very strong in tannins, the kind that dry out the palate. However, it has balancing acidity and oak influence, plus impressive blackberry, currant, charred meat and black pepper flavors. Give it a good long decant and drink with beef and game dishes. —S.H.  
**abv:** 14.4%  
**Price:** $38

90 Cameron Hughes 2010 Lot 337 Meritage (Rutherford). Soft and luxurious, this is made from Merlot and Cabernet, and it offers rich, complex flavors of blackberries, cherries, currants, dark chocolate, herbs, spices and cedar. Editors’ Choice. —S.H.  
**abv:** 14.7%  
**Price:** $18

90 Baglio del Cristo di Campobello 2011 C’D’C’ Rosso (Sicilia). A blend of Nero d’Avola, Syrah, Merlot and Cabernet Sauvignon (in equal measure), this is soft and ripe, with black cherry, cassis, chocolate and toasted espresso-bean notes. The mouthfeel is rich and velvety, with a touch of berry-like sweetness. Maritime Wine Trading Collective. Editors’ Choice. —M.L.  
**abv:** 14%  
**Price:** $17

90 Cameron Hughes 2009 Lot 316 Cabernet Sauvignon (Napa Valley). Although this is ready to drink now, it offers considerable tannins that are wrapped around layers of blackberries, black currants and cedar. The structure is impressive, so let it breathe in a decanter for an hour or two before serving. Editors’ Choice. —S.H.  
**abv:** 14.5%  
**Price:** $20

90 Gary Farrell 2009 Stiling Vineyard Pinot Noir (Russian River Valley). Dry and silky, this shows classic Russian River flavors of red cherries, red currants, cranberries, cola and pomegranates, with plenty of savory spices. The tannins are currently very strong; there will certainly be development over the next 5–6 years. —S.H.  
**abv:** 14.2%  
**Price:** $50

90 Huntington 2011 Mauritson Vineyard Sauvignon Blanc (Dry Creek Valley). This wine shows what a fine place Dry Creek Valley is for growing Sauvignon Blanc. With no oak at all, it’s clean and brisk in citrusy acidity, with refreshing peach, lime, green grass, tropical fruit and spice flavors. Editors’ Choice. —S.H.  
**abv:** 14.1%  
**Price:** $18

90 Kalaris 2010 Pinot Noir (Sonoma Coast). Tannic, dry and acidic now, this doesn’t offer much of the immediate opulence found in many California Pinot Noirs. The richness is in there, but it’s buried. The sweet core of cherries, currants, exotic spices, mushrooms and minerals is just waiting for time to release it. Cellar this for 6–8 years. Cellar Selection. —S.H.  
**abv:** 14.6%  
**Price:** $55
Planeta 2010 Dorilli (Cerasuolo di Vittoria Classico). Crisp, clean and elegant, this selection would pair with white meat or pumpkin-stuffed ravioli. It offers a streamlined mouthfeel, with tones of raspberry and blueberry, backed by zesty acidity. Palm Bay International. —M.L.  
*abv: 13%  
*Price: $33

Santa Carolina 2010 Reserva de Familia Cabernet Sauvignon (Maipo Valley). Smooth and dark on the nose, this exudes a deep, earthy accent of lead pencil. The palate is firm, tannic and layered, with healthy doses of blackberry, cassis, black pepper and tobacco flavors. Like most top-level Maipo Cabernets, this shows herbal notes of olive and moss on the finish. Carolina Wine Brands USA. —M.S.  
*abv: 14.5%  
*Price: $24

Tarara 2010 CasaNoVA Merlot (Virginia). The nose is packed with dark notes of desiccated strawberry, red currant and caramel lozenge, plus dried herb and maduro subtleties. Astringent, lip-grabbing tannins bolster the fleshy, medium- to full-bodied palate. A few more years of bottle aging should help mitigate some of the tannic blow, but enjoy it now with a brief decanting and a slab of grilled meat. —A.H.  
*abv: 15%  
*Price: $50

Tarara 2010 Tranquility Cabernet Sauvignon-Tannat (Virginia). Aged for 18 months in 100% new Virginia oak, this hefty blend of 60% Cabernet Sauvignon and 40% Tannat has a deep, bass-like nose that mixes scents of caramel, mocha and cinnamon with notes of potpourri, dark cherry and gravel. It feels fleshy and full on the palate, with chewy tannins, stunning acids and a bold, well-stated finish. —A.H.  
*abv: 15%  
*Price: $40

William Hill Estate 2010 Bench Blend Chardonnay (Napa Valley). There’s something Chablis-like in the stony minerality that marks this Chardonnay. But at the same time, it’s sweet in orange, peach, green apple and golden mango flavors. A rich, satisfying Chardonnay for drinking now. Production was 1,913 cases. —S.H.  
*abv: 14.5%  
*Price: $35

Feudo Arancio 2010 Cantodoro (Sicilia). An 80-20 blend of Nero d’Avola and Cabernet Sauvignon, this opens with bright fruit notes that recall cherry, forest berry and plum. It is soft and plush, with smooth tannins and good length. Prestige Wine Imports Corp. —M.L.  
*abv: 13.5%  
*Price: $16
Feudo Principi di Butera 2011 Insolia (Sicilia). This estate (owned by the Zonin family) has recently overhauled its white wine program, and the excellent results show with this beautiful Insolia. Fragrant citrus and peach aromas are followed by a creamy thickness and a spicy citrus-like intensity. Zonin USA. Editors’ Choice. —M.L.  
abv: 13%  
Price: $17

Feudo Arancio 2010 Dalila (Sicilia). Grillo and Viognier are blended to produce a rich and creamy white wine, with a pretty bouquet of white flower, stone fruit and citrus. This would pair beautifully with calamari stuffed with breadcrumbs and pine nuts. Prestige Wine Imports Corp. —M.L.  
abv: 13%  
Price: $16

Feudo Principi di Butera 2010 Syrah (Sicilia). This Syrah opens with ripe, pulpy fruit and rich aromas of red cherry, blackberry, spice and crushed black pepper. There are touches of smoke and barbecue on the finish. Zonin USA. Editors’ Choice. —M.L.  
abv: 13.5%  
Price: $17

Michael David 2010 Inkblo Tannat (Lodi). Michael David continues to showcase some of the more unusual grape varieties. This Tannat is big shouldered, rich and decadent, and it tastes brambly, which Zinfandel fans will appreciate. It’s full of jammy red fruit and leather notes, with a long finish. —V.B.  
abv: 15.5%  
Price: $35

Silverado 2008 Mt George Vineyard Estate Grown Merlot (Napa Valley). This has vigorous tannins and flavors of red cherry pie, red currant and spice. Not a long-term ager, but it offers plenty of upscale pleasure now. —S.H.  
abv: 14.9%  
Price: $35

Lawer Family 2011 Hooker Breakaway Chardonnay (Russian River Valley). This has appealing flavors of tropical fruit, orange, peach and vanilla, with a creamy texture and an overall sense of elegance. The acidity is brisk and clean. —S.H.  
abv: 13.7%  
Price: $24

Lawer Family 2009 Three Coins Betsy’s Vineyard Syrah (Knights Valley). This is rich and dry in blackberries, licorice, bacon, sweet oak and peppery spices. It shows lots of acidity and tannins, giving it a firm structure. Give it a brief decant and drink now. —S.H.  
abv: 14.6%  
Price: $28

Cameron Hughes 2010 Lot 350 Chardonnay (Santa Maria Valley). Made in a ripe, appealing style, this has rich flavors of pineapple jam, tropical fruit, vanilla and buttered toast, brightened by crisp acidity. Editors’ Choice. —S.H.  
abv: NA  
Price: $14

Martin Ray 2011 Red (California). This shows full-bodied blackberry, black currant, smoky bacon and pepper flavors, wrapped in firm tannins. It’s a versatile, easy-to-like wine. Editors’ Choice. —S.H.  
abv: 13.9%  
Price: $13
Tenuta Rapitalà 2011 Campo Reale Nero d’Avola (Sicilia). This is an easy expression of Nero d’Avola, and it would pair with roasted ham or cheese ravioli in meat sauce. Bright cherry and blueberry notes come with a touch of bitter almond.

Frederick Wildman & Sons, Ltd. Editors’ Choice.
—M.L.
abv: 13.5%
Price: $13

Feudo di Santa Tresa 2011 Purato Made With Organic Grapes Nero d’Avola (Sicilia). Part of the natural wine movement, this wine is made from organic grapes, and the label is printed with vegetable ink on recycled paper. The quality of fruit is very nice, with a juicy palate and a bright berry flavor on the finish. Vias Imports. Editors’ Choice. —M.L.
abv: 13.5%
Price: $12

Lawer Family 2011 Duck Shack Chardonnay (Russian River Valley). One dimensional and clean, this has brisk acidity and a creamy mouthfeel, with pineapple, orange, lime and mineral flavors. —S.H.
abv: 13.2%
Price: $22

Cameron Hughes 2010 Lot 335 Meritage (Oakville). A Bordeaux-style blend made primarily from Merlot, plus Cabernet Sauvignon, Cabernet Franc and Malbec, this is layered with waves of blackberries, blueberries, currants, dark chocolate and oak flavors. The tannins are pure and refined. Production is 2,000 cases. Best Buy. —S.H.
abv: 14.6%
Price: $14

Pepi 2011 Pinot Grigio (California). This is dryish, impeccably clean and brisk in mouthwatering acidity, with layers of citrus and tropical fruits, apples, vanilla, honey and white pepper. It's a delight to drink by itself, or with everything from Vietnamese to Mexican cuisine. Production was 15,000 cases. Best Buy. —S.H.
abv: 12.5%
Price: $10

Lawer Family 2011 Three Coins Betsy’s Vineyard Viognier (Knights Valley). Made using grapes sourced from a high valley between the Russian River and Napa valleys, this wine is rich in tropical fruit, lemon, honeysuckle and vanilla flavors. Brisk acidity helps to keep it from seeming cloying. —S.H.
abv: 14.3%
Price: $26

Tangent 2011 Paragon Vineyard Sauvignon Blanc (Edna Valley). Clean and sleek on the palate, this wine has brisk Central Coast acidity, which highlights the complex flavors of green melon, lemon, lime, Asian pear and white pepper. Made without oak, it shows the wonderful terroir of its vineyard. Best Buy. —S.H.
abv: 13.5%
Price: $13

Tenuta Rapitalà 2011 Piano Maltese (Sicilia). Grillo, Catarratto and Chardonnay are blended together to produce a rich and creamy white wine, with overtones of vanilla, apricot and honey. It is fresh, not at all heavy or flat. Frederick Wildman & Sons, Ltd. Best Buy. —M.L.
abv: 13%
Price: $13
87 Mont Gravet 2011 Côtes de Gascogne. An herbal wine, this has fruit flavors that suggest peach and crisp apple. Round, textured and fragrant, this is for drinking now. Winesellers Ltd. Best Buy.—R.V. 

Mont Gravet 2011 Côtes de Gascogne

abv: 11.5%

Price: $9

86 Con Carne 2011 Sauvignon Blanc (Central Valley). The bouquet is neutral except for a spot of lemon-lime. The palate is clean and balanced, with decent weight and fresh acidity. Flavors of green fruit, scallion, mineral and herb fall off on the finish. Drink immediately. PL360 Beverage Partners. Best Buy.—M.S. 

Con Carne 2011 Sauvignon Blanc

abv: 13%

Price: $10

86 Pepi 2011 Chenin Blanc-Viognier (California). This is a blend of Chenin Blanc and Viognier that's zesty in acidity and slightly sweet in honeyed flavor. Immensely fruity, it bears notes of orange, green apple, lime and vanilla. A versatile wine to drink with today's spectrum of ethnic fare. Best Buy.—S.H. 

Pepi 2011 Chenin Blanc-Viognier

abv: 13%

Price: $10

86 Smoking Loon 2011 Steelbird Unoaked Chardonnay (California). This Chardonnay has flavors of rich, ripe tropical fruit, tangerine, apricot and lime. The tangy acidity provides a keen finish. Best Buy.—S.H. 

Smoking Loon 2011 Steelbird Unoaked Chardonnay

abv: 13.5%

Price: $10

86 Tin Roof 2011 Sauvignon Blanc (California). This shows real Sauvignon character in its brisk, mouthwatering acidity. Its green grass and gooseberry notes accompany riper lemon and lime fruit. Best Buy.—S.H. 

Tin Roof 2011 Sauvignon Blanc

abv: 13.5%

Price: $10

85 Cambria 2010 Bazia Rosso (Sicilia). From the Messina area in northern Sicily, this is a 50-50 blend of Nero d’Avola and Nerello Mascalese that bursts with bright berry freshness. The finish is clean, bright and tight. Tuttovino L.L.C. Best Buy.—M.L. 

Cambria 2010 Bazia Rosso

abv: 13%

Price: $10

85 Con Carne 2011 Merlot (Central Valley). This Merlot is dry and scratchy on the nose, with raspberry and spice aromas. It's fresh and clean on the palate, with a quick wave of spicy red-berry flavor. It remains spicy and a touch minty on the finish. PL360 Beverage Partners. Best Buy.—M.S. 

Con Carne 2011 Merlot

abv: 13%

Price: $10

85 Newman’s Own 2010 Pinot Noir (California). This delivers great Pinot-like character for its price tier. Give it credit for the dry silkiness, clean acidity and vibrant cherry, cola and oak flavors. Best Buy.—S.H. 

Newman’s Own 2010 Pinot Noir

abv: 13.5%

Price: $10

---

CORRECTIONS

On page 38 of the 2012 Best of Year issue, we misidentified Mixologist of the Month TJ Vytlacil’s “cocktail mentor.” His name is Ted Kilgore.

On page 65 of the February 2013 issue, we incorrectly listed the vintage of the Donnachiara Taurasi wine review as 2007. The correct vintage for that review is 2008.
93 Sea Smoke 2010 Ten Pinot Noir (Sta. Rita Hills). Big, deep and hard in tannins, this wine shows the estate’s power and concentration, bearing blasts of cherries, currants, persimmons and cola. The flavors are pinpointed with laserlike focus, with hints of cocoa powder and tamarind. It should begin to open by 2017, and develop for many years afterward. **Cellar Selection.** —S.H.  
*abv: 14.7%  Price: $82*

93 Williams Selyem 2010 Coastlands Vineyard Pinot Noir (Sonoma Coast). For full review see page 6.  
*abv: 13.6%  Price: $75*

93 Williams Selyem 2010 Flax Vineyard Pinot Noir (Russian River Valley). For full review see page 6.  
*abv: 14%  Price: $60*

93 Williams Selyem 2010 Olivet Lane Vineyard Pinot Noir (Russian River Valley). For full review see page 6.  
*abv: 14.2%  Price: $75*

92 Antonio Patricio 2009 La Encantada Vineyard Pinot Noir (Sta. Rita Hills). This has brisk acidity, finely ground tannins and an intense minerality that gives it a nervy core. The palate is light and silky, yet it has intensely concentrated flavors of sour cherry candy, raspberry jam and sandalwood. It’s a fine wine to drink now, and it should develop in the bottle over the next 5–6 years. —S.H.  
*abv: 14.2%  Price: $55*

92 Gary Farrell 2009 Hallberg Vineyard Dijon Clones Pinot Noir (Russian River Valley). For full review see page 7.  
*abv: 14.1%  Price: $60*

92 Sequana 2010 Pinot Noir (Santa Lucia Highlands). For full review see page 7.  
*abv: 13.9%  Price: $32*

92 Small Vines 2010 Baranoff Vineyard Pinot Noir (Russian River Valley). Really easy to like now for its silky approachability, and for the way the flavors gather upfront and through the long, spicy finish. Polished and crisp, it has flavors of raspberries, cherries, tart cranberries and ripe pomegranates. The fruit is sourced from the cool, southern part of the Russian River Valley. —S.H.  
*abv: 13.9%  Price: $71*

92 Small Vines 2010 MK Vineyard Pinot Noir (Sonoma Coast). Gentle and silky, this Pinot Noir has perfumes of rose petals, ripe red cherries, flat cola and sandalwood, plus a hint of grilled bacon. It tastes as sweetly delicious as it smells, and it feels flat cola and sandalwood, plus a hint of grilled bacon.

92 Talley 2010 Stone Corral Vineyard Pinot Noir (Edna Valley). This is crisp and pure with Edna Valley intensity, offering complex waves of raspberry and cherry pie, savoy spice and exotic sandalwood flavors that are girded with tangy minerality. Drink now with steak, lamb or tuna. —S.H.  
*abv: 14%  Price: $50*

91 Davies 2010 Londer Vineyards Pinot Noir (Anderson Valley). A soft Anderson Valley Pinot Noir from one of the region’s better known vineyards, this has thick fruit, yet it offers a silky counterpoint to the meanness lurking in the background. With tart cherry and dark plum flavors, the wine has depth and finishes long and clean. —V.B.  
*abv: 14.3%  Price: $50*

91 Paul Hobbs 2010 Katherine Lindsay Estate Pinot Noir (Russian River Valley). This has a squeeze of lime-like acidity that cuts across the broad, rich cherry-pie, red licorice and spicy sandalwood flavors, which come with a touch of funky leather. For all of that fruit, it has a remarkably delicate mouthfeel, and it finishes dry and clean. It’s very hard to predict this wine’s future, but it’s beautiful now to drink after a few hours in the decanter, and it should be fine over the next four years. —S.H.  
*abv: 14.5%  Price: $85*

91 Small Vines 2010 Pinot Noir (Russian River Valley). Here’s an expressive, savory Pinot Noir for drinking young. Dry and crisp, this has pretty flavors of raspberry, cherry, gingersnap and sandalwood flavors. It demonstrates the winemaker’s art of blending from various vineyards around the valley. —S.H.  
*abv: 14.2%  Price: $55*

91 Williams Selyem 2010 Burt Williams’ Morning Dew Ranch Pinot Noir (Anderson Valley). For full review see page 8.  
*abv: 13.5%  Price: $75*

91 Williams Selyem 2010 Weir Vineyard Pinot Noir (Yorkville Highlands). For full review see page 9.  
*abv: 14.1%  Price: $58*

90 Breggo 2010 Savoy Vineyard Pinot Noir (Anderson Valley). An assertive yet rounded Pinot Noir, this has sharp cherry fruit and a hint of rose that is very distinctive in its herbal touch. Crafted by Breggo, which is owned by Napa producer Cliff Lede, it is a Pinot that many Cabernet fans will love: dark, toasty and rich. —V.B.  
*abv: 14.5%  Price: $60*

90 Gary Farrell 2009 Stilling Vineyard Pinot Noir (Russian River Valley). For full review see page 9.  
*abv: 14.2%  Price: $50*

90 Kalaris 2010 Pinot Noir (Sonoma Coast). For full review see page 9. **Cellar Selection.** —S.H.  
*abv: 14.6%  Price: $55*

90 Kalaris 2009 Pinot Noir (Sonoma Coast). Very rich and extracted, this shows the power of fine coastal Pinot Noir. It’s also very tannic and in need of some time in the cellar. It has a deep core of red cherries, pomegranates, red currants and licorice, but the ripeness is wrapped in a shroud of astringency. Give it 5–6 years to begin to emerge from this cocoon. **Cellar Selection.** —S.H.  
*abv: 14.6%  Price: $55*

90 Renteria 2009 River Ranch Pinot Noir (Russian River Valley). This is soft, delicate and finessed. It’s not a blockbuster, but a silky charmer that offers layers of red currants, Dr. Pepper, vanilla and sandalwood. Ready to drink now. —S.H.  
*abv: 13.5%  Price: $40*

90 Sea Smoke 2010 Southing Pinot Noir (Sta. Rita Hills). Aggressive now, this wine is big, distinguished by deep, pure flavors of red currants, sweet sandalwood, persimmons, cola and baking spices. But it needs time for all of the parts to knit together. Best after 2016 and for some years afterward. **Cellar Selection.** —S.H.  
*abv: 14.4%  Price: $59*

90 Storm 2010 Joh Sebastiani Vineyard Pinot Noir (Sta. Rita Hills). This shows lots of finesse and control, despite its power. It has raspberry, cherry jam and Dr. Pepper flavors, plus a sweet coat of oak that adds vanilla and cinnamon spice notes. It can be consumed now, and it should develop in the bottle over 3–4 years. —S.H.  
*abv: 14.2%  Price: $50*

90 Williams Selyem 2010 Eastside Road Neighbors Pinot Noir (Russian River Valley). For full review see page 10.  
*abv: 14.2%  Price: $52*

89 Aiken 2010 Pinot Noir (Sonoma Mountain). This is a big, rich, somewhat heavy Pinot Noir, stuffed with flavors of raspberry and cherry pie, red licorice and oak. It’s impressive for its sheer volume, with zippy acidity that helps balance the high alcohol. It needs a few hours in the decanter to round off the edges, and it should hold in the bottle for several years. —S.H.  
*abv: 14.9%  Price: $55*

89 Hahn 2011 SLH Estate Pinot Noir (Santa Lucia Highlands). The silky texture is delightful, giving it the lightness desirable in Pinot Noir. Santa Lucia acidity gives a bright edge to the cherry, cola, pomegranate and heirloom tomato flavors. Drink now–2014 for maximum freshness. —S.H.  
*abv: 14.5%  Price: $35*

89 James Family Cellars 2009 Stony Point Vineyard Estate Pinot Noir (Sonoma Coast). James Family continues to produce solid Pinot Noirs from this vineyard that are typical of the Sonoma Coast. The wine is dry, properly tart in acidity, and has flavors of pomegranates and cranberries, with astrigent cherry-skin-like tannins. —S.H.  
*abv: 14.2%  Price: $35*

88 Bouchaine 2009 Pinot Noir (Carneros). This Pinot Noir is drinkable now for its soft deliciousness. It’s pretty oaky, but it offers plenty of raspberry, cherry and spice flavors that are wrapped into a silky texture. —S.H.  
*abv: 13.8%  Price: $35*
Pessagno 2010 Pinot Noir (Santa Lucia Highlands). Soft, sweet and appealing, this has raspberry and cherry jam flavors, with an oak-influenced note of buttered toast. It’s an easy, gentle wine, with some real depth and complexity. —S.H.
abv: 14.8%  Price: $28

Renteria 2009 Knittel Vineyard Pinot Noir (Carneros). An exotic, spicy Pinot Noir, this is medium-bodied and crisp, with complex cranberry, raspberry, red licorice and smoky sandalwood flavors. Drink this dry, silky effort now. —S.H.
abv: 14.1%  Price: $40

The Gardener 2011 Pinot Noir (Carneros). This has acidity and tannins that are rich and complex. The raspberry, cola and licorice flavors have a nice coating of smoky oak. —S.H.
abv: 13.7%  Price: $35

Williams Selyem 2010 Vista Verde Vineyard Pinot Noir (San Benito County). The raspberry, cherry and blackberry flavors are delicious, and the oak brings just the right touch of sweet, smoky toast. The tannins are rich and fine, and the palate bears a streak of citrusy acidity that cuts right down the middle. It should mellow with 5–6 years in the bottle. —S.H.
abv: 13.8%  Price: $56

Arista 2010 Two Birds Estate Pinot Noir (Russian River Valley). Dry and crisp in acidity, with a silky texture, this is a polished Pinot Noir for drinking now. It has a rich array of cherry pie and sweet oak flavors, with earthier notes of pomegranate and cola. —S.H.
abv: 14.2%  Price: $68

Envolve 2011 Lennox Vineyard Pinot Noir (Russian River Valley). This has impressive flavors of cherry pie filling, red currants, cola and cocoa, plus notable oak influence and tart, mouthwatering acidity. The parts haven’t come together and likely won’t before the wine reaches south, so drink now with lamb, salmon, tuna and other Pinot-friendly foods. —S.H.
abv: 14.8%  Price: $40

Frei Brothers 2010 Reserve Pinot Noir (Russian River Valley). This is made in a lighter style for drinking now. It has a translucent ruby color, and the palate feels dry and silky, with citrusy acids brightening the sour red-cherry candy, persimmon and spice flavors. —S.H.
abv: 14.2%  Price: $27

James Family Cellars 2010 Stony Point Vineyard Estate Pinot Noir (Sonoma Coast). A bit tough and gritty, with a less-than-ripe green tomato flavor alongside the notes of cherry and pomegranate. Oaky richness adds sweetness and texture to this wine. It’s not going anywhere, but the acid-tannin structure and minerality are pleasurable. Give it a decent and enjoy. —S.H.
abv: 14.3%  Price: $35

Lucienne 2010 Lone Oak Vineyard Pinot Noir (Santa Lucia Highlands). This wine shows the richness of the vineyard, offering flashy flavors of raspberry and cherry jam, licorice, brown sugar and smoky oak. Balanced with bright acidity, this is meant to be consumed now and over the next few years. —S.H.
abv: 14.5%  Price: $50

Kenwood 2011 Pinot Noir (Russian River Valley). A vigorous, everyday sort of Pinot Noir, this is dry, tart and tannic, yet it has a nice silky texture and pleasant cherry, cola and baking spice flavors. —S.H.
abv: 13.5%  Price: $14

MacMurray Ranch 2010 Pinot Noir (Russian River Valley). There is lots of oak influence evident in this wine, with flavors of raspberry jam slathered on buttered, cinnamon-scented toast. It’s also quite tart. Drink now. —S.H.
abv: 13.8%  Price: $27

One Hope 2011 Pinot Noir (North Coast). This is a light Pinot Noir that tastes of barely ripe red cherries, and earthiness that almost veers into sauvage territory. The lightness carries through onto the finish, which is quick. —V.B.
abv: 13.5%  Price: $15

Pedroncelli 2011 Pinot Noir (Russian River Valley). The lightness of texture and crisp acidity make this Pinot Noir easy to drink now. The raspberry and cola flavors finish clean and dry. —S.H.
abv: 13.5%  Price: $20

Pessagno 2010 Central Avenue Vineyard Pinot Noir (Monterey). This dry, vigorous Pinot Noir has tart acids, with flavors of jammy red berries, stone fruits and sandalwood, plus hints of cola and nutmeg. It’s a refreshing Pinot Noir that you can even chill a little; drink now. —S.H.
abv: 14.7%  Price: $21

La Honda Winery 2010 Sequence Pinot Noir (Santa Cruz Mountains). A rich application of oak dresses up the flavors of red cherry, cola, pomegranate and persimmon. It’s dry and silky, yet there is a some sharpness. —S.H.
abv: 13.8%  Price: $32

Mi Sueño 2009 Pinot Noir (Russian River Valley). Dark in color, this Pinot Noir is dry and somewhat heavy on the palate, with blackberry jam, plum and dark chocolate flavors that come with a touch of overt ripe raisin. Oak barrel aging brings sweet, toasty notes. Drink it now before the fruit fades. —S.H.
abv: 14.5%  Price: $48

Newman’s Own 2010 Pinot Noir (California). For full review see page 13. Best Buy. —V.B.
abv: 13.5%  Price: $10

River Rock 2010 Pinot Noir (Russian River Valley). This is a little raw and acidic in texture, with a trace of underripeness. But it passes the basic Pinot test, boasting a silky texture and good raspberry and cherry flavors. —S.H.
abv: 14.5%  Price: $30

Arista 2010 Harper’s Rest Pinot Noir (Russian River Valley). Cherry, cola and pomegranate flavors mark this dry, silky Pinot Noir. It’s a little soft and simple. —S.H.
abv: 14.2%  Price: $75

Cameron Hughes 2010 Lot 326 Pinot Noir (Sonoma Coast). Light in body and tart in acids, this bone-dry Pinot Noir shows modest flavors of cherry skins, red apple peelings and cola. —S.H.
abv: 14.1%  Price: $16

Red Pony Ranch 2010 Pinot Noir (Santa Barbara County). This is aggressive in texture, with lots of tart acidity and sandpapery tannins. There are some less-than-ripe wintergreen flavors alongside the cherry fruit. Drink now. —S.H.
abv: 14.5%  Price: $18

Haute Red 2010 Pinot Noir (California). Judging by the high-heeled shoe on the label, this is one of those wines aimed at the female consumer. It’s Pinot in name only, with clean, simple cherry candy and oak tastes. —S.H.
abv: 13%  Price: $11

Red Pony Ranch 2011 Pinot Noir (Central Coast). A simple Pinot Noir, this is dry and crisp in acidity, with cherry pie, mint and cola flavors. —S.H.
abv: 14.4%  Price: $12

Chime 2011 Pinot Noir (California). This is minty and light, with a soft texture and red cherry tones. The finish turns overtly earthy, even barnyard-like. —V.B.
abv: 13.2%  Price: $12

BARBERA

Enotria 2009 Barbera (Mendocino County). A round, robust Barbera from winemaker Greg Graziano, this has detailed layers of blackberry and currant, with soft tannins and a toasty finish. Pair this selection with something savory, like a stew, and anything made with mushrooms and Parmesan. —V.B.
abv: 14.5%  Price: $18

Lang 2010 Barbera (Amador County). This Barbera has muscular, robust and tangy flavors of dark plum and blackberry, with a finish that's distinctly smoky, akin to pipe tobacco. Enjoy this with a host of hearty foods, ranging from pasta to smoked meats. —V.B.
abv: 14.9%  Price: $18

Fiddletown Cellars 2010 Concerto Barbera (Amador County). This rustic Barbera tastes of blackberry. It’s medium-bodied with just-right acidity and tannins that are well-integrated and smooth. The finish gets a little bit meaty, which will work fine alongside meaty, smoky foods. —V.B.
abv: 15%  Price: $27

Bray 2010 Barbera (Shenandoah Valley). A Barbera offering dark plum and handfuls of meaty brawn, it has rounded tannins and plenty of in-
tensity. Pair this with spicy sausage and risotto to help it mellow. —V.B.

MacLaren 2010 Judge Family Vineyard Syrah (Bennett Valley). This Sonoma-based winery, founded in 2007, specializes in cool-climate Syrah. Bennett Valley, southeast of Santa Rosa, is certainly a cool part of Sonoma County, and the cool 2010 vintage has given owner-winemaker Steve Law a great success. The wine oozes dramatic flavors of blackberry jam, licorice, dark chocolate, grilled bacon, fine herbs and black pepper, which come wrapped in firm but supple tannins. The dry finish is long—the mark of a well-made, concentrated wine. Drink now–2016. —S.H.

MacLaren 2010 Syrah (Russian River Valley). This is the least expensive of the winery's four new 2010 Syrahs, and it's most approachable. With fine, supple tannins and a dry finish, it shows flavors of rich blackberry jam, black currant, dark chocolate, anise and pepper, which are enhanced with sweet oak. Only 122 cases were produced, but it's worth a search. Editors' Choice. —S.H.

Margarum 2008 Purisima Mountain Vineyard Syrah (Santa Ynez Valley). Rich and dazzling, this has a chocolate-covered cherry flavor, complexed with notes of anise, wild mushrooms, bacon and smoky sandalwood. It feels soft and velvety all the way through. Drink it now.—S.H.

MacLaren 2010 Drouthy Neebors Syrah (Sonoma County). The name of this wine, which is made using Russian River Valley and Bennett Valley fruit, is Scottish for “thirsty friends.” The winery’s club members helped put the blend together. Bone dry, tannic and complex, it has flavors of blackberry, black currant, licorice, grilled meat and black pepper that drink well now.—S.H.

MacLaren 2010 Samantha’s Vineyard Syrah (Russian River Valley). This bone-dry, full-bodied Syrah has firm tannins and intense concentration. It’s a little warm in alcohol, with flavors of dark chocolate, blackberry jam, cassis liqueur, grilled bacon and black pepper, plus a coating of sweet, smoky oak. You might want to give this wine a year or so in the cellar to let everything meld together.—S.H.

Black Stallion 2010 Syrah (Napa Valley). For full review see page 9.

Margarum 2008 Alondra de los Pardos Vineyard Syrah (Santa Ynez Valley). There is lots of cranberry tannins in this Syrah, giving it a mouthwatering zinginess. You’ll also find rich, attractive flavors of raspberry and cherry jam, bacon and sandalwood flavors. It’s a good, dry selection to drink now, but give it time to breathe in a decanter or in a glass.—S.H.

Margarum 2008 Colson Canyon Vineyard Syrah (Santa Barbara County). It’s hard to resist the charms of this delicious Syrah. It has brisk acids and tannins, yet it’s curiously soft on the palate, with rich, exotically sweet flavors of black currants, dark chocolate, bacon and plum sauce.—S.H.

Trione 2008 River Road Ranch Syrah (Russian River Valley). This rich Syrah beguiles with its soft, velvety texture and delicious flavors of blackberry, chocolate, bacon and black pepper. High in alcohol, but a fine follow-up to the very good 2007. Drink now.—S.H.

Lawer Family 2009 Three Coins Betsy’s Vineyard Syrah (Knights Valley). For full review see page 11.

Morgan 2010 Syrah (Santa Lucia Highlands). Dry and soft in tannins, this exudes rich blackberry, grilled prosciutto and black pepper flavors. Made for drinking now, it shows real Santa Lucia elegance at an affordable price.—S.H.

Pessagno 2010 Idyll Times Syrah (San Benito County). This treads the line between slightly rustic and refined. The tannins are sandpapery, and it has lots of zingy acidity, making the wine feel a little rough. But the core of blackberry fruit is rich and dynamic. Probably not an ager, so give it a good decant and drink it over the next 2–3 years.—S.H.

Lawer Family 2010 Hooker Betsy’s Vineyard Home Pitch Syrah (Knights Valley). Plenty of red currant, chocolate, blackberry jam, cola, pepper and cedar flavors in this dry, tannic wine. Drink up.—S.H.

Robert Hall 2010 Syrah (Paso Robles). Sharp acidity and less-than-ripe green flavors are found in this Syrah, which was blended with a little Grenache. Notes of sour blackberry and cherry candy also surface, and it finishes bone dry.—S.H.

Super Sonoman 2009 Syrah (Sonoma County). This has lots of ripe, jammy raspberry and cherry flavors, with a spicy finish. But it’s too soft and glycériney sweet in high alcohol.—S.H.

Bianchi 2008 Heritage Selection Syrah (Paso Robles). The fruit is fading in this Syrah, although you’ll still find some cherry flavor. There’s also an overripe, raisiny edge that makes it hard to appreciate.—S.H.

McManis 2011 Syrah (California). Despite some cherry and blackberry fruit, this is fairly simple and dull. It’s soft and sweetly spicy.—S.H.
marked by strong flavors of black pepper, blackstrap molasses, blackberry jam and creamy dark chocolate. High alcohol gives it a touch of heat and glyceriney sweetness. —S.H.

**La Storia 2011 Estate Bottled Zinfandel (Alexander Valley).** This tastes like molten milk chocolate and blackberry jam spread on buttered cinnamon toast, drizzled with some anise liqueur and sprinkled with black pepper. It's lusty, robust, high in alcohol and sweet, and it will pair well with barbecue. —S.H.

**Lava Cap 2010 Reserve Zinfandel (El Dorado).** Even with Merlot and Cabernet Franc in the mix, there's no mistaking this is a Zinfandel. It has pepper and jam flavors, with straightjacketlike tannins and plenty of body. —V.B.

**Wine Guerrilla 2010 Conte Vineyard Zinfandel (Russian River Valley).** This is an old-fashioned blend of Zin, Petite Sirah, Carignane, Alicante Bouchet and Grenache. It's high in alcohol, with heady flavors of wild berries, raisins, chocolate, licorice and spice. There is nothing shy about it, and it's best paired with barbecue. —S.H.

**Wine Guerrilla 2010 Monte Rosso Vineyard Block E44 Zinfandel (Sonoma Valley).** High alcohol gives this wine pricky, peppery heat. Although it's dry, it's Port-like, with raisin, blackberry, white pepper, licorice and bacon flavors. Give it credit for sheer power. It will age, without ever losing its rustic character. —S.H.

**Wine Guerrilla 2010 Mounts Vineyard Cypress Block Zinfandel (Dry Creek Valley).** High alcohol gives this Zin some jalapeño-like heat. It shows classically ripe Dry Creek flavors of brambly blackberry, raisin and chocolate. It will age, gradually losing fresh fruit and turning more leathery. —S.H.

**Collier Falls 2009 Zinfandel (Dry Creek Valley).** You'll love this if you like your Zins sweet and intensely fruity. It shows flavors of chocolate-covered raisins, blackberry jam and savoy spices, with high alcohol lending heat. Good with barbecue and beef stew. —S.H.

**Pessagno 2010 Idyll Times Vineyard Zinfandel (San Benito County).** This strong, peppery Zinfandel is consistent with Pessagno's past efforts with this bottling. It is very dry and rustic, yet it has a certain briary, raisiny charm. —S.H.
**BUYING guide**

92 **Happy Canyon Vineyard 2007 Barrack Ten-Goal Cabernet Sauvignon (Santa Ynez Valley).** One of the best Cabs to hail from the Happy Canyon region, this wine shows the promise of this warmer area of the valley. It's deliciously rich and delicious, offering wave after wave of raspberry and cherry pie filling, chocolate and sweet oak flavors. The acids and tannins make it a joy to drink now. —S.H.  
abv: 14.2%  
Price: $62

92 **Steven Kent 2009 The Premier Cabernet Sauvignon (Livermore Valley).** For full review see page 7. *Cellar Selection.*  
abv: 14.8%  
Price: $100

92 **Turnbull 2010 Estate Grown Cabernet Sauvignon (Oakville).** Rich and flashy in the way of Oakville Cabernet, this shows ripe tannin structure and perfect acidity. The blackberry, black currant and licorice flavors finish thoroughly dry, long and classy. Drink now or age for a couple years. —S.H.  
abv: 14.8%  
Price: $60

91 **Axios 2008 Cabernet Sauvignon (Napa Valley).** This is made in the smooth, oaky and rich style of the modern cult Cabernet. It offers lots of ripe, jammy blackberries, plus notes of sweet, intense black and red currants, dark chocolate tart, black licorice and smoky oak. The tannins are tough but structured, so give it six years in the cellar and see what happens. *Cellar Selection.* —S.H.  
abv: 14.6%  
Price: $125

91 **Boétie 2005 Saunders Vineyard Estate Grown Cabernet Sauvignon (Carmel Valley).** For full review see page 7. *Editors’ Choice.*  
abv: 15%  
Price: $36

91 **Cameron Hughes 2010 Lot 360 Cabernet Sauvignon (Howell Mountain).** For full review see page 8.  
abv: 14.4%  
Price: $26

91 **Martin Ray 2009 Reserve Cabernet Sauvignon (Diamond Mountain).** For full review see page 8.  
abv: 14.6%  
Price: $75

91 **Trefethen 2009 Cabernet Sauvignon (Oak Knoll).** For full review see page 8.  
abv: 14.1%  
Price: $60

90 **Alma Sol 2009 Cabernet Sauvignon (Napa Valley).** Paso Robles-based Alma Sol reaches into Napa Valley for its Cabernet, with good results. The wine is dry, full-bodied and smooth, with rich flavors of blackberries, currants, dark chocolate and spices. Nice now, after a good decanting, and it should develop bottle complexities over 5–6 years. —S.H.  
abv: 14.2%  
Price: $45

90 **Cameron Hughes 2009 Lot 316 Cabernet Sauvignon (Napa Valley).** For full review see page 9. *Editors’ Choice.*  
abv: 14.5%  
Price: $20

90 **Damian Rae 2009 Cabernet Sauvignon (Napa Valley).** This is a big, rich, fruity Cabernet. It’s quite a delicious mouthful of jammy blackberries, red currants, milk chocolate and cedar, but it wants some 5–6 years in the cellar. The grapes come from vineyards all over the valley. *Cellar Selection.* —S.H.  
abv: 14.6%  
Price: $59

89 **Axios 2009 Cabernet Sauvignon (Napa Valley).** Lush, soft and delicious, this has flavors of chocolate, ripe crushed summer blackberries and a hint of dried currants. This richness is augmented by lots of smoky, sweet oak. It could develop in the bottle, but the fruit might fall out before the tannins soften. —S.H.  
abv: 14.6%  
Price: $125

89 **Mi Sueño 2009 Cabernet Sauvignon (Napa Valley).** Soft, rich and smooth, this has upfront flavors of blackberry jam, black currants, dark licorice and dark chocolate, with a hint of raisin on the finish. Drink it over the next few years for maximum freshness. —S.H.  
abv: 14.5%  
Price: $65

89 **Renteria 2008 Cabernet Sauvignon (Napa Valley).** Rich and full bodied, this is delicious to drink now for its array of blackberries, currants, dark chocolate and toast flavors. The tannins are just a bit jagged, so give it a few years in the decanter. —S.H.  
abv: 14.2%  
Price: $32

89 **Rodney Strong 2011 Cabernet Sauvignon (Alexander Valley).** There are lots of rich, attractive flavors of black currant, herb and dark chocolate in this Cabernet, plus a deft touch of smoky oak. It feels just fine in the mouth, and it’s ready to drink now. —S.H.  
abv: 14.5%  
Price: $28

88 **Cameron Hughes 2010 Lot 332 Cabernet Sauvignon (Napa Valley).** Juicy, sweet and fat in glycerine, this has complex flavors of blackberry and cherry pie filling. The tannins and acids give it a fine, elegant structure. Drink now. —S.H.  
abv: 14.5%  
Price: $22

88 **Cameron Hughes 2010 Lot 338 Cabernet Sauvignon (Napa Valley).** Easy and gentle in structure, this has lots of Napa Valley polish and flavor. It shows delicious notes of blackberry, green olive, sweet oak and spice, wrapped into firm, refined tannins and brightened by crisp acidity. —S.H.  
abv: 14.3%  
Price: $22

88 **Martin Ray 2010 Reserve Cabernet Sauvignon (Napa Valley).** This manages to combine instant drinkability with Napa complexity, resulting in a really nice wine. Although it’s not an ager, it rises to the occasion with sweetly ripe raspberries, cherries and blackberries, plish, polished tannins and a lovely coating of smoky oak. —S.H.  
abv: 14.5%  
Price: $30

88 **Martin Ray 2009 Cabernet Sauvignon (Santa Cruz Mountains).** This dry, full-bodied wine has lots of rich, exuberant blackberry and black currant flavors accented by smoky oak. It’s a little heavy, and not likely to age, so decant it for a few hours before service. —S.H.  
abv: 14.3%  
Price: $50

88 **Pedroncelli 2010 Three Vineyards Cabernet Sauvignon (Dry Creek Valley).** Smooth and rich, this has pleasing flavors of blackberries, currants, dried herbs and cedar that are marked by firm tannins. Dry and full-bodied, it’s a classic Cabernet to drink now and over the next four years or so while it’s still fresh and fruity. This bottling routinely earns Editor’s Choice awards. *Editors’ Choice.* —S.H.  
abv: 14.3%  
Price: $17

88 **Stephanie 2008 Cabernet Sauvignon (Napa Valley).** Soft, ripe and rich, this is opulent to the point of flamboyance. It explodes with blackberry and cherry jam, currant, anise and mocha flavors that are seemingly sweet on the finish. Dramatic, yes, but made for drinking now. —S.H.  
abv: 14.9%  
Price: $50

87 **Clos du Bois 2009 Sonoma Reserve Cabernet Sauvignon (Alexander Valley).** One of the most pleasurable Clos du Bois Cabernets in years, this is easy to enjoy now for its flavors of cherries, currants, tobacco, spices and smoky oak. *Editors’ Choice.* —S.H.  
abv: 14.5%  
Price: $22

87 **Fleurow 2010 Cabernet Sauvignon (Pine Mountain-Cloverdale Peak).** A nice, easy Cabernet to drink now, this shows real class in its smooth texture and flavors of blackberries, blueberries, cherries and chocolate, nicely accented by sweet, smoky oak. —S.H.  
abv: NA  
Price: $40

87 **La Honda Winery 2010 Salinian Block Cabernet Sauvignon (Santa Cruz Mountains).** Robust and flavorful, this offers plenty of blackberry jam flavor, with notes of salt and oak, plus powerful acidity. Doesn’t seem like an ager, so drink now with grilled meats. —S.H.  
abv: 13.7%  
Price: $34

87 **Louis M. Martini 2010 Cabernet Sauvignon (Napa Valley).** This shows rich blackberry, black currant, chocolate and cedar flavors that are wrapped into smooth, fine tannins, with a long, distinguished finish. It’s a little warm in alcohol, but altogether this is a fine Cabernet for drinking now. —S.H.  
abv: 14.5%  
Price: $34

87 **Reynoso 2009 Estate Grown Cabernet Sauvignon (Alexander Valley).** This polished young wine shows the softness and slight herba -ceousness that mark many Alexander Valley Cabernets. With ripe blackberry, cherry pie, red currant and mocha flavors, it’s a fine wine to drink now and over the next 4–5 years. —S.H.  
abv: 14%  
Price: $30

86 **Five Rows 2011 Durant Ranch Vineyards Cabernet Sauvignon (California).** A sound wine for everyday drinking, this has firm tannins and
blackberry, currant and cedar flavors, plus a touch of spicy licorice on the finish. —S.H.

**abv:** 13.1%  
**Price:** $15

86 Lapis Luna 2007 Moon Eyes Cabernet Sauvignon (Lodi). A bright, perfumed Cabernet Sauvignon, this is rich, especially on the finish, with a restrained toasty oak character and balanced fruit. —V.B.

**abv:** 14.1%  
**Price:** $14

85 Arrowood 2008 Cabernet Sauvignon (Sonoma County). Rich and substantial, this is potent in blackberry, cassis and dark chocolate flavors. High alcohol gives it a hot mouthfeel. It’s not really representative of the Arrowood name of old. —S.H.

**abv:** 15.1%  
**Price:** $30

85 Ca’ Momi 2010 Cabernet Sauvignon (Napa Valley). Soft, fruity and tannic, this has jammy blackberry, blueberry and currant flavors. It’s ripe and tasty, but rustic, with some less-than-ripe mint flavors and edgy tannins. —S.H.

**abv:** 13.9%  
**Price:** $25

85 Envolve 2008 Cabernet Sauvignon (Sonoma Valley). Heavy and soft, this is lacking in structure and vitality. It has some ripe flavors of blackberries, currants and spice. Drink up. —S.H.

**abv:** 14.5%  
**Price:** $20

85 La Honda Winery 2008 Lonehawk Cabernet Sauvignon (Santa Cruz Mountains). Despite having rich blackberry, cherry and currant flavors, this feels brittle. The acidity is strong and the tannins come across as a bit jarring. Drink up. —S.H.

**abv:** 14.2%  
**Price:** $43

85 Laver Family 2010 Hooker Old Boys Cabernet Sauvignon (Napa Valley). There is lots of fruity, oaky richness in this Cabernet, and acidity that is a bit aggressive. It shows opulent blackberry, raspberry, currant, dark chocolate and buttered toast flavors, which lead to a long, spicy finish. Drink up. —S.I.

**abv:** 15.4%  
**Price:** $32

85 Laver Family 2009 Three Coins Cabernet Sauvignon (Napa Valley). This is direct and a bit hot in alcohol, with jammy berry, cherry, currant and oak flavors. It offers good Cabernet pleasure in an everyday sort of way. —S.H.

**abv:** 15.2%  
**Price:** $42

85 Liberty School 2010 Cabernet Sauvignon (Paso Robles). This is a fine Cabernet to drink with burgers, Mexican food, beef stew or skirt steak. Soft and sweet, it has flavors of blackberries and cherries, plus a just-right jacket of smoky oak and a smooth, spicy finish. —S.H.

**abv:** 13.5%  
**Price:** $15

85 Robert Hall 2010 Cabernet Sauvignon (Paso Robles). The grapes used for this wine were grown in warm parts of Paso Robles, so even though the vintage was cool overall, this is a very ripe wine. It has blackberry, raisin, plum and sweet oak flavors, with a nice structure of acids and tannins. —S.H.

**abv:** 14.5%  
**Price:** $18

84 Cambridge & Sunset 2010 Cabernet Sauvignon (California). An everyday Cabernet, this has blackberry, plum and oak flavors. It’s dry and full-bodied, and it will satisfy red wine drinkers at parties. —S.H.

**abv:** 13.5%  
**Price:** $12

83 Vivo Vino 2009 Cabernet Sauvignon (California). Dry, tannic and rough in the mouth, this offers pleasant blackberry, red currant, spice and cedar flavors. —S.H.

**abv:** 14.4%  
**Price:** $12

82 H & G 2010 Cabernet Sauvignon (Alexander Valley). Dry and tannic, this is a simple wine to down with burgers, beef tacos and other casual foods. —S.H.

**abv:** 13.5%  
**Price:** $14

82 Hawkstone 2011 Connoisseur Series Cabernet Sauvignon (Stags Leap District). This doesn’t show any particular Stags Leap character; it’s another dry, tannic and lean Cabernet, with cherry syrup flavors. Drink now. —S.H.

**abv:** 13.5%  
**Price:** $50

82 Super Sonoman 2009 Cabernet Sauvignon (Knights Valley). Notes of raisins, dried prunes and chocolate mark this dry, tannic Cabernet. It’s pretty acidic, with a sharp finish that contains heat from the high alcohol. Drink up. —S.H.

**abv:** 15.2%  
**Price:** $80

80 Insatiable 2011 Cabernet Sauvignon (Lodi). This Lodi wine has a whir of smoky, oaky flavors, plus a not entirely pleasant green tinge to its finish. —V.B.

**abv:** 13.8%  
**Price:** $12

82 **CABERNET FRANC**

92 Arger-Martucci 2007 Estate Cabernet Franc (Atlas Peak). One of the best Cabernet Francs out there, this shows the imposing structure of a Cabernet Sauvignon, although it’s lighter in body, with rich, dense tannins, fine acids and flavors of cherries and red currants. Decant it, and drink now with steak. —S.H.

**abv:** 13.8%  
**Price:** $50


**abv:** 14%  
**Price:** $40

88 Turnbull 2009 Leopoldina Cabernet Franc (Oakville). This is dry, full bodied and pretty tannic, with a sense of elegance, plus flavors of sour cherry candy, red licorice, tobacco and sweet, smoky cedar. —S.H.

**abv:** 14.5%  
**Price:** $60

87 Michael David 2010 Inkblot Cabernet Franc (Lodi). As there is not a lot of Cabernet Franc made in Lodi, this is a rare chance to see what it can be. This wine is imprinted with Michael David’s typical big, bold flavors. It’s an aromatic combination of perfume, cinnamon spice and toasty oak. The palate is dense and smoky, with strong raspberry and currant fruit. —V.B.

**abv:** 15.2%  
**Price:** $35

86 Bianchi 2008 Signature Selection Cabernet Franc (Paso Robles). Soft, sweet and a little hot, this has flavors of chocolate-covered raisin and black cherry jam. It’s an easy wine to drink now with a nice grilled steak or juicy burger. —S.H.

**abv:** 14.5%  
**Price:** $19

86 Fenestra 2008 Ghielmetti Vineyard Cabernet Franc (Livermore Valley). Medium bodied, this wine has layers of dark red fruits, plus touches of earth and tobacco, especially on the finish. —V.B.

**abv:** 13.9%  
**Price:** $27

85 Brushstroke 2010 Cabernet Franc (Monterey County). This has lots of bright red- cherry flavor, plus plenty of zingy Monterey acidity. The result is a clean, straightforward wine offering juicy drinking pleasure. —S.H.

**abv:** 14.3%  
**Price:** $17

**MERLOT**

92 Happy Canyon Vineyard 2007 Barrack Brand Merlot (Santa Ynez Valley). Made from Merlot, Cabernet Sauvignon and Cabernet Franc grown in the warm Happy Canyon region of the valley, this shows the greatness of the 2007 vintage. It’s ready to drink, bearing soft, gentle tannins that frame flavors of blackberry and cherry jam, chocolate, vanilla and sweet, smoky oak. —S.H.

**abv:** 14.2%  
**Price:** $42

90 Turnbull 2009 Fortuna Vineyard Merlot (Oakville). Rich and dry, with smooth tannins, this has complex cherry, dark chocolate, red currant and licorice flavors. The tannins are unlikely to age out, so give it a good airing and drink now, with rich beef and lamb dishes. —S.H.

**abv:** 14.1%  
**Price:** $55

89 Silverado 2008 Mt George Vineyard Estate Grown Merlot (Napa Valley). For full review see page 11.

**abv:** 14.9%  
**Price:** $35

88 Charles Krug 2009 Merlot (Napa Valley). This is dry, full bodied and pretty tannic, with deep flavors of berries, currants and dark chocolate. A bunch of other varieties were blended with the Merlot, including Zinfandel and Syrah, to make the wine more complex. Drink now with a burger or a steak. —S.H.

**abv:** 14.8%  
**Price:** $24

88 Martin Ray 2009 Merlot (Diamond Mountain). A robust Merlot for drinking now, this has ripe cherry and chocolate flavors, with a rich veneer
of smoky oak. The notoriously hard Diamond Mountain tannins have been wrestled into submission. —S.H.

84 McManis 2011 Merlot (California). Ripe and very dry, this has flavors of raisins, blackberries and dark chocolate, with a hint of smoky oak that adds richness. —S.H.

88 Stephanie 2008 Merlot (Napa Valley). Rich and dense, this has blackberry and black cherry jam, mocha and spice flavors. It contains 16% Cabernet Sauvignon, which lends the wine weight and body. While it’s technically dry, there’s a sweetness that comes from the ripeness of fruit and the caramel flavor from the oak, which gives it a sugary, bacony taste. Delicious now and for a few years. —S.H.

108 Robert Hall 2010 Merlot (Paso Robles). Blended with a little Cabernet Franc and Petite Sirah, this is a soft, sweet, peppery Merlot, filled with luscious, warm-climate flavors of black cherries, raspberries and chocolate. There’s a lot of sweet, smoky oak, too. Drink up. —S.H.

abv: 14.5% Price: $18

86 Cameron Hughes 2010 Lot 344 Merlot (Oakville). This is a little sharp, with some prickly heat, but dry, with rich tannins and deep black-cherry plum, red currant, pepper and cedar flavors. Ready to drink. —S.H.

abv: 14.8% Price: $22

82 Bianchi 2008 Signature Selection Merlot (Paso Robles). Simple, direct and country-style, this is soft and a little overripe, with flavors of raisin, milk chocolate and black raspberry jam. —S.H.

abv: 15% Price: $17

83 Souverain 2010 Merlot (North Coast). This Merlot has small amounts of Cabernet Sauvignon, Syrah and Petite Sirah. It’s fairly tannic, with a trace of stewy greenness in the background. —V.B.

abv: 13.9% Price: $14

82 Tussock Jumper 2010 Merlot (California). A basic Merlot, this shows brisk, candied cherry, raspberry and brown sugar flavors. —S.H.

abv: 13.5% Price: $11

RED BLENDS

94 Arger-Martucci 2007 Estate Reserve (Napa Valley). Arger-Martucci hits bigtime with this Cabernet Franc-based Bordeaux-style blend. It matches in a different direction from the soft cult style, showing brisk acidity, hard tannins and relatively moderate alcohol. Yet there’s nothing light about the complex blackberry, cherry and currant flavors. Wonderful to drink now, and it will reward aging over the next 5-6 years. —S.H.

abv: 13.9% Price: $45


abv: 14.4% Price: $87


abv: 14.8% Price: $145

93 Les Belles Collines 2009 White Label (Napa Valley). For full review see page 5.

abv: 14.2% Price: $67

93 Martin Ray 2009 Synthesis (Napa Valley). For full review see page 5.

abv: 14.6% Price: $75

93 Trefethen 2009 Dragon’s Tooth (Napa Valley). For full review see page 6.

abv: 14.1% Price: $75

92 Cameron Hughes 2010 Lot 335 Meritage (Oakville). For full review see page 12. Best Buy.

abv: 14.6% Price: $14

91 Boëté 2008 Cheval Rouge Reserve Cabernet Sauvignon-Cabernet Franc-Merlot (Carmel Valley). For full review see page 7.

abv: 15.4% Price: $50

91 Charles Krug 2009 Family Reserve Generations (Napa Valley). The composition of this Bordeaux-style blend is mainly Cabernet Sauvignon, with smaller amounts of Merlot and Cabernet Franc. It’s rich, with fine, strong Napa tannins and a smooth jacket of sweet, smoky oak. The blackberry and currant flavors are deep and impressive. Give it 6–8 years to mellow. Cellar Selection. —S.H.

abv: 14.5% Price: $50


abv: 14% Price: $29

90 Andis 2010 Goodeck-Liu Vineyard Meritage (Sierra Foothills). This is a blend of 60% Merlot and 40% Cabernet Sauvignon, all grown in the Foothills. It’s tannic at first, with a mélange of clove and cinnamon spice, then blossoms into a lightly staled, red-fruit-driven wine with big shoulders. A trace of coffee lingers in the background. —V.B.

abv: 13.9% Price: $32

90 Cameron Hughes 2010 Lot 337 Meritage (Rutherford). For full review see page 9. Editors’ Choice.

abv: 14.7% Price: $18

90 Happy Canyon Vineyard 2009 Piocho Reserve (Happy Canyon of Santa Barbara). This is complex and rich in blackberry and cherry jam, dark chocolate, anise and sandalwood flavors. The acid-tannin structure is especially noteworthy, giving it a firm, elegant mouthfeel. Ready to drink now.—S.H.

abv: 14.2% Price: $36

89 Cameron Hughes 2010 Lot 325 Meritage (Atlas Peak). For full review see page 10. Editors’ Choice.

abv: 13.8% Price: $16

89 Trione 2008 Geyserville Ranch (Alexander Valley). This Cabernet Sauvignon-based Bordeaux-style blend is extraordinarily rich, with flavors of raspberry and cherry tart, milk chocolate, red licorice and sweet oak, plus soft, gentle tannins. It shows a direct deliciousness that makes it easy to like. —S.H.

abv: 14.9% Price: $48
There's a lot of oak influence, too, which adds to the complexity of blackberries and cherries that are a bit heavy-handed.

86 Lava Cap 2010 American River Red Celebrated Cuvée (El Dorado). This blend of Cabernet Franc, Syrah, Merlot, Zinfandel and Tempranillo carries deep cassis and stewy leather flavors, and it's all around full bodied and satisfying. Its tannins are definitely present, and the finish is marked by lingering cola-like spice. —V.B.

abv: 14.7%  
Price: $18

86 Robert Hall 2010 Meritage (Paso Robles). With its ripe flavors of blackberry and cherry jam, red currant, cocoa, anise and smoky oak, this demonstrates a certain degree of complexity. Sweet and simple, this is showing its best now, and it should drink well for the next 2–3 years. —S.H.

abv: 15%  
Price: $40

86 Wattle Creek 2010 Kristine’s Cuvée (Yor-kville Highlands). An herbal red blend of Cabernet Sauvignon, Petit Verdot, Merlot and Malbec, this is earthy, focused and straightforward. —V.B.

abv: 14.4%  
Price: $22

85 Bridlewood 2011 Blend 175 (Central Coast). A blend of Syrah, Cabernet Sauvignon, Viognier and Petite Sirah, this is dry, brisk and straightforward, with red currant and pepper flavors. Drink it now with roasted or grilled meats and stews. —S.H.

abv: 13%  
Price: $15

84 Besitos NV Red (California). Sharp and jammy, this has raspberry, peppermint and white pepper flavors. The name means “little kisses” in Spanish. —S.H.

abv: 13%  
Price: $15

84 Margerum 2010 M5 (Santa Barbara County). This dry, Syrah-based Rhône-style blend feels like a worthy effort, but the vintage had the final say, lending a vegetal note to the wine’s berry and cherry flavors. Give it time in a decanter, as airing does help bring out richer notes of cola and licorice. —S.H.

abv: 14.1%  
Price: $28

82 Hahn 2011 Nicky Hahn G-S-M (Central Coast). This is thin and acidic, with flavors of cherry candy and spice. —S.H.

abv: 14.5%  
Price: $14

82 The Auctor 2010 Red (Paso Robles). A dry, edgy blend of Barbera, Grenache and sev-eral other varieties, this is tannic and lacks richness. Pair it with a cheese and pepperoni pizza to coax out the fruit. —S.H.

abv: 14.4%  
Price: $17

81 Apothic 2011 Winemaker’s Blend (Cal-ifornia). Made from Zinfandel, Merlot, Syrah and Cabernet Sauvignon, this wine has simple flavors of pink bubblegum and white sugar. —S.H.

abv: 13%  
Price: $14

81 Mirassou NV Sunset Red (California). Simple, soft and watery, this has a sweet rasp-berry flavor. The blend is Pinot Noir, Zinfandel and Merlot. —S.H.

abv: 14.9%  
Price: $12

81 X 2010 Red X (California). Made from Syr-ah, Petite Sirah, Dolcetto and Malbec, this wine is bone dry and acidic yet tastes overripe. Although the alcohol is refreshingly low, it has a raisiny flavor and bit-ter raisin-skin-like tannins. —S.H.

abv: 13.5%  
Price: $16

OTHER RED WINES

88 Michael David 2010 Inkbolt Tannat (Lodi). For full review see page 11.

abv: 15.5%  
Price: $35

87 Saint Gregory 2010 Pinot Meunier (Men-docino). A soft and leathery Pinot Meunier, this grape is not something seen alone very often in Cali-fornia, as it’s mostly blended with Chardonnay and Pinot Noir in sparkling wines. Straightforward in its dried cherry taste, but interesting and worth a try. —V.B.

abv: 13.5%  
Price: $20

85 Michael David 2010 Inkbolt Petit Verdot (Lodi). This is smooth, round and Zinfandellike in its fleshy toasty character and abundant choco-late and black fruit flavors. As it’s aged in 100% new French oak for 17 months, the oak looms large and lasts a long time. —V.B.

abv: 15.6%  
Price: $35

85 Margerum 2010 Alamo Creek Vineyard Grenache (San Luis Obispo County). This is a soft, gently sweet Grenache, with raspberry jam, toast and cinnamon spice flavors. Drink up. —S.H.

abv: 14.1%  
Price: $36

81 Bianchi 2009 Petite Sirah (Paso Robles). This is heavy, soft and overripe, with raisin and Port-like flavors. —S.H.

abv: 14.8%  
Price: $22

ROSÉS

85 Envolve 2011 Rosé (Sonoma Mountain). A big, heavy rosé, this has an orange-pink color and slightly sweet flavors of jammy raspberry, vanilla and cream. A blend of Syrah and Grenache. —S.H.

abv: 12.7% 
Price: $25

85 JCB 2011 No. 8 Pinot Noir Rosé (Russian River Valley). Definitely on the sweet side, this has jellied raspberry and vanilla bean flavors. Crisp acidity provides fortunate balance. —S.H.

abv: 14.5%  
Price: $25

CHARDONNAY

97 Williams Selyem 2010 Allen Vineyard Chardonnay (Russian River Valley). For full review see page 3. —S.H.

abv: 14.6%  
Price: $50

96 Williams Selyem 2010 Drake Estate Vineyard Chardonnay (Russian River Valley). For full review see page 3.

abv: 14.7%  
Price: $65
96 Williams Selyem 2010 Heintz Vineyard Chardonnay (Russian River Valley). For full review see page 4. abv: 14.6% Price: $50

92 Merry Edwards 2010 Olivet Lane Chardonnay (Russian River Valley). This Chardonnay shows the ripe fruit and tangy acidity derived from this cool-climate vineyard. It bears tart apricot, orange and mineral flavors, balanced by oaky notes of vanilla and buttered toast. Drink now. —S.H. abv: 14% Price: $60

92 Sea Smoke 2010 Chardonnay (Sta. Rita Hills). An exotic, candied style of Chardonnay, almost in a class by itself, this offers flavors including pineapple, brown sugar, lemon drop, ginger, vanilla cookie, honey, green apple butter and baked pear. Texturally, the wine is dry, crisp in acidity and minerally, with a tang to the finish. There's nothing subtle here, so pair this with rich foods, and don't overchill the wine. —S.H. abv: 14.6% Price: $59

91 Bouchaine 2010 Estate Vineyard Chardonnay (Carneros). This shows real Chardonnay character, with a creamy texture housing flavors of Meyer lemon tart, vanilla and buttered toast, brightened with lively acidity. It's great to see veteran Bouchaine performing at such a high level. —S.H. abv: 13.8% Price: $30

91 Fleuron 2011 Chardonnay (Sonoma County-Lake County). This barrel-fermented Chardonnay seemingly tastes as sweet as a dessert, although it's technically dry. With its pineapple and tangerine tart, crème brûlée and Key lime pie flavors, Chardonnay doesn't get richer than this. Brisk, citrusy acidity gives much needed balance. Editors’ Choice. —S.H. abv: 13.9% Price: $24

91 JCB 2010 No. 33 Sonoma Collection Chardonnay (Russian River Valley). Elaborate and rich, this wine offers orange, nectarine, honey, vanilla, cream and butterscotch flavors, brightened by zesty acidity. —S.H. abv: 14.5% Price: $75

91 Pessagno 2010 Lucia Highlands Vineyard Chardonnay (Santa Lucia Highlands). Rich and creamy, this has a smooth, buttery mouthfeel, carrying flavors of ripe peaches, pears and limes. Santa Lucia's cool climate helps to bring this wine a brisk cut of mouthwatering acidity. Production was 784 cases. Editors’ Choice. —S.H. abv: 14.6% Price: $24

90 Navarro 2010 Chardonnay (Mendocino). In the past, the winery made a Mendocino appellation Chardonnay from a mix of Anderson Valley and Potter Valley fruit. But in 2010, all of the fruit is sourced from the Anderson Valley. This is fleshy, soft and lush, bearing grapefruit and fig flavors that are wrapped in a tightly focused package with a bright finish. —V.B. abv: 13.7% Price: $17

90 Pali 2011 Charm Acres Chardonnay (Sonoma Coast). There is lots to like in this Chablis-like Chardonnay. It's dry, bright in acidity and mineraly, with an undercurrent of citrus, Asian pear and tropical fruit flavors. Oak plays a subtle but essential part in the wine's richness. Editors’ Choice. —S.H. abv: 14.1% Price: $21

90 William Hill Estate 2010 Bench Blend Chardonnay (Napa Valley). For full review see page 10. abv: 14.5% Price: $35

89 Navarro 2011 Table Wine Chardonnay (Anderson Valley). This Anderson Valley Chardonnay is creamy with a caramel-lemon imprint, yet textured and vibrant with bright acidity. A bite of lime marks the finish. Best Buy. —V.B. abv: 13.1% Price: $13

89 clos du Val 2011 Lone Cypress Ranch Chardonnay (Carneros). Leaner and earthier than many Chardonnays, with notes of green and dried herbs alongside the citrus and tropical fruits. Oak plays a modest role. All in all, this discrete wine is best enjoyed now. —S.H. abv: 13.5% Price: $40

88 JCB 2011 No. 81 Chardonnay (Sonoma Coast). Rich and ripe, this wine has orange, mango, apricot and vanilla flavors, accented by bright acidity. It offers immediate appeal to fans of the oak-driven Chardonnay style. —S.H. abv: 13.5% Price: $30

88 Kalarias 2011 Chardonnay (Napa Valley). This boasts citrus fruit, lemongrass and butter-cream flavors that are brightened by zesty acidity. It’s clean and complex, and it’s a fine wine to drink with shellfish in rich buttery sauces. —S.H. abv: 14.4% Price: $55

88 Navarro 2010 Premiere Reserve Chardonnay (Anderson Valley). An ultrazesty, lemony Chardonnay, this has razor-sharp acidity that should mellow out when paired with the right foods, like seafood in a creamy sauce. —V.B. abv: 13.8% Price: $14

88 Pessagno 2010 Intrinity Chardonnay (Santa Lucia Highlands). This best-of-barrels Chardonnay is oaky, offering waves of butterscotch and buttered toast that dominate the tart underlying flavors of pineapple and lime. It’s certainly rich and well-structured, but quite oaky. —S.H. abv: 14.9% Price: $45

87 Cameron Hughes 2010 Lot 350 Chardonnay (Santa Maria Valley). For full review see page 11. Editors’ Choice. abv: NA Price: $14

87 Lawer Family 2011 Hooker Breakaway Chardonnay (Russian River Valley). For full review see page 11. abv: 13.7% Price: $24

87 Schug 2011 Chardonnay (Carneros). While this Chardonnay was aged in only 17% new French oak barrels, the oak really dominates, bearing aromas and flavors of buttered toast and butterscotch. Underneath that veneer is a tart wine with fine flavors of pineapples, oranges and pears, plus beautiful acidity and a clean, minerally finish. —S.H. abv: 14.5% Price: $28

87 The Gardener 2011 Chardonnay (Russian River Valley). New oak accounts for 30% of the barrels used, yet it really dominates, with a buttered toast aroma and flavor. The malolactic fermentation brings notes of buttered popcorn, while the underlying notes of pineapples, Meyer lemons and limes are rich and ripe. —S.H. abv: 13.5% Price: $30

86 Aura 2011 Chardonnay (California). This shows lots of Chardonnay charm and lusciousness. The texture is creamy and buttery, the flavors are suggestive of ripe pineapples and oranges, plus layers of vanilla and butterscotch are just right. —S.H. abv: 12.5% Price: $14

86 Epilogue 2010 Chardonnay (North Coast). Simple and straightforward, this Chardonnay has notes of vanilla, caramel and oak. A bite of sweet baked apple is most pronounced on the finish. —V.B. abv: 14.1% Price: $15

86 Hawkstone 2011 Barney’s Heritage Cu-vée Chardonnay (Napa Valley). A fine Chardonnay for drinking now, this will satisfy for its creamy texture and tart flavors of buttered toast, oranges and pears. —S.H. abv: 13.5% Price: $29

86 Jeff Gordon 2011 Chardonnay (Carneros). This follows the tried and true path of making Chardonnay with ripe fruit and plenty of creamy oak. The flavors are of apricots, oranges, sour limes and buttered toast. —S.H. abv: 14.5% Price: $45

86 Robert Hall 2011 Chardonnay (Paso Robles). Ripe and juicy, this bears orange, lime and tropical fruit flavors. It’s dry, but so fruity that it almost seems sweet. The acidity is strong and the alcohol is refreshingly modest. —S.H. abv: 13.5% Price: $18

86 Smoking Loon 2011 Steelbird Unoked Chardonnay (California). For full review see page 13. Best Buy. abv: 13.5% Price: $10

86 Trefethen 2010 Chardonnay (Oak Knoll). This effort shows the dry earthy and herbal qualities that often mark Trefethen Chardonnays grown in this southerly district of Napa Valley. It has flavors of tobacco, tropical fruit and oak, with lots of zesty acidity. —S.H. abv: 13.5% Price: $30
Cable Car 2011 Chardonnay (Lodi). A Chardonnay of heightened acidity, this is fresh, light and banded, with tastes of lemon and pear. —V.B.

abv: 13.5%  Price: $12

Huntington 2011 Costello Vineyard Chardonnay (Alexander Valley). Simple and direct, this tastes like blend of apricots, pears and mangos, with a gentle oak touch. It has pleasant acidity and nice warmth from the alcohol. Drink now. —S.H.

abv: 14.4%  Price: $18

Lawer Family 2011 Duck Shack Chardonnay (Russian River Valley). For full review see page 12.

abv: 13.2%  Price: $22

Lawer Family 2011 Three Coins Chardonnay (Russian River Valley). Flavors of ripe tropical fruit, orange and smoky, sweet oak influence this slightly sweet Chardonnay. It's made in the popular style, with brisk Russian River acidity that provides mouthwatering balance. —S.H.

abv: 13.5%  Price: $26

Mi Sueño 2009 Chardonnay (Sonoma Mountain). The oak barrel influence comes across quite strong in this Chardonnay. The wine itself, made from fruit sourced from this mountain appellation in the central part of Sonoma County, is rich in tropical fruit and pear flavors, with zesty acidity. —S.H.

abv: 14.5%  Price: $45

Mi Sueño 2009 Chardonnay (Russian River Valley). Oak is the strongest element in this Chardonnay, providing dominant buttered toast, butterscotch and caramel aromas and flavors. The wine also has great acidity and ripe flavors of green apple, pear and kiwi. —S.H.

abv: 14.5%  Price: $45

Mi Sueño 2009 Chardonnay (Carneros). The oak is a bit heavy-handed in its buttered toast and caramel flavors. Underneath that veneer is a perfectly nice Chardonnay that has clean, tart citrus, pear and green apple flavors. —S.H.

abv: 14.5%  Price: $38

Pedroncelli 2011 Vintage Selection Chardonnay (Dry Creek Valley). Creamy and buttery, this Chardonnay provides satisfying vanilla and tropical fruit flavors that finish on a honeyed note. —S.H.

abv: 14.2%  Price: $13

RustRidge 2010 Estate Bottled Chardonnay (Napa Valley). This shows jelly-like flavors of orange and pear, with some earthy tones. The mouthfeel is soft and there’s a bounty of oak in the form of buttered toast and caramel notes. —S.H.

abv: NA  Price: $30

Souverain 2010 Chardonnay (North Coast). This is weighty, creamy and medium to full in body. It has plenty of lime and pear flavors, plus slight brown sugar and vanilla notes. —V.B.

abv: 13.9%  Price: $14

Bota Box 2011 Chardonnay (California). This delivers plenty of easy pineapple, orange and pear fruit flavors, with touches of vanilla and buttercream. —S.H.

abv: 13%  Price: $20/3 L

Ca’ Momi 2011 Chardonnay (Napa Valley). This Chardonnay has flavors of jammy tangerine, peach, tropical fruit and white sugar. —S.H.

abv: 13.9%  Price: $20

Hahn 2011 SLH Estate Chardonnay (Santa Lucia Highlands). Oaky and slightly sweet, this has vanilla, orange and oak flavors. It’s a clean wine, but nothing beyond average. —S.H.

abv: 14.5%  Price: $25

La Honda Winery 2010 Chardonnay (Santa Cruz Mountains). This has oak, green apple, lime and mineral flavors that finish dry and acidic. A sound wine that lacks richness. —S.H.

abv: 12.9%  Price: $24

Peirano 2011 Heritage Collection Chardonnay (Lodi). A Chardonnay with noticeable barrel influence, this is creamy and thick, with a baked apple flavor. Pair it with chicken in cream sauce or lobster and butter. —V.B.

abv: 13.8%  Price: $12

Whiplash 2010 Chardonnay (California). Tasting on the sweet side, this has notes of brown sugar, honey and vanilla. It’s clean and vibrant in acidity, with rich flavors of pineapple jam and ripe orange. —S.H.

abv: 14.5%  Price: $11

Harlow Ridge 2010 Chardonnay (Lodi). Direct and fruity, this Chardonnay is loaded with lemon. —V.B.

abv: 12.5%  Price: $10

Parkers Estate 2011 Blue Ash Road Chardonnay (Sonoma County). A Chardonnay to drink or serve at parties, this tastes slightly sweet, with orange, apricot and vanilla flavors. It also bears some creamy, oaky notes and lots of tangy acidity. —S.H.

abv: 13.5%  Price: $20

Pepi 2011 Chardonnay (California). A simple, everyday Chardonnay that’s refreshingly crisp, with sweet lime, orange, pear and vanilla flavors. —S.H.

abv: 13%  Price: $10

Super Sonoman 2010 Chardonnay (Green Valley). The winemaker aged this wine for 20 months in 100% new French oak, resulting in an oak-dominated product that bears notes of buttered toast, butterscotch and caramel. Green apple and pear flavors can be found, but they’re basically swamped. —S.H.

abv: 14.2%  Price: $45

Tin Roof 2011 Chardonnay (California). Made in the popular style, this Chardonnay has zesty acidity that gives brightness to the orange, pear, peach and tropical fruit flavors. —S.H.

abv: 13.5%  Price: $10

Bogle 2011 Chardonnay (California). This has creamy flavors of vanilla, honey, lime and orange. —S.H.

abv: 13.5%  Price: $10

Laguna 2010 Laguna Ranch Vineyard Chardonnay (Russian River Valley). This is so oaky you can hardly taste anything but the butterscotch, caramel and brown sugar flavors. Way down deep is a note of pineapple jam. —S.H.

abv: 14.4%  Price: $35

Red Pony Ranch 2011 Chardonnay (Santa Barbara County). Buttery, caramelized oak tones dominate the weak fruit flavors of orange and apricot. A simple and creamy Chardonnay. —S.H.

abv: 14.5%  Price: $13

CHENIN BLANC

Margerum 2011 Chenin Blanc (Santa Ynez Valley). Clean and crisp, this has interesting flavors suggestive of green apples, lemons, limes and spices. Although it’s dry, the alcohol level is modest. Editors’ Choice. —S.H.

abv: 12.1%  Price: $21

Clarksburg Wine Company 2010 Viognier Chenin Blanc (Clarksburg). A Chenin with 15% Viognier in the mix, this bottling has more depth and fullness than many of Clarksburg’s other Chenins. It’s creamy yet retains plenty of acidity, it has a tropical fruit imprint and even a touch of grapefruit. It will stand up to all kinds of spicy foods. —V.B.

abv: 12.5%  Price: $16

Clarksburg Wine Company 2010 VS Chenin Blanc (Clarksburg). VS stands for “Vouvray Style,” a nod to the Loire Valley. Notes of citrus and mineral stand out first, seeming almost tart, like a squeeze of lemon, followed by a touch of almond. Pair this with seafood, especially scallops or raw oysters. —V.B.

abv: 11.5%  Price: $24

Clarksburg Wine Company 2010 Chenin Blanc (Clarksburg). Clarksburg is becoming a haven for Chenin Blanc in California. This bottling, using fruit sourced from several vineyards in the area, is balanced with just a trace of sweetness in the background (1% residual sugar). This is crisp, straightforward and blessed with notes of pear and lime. Drink it cold. —V.B.

abv: 12.5%  Price: $16

Sauvignon Blanc


abv: 14.3%  Price: $48
92 Margerum 2011 D Sauvignon Blanc (Happy Canyon of Santa Barbara). Dry and complex, this has flavors of Meyer lemon, fig, green grass, mineral, honey, wildflower, white pepper and a touch of smoky oak. The acidity is wonderful, providing a kick of lime-like tartness. Terrific now as an aperitif, and with a wide range of fare, especially modern Asian fusion. —S.H.  
Price: $13.5%

Price: $18

90 Margerum 2011 Sybarite Sauvignon Blanc (Happy Canyon of Santa Barbara). A Sauvignon Blanc for drinking now, this has a pleasingly tart yet creamy mouthfeel, with rich, complex flavors of tropical fruit, lemongrass, peach and vanilla that finish in a swirl of peppery spice. Editors’ Choice. —S.H.  
Price: $21

Price: $13.5%

89 Morgan 2011 Sauvignon Blanc (Monterey). This is a real New Zealand-style Sauvignon Blanc. It’s dry and tart, with rich gooseberry, lime, green apple, Asian pear, vanilla and white pepper flavors. A touch of oak brings a pleasant, buttery toastiness. The grapes come from the cool Arroyo Seco AVA and the warm San Lucas AVA, a brilliant blending decision that makes this wine especially balanced. Editors’ Choice. —S.H.  
Price: $16

88 Black Stallion 2011 Sauvignon Blanc (Napa Valley). A touch of honey brings a sense of sweetness to the flavors of lemon candy, pineapple juice, green melon and vanilla. Tart acidity provides fine vitality and balance. This shows real Napa Valley finesse. —S.H.  
Price: $26

Price: $13

87 Paul Dolan 2011 Sauvignon Blanc (Potter Valley). This is a crisp, medium-bodied wine, with pleasant aromas of apricot, lemon and pineapple. A smidgen of almond nuttiness marks the finish. —V.B.  
Price: $18

87 Rodney Strong 2011 Charlotte’s Home Estate Sauvignon Blanc (Northern Sonoma). With just a tiny touch of oak, this wine’s fruit and acidity star. It has flavors of Meyer lemon, lime, green apple, vanilla, honey and white pepper, brightened by zesty acidity. A nice cocktail wine to drink now. Editors’ Choice. —S.H.  
Price: $15

87 Worthy 2010 Five Clones Sauvignon Blanc (Napa Valley). Mouthwatering acidity and streamlined flavors of green grass, Meyer lemon and grapefruit mark this dry Sauvignon Blanc. It’s a versatile wine to drink now with everything from Asian-fusion fare to a simple roasted chicken. —S.H.  
abv: 12.1%  
Price: $27

87 Worthy 2009 Five Clones Sauvignon Blanc (Napa Valley). This shows its age a bit, as the citrus, lemongrass and tropical flavors pick up a dried fruit edge. But it’s clean and vibrant, offering plenty of Napa complexity. Drink now. —S.H.  
abv: 14.2%  
Price: $27

86 Envolle 2011 Sauvignon Blanc (Sonoma Valley). This shows a tart, green gooseberry flavor that is similar to New Zealand Sauvignon Blanc. Other notes include tropical fruit, orange and honey. Unoaked, with a splash of Muscat, this has commendable dryness and acidity. —S.H.  
abv: 14.4%  
Price: $20

86 Robert Hall 2011 Sauvignon Blanc (Paso Robles). The clean, brisk mouthfeel gives this slightly oaked Sauvignon Blanc instant likability. It’s dry with a rich streak of honey that sweetens the citrus, pear and tropical fruit flavors. Pair this with Asian fare, ham or a green salad with grapefruit sections. Editors’ Choice. —S.H.  
abv: 13.5%  
Price: $14

abv: 13.5%  
Price: $10

85 Souverain 2010 Sauvignon Blanc (North Coast). This has grassy tones and tropical fruit flavors that’ll pair with oysters and other shellfish just fine. —V.B.  
abv: 13.9%  
Price: $13

84 Cable Car 2011 Sauvignon Blanc (Mendocino County). A simple Sauvignon Blanc that tastes of cantaloupe. Serve it at a big outdoor party or any other time the focus is not entirely on the wine. —V.B.  
abv: 13.6%  
Price: $12

84 Insatiable 2011 Sauvignon Blanc (Mendocino County). Slight in aroma at first, this wine slowly reveals a waft of lemon. It’s light in flavor, and it delivers crispness, with a hint of oak on the finish. —V.B.  
abv: 13.6%  
Price: $11

84 Robert Mondavi 2011 Private Selection Sauvignon Blanc (Central Coast). Simple, crisp and clean, this tastes like grapefruit juice, and a squeeze of lime, plus hints of honey and vanilla. —S.H.  
abv: 12.5%  
Price: $11

83 Bianchi 2011 Signature Selection Sauvignon Blanc (Monterey). This is high in alcohol, which gives it a jalapeño-like burn. It’s an easy, simple wine to drink now, offering white sugar, orange, lime, green melon and vanilla flavors. —S.H.  
abv: 15%  
Price: $13

81 Cambridge & Sunset 2011 Sauvignon Blanc (California). White pepper dominates the smell, and the flavor is primarily of candied lemons. —S.H.  
abv: 13.5%  
Price: $12

PINOT GRIS/GRIGIO

Price: $10

88 Margerum 2011 Klickitat Pinot Gris (America). Made from fruit grown in Washington State but vinified in California, this is a delicious, lively white wine. It’s dry and brisk in acidity, with orange, lime, Asian pear, honeysuckle and white pepper flavors. Editors’ Choice. —S.H.  
Price: $18

84 Bianchi 2011 Signature Selection Los Amigos Vineyard Pinot Grigio (Santa Barbara County). With its sugary flavors of oranges, guavas and vanilla, this will appeal to those who favor sweet white wines. Brisk, clean acidity fortunately provides balance. —S.H.  
abv: 13.9%  
Price: $15

84 Middle Sister NV Drama Queen Pinot Grigio (California). Crisp, citrusy acidity gives a sense of balance to the honey-sweet lime, lemon and pear flavors. It’s an easy wine to drink now. —S.H.  
abv: 12.5%  
Price: $11

84 Robert Mondavi 2011 Private Selection Pinot Grigio (Central Coast). This shows brisk, mouthwatering Central Coast acidity, which brightens the slightly sweet lemon and lime flavors. —S.H.  
abv: 12.5%  
Price: $11

82 Beautiful Dream 2011 Pinot Grigio (California). This simple, slightly sweet Pinot Grigio has some veggie-like undertones, but offers enough orange and peach fruit to satisfy. —S.H.  
abv: 13.8%  
Price: $10

RIESLING

88 Morgan 2011 Double L Vineyard Riesling (Santa Lucia Highlands). This is fairly sweet, with flavors of honey, apricots, oranges, nectarines, white flowers, vanilla and minerals. Brisk acidity provides the perfect balance to the sweetness. Lovely now with Asian fusion fare. —S.H.  
abv: 10.5%  
Price: $22

87 Madrona 2010 Dry Riesling (El Dorado). This intensely aromatic Riesling bursts with cheese rind and apple cider. Elegant, fruity and dry. Pair it with Thai food. —V.B.  
abv: 13.5%  
Price: $18

86 The White Knight 2011 Riesling (Lake County). This is a sweet wine with flavors of
WHITE BLENDS

89 Montemaggiore 2011 3 Divas (Russian River Valley). A Russian River interpretation of a Rhône blend, this is made from Viognier, Marsanne and Roussanne. It’s dry and marked by zesty acidity and just a hint of oak. The pineapple, lime, pear, peach and white pepper flavors are rich. This is a genuinely food-friendly wine. Editors’ Choice. —S.H.
abv: 14.1% Price: $25

abv: 13% Price: $10

89 X 2011 White X (California). There are lots of orange, pineapple, Meyer lemon, lime, honey and spice flavors in this blend of Chardonnay, Sauvignon Blanc, Arneis and Gewürztraminer. It’s brisk in acidity and a little sweet. Try pairing it with Chinese, Vietnamese and Thai foods. —S.H.
abv: 13.5% Price: $16

SPARKLING WINES

91 J Vineyards & Winery 2003 Late Disgorged Brut (Russian River Valley). For full review see page 8.
abv: 12.5% Price: $90

90 Scharrffenberger NV Brut Excellence (Mendocino County). A blend of two-thirds Chardonnay and one-third Pinot Noir; this emits an inviting whiff of caramel apple. On the palate, the frothy mousse is dry and balanced. —V.B.
abv: 12% Price: $20

90 Scharrffenberger NV Brut Rosé Excellence (Mendocino County). A blend of 54% Pinot Noir and 46% Chardonnay, this sings a strawberry-tinged note on the palate. It’s enveloped by flowery aromas of rose perfume. It’s round and easy to drink, and the finish is quick but satisfying. —V.B.
abv: 12% Price: $23

DESSERT WINES

96 Dolce 2007 Late Harvest Wine (Napa Valley). For full review see page 3.
abv: 14.8% Price: $85/750 ml

93 Williams Selyem 2006 Mistral Vineyard Port (Central Coast). For full review see page 6.
abv: 20% Price: $40/375 ml

88 Madroña 2008 Late-Harvest Riesling (El Dorado). This tastes of dried apple and pear, drizzled with honey. It has 10.4% residual sugar, proving to have the right level of sweetness without being cloying. This is a fine choice to pair with apple- or pear-based desserts. —V.B.
abv: 11.5% Price: $24/375 ml

88 Robert Hall 2011 Margaret’s Vineyard Orange Muscat (Paso Robles). Let’s call this a dessert wine, but you could easily serve it with a weekend brunch of scrambled eggs and smoked trout or salmon. It’s sweet in honey, tangerines and vanilla, brightened by zesty acidity. It would also be lovely as an afternoon aperitif. —S.H.
abv: 12.5% Price: $15

88 Robert Hall 2008 Vintage Port (Paso Robles). Made from traditional Port varieties, this wine is very sweet, and unfortunately there’s not a lot going on beyond that. The blackberry and chocolate flavors need a lot more concentration to stand up to the residual sugar. —S.H.
abv: 20.5% Price: $36

OREGON

95 Bergström 2010 Sigrid Chardonnay (Willamette Valley). Bergström’s Sigrid is one of the finest Chardonnays made in Oregon. Racy and refined, it shows Burgundian finesse, toast and acidity. As in other top tier wines from the Northwest, the fruit has...
### Chardonnay

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Rating</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Anam Cara 2011 Nicholas Estate Chardonnay (Chehalem Mountains)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$32</td>
</tr>
<tr>
<td><strong>Foris 2010 Chardonnay (Rogue Valley)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$26</td>
</tr>
<tr>
<td><strong>Chehalem 2011 Chardonnay (Willamette Valley)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$22</td>
</tr>
<tr>
<td><strong>Deer Creek Vineyards 2011 Private Reserve Chardonnay (Rogue Valley)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$25</td>
</tr>
<tr>
<td><strong>Chehalem 2011 INOX Chardonnay (Willamette Valley)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Chehalem 2011 Stoller Vineyards Pinot Noir (Dundee Hills)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Chehalem 2011 Winemaker’s Chardonnay (Willamette Valley)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$19</td>
</tr>
</tbody>
</table>

### VIOGNIER

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Rating</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cowhorn 2011 Viognier (Applegate Valley)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$30</td>
</tr>
<tr>
<td><strong>Merrill Cellars 2010 Viognier (Oregon)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$29</td>
</tr>
<tr>
<td><strong>Merrill Cellars 2011 Viognier (Oregon)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$19</td>
</tr>
</tbody>
</table>

### PINOT BLANC

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Rating</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Erath 2011 Pinot Blanc (Oregon)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$14</td>
</tr>
<tr>
<td><strong>Adelsheim 2011 Pinot Blanc (Chehalem Mountains)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$22</td>
</tr>
<tr>
<td><strong>Foris 2011 Pinot Blanc (Rogue Valley)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$14</td>
</tr>
</tbody>
</table>

### PINOT GRIS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Rating</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Adelsheim 2011 Pinot Gris (Willamette Valley)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Carabella 2011 Estate Pinot Gris (Chehalem Mountains)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$17</td>
</tr>
<tr>
<td><strong>Spindrift Cellars 2011 Pinot Gris (Willamette Valley)</strong></td>
<td>13.6%</td>
<td>13.5%</td>
<td>$16</td>
</tr>
</tbody>
</table>

### Tasters’ Notes

- **Ponzi 2010 Aurora Chardonnay (Willamette Valley)**: Full and round, with snappy acidity that brings life and lift to the luscious fruit. This delicious Chardonnay, with near-tropical ripeness. Banana and pear flavors abound. **Editors’ Choice.**
- **Ponzi 2010 Avellana Chardonnay (Willamette Valley)**: Full and round, with snappy acidity that brings life and lift to the luscious fruit. This delicious Chardonnay, with near-tropical ripeness. Banana and pear flavors abound. **Editors’ Choice.**
- **Adelsheim 2011 Chardonnay (Willamette Valley)**: Full and round, with snappy acidity that brings life and lift to the luscious fruit. This delicious Chardonnay, with near-tropical ripeness. Banana and pear flavors abound. **Editors’ Choice.**
- **Chehalem 2011 Chardonnay (Willamette Valley)**: Full and round, with snappy acidity that brings life and lift to the luscious fruit. This delicious Chardonnay, with near-tropical ripeness. Banana and pear flavors abound. **Editors’ Choice.**
- **Chehalem 2011 INOX Chardonnay (Willamette Valley)**: Surprisingly soft, with an easy-drinking roundness to the midpalate, this is a bit of a butter cookie Chardonnay despite the INOX (stainless steel) moniker. The pretty fruit is the highlight. **Editors’ Choice.**
- **Chehalem 2011 Reserve Chardonnay (Dundee Hills)**: This barrel-fermented wine reflects the modest ripeness that marked the 2010 vintage. Scents of almond paste, orange peel, citrus, melon and pear intertwine, and the wine’s flavors carry light suggestions of them all, along with a touch of caramel. It’s drinking well right now, so why wait? **Editors’ Choice.**
- **Stoller 2010 Reserve Chardonnay (Dundee Hills)**: This barrel-fermented wine reflects the modest ripeness that marked the 2010 vintage. Scents of almond paste, orange peel, citrus, melon and pear intertwine, and the wine’s flavors carry light suggestions of them all, along with a touch of caramel. It’s drinking well right now, so why wait? **Editors’ Choice.**
- **Westrey 2010 Reserve Chardonnay (Willamette Valley)**: This is a soft, broadly fruity Chardonnay, with near-tropical ripeness. Banana and papaya flavors dominate, accentuated by pretty baking spices and a touch of mineral. **Editors’ Choice.**
melon fruit, with bracing acidity and excellent length. —P.G.

**Editors’ Choice.**

**abv:** 13.1%  
**Price:** $16

90  
Westrey 2011 Pinot Gris (Willamette Valley). Tart and tangy, with cleansing acidity, this is a Pinot Gris ready for fresh shellfish, oysters, and mussels. The lemony fruit is marked by a touch of pine-apple, showing good focus, concentration and length. —P.G.

**Editors’ Choice.**

**abv:** 13%  
**Price:** $18

89  
Chehalem 2010 Reserve Pinot Gris (Willamette Valley). This delivers a bit of extra grip and weight compared to the widely-available Three Vineyard bottling. Pear and peach fruit flavors are lightly toasty, leading into a full-flavored midpalate and a medium-long finish. —P.G.

**abv:** 14.1%  
**Price:** $28

89  
Foris 2011 Pinot Gris (Rogue Valley). Although the 2011 vintage was difficult, Foris did particularly well with this lightly spicy, fruit-laden Pinot Gris. True varietal flavors of pear and apple are perfectly set against vivid acidity. **Best Buy.** —P.G.

**abv:** 13.6%  
**Price:** $14

89  
Redhawk 2011 Pinot Gris (Eola-Amity Hills). This is appealing for its flavors of fresh-sliced Bosch pear, plus a pear-like graininess on the palate. It has some residual sugar, just enough to round out the acids, and overall it’s a nicely balanced wine drinking very well right now. **Best Buy.** —P.G.

**abv:** 13%  
**Price:** $14

88  
Bell 2011 Pinot Gris (Willamette Valley). The same Bell as the well-known Napa Valley winery, Bell extends its reach into Oregon to make this lip-smackingly good Pinot Gris. Gooseberry, melon, kiwi and grapefruit flavors swirl across the tongue, leaving a clean, fresh and very fruity wake. The moderate alcohol is an added bonus. —P.G.

**abv:** 12.5%  
**Price:** $22

88  
Chehalem 2011 Three Vineyard Pinot Gris (Willamette Valley). Clean and easy drinking, this is created using a fruit from all three estate vineyards. Lightly spicy apple, pear and peach flavors combine gracefully, giving the wine a solid and appealingly fruity core. —P.G.

**abv:** 13.4%  
**Price:** $19

88  
Erath 2011 Pinot Gris (Oregon). Lovely notes of fresh-cut pear, pear skin and a bit of melon highlight this nicely defined wine. It’s a showcase for an emerging style of Pinot Gris, which Oregon has made its own. —P.G.

**abv:** 13%  
**Price:** $14

87  
Illahe 2011 Estate Pinot Gris (Willamette Valley). Stainless fermented and aged, this tart, apple-flavored Pinot Gris is close to fresh cider in flavor. The alcohol is low enough that it is almost invisible. Just pure, juicy, clean fruit comes through. —P.G.

**abv:** 12.5%  
**Price:** $15

87  
Melrose Vineyards 2010 Estate Grown Pinot Gris (Umpqua Valley). This bears clean and crisp pear flavors, along with notes of jicama, green apple and lemon rind. It offers good detail in an elegant, unassuming style. —P.G.

**abv:** 13.2%  
**Price:** $16

86  
Abiqua Wind 2011 Caleb Knorr Pinot Gris (Willamette Valley). Fruity tasting of lemon, melon and pineapple, this clean and fresh Pinot Gris offers fair value for the price. It tastes slightly off dry. —P.G.

**abv:** 13.5%  
**Price:** $12

86  
Winter’s Hill 2011 Estate Pinot Gris (Dundee Hills). This has lemony and slightly bitter citrus-skin flavors that are made for fresh seafood and shellfish. Notes of tart lemon and green pineapple are matched by the substantial acids. —P.G.

**abv:** 13%  
**Price:** $16

83  
Deer Creek Vineyards 2011 Pinot Gris (Rogue Valley). This seems to have some residual sugar, as there is a grapy, suave aspect to the light pear and melon flavors. It doesn’t quite come together. —P.G.

**abv:** 13%  
**Price:** $20

**RIESLING**

90  
Chehalem 2011 Corral Creek Riesling (Chehalem Mountains). Due to extraordinarily sharp acidity in 2011, this tastes quite dry despite residual sugar of 1.9%. A green berry flavor is matched to elements of mineral and fruit skin, lending length and texture to the wine. —P.G.

**abv:** 10.5%  
**Price:** $28

89  
Anam Cara 2011 Nicholas Estate Riesling (Chehalem Mountains). The alcohol is just 9.1%, with residual sugar of 3.6%; yet the wine does not taste that sweet. This is a wine that snaps back and forth from tart and tangy to fruity and sweet, with a juicy kick to the finish. It maintains good concentration and acidity throughout. —P.G.

**abv:** 9.1%  
**Price:** $22

89  
Chehalem 2011 Three Vineyard Riesling (Willamette Valley). Using grapes from all three estate vineyards, this slightly sweet (2.5% residual sugar) Riesling is textural and complex. Flavors of fruit skin and rind dominate, notably grapefruit and peach pit. —P.G.

**abv:** 10.5%  
**Price:** $24

88  
Foris 2011 Riesling (Rogue Valley). Tart and fruity, this Riesling bears flavors of apple and white peach, with an extra dimension of citrus rind. Balanced and lively, the fruit rules the day. —P.G.

**abv:** 11%  
**Price:** $14

87  
Anam Cara 2011 Nicholas Estate Dry Riesling (Chehalem Mountains). Slightly as tart as a Riesling can get despite having residual sugar of 1.2%, this lemony lip-smacker shows good concentration. It would be a gem with the right foods, but on its own, the searingly tart acids may be too much for most tasters. —P.G.

**abv:** 10.6%  
**Price:** $22

87  
Chehalem 2011 Ridgecrest Vineyards Wind Ridge Block Riesling (Ribbon Ridge). Tart and tightly focused, this single-block expression is pure green-apple fruit and acid. —P.G.

**abv:** 10%  
**Price:** $28

**SAUVIGNON BLANC**

90  
J. Scott Cellars 2011 Sauvignon Blanc (Rogue Valley). Crisp and glossy, this refreshing, stainless-steel Sauvignon Blanc has the appropriate varietal flavors of fresh herb, sweet grass, lime and grapefruit. The flavors of citrus and herb are in perfect balance and complement each other perfectly. —P.G.

**abv:** 13.8%  
**Price:** $17

86  
Kandarian Wine Cellars 2011 Blue Eye Sauvignon Blanc (Willamette Valley). This has pungent aromatics of petrol and grass, and the flavors follow. It’s a reasonable style for the Sauvignon Blanc grape, but it likely will not appeal to all palates. —P.G.

**abv:** 13.3%  
**Price:** $20

85  
Kandarian Wine Cellars 2010 Croft Vineyards Sauvignon Blanc (Willamette Valley). A gold-hued, oaky wine, this is well along the aging curve, but suitable for near-term drinking. Think of it as Sauvignon Blanc made in an old-fashioned Chardonnay style. —P.G.

**abv:** 13.5%  
**Price:** $25

**WHITE BLENDS**

88  
Cowhorn 2011 Marsanne-Roussanne (Applegate Valley). At just 12.6% alcohol, this might seem underripe for warm climate varieties, but it tastes perfectly full and nicely balanced. It’s tart and lemony, to be sure, and in fact makes a fine accompaniment to fresh-shucked oysters. —P.G.

**abv:** 12.6%  
**Price:** $22

83  
Deer Creek Vineyards 2011 Bella’s Sun-shine (Rogue Valley). After a sugary start, this thin and simple wine turns a bit sour. The blend is a mix of Chardonnay and Sauvignon Blanc. —P.G.

**abv:** 13%  
**Price:** $20

**OTHER WHITE WINES**

90  
Adelsheim 2011 Ribbon Springs Vineyard Auxerrois (Ribbon Ridge). Solid as ever, this lip-smackingly refreshing Auxerrois is brimming with fine flavors of apple, pear and peach. The cool vintage has lowered the alcohol a touch, and there is plenty of acidity. The fruit purity and compelling aromatics remain as good as ever. **Editors’ Choice.** —P.G.

**abv:** 13%  
**Price:** $22

90  
Foris 2011 Dry Gewürztraminer (Rogue Valley). The lovely floral aromas are a pure expression of the grape’s unique spice and rose petal characteristics. It’s deeply flavorful, soft, elegant and lingering with a lychee flavor. **Best Buy.** —P.G.

**abv:** 13.9%  
**Price:** $14
88 Abacela 2011 Grenache Rosé (Umpqua Valley). This aromatic rosé is a lovely shade of pale salmon, and has mashed apple and yeasty, almost hoppy notes. Flavors are bracing and lively, hinting at pretty cherry fruit. —PG. abv: 13% Price: $16

85 Erath 2011 Dion Vineyard Pinot Gris Rosé (Chehalem Mountains). It’s difficult to understand what this wine is about to be. Pinot Gris can show some light bluish color, but this wine is almost pink. The result is tannic and tart, with a rhubarb-like flavor. —PG. abv: 12.5% Price: $14

86 Spindrift Cellars 2011 Pinot Noir Rosé (Willamette Valley). Tart, bracing and a bit leesy; this has hints of rhubarb, jicama and starchy white vegetables. It’s not vegetal in a green sense, just quite dry and a bit slender. —PG. abv: 13% Price: $16

PINOT NOIR
84 Kelley Fox 2010 Maresh Vineyard Pinot Noir (Dundee Hills). Made using fruit sourced from 40-year-old vines, this elegant and detailed Pinot does not shy away from flavors of leaf and herb. But they are anchored in pure and expressive fruit, with old-vine flavors of bramble and pepper. What is most exceptional is the delicacy and length of this wine, two characteristics shared by all the Kelley Fox wines. Cellar Selection. —PG. abv: 13% Price: $60

83 Abiqua Wind 2011 Collier’s Early Muscat (Willamette Valley). This has a sweet charm to it, with a rich lemon flavor. This would be fine as a light dessert wine with lemon cake. —PG. abv: 12% Price: $15

85 Chehalem 2011 Ridgecrest Vineyards Riesling Sixx (Ribbon Ridge). At 6% residual sugar and just 7% alcohol, you might expect this to be dessert-like. But the delicate spritz and grapefruit-like acidity keeps it in the aperitif range, with Moscato-like orange-candy flavors and a juicy, fruity mouthfeel. —PG. abv: 7% Price: $24

ROSÉS
89 Cayuse 2010 Edith Rosé (Walla Walla Valley). Picked and vinified expressly for this rosé, the grapes were sourced from the Armada Vineyard. It has a pale, copper-like onion-skin shade, it is aged for a year longer than most rosés, but it has lost none of its freshness. The pretty strawberry note gains complexity and textural interest as it lingers on the palate. Persistent, focused, leesy and long, this elegant rosé looks deceptively light, but offers powerful flavors. —PG. abv: 12.7% Price: $35

89 Abacela 2011 Albariño (Umpqua Valley). The 11th vintage of Abacela’s Albariño is a racy wine, with excellent varietal character. Fruit flavors suggest a mix of cucumber, apple, citrus and melon. There’s a trace of oyster shell minerality and a bracing whiff of sea breeze on the finish. Editors’ Choice. —PG. abv: 12.9% Price: $18

88 Chehalem 2011 Grüner Veltliner (Ribbon Ridge). A spot-on Oregon Grüner, this is dry and spicy. It’s clean as a whistle, with flavors of celery, lemon and sour peach. —PG. abv: 12.6% Price: $24

86 J. Scott Cellars 2011 Blanc de Noirs Pinot Noir Blanc (Oregon). Despite the name, this is not a sparkling wine; rather, it is a still white wine made from Pinot Noir grapes. The varietal character seems to have been completely stripped away, leaving just a plain and simple white wine with light citrus and apple flavors. —PG. abv: 13.8% Price: $22

85 Abiqua Wind 2011 Collier’s Early Muscat (Willamette Valley). This has a sweet charm to it, with a rich lemon flavor. This would be fine as a light dessert wine with lemon cake. —PG. abv: 12% Price: $15

85 Chehalem 2011 Ridgecrest Vineyards Riesling Sixx (Ribbon Ridge). At 6% residual sugar and just 7% alcohol, you might expect this to be dessert-like. But the delicate spritz and grapefruit-like acidity keeps it in the aperitif range, with Moscato-like orange-candy flavors and a juicy, fruity mouthfeel. —PG. abv: 7% Price: $24

89 Cayuse 2010 Edith Rosé (Walla Walla Valley). Picked and vinified expressly for this rosé, the grapes were sourced from the Armada Vineyard. It has a pale, copper-like onion-skin shade, it is aged for a year longer than most rosés, but it has lost none of its freshness. The pretty strawberry note gains complexity and textural interest as it lingers on the palate. Persistent, focused, leesy and long, this elegant rosé looks deceptively light, but offers powerful flavors. —PG. abv: 12.7% Price: $35

89 Abacela 2011 Albariño (Umpqua Valley). The 11th vintage of Abacela’s Albariño is a racy wine, with excellent varietal character. Fruit flavors suggest a mix of cucumber, apple, citrus and melon. There’s a trace of oyster shell minerality and a bracing whiff of sea breeze on the finish. Editors’ Choice. —PG. abv: 12.9% Price: $18

88 Chehalem 2011 Grüner Veltliner (Ribbon Ridge). A spot-on Oregon Grüner, this is dry and spicy. It’s clean as a whistle, with flavors of celery, lemon and sour peach. —PG. abv: 12.6% Price: $24

86 J. Scott Cellars 2011 Blanc de Noirs Pinot Noir Blanc (Oregon). Despite the name, this is not a sparkling wine; rather, it is a still white wine made from Pinot Noir grapes. The varietal character seems to have been completely stripped away, leaving just a plain and simple white wine with light citrus and apple flavors. —PG. abv: 13.8% Price: $22

85 Abiqua Wind 2011 Collier’s Early Muscat (Willamette Valley). This has a sweet charm to it, with a rich lemon flavor. This would be fine as a light dessert wine with lemon cake. —PG. abv: 12% Price: $15

85 Chehalem 2011 Ridgecrest Vineyards Riesling Sixx (Ribbon Ridge). At 6% residual sugar and just 7% alcohol, you might expect this to be dessert-like. But the delicate spritz and grapefruit-like acidity keeps it in the aperitif range, with Moscato-like orange-candy flavors and a juicy, fruity mouthfeel. —PG. abv: 7% Price: $24

89 Cayuse 2010 Edith Rosé (Walla Walla Valley). Picked and vinified expressly for this rosé, the grapes were sourced from the Armada Vineyard. It has a pale, copper-like onion-skin shade, it is aged for a year longer than most rosés, but it has lost none of its freshness. The pretty strawberry note gains complexity and textural interest as it lingers on the palate. Persistent, focused, leesy and long, this elegant rosé looks deceptively light, but offers powerful flavors. —PG. abv: 12.7% Price: $35
of wild berry, mushroom, green tea and a whiff of compost. These threads of flavor, and others associated with them, create a delightful tapestry that continues through the lengthy finish. —P.G.

abv: 13.5%  
Price: $65

91 Carabella 2010 Estate Pinot Noir (Chehalem Mountains). This well-balanced, estate-grown Pinot Noir combines elegance with accessibility. It’s a lovely mix of flower and red berry scents and flavors. A hint of rose petal adds a gentle touch to the finish. —P.G.

abv: 13.5%  
Price: $60

91 Kelley Fox 2009 Montavi Vineyard Pinot Noir (McMinvillle). Kelley Fox, who also makes the Scott Paul wines, has a deceptively delicate touch with her Pinots. They may seem light and herbal at first, but on further examination there is plenty of fruit, and it’s sufficiently ripe, just not jarry. Pure expression of the site, along with somewhat wild fruit and herb flavors, are the hallmarks. The flavors of bright berry and spice enter gracefully and linger through the long finish. —P.G.

abv: 13.5%  
Price: $40

91 Lange 2010 Lange Estate Vineyard Pinot Noir (Dundee Hills). This estate offering is lively, with a slightly peppery accent. Cranberry and raspberry flavors show midpalate concentration, leaving the impression of a juicy, vibrant wine with aging potential. Cellar Selection. —P.G.

abv: 13.4%  
Price: $60

91 Rex Hill 2010 Old School Pinot Noir (Willamette Valley). This new designation from Rex Hill is a bit reticent aromatically, but full on the palate, with plummy fruit and a light hint of barnyard. Good texture and nicely threaded flavors roll onto the smooth, lingering finish. —P.G.

abv: 13.5%  
Price: $58

91 Anam Cara 2010 Heather’s Vineyard Pinot Noir (Chehalem Mountains). This two-barrel cuvée is the star of the Anam Cara 2010s, bearing a mix of pretty cherry fruit and milk chocolate tannins. Some well-modulated earth and herb notes add interest, but it’s the elegance and proportion of the wine that really shine. —P.G.

abv: 13.4%  
Price: $65

90 Bergström 2010 Cumberland Reserve Pinot Noir (Willamette Valley). Bergström’s lineup of Pinot Noir begins where many other wineries finish. This complex, earthy wine shows its fair share of herb and even a hint of stem, but these are offset by crisp, well-defined flavors of cranberry, cherry and spice. A fine example of this winery’s house style. —P.G.

abv: 13.5%  
Price: $42

90 Bergström 2010 Gregory Ranch Pinot Noir (Yamhill-Carlton District). This wine begins tight and peppery, with cranberry and cherry cola flavors. Tasted over a period of several days, it not only held up well, but seemed to gain in focus. It’s not a big wine, but it has authentic grip and surprising ageability. Cellar Selection. —P.G.

abv: 13.5%  
Price: $50

90 Chehalem 2010 Ridgecrest Vineyards Pinot Noir (Ribbon Ridge). The best of the three vineyard designates in 2010, this firm and full-flavored wine is still a bit tight, and rewards extra breathing time. It tastes like a bowl full of berries and plums with pretty mocha highlights. —P.G.

abv: 13.1%  
Price: $48

90 Chehalem 2009 Reserve Pinot Noir (Ribbon Ridge). This is a forward, even plush Reserve, loaded with generous black fruits and streaked with anise and cola notes. At first, the wine seemed to fade a bit too quickly, robbing the finish of expected complexity. But retasted on the second day, the wine had fleshed out beautifully. —P.G.

abv: 14.6%  
Price: $59

90 Illahe 2010 Reserve Pinot Noir (Willamette Valley). Maturated in 50% new French oak, this wine offers medium concentration and appealing scents of rose petals, apples and cranberries. The tangy fruit is juicy and firm, and nicely balanced for cellaring. Cellar Selection. —P.G.

abv: 13.5%  
Price: $38

90 Raptor Ridge 2009 Meredith Mitchell Vineyard Pinot Noir (McMinvillle). This muscular, peppery wine has tight focus and good flavor intensity. Bright cherry fruit shines through the pinpoint core, gracefully expanding throughout the medium-length finish. —P.G.

abv: 14%  
Price: $38

90 Spindrift Cellars 2010 Croft Vineyards Pinot Noir (Willamette Valley). Lovely aromatics introduce this elegant, light, yet truly satisfying Pinot Noir. Balanced and complex, it shows classic scents and flavors, with Burgundian character. It would not be surprising if this wine lasted a decade or more. —P.G.

abv: 12.9%  
Price: $28

90 Watermill 2010 Pinot Noir (Walla Walla Valley). Oregon Pinot Noir is no rarity, except when it bears the Walla Walla appellation, as this one does. Made using fruit from the Couse Creek Vineyard, this is lovely from the first sniff. A Whiff of earthy and herbal scents, dusty spices and brambly berries make this memorable. It finishes with medium weight and a whiff of truffle. —P.G.

abv: 13.5%  
Price: $42

90 Westrey 2010 Oracle Vineyard Pinot Noir (Dundee Hills). This vineyard-designate, made using fruit from what is arguably the best AVA in Oregon, is crisp, spicy, peppery and herbal. The tight red fruit shows good concentration, with nicely balanced barrel notes of light chocolate and coffee. —P.G.

abv: 13.5%  
Price: $32

90 Westrey 2010 Reserve Pinot Noir (Willamette Valley). This is a little tight upon opening, showing just touches of flower, herb and earth. Tangy cranberry and black cherry flavors come with an underlying minerality. This is a wine to decant or cellar for a few more years. —P.G.

abv: 13.5%  
Price: $36

89 Anam Cara 2010 Mark V Pinot Noir (Chehalem Mountains). The Mark V bottling usually gets the most new oak, but in this light vintage the wood has been kept in check. Tasted prerelease, it blossomed over several hours, similar in style and flavor to the winery’s Reserve, possessing fine balance and a pretty red-fruit flavor. —P.G.

abv: 13.4%  
Price: $65

89 Anam Cara 2010 Nicholas Estate Reserve Pinot Noir (Chehalem Mountains). This shows a somewhat more concentrated midpalate than the regular bottling, though all of the Anam Cara Pinots share common ground. This is a balanced, elegant wine, offering a mix of strawberry, earth and pepper flavors all done with a delicate hand. —P.G.

abv: 13.4%  
Price: $45

89 Carabella 2010 Dijon 667 Clone Pinot Noir (Chehalem Mountains). This is a fine effort from first-year fruit that was cropped way down for extra concentration. It’s a vibrant wine with a bright raspberry flavor that has a pretty, lightly candied quality. —P.G.

abv: 13.5%  
Price: $54

89 Chehalem 2010 Stoller Vineyards Pinot Noir (Dundee Hills). Medium bodied, this fruity vineyard-designate has a peppery spice note. A touch of dried herb and a hint of earth carry onto the finish. —P.G.

abv: 13.1%  
Price: $48

89 Erath 2010 Battle Creek Pinot Noir (Willamette Valley). More extracted than any of the other 2010 Erath Pinots, this wine has a pleasing mix of cherry cola, clean earth and dark chocolate flavors. —P.G.

abv: 13%  
Price: $50

89 Erath 2010 La Nuit Magique Pinot Noir (Willamette Valley). This is the reserve of the Erath lineup and the winery’s best effort—along with the Battle Creek bottling—in 2010. Pretty scents and flavors of raspberry and rose water mingle with the ripest cherry fruit in the lineup. Focused, balanced and elegant. —P.G.

abv: 13%  
Price: $65

89 Kelley Fox 2010 Mirabai Pinot Noir (Willamette Valley). Sharp and tangy, this assertive wine shows a well-integrated mix of berry, cherry, sassafras and herb. Lightly dusted with fresh earth, it does a gentle fade through the finish. —P.G.

abv: 13%  
Price: $35
**Buying Guide**

**89 Lange 2010 Freedom Hill Vineyard Pinot Noir (Willamette Valley).** This is a spicy, lively wine with interesting flavors of black cherry cola. It's not a big wine, but it offers a mouthful of pleasure. —P.G.  
**abv:** 13.4%  
**Price:** $60

**89 Lange 2010 Three Hills Cuvée Pinot Noir (Willamette Valley).** Fruit sourced from three vineyards—Lange Estate, Freedom Hill and Yamhill—has been artfully blended into an aromatic wine, showing a pleasing mix of black cherry, cola and cocoa flavors. Open and broadly accessible, this is a balanced and quite delicious drink which will be best enjoyed over the next few years. —P.G.  
**abv:** 13.4%  
**Price:** $40

**89 Stoller 2010 JV Estate Pinot Noir (Dundee Hills).** Half of the wine was fermented with native yeasts, and 30% saw new oak. What shines is the juicy, fresh, delicious fruit—a jumble of raspberries and cherries—plus the finish, which hangs deliciously. Editors’ Choice. —P.G.  
**abv:** 13.2%  
**Price:** $25

**89 Stoller 2009 Cathy’s Reserve Pinot Noir (Dundee Hills).** Aged in 100% new French oak, this seems to be a bit overwhelmed by the wood. Flavors recall black cherry cola, plus a layer of brown sugar and milk chocolate. It somehow misses some of the depth and texture that past vintages have shown. —P.G.  
**abv:** 14.5%  
**Price:** $100

**89 Westrey 2010 Pinot Noir (Willamette Valley).** Pretty scents of rose petal and white chocolate introduce this smooth, mouth-coating wine. There’s a hint of peppery herb and a finishing touch of light toast, with clean, well-structured red fruits displaying excellent varietal character. —P.G.  
**abv:** 13.5%  
**Price:** $26

**89 Westrey 2010 Justice Vineyard Pinot Noir (Eola-Amity Hills).** This AVA’s typical minerality underscores this full-bodied wine, which bears flavors of spice, berry and black cherry cola. —P.G.  
**abv:** 13.5%  
**Price:** $38

**89 Winter’s Hill 2009 Estate Pinot Noir (Dundee Hills).** This is a tight, substantial effort, with scents of bark, earth and herb running through the tart raspberry fruit. It’s less accessible than many of Oregon’s 2009 Pinots, but with decanting or further cellaring, it’s a wine that should open nicely. —P.G.  
**abv:** 14.5%  
**Price:** $34

**88 Chehalem 2010 Corral Creek Vineyards Pinot Noir (Chehalem Mountains).** A toasty streak of espresso-flavored richness marks this single-vineyard offering. The fruit is ripe and clean, with a tart red-berry flavor at the core. —P.G.  
**abv:** 13.3%  
**Price:** $48

**88 Chehalem 2010 Three Vineyard Pinot Noir (Willamette Valley).** This smoky, dusty wine seems to be chugging quickly along the aging curve. At the moment, it’s drinking nicely, decked out with pretty baking spice and mocha highlights. It’s smooth and mouth filling, with lots of pretty cherry flavor. —P.G.  
**abv:** 13%  
**Price:** $27

**88 Erath 2010 Leland Pinot Noir (Willamette Valley).** Even in a less-than-ripe vintage such as this, the Leland stands out in the Erath lineup. Tight and herbal, this has an array of Pinot-specific fruits that are of medium concentration. Its balanced use of barrel aging brings a chocolate flavor to the finish. —P.G.  
**abv:** 13%  
**Price:** $50

**88 Erath 2010 Prince Hill Pommard Pinot Noir (Dundee Hills).** This is the most complete of the four Prince Hill clonal selection bottlings. It has flavors of cherry, Dr. Pepper, cherry candy and a hint of incense. It’s a pleasant, easy-drinking wine best consumed while still young. —P.G.  
**abv:** 13%  
**Price:** $50

**88 Illahe 2010 Pinot Noir (Willamette Valley).** Fresh and pretty, this has a bright, refreshing palate that offers flavors of cranberry and raspberry. It’s smooth and fruit forward, with medium aging potential. —P.G.  
**abv:** 13.5%  
**Price:** $20

**88 J. Scott Cellars 2010 Pinot Noir (Oregon).** This Pinot saw one-quarter new oak, which contributed an undertone of burnt toast. The spicy berry fruit is accented by a cola note, and the wine has a friendly, mouth-filling roundness. This is perfect for near term drinking. —P.G.  
**abv:** 13.7%  
**Price:** $20

**88 Melrose Vineyards 2009 Parker’s Pinot Noir (Umpqua Valley).** Dark fruits—notably black cherries and figs—come with a chocolatey edge. The citrusy acids keep the wine on point as it slowly fades. —P.G.  
**abv:** 13.5%  
**Price:** $35

**88 Merrill Cellars 2009 Reserve Pinot Noir (Oregon).** This is rich, round, toasty and chocolatey, and it is instantly accessible and mouth filling. The forward fruit and barrel flavors coat the tongue with notes of cherries and chocolate. Drink soon, while the flavors remain fresh and balanced. —P.G.  
**abv:** 13.8%  
**Price:** $43

**88 Rainstorm 2010 Pinot Noir (Oregon).** The second vintage of Rainstorm is smooth and pretty, showing layers of ripe strawberry and chocolate that last through the finish. Editors’ Choice. —P.G.  
**abv:** 12.5%  
**Price:** $17

**88 Raptor Ridge 2010 Adalfo’s Block Pinot Noir (Willamette Valley).** This is a very pretty wine, though not nearly as substantial as the 2009. Fruit flavors of strawberry and light cherry are set over tart, clean, crisp, clean. —P.G.  
**abv:** 13%  
**Price:** $38

**88 Raptor Ridge 2010 Trig Pinot Noir (Willamette Valley).** This is quite unusual, loaded with notes of green herb, leaf, fiddlehead fern, pepper and lemon verbena. It’s herbal and not at all disagreeable, though fruit-lovers may want to look elsewhere. Just 50 cases of this wine were made. —P.G.  
**abv:** 13%  
**Price:** $38

**88 Redhawk 2010 Patacchio Family Vineyard Pinot Noir (Eola-Amity Hills).** Somewhat volatile aromas suggest stems and a bit of nail polish before the herbal fruit surfaces. This is chewy, tannic wine does not live up to its single vineyard promise. —P.G.  
**abv:** 13.5%  
**Price:** $35

**88 Winter’s Hill 2009 Pinot Noir (Willamette Valley).** This wine’s core has a flavor of hard cherry candy with a coating of milk chocolate. The tannins are firm, and the wine has good midpalate concentration. —P.G.  
**abv:** 14.5%  
**Price:** $24

**88 Youngberg Hill Vineyards 2009 Natasha Pinot Noir (Willamette Valley).** Sporting a much-improved label design, the 2009 Natasha brings pungent, assertive scents of tomato leaf, pepper and moist earth. Sharp and focused, the fruit is there, though it’s the leaf and earth components that stand out. For its earthy style, it’s a well-made and complex offering. —P.G.  
**abv:** 14.4%  
**Price:** $40

**87 A to Z 2011 Pinot Noir (Oregon).** Tart and spicy, this is loaded with flavors of raspberry and cherry pie, lightly dusted with accents of cocoa powder. The result is a pretty, slightly candied, ready-to-drink Pinot Noir. —P.G.  
**abv:** 13%  
**Price:** $20

**87 Cherry Hill 2010 Dijon Cuvée Estate Pinot Noir (Eola-Amity Hills).** Firm and juicy, this Pinot has a core of berry fruit and plenty of acidity. The earthy, herbal accents are typical of this AVA. Overall, it shows fine balance and decent concentration. —P.G.  
**abv:** 13.5%  
**Price:** $22

**87 Cherry Hill 2010 Estate Pinot Noir (Eola-Amity Hills).** The nose is slightly lifted and high-toned. But the pleasing flavor of fresh raspberry takes over on the palate, and light touches of cocoa and sandalwood from 18 months in barrel bring a bit of depth to the finish. —P.G.  
**abv:** 13.5%  
**Price:** $29
87 Erath 2010 Estate Selection Pinot Noir (Willamette Valley). Perhaps because it is a blended wine, the Estate Selection is showing better fruit than many of Erath’s single-vineyard Pinots in 2010. Light, pretty cherry fruit comes with a note of milk chocolate from barrel aging. It’s nicely balanced with a medium-length finish. —P.G.  
abv: 13%  
Price: $34

87 Erath 2010 Prince Hill 777 Pinot Noir (Dundee Hills). Delicate and pretty, this has a pale cherry flavor, with light but proportionate tannins. It fades a bit quickly, offering a final hint of milk chocolate. —P.G.  
abv: 13%  
Price: $50

87 Grandmaster 2010 Pinot Noir (Oregon). From a demanding vintage, this offers tart cranberry and rhubarb flavors, with a forceful herbal component. It’s well-structured, offering citrusy acids and good length to the finish. —P.G.  
abv: 12.5%  
Price: $25

87 Raptor Ridge 2011 Pinot Noir (Willamette Valley). From a tough vintage, this has friendly flavors of chocolate-chip cookie dough and walnuts. The chocolatey character, which is far more noticeable than the fruit, helps to mitigate the tough, chewy tannins. Drink soon. —P.G.  
abv: 12.5%  
Price: $55

87 Raptor Ridge 2010 Meredith Mitchell Vineyard Pinot Noir (McMinnville). The 2010 Meredith Mitchell designate is less ripe and more acidic than the richly flavored 2009. It carries a whiff of volatility that grows more noticeable after being open for 24 hours. Its modest cherry fruit is set against balanced tannins. —P.G.  
abv: 13%  
Price: $38

87 Redhawk 2010 Estate Pinot Noir (Willamette Valley). Tight at first, this opens to reveal flavors of strawberry and red plum. A bit earthy and astringent, it has drying tannins that should smooth out with a bit more bottle age. —P.G.  
abv: 13.5%  
Price: $24

87 Spindrift Cellars 2011 Pinot Noir (Willamette Valley). This offers light berry and melon flavors, with a tart, slightly peppery bite. Good texture and overall balance make this a pleasant quaffer. —P.G.  
abv: 13%  
Price: $25

87 Stoller 2009 SV Estate Pinot Noir (Dundee Hills). This starts out with pretty fruit scents and a supple, almost silky entry. There’s a strong cola streak that runs through the core, plus flavors of smoked figs and dusty spices. The finish turns slightly bitter, with a residue of scorched chocolate. —P.G.  
abv: 14.5%  
Price: $45

87 Terrapin Cellars 2011 Pinot Noir (Willamette Valley). From a boutique producer, this offers a soft, floral bouquet reminiscent of rose petals and face powder. That delicate entry belies a wine with grip and tannin, as well as some spicy, herbal toughness. —P.G.  
abv: 13%  
Price: $16

86 Bomb 2009 Pinot Noir (Yamhill-Carlton District). Forward and fruity, this offers flavors of berry and plum. It feels a little flat on the palate, with some peppery tannins and a quick fade. —P.G.  
abv: 14.3%  
Price: $50

86 Erath 2010 Pinot Noir (Oregon). Though quite light, this widely available Pinot could be tossed in with a group of village Burgundies without any trouble. Flavors of berry, compact earth and herb carry through onto the gentle, fading finish. —P.G.  
abv: 13.5%  
Price: $19

86 Erath 2010 Hyland Pinot Noir (McMinnville). As with many of the Erath 2010 vineyard designates, this is strongly herbal. The notes of leaf and herb create somewhat unripe flavor impressions, with a touch of bitterness on the finish. The fruit just passes the ripeness of sweet tomatoes. —P.G.  
abv: 13%  
Price: $50

86 Erath 2010 Prince Hill Pinot Noir (Dundee Hills). There is a significant change in the flavors of this wine following the outstanding 2009 version. Case production has almost doubled, but the light fruit and berry character, helps to mitigate the tough, chewy tannins. —P.G.  
abv: 13%  
Price: $50

86 Hawkins Cellars 2009 Pinot Noir (Willamette Valley). A stiff, tannic wine, this slowly opens and brings brambly berry flavors into play, along with notes of earthy herbs. There’s a touch of bitterness to the tannins. —P.G.  
abv: 13.6%  
Price: $50

86 Kings Ridge 2010 Pinot Noir (Oregon). Cranberry, spice and fresh herb give this peppery Pinot plenty of flavor interest. Definitely on the earthy and herbal side, this juicy wine is a good go-to bottle for everyday drinking. —P.G.  
abv: 13.3%  
Price: $22

86 Purple Hands 2011 PH Pinot Noir (Willamette Valley). This is Pinot Noir at its lightest, reminiscent of a German Blauburgunder. Delicate, just-ripe flavors suggest rhubarb and wild raspberry. —P.G.  
abv: 13%  
Price: $25

85 Erath 2010 Bishop Creek Pinot Noir (Yamhill-Carlton District). There is a light suggestion of barely ripe strawberry and strawberry leaf, followed by flavors that are more tomatoey than grapey. —P.G.  
abv: 13%  
Price: $50

85 Erath 2010 Dion Pinot Noir (Chehalem Mountains). The Dion is a new entry in the long list of Erath single-vineyard wines. It doesn’t show much in this difficult vintage. Short and intensely herbal, it has strong scents and flavors of tomato leaf, which override any hint of ripe fruit flavor. —P.G.  
abv: 13%  
Price: $50

85 Erath 2010 Knight’s Gambit Pinot Noir (Dundee Hills). Herbal and short, this offers a very light watermelon flavor, along with plenty of herb and tomato leaf notes. It’s on the slender side, with a quick-to-fade finish. —P.G.  
abv: 13%  
Price: $50

85 Erath 2010 Prince Hill 115 Pinot Noir (Dundee Hills). Isolated as a single clone, this limited bottling comes across as sharp and grassy, with some sour plum fruit. The finish carries a hint of asparagus. —P.G.  
abv: 13%  
Price: $50

85 Redhawk 2010 Grateful Red Pinot Noir (Willamette Valley). A pale and delicate version of this entry-level Pinot, its fruit is barely there, just hinting at rhubarb and watermelon. Some earth and stem flavors come through as well. —P.G.  
abv: 13.2%  
Price: $17

85 Siduri 2011 Pinot Noir (Willamette Valley). Winemaker Adam Lee notes that only two Oregon Pinots were made in 2011, as all fruit was declassified. Indeed, this is a thin, peppery wine, with highlights of orange peel and grapefruit, and just a short slice of red berry fruit. —P.G.  
abv: 13%  
Price: $22

84 Brela 2010 Pinot Noir (Willamette Valley). A light wine, this shows mostly flavors of earth, forest floor and dried wood, rather than fruit. The finish leaves a sour aftertaste. —P.G.  
abv: 13%  
Price: $20

83 Abiqua Wind 2010 Isaac’s Reserve Pinot Noir (Willamette Valley). Very light strawberry fruit competes with a powerful flavor of damp earth. The wine seems thin and on the green side. —P.G.  
abv: 13.5%  
Price: $25

83 Deer Creek Vineyards 2011 Private Reserve Pinot Noir (Rogue Valley). A dilute wine with a touch of pale cherry fruit. It turns woody on the finish. —P.G.  
abv: 13%  
Price: $40

83 Deer Creek Vineyards 2010 Pinot Noir (Rogue Valley). Exceedingly light in color, scent and flavor, this mixes a herbal note with touches of strawberry and green tea. —P.G.  
abv: 13%  
Price: $25

84 Cayuse 2009 Impulsivo En Chamberlin Vineyard Tempranillo (Walla Walla Valley). Dark and smoky, this wine is relatively tannic and emphasizes flavors of leaf, bark, root and herb. There’s plenty of depth and exceptional power to this wine,
which seems unique among New World Tempranillos. **Cellar Selection.** —P.G.

**SYRAH**


**abv:** 14.9%  
**Price:** $75

**97** Cayuse 2009 Armada Vineyard Syrah (Walla Walla Valley). Dense and concentrated, this has thick, almost jammy blue and purple fruits, with a peppery highlight and an undercurrent of sweet grain. The palate is tight, featuring layers of cardamom, ink, anise, coffee and iodine, with an earthy saltiness that runs through the finish. The Armada is perhaps a bit less fruity and more austere than the other 2009 Cayuse Syrahs, but is every inch their equal. *Editors’ Choice.* —P.G.

**abv:** 14.7%  
**Price:** $85

**95** Cayuse 2009 Bionic Frog Syrah (Walla Walla Valley). The Frog is a bit reductive, a bit shy in 2009 and needs extra decanting. With proper breathing time, it shows inviting notes of violet and strawberry, and it gains concentration through the midpalate, with additions of cherry and an almost liquid minerality. An almost delicate version of this wine. **Cellar Selection.** —P.G.

**abv:** 14.7%  
**Price:** $90

**95** Cayuse 2009 Cailloux Vineyard Syrah (Walla Walla Valley). Always a standout, this is the only one of the Cayuse Syrahs that is cofermented with Viognier. This explodes with flavors of blueberries, soy, earth, black tea, iodine, anise and salt, plus a hint of sassafras. Notes of herb and cured meat add further interest to this unique, captivating effort. —P.G.

**abv:** 14.8%  
**Price:** $75

**94** Cayuse 2009 En Cerise Vineyard Syrah (Walla Walla Valley). Flavors of blackberry, black cherry and a streak of cola ignite the palate, with a layer of pure mineral underneath. At first a bit delicate, this never passes, introducing umami and cinnamon highlights on the lingering finish. It’s fresh and elegant, with a more gentle fade than some of the more potent Syrahs from Cayuse. —P.G.

**abv:** 14.2%  
**Price:** $80

**91** Abacela 2008 Estate Syrah (Umpqua Valley). Virtually pure Syrah, this is big, full bodied and loaded with berry and barrel flavors. The accents of clean earth, toast and spice weave through the fruit and onto the well-built finish that features polished tannins. The power and structure suggest that this could age for up to a decade. **Cellar Selection.** —P.G.

**abv:** 14.1%  
**Price:** $30

**89** Melrose Vineyards 2009 Estate Grown Tempranillo (Umpqua Valley). There is a pretty, floral accent to the aromas, followed by notes of dusty cocoa and cinnamon. A whiff of buttery leather is woven through, and this is clearly a wine that may not please all palates. But the rose petal and cherry flavors carry through the balanced finish, and the region’s track record for producing age-worthy Tempranillo suggests that further cellaring might be optimal. —P.G.

**abv:** 11.4%  
**Price:** $30

**98** Abacela 2009 Syrah (Southern Oregon). Forward, sappy and fruity, this has excellent structure and plenty of ripe berry flavor. It has supporting acids that lend a touch of citrus, plus a streak of vanilla that runs through the finish. —P.G.

**abv:** 14.1%  
**Price:** $45

**87** Merrill Cellars 2010 Reserve Syrah (Oregon). Already aging quickly, this very ripe wine leans into the raisin and prune end of the flavor spectrum. Backed with a generous dose of baking spice, it’s a soft and plummy wine ready for near-term enjoyment. —P.G.

**abv:** 14.1%  
**Price:** $19

**91** Cowhorn 2009 Reserve Syrah (Applegate Valley). This is among the most elegant and refined Syrahs made anywhere in the Northwest. It has a fine-tuned richness that belies its modest alcohol. Plum, blueberry and cherry pie flavors come with a hint of Bourbon barrel. The complexity and detail are truly engaging. *Editors’ Choice.* —P.G.

**abv:** 13.5%  
**Price:** $45

**89** Abacela 2009 Syrah (Walla Walla Valley). This is among the most elegant and refined Syrahs made anywhere in the Northwest. It has a fine-tuned richness that belies its modest alcohol. Plum, blueberry and cherry pie flavors come with a hint of Bourbon barrel. The complexity and detail are truly engaging. *Editors’ Choice.* —P.G.

**abv:** 14.9%  
**Price:** $35

**92** Januik 2009 Seven Hills Vineyard Cabernet Sauvignon (Walla Walla Valley). Januik makes just four barrels of this 100% Walla Walla Cabernet. The usual plumpness of the Seven Hills Vineyard comes with a harder, steelier edge—a hallmark of Januik’s style. It’s structured for aging, with black cherry fruit that’s annotated with tobacco, coffee and baking spice. **Cellar Selection.** —P.G.

**abv:** 14.4%  
**Price:** $72

**91** Tero Estates 2008 Windrow Vineyards Old Block Cabernet Sauvignon (Walla Walla Valley). This is a jammy wine, with an aroma and flavor that verge on being pruny. It offers good minerality, with a compact, focused flavor that suggests intensely concentrated berry compote, plus grace notes of plum and apricot. —P.G.

**abv:** 15.1%  
**Price:** $57

**RED BLENDS**

**96** Cayuse 2009 Camaspelo Cabernet Sauvignon-Merlot (Walla Walla Valley). The Camaspelo blend is 80% Cabernet Sauvignon and 20% Merlot, and it shows a riot of juicy cranberry, raspberry, blueberry and black cherry flavors in a rambunctious display of power. Full, round and balanced, it offers hints of cedar, earth and coffee that extend onto the lush, complex, age-worthy finish. **Cellar Selection.** —P.G.

**abv:** 14.9%  
**Price:** $75

**93** Eillanelle 2009 Cabernet Sauvignon (Walla Walla Valley). The blend includes 4% each Cabernet Franc and Merlot. It was aged in 50% new oak, but retains its lovely, sweetly floral nose and juicy, berry fruit flavors. Yes, there is plenty of toasty oak goodness, but it’s layered in with the fruit and soil flavors. Overall, this is a thoroughly enjoyable bottle right now, with a good decade or more of aging potential. *Editors’ Choice.* —P.G.

**abv:** 14.9%  
**Price:** $90

**93** Sineann 2010 Block One Cabernet Sauvignon (Columbia Valley). Rich and loaded with exceptional fruit power, this is dominated by the Champoux Vineyard’s classic black-cherry character. Accents of clean earth, violet, tar and caramel show extraordinary depth, framed by firm and muscular tannins. **Cellar Selection.** —P.G.

**abv:** 14.8%  
**Price:** $72

**95** Tero Estates 2007 Windrow Vineyards Reserve Cabernet Sauvignon (Walla Walla Valley). This is a superstrong Cabernet Sauvignon, with precise, concentrated flavors of brambly old-vine fruit taking center stage. The wine spent 33 months in barrel and has the density and power to prove it. **Cellar Selection.** —P.G.

**abv:** 14.8%  
**Price:** $80
**OTHER RED WINES**

**90 Abacela NV Vintner’s Blend #12 (Southern Oregon).** This blend of Tempranillo, Malbec, Dolcetto, Merlot and Syrah could have turned into a generic red, yet it is seamless and nicely proportioned. It's a real crowd-pleaser, with a ripe red-fruit flavor and generous new-barrel-derived toast and spice notes. **Best Buy. —PG.**

**abv:** 13.5%  
**Price:** $15

**90 Tero Estates 2009 Windrow Vineyards Windrow Red (Walla Walla Valley).** This is a field blend of 70% Cabernet Sauvignon, 14% Merlot, 10% Cabernet Franc and 6% Malbec. Some overt stemmy notes are present, lending a bitterness to the finish that may not be for all palates. But the wine carries a thread of sweet berry as well, suggesting that not all of the grapes were equally ripe. An interesting wine, and it should improve with further bottle age. —PG.

**abv:** 14.5%  
**Price:** $21

**86 Merrill Cellars 2010 Côtes du Rogue Red (Oregon).** This G-S-M blend is solid and flavorful, with mixed berry flavors and an underpinning of graphite. The tannins are drying, on the edge of being chalky. —PG.

**abv:** 13.4%  
**Price:** $45

**89 Abacela 2009 Malbec (Southern Oregon).** Tight and tannic, with an herbal edge, this stiff and rather unyielding wine remains a bit puzzling. Hints of cranberry, mulberry and blueberry are somewhat overtaken by herbal, earthy notes. —PG.

**abv:** 14.1%  
**Price:** $26

**89 Seven Bridges 2009 Golden Ridge Vineyard Merlot (Walla Walla Valley).** This is the best of the new releases from Seven Bridges, a Portland-based winery with a penchant for Washington State fruit. Smooth, balanced and mouth-filling, this offers a truffle highlight that sits over the bright berry and cherry flavors. —PG.

**abv:** 14.8%  
**Price:** $26

**87 Abacela 2009 Tannat (Umpqua Valley).** Add Tannat to the long list of innovative efforts by this pioneering southern Oregon winery. Grapy and fruity, with chewy, substantial tannins for which this grape is known, this is a steak-ready wine, with upfront flavor. —PG.

**abv:** 14.2%  
**Price:** $25

**87 Watermill 2009 Estate Mourvèdre (Walla Walla Valley).** Scents of sour plum and truffle lead into a tight wine that offers tart red-cherry, plum and earth flavors. There’s a hint of funk and a metallic streak running through the tannins. Two bottles tasted. —PG.

**abv:** 14.9%  
**Price:** $30

**88 Melrose Vineyards 2009 Estate Grown Pinotage (Umpqua Valley).** Oregon Pinotage is not a commonly found wine—this is the first in our experience. It’s a fruit-powered wine, with a broad flavor of ripe berry that is supported by sharp acids and somewhat soapy tannins. —PG.

**abv:** 12.3%  
**Price:** $28

**85 Chehalem 2010 Ridgecrest Vineyards Gamay Noir (Ribbon Ridge).** Quite tart and perhaps just a bit underripe, this red checks in at barely 12% alcohol. It has a bit of a Band-Aid scent that competes with the light berry flavors. —PG.

**abv:** 12.1%  
**Price:** $24

**DESSERT WINE**

**91 J. Scott Cellars 2010 Mistelle Petite Sirah (Rogue Valley).** Capturing the dense essence of Petite Sirah, this marries deep berry flavor to a high-light of Bourbon-soaked chocolate. It’s not overly sweet, but it’s definitely a dessert wine. —PG.

**abv:** 18.5%  
**Price:** $24/375 ml

**VIRGINIA**

**CHARDONNAY**

**90 Linden 2009 Hardscrabble Chardonnay (Virginia).** Winemaker Jim Law has fashioned a finessed Chardonnay that offers impressive purity and minerality, bearing Burgundian-like qualities. Notes of pear, green apple, kiwi and white currant are offset by a lemon-lime edge. It’s all layered with streaks of blonde caramel and toasted hazelnut that add richness. The palate is clean, linear and vibrant, with a modicum of clove and a vein of liquid stone. The finish remains fresh and lifted. **Editors’ Choice. —A.H.**

**abv:** 13.8%  
**Price:** $33

**89 Potomac Point 2010 Richland Reserve Chardonnay (Virginia).** This smells deep and bass-like, with resonating notes of honeyed white currant, spiced breakfast toast and apricot preserves, accented with touches of caramel and toasted nut. It feels round, rich and opulent, with a nice lift of acids that give the wine some spring. —A.H.

**abv:** 14.3%  
**Price:** $22

**86 Shenandoah 2011 Founder’s Reserve Chardonnay (Shenandoah Valley).** Toasty and honeyed in scent, this has aromas of glazed apples and pears, butterscotch and an edge of Meyer lemon zest. Medium to full bodied, the palate is vibrant and expressive, with the lemon note carrying the finish. —A.H.

**abv:** 13%  
**Price:** $20

**85 Jefferson Vineyards 2011 Rsv. Chardonnay (Virginia).** A step up from Jefferson’s regular bottling, this offers medium-intense aromas of white orchard fruit, wet wool and mineral, plus a subtle nuttiness. Light to medium bodied, it has a zesty mid-palate, with flavors that mirror the nose. —A.H.

**abv:** 13.5%  
**Price:** $20

**85 Trump 2010 Chardonnay (Monticello).** This smells like a warm spiced-apple muffin. On the palate, the apple-like vibe continues, melding with a lemon accent. The acids are bright and keep the wine feeling lifted through the minerally finish. —A.H.

**abv:** 12%  
**Price:** $16

**84 Ankida Ridge 2011 Chardonnay (Virginia).** Honeyed and slightly toasty on the nose, this has scents of baked apple, Bartlett pear and baguette. Light to medium bodied, the palate bears a broad white-fruit flavor with zesty acidity. —A.H.

**abv:** 11.8%  
**Price:** $30

**84 Jefferson Vineyards 2011 Chardonnay (Monticello).** A subdued note of vanilla cake
adds dimension to the broad, white-fruit-driven nose. Medium in body, this easygoing wine feels a bit loose on entrance, finishing with a subtle mineral hint. —A.H.  
abv: 12.5%  
Price: $16  

**84 Veritas 2011 Harlequin Reserve Chardonnay (Monticello).** This Harlequin has a faint scent of lemon liqueur that’s offset by a white pepper note. The medium-weight palate offers a lemon blossom hint, and it finishes on the short side. —A.H.  
abv: 12.5%  
Price: $26  

**83 CrossKeys 2011 Chardonnay (Virginia).** Mild in fragrance, the nose offers hints of peanut shell, waxy melon and white peach, with a faint thread of orange zest. It feels soft and relaxed on entrance, but the acidity gains vitality across the palate, finishing zesty and light. —A.H.  
abv: 13%  
Price: $19  

**82 Attimo 2011 Yesterday’s Song Chardonnay (Virginia).** Little aromatics can be discerned, but if pressed, there is a lightly vegetative note and a chalky, apple-like background. The light-to-medium-bodied palate features a broad, tropical-fruit flavor, plus energized acids. —A.H.  
abv: 12.5%  
Price: $19  

**82 Veritas 2011 Saddleback Chardonnay (Monticello).** The 2011 vintage was difficult for most Virginia winemakers as the harvest was notoriously washed out with rain. This is a light-to-medium-bodied wine, with broad, white-fruit flavors that lack intensity and character. —A.H.  
abv: 12.5%  
Price: $22  

**81 Autumn Hill 2011 Chardonnay (Monticello).** Aromas of broad white fruits provide the backdrop for the sweaty and cheesy overtones. It’s medium-bodied, with diffuse flavors, but the acidity keeps the palate bright and lifted. It finishes on a soft, soapy note. —A.H.  
abv: 13%  
Price: $14  

**80 Stanburn 2011 Chardonnay (Virginia).** This Chardonnay has a prominent scent of dusty chalkboard, with background tones of toasted butter-scootch, sweat and pear. The flavor intensity is subdued on this light-to-medium-bodied wine, with a discreet note of hydrogen peroxide that surfaces late. —A.H.  
abv: 13%  
Price: $15  

**VIOGNIER**

**87 Barboursville 2010 Reserve Viognier (Virginia).** Aged for 14 months in stainless steel with lees influence, this Viognier is expressive of peach, flower, mineral and crème fraîche. It doesn’t pack the flamboyance that many Viognier’s do; instead, it demonstrates poise, bearing medium body and balanced acidity. A mineraled tang and a squirt of blood orange accent the finish. —A.H.  
abv: 13.2%  
Price: $30  

**85 Barboursville 2011 Reserve Viognier (Virginia).** Medium bodied, this wine has a loose-feeling entrance, but zesty acids quickly surface and invigorate the palate. The flavors of tropical fruit, nectarine and white strawberry are appealing, but they would benefit from increased concentration and focus. Try pairing this easy quaffer with light poultry-based dishes and simple preparations of white fish. —A.H.  
abv: 13%  
Price: $22  

**85 King Family 2011 Viognier (Monticello).** High-pitched aromas of peach yogurt and apricot preserves come with mild intensity, leading to a palate that feels vital and elevated, with a flavor profile that follows toward tropical. It finishes zesty, with medium length. —A.H.  
abv: 13.5%  
Price: $25  

**85 Pearmund 2011 Vinecroft Vineyard Viognier (Virginia).** This demonstrates Viognier’s typical full, fleshy, intensely flavored palate, with tropical flavors of kiwi and bitter papaya seed, plus an ultra-refined note of honeydew and a hint of flower. —A.H.  
abv: 13.7%  
Price: $25  

**84 Keswick Vineyards 2011 Viognier (Monticello).** Fermented in neutral French oak barrels and allowed to mature on its lees for eight months, this Viognier is expressive of toasty, flaky pie crust, papaya, melon and a touch of turmeric. It shows some viscosity on the palate, with an almost oily texture, but the bright acids are invigorating, driving the wine to a nutty finish. —A.H.  
abv: 13.2%  
Price: $25  

**84 Tarara 2011 Viognier (Virginia).** This is a restrained example of Viognier, compared to the grape’s exotic, expressive paradigm. It shows a slight bitterness on the nose and palate that’s akin to crushed papaya seeds, with additional notes of lemon pulp and flower. Full and hefty, the acids lend lift, but the concentration of flavors could use a boost. —A.H.  
abv: 12.8%  
Price: $20  

**84 Tarara 2011 Reserve Viognier (Virginia).** Rich with aromas and flavors of blonde butter-scootch, tropical fruit, white flower and honeyed nut, this wine feels slightly flat on entrance, with a pudgy texture. The acids ultimately surface on the finish. —A.H.  
abv: 13%  
Price: $25  

**84 Trump 2011 Viognier (Monticello).** White orchard-fruit aromas, like slow-cooked green apples and Bartlett pears, are offset by flower and light spice accents. The palate is a little broad, but the wine finishes with a lemony, mineral touch. —A.H.  
abv: 12%  
Price: $19  

**83 Veritas 2011 Viognier (Monticello).** This has concealed aromas of white peaches, tropical fruits and nuts. It’s medium-bodied, with broad fruit flavors that lack individuality. It could make for a fine casual pairing with mild dishes like sole and tapioca. —A.H.  
abv: 13%  
Price: $22  

**SAUVIGNON BLANC**

**87 Linden 2011 Avenius Sauvignon Blanc (Virginia).** Pure, intense aromas of grass, melon, gooseberry and underripe peach hit the nose with vibrancy. Alert acids shoot across the light- to medium-bodied palate with great precision, keeping the palate frisky. A note of liquid stone and a spritz of lemon keep the finish clean. —A.H.  
abv: 13.1%  
Price: $24  

**86 Stinson 2011 Sauvignon Blanc (Virginia).** Fermented in stainless steel and concrete, this Sauvignon Blanc packs some pungency on the nose, with aromas of green coffee bean, drying grass, peach yogurt and ripe apricot. Medium to full in body, the acids are dynamic enough to charge the flower and mineral flavors. Pair this with pan-seared sea scallops served in a tarragon beurre blanc. —A.H.  
abv: 13.5%  
Price: $22  

**86 Trump 2011 Sauvignon Blanc (Monticello).** This bottling resembles the New Zealand paradigm of Sauvignon Blanc, bearing aromas of grapefruit, passion fruit and kiwi; a sprinkling of grape cracker adds interest. The wine hits the palate like a hefty sip, with an intense, grassy gooseberry flavor that provides plenty of punch. Pair with apricot-glazed roasted chicken. —A.H.  
abv: 13%  
Price: $16  

**84 Doukénie 2011 Sauvignon Blanc (Virginia).** The nose on this Sauvignon Blanc is an amalgam of white pepper, toast, white peach and pear aromas, highlighted by a squirt of kiwi juice. It feels plumpy but medium bodied, with a bit of tartness of papaya seed and a touch of lime on the midpalate. —A.H.  
abv: 13.1%  
Price: $24  

**WHITE BLENDS**

**88 Tarara 2010 Nevaeh White (Virginia).** Rich, exotic notes of honey-glazed papaya and warm pear are accentuated by touches of white flower, grape cracker and lemon custard. The palate feels round and weighty, with flavors that aren’t as effusive as one might expect. Acids provide enough spine to keep the palate from drooping, with hints of clove and lemon-grass adding interest. A blend of 55% Chardonnay, 45% Viognier. —A.H.  
abv: 15%  
Price: $35  

**85 Tarara 2010 Charval (Virginia).** Hazy aromatics of sautéed apple and baking spice mark the nose, with notes of toasted nut and dill that surface on the palate. It feels full, round and supple, gaining some lift toward the close. —A.H.  
abv: 14.5%  
Price: $20  

**84 Tarara 2011 Boneyard (Virginia).** This eclectic mix of 42% Chardonnay, 28% Viognier, 19% Petit Manseng and 11% Pinot Gris smells a bit muddy, bearing notes of peach, apricot and the paper-thin crust of caramelized sugar on a crème brûlée. It feels easy-going and unassuming, lacking some depth, but would be a good wine to pair with honey-glazed grilled chicken. —A.H.  
abv: 12.2%  
Price: $15
OTHER WHITE WINES

85 Barboursville 2011 Reserve Vermentino (Virginia). Fermented and matured in neutral oak barrels for seven months of lees aging, this has a scent reminiscent of slightly oxidized apple and pear slices, with supporting notes of blonde caramel, lemon yogurt and nectarine. Soft and lax on the attack, it gains vibrancy on the midpalate, ending with a pleasing lemon grass lift. —A.H.

abv: 13%  Price: $23

86 Barboursville 2009 Reserve Nebbiolo (Virginia). Aged in 60-gallon barriques crafted by the Piemontese cooper Gamba, this has oak-influenced notes of cherry, strawberry preserves, pastis, nutmeg and leather. Medium to full bodied, this wine feels round on entrance, with its tannins and acids picking up steam as it progresses across the palate. The long, tangy finish tastes of bloody meat. —A.H.

abv: 13.5%  Price: $35

86 Barboursville 2007 Reserve Nebbiolo (Virginia). Intriguing aromas of lingonberry, dried herb, strawberry-fruit leather and sarsaparilla are layered and dark. On the palate, the wine feels refined, with a malleable core that’s framed by dry, textured tannins. —A.H.

abv: 13.5%  Price: $50

86 Breaux 2006 Nebbiolo (Virginia). Scents and flavors of rosemary-crusted charred meat, raspberry and cassis liqueur balance savoriness with fruitfulness. The palate bears firm, chewy tannins that are buttressed by uplifting acids. —A.H.

abv: 13.8%  Price: $38

RED BLENDS

87 Barboursville 2009 Octagon (Virginia). This Octagon is dark and charred smelling, with aromas of blackberry, cocoa, savoy spice and cherry. The palate is tight yet finessed, bearing vigorous yet manageable tannins that should eventually fade with time to reveal a charming wine. Flavors of graphite, fine herbs and coffee grounds add interest to the finish. —A.H.

abv: 13.5%  Price: $50

88 Tarara 2010 TerraNoVA Tannat (Virginia). As Virginia wines can sometimes struggle with acid retention, wines made using naturally high-acid varieties like Tannat are making waves. This bottling of 100% Tannat has aromas of dark cherry, pain grillé and savory spice, with a grilled portobello underpinning. Assertive, strapping tannins lay the foundation, and the uplifting acids add cut. Only 70 cases produced. —A.H.

abv: 15%  Price: $50

NEBBIOLO

87 Autumn Hill 2010 Nebbiolo (Monticello). The bouquet of this wine leads with a note of smoky strawberry, followed by scents of raspberry, anise, toasted bagnette and cocoa. It has mouth-clenching tannins that are typical of young, Nebbiolo-based wines, plus penetrating acids and an underlying sense of finesse. Dried herb and rock-like mineral inflections mark the finish. —A.H.

abv: 13%  Price: $20

87 Barboursville 2009 Reserve Nebbiolo (Virginia). Aged in 60-gallon barriques crafted by the Piemontese cooper Gamba, this has oak-influenced notes of cherry, strawberry preserves, pastis, nutmeg and leather. Medium to full bodied, this wine feels round on entrance, with its tannins and acids picking up steam as it progresses across the palate. The long, tangy finish tastes of bloody meat. —A.H.

abv: 13.5%  Price: $35

88 Tarara 2010 Nevaeh Red (Virginia). The oak influence currently sits high on this blend of 50% Merlot, 35% Syrah and 15% Cabernet Sauvignon, offering notes of char, molten caramel, tea and smoky wood. It feels extracted, with easy acids and big, mouth-clasping tannins. Cedar and dried herb accents add interest to the finish. —A.H.

abv: 15%  Price: $40

87 Barboursville 2008 Octagon (Virginia). Fruit tones of fig and raspberry are threaded with hints of sweat, turmeric, herb and cocoa. Medium in body, the palate has acids that feel slightly soft, with fine-grained tannins that add some support. —A.H.

abv: 13.5%  Price: $50

OTHER RED WINES

88 Tarara 2010 #SocialSecret (Virginia). Right out of the starting blocks this is an oaky wine, dripping with caramel and vanilla notes. The texture on the midpalate is finessed and graceful, with drying tannins that latch onto the oak-driven finish. An eccentric blend of 50% Tannat, 35% Petit Verdot and 15% Pinotage. —A.H.

abv: 15%  Price: $40

DESSERT WINES

89 Barboursville 2007 Malvaxia Passito (Virginia). To make this luscious wine, Muscat Ot-
tunnel and the hybrid Vidal Blanc are air dried on open racks, causing the grapes to raisin, concentrating their sugars. The result is a decadent wine with expressive aromas of apricot purée, tea and baking spice, plus a drizzle of caramel. It feels opulent and weighty, with a wash of zesty acidity and a zing of tangerine on the finish. —A.H.

88 **Misiones de Rengo 2011 Gran Reserva Cuvée Chardonnay (Leyda Valley).** Peach, apple and pear aromas are smooth and easy to like. The mouthfeel is juicy and fresh, which Leyda Valley is known for, while the flavors of citrus, apple and nectarine come with acid-driven snap. As a whole, this is more fruity and focused than oak and heavy. Misa Imports. —M.S. abv: 14% Price: $23

88 **Morandé 2011 Gran Reserva Chardonnay (Casablanca Valley).** Toasty pear and apple aromas are lush and nice for Chilean Chardonnay. The palate shows good grip and a solid feel, while the flavors of smoky apple, bacon, toast and citrus blend nicely. Racy and juicy on the finish. Grupo Belén USA. —M.S. abv: NA Price: $17

88 **Concha y Toro 2011 Gran Reserva Serie Riberas Ribera del Rapel Chardonnay (Colchagua Valley).** This is waxy smelling, with a coastal vegetal note that conveys cool-climate grapes. It's chunky on the finish and is a touch mealy in taste. Banfi Vintners. —M.S. abv: 14% Price: $17

88 **Matetic 2010 Corralillo Chardonnay (San Antonio).** This is a full and chunky type of New World Chardonnay, with an oily, mildly stalky nose that offers corn and apple aromas. It feels big across the palate and tastes toasted and peachy, with a fresh apple streak for balance. The finish is defined by viscosity and toasty apple flavors. Drink now. Quintessential Wines. —M.S. abv: 14% Price: $20

88 **Leyda 2011 Single Vineyard Falaris Hill Vineyard Chardonnay (Leyda Valley).** One sniff indicates there's a fair amount of oak on this Chardonnay, plus baked apple and peach scents. The palate offers acidic rip and lemony cut, but it's not too sharp. Tangy flavors of lemon and citrus are wrapped in resinous oak, and the finish is textured and long. Winebow. —M.S. abv: 14% Price: $20

88 **Viña Tabali 2011 Reserva Especial Chardonnay (Limari Valley).** Clean and minerally on the nose, but it's not very aromatic or exciting. The palate is fresh and tangy, with orange, lemon, green apple and mild spice flavors. The longer the wine sits, the more its acidity and raciness take over. Crisp and bone dry. Southern Wine Group. —M.S. abv: 13.5% Price: $17

88 **Concha y Toro 2011 Marques de Casa Concha Chardonnay (Limari Valley).** Toasted aromas include popcorn and baked apple. The palate is medium in weight and features racy acidity and not much midpalate. Flavors of oak-driven spice and white fruits lead to a fast-moving, acidic finish, with leftover spice and resin notes. Banfi Vintners. —M.S. abv: 14% Price: $22

88 **Lapostolle 2011 Cuvée Alexandre Ataylas Vineyard Made with Organic Grapes Chardonnay (Casablanca Valley).** The cool conditions that defined the 2011 vintage in Chile are draped all over this Chardonnay. The nose deals notes of applesauce and oaky cinnamon, while the palate is sleepy, with very little happening. Flavors of spicy oak rest on top of white fruit flavors, and the finish is neutral and acidic. Marnier-Lapostolle. —M.S. abv: 14.1% Price: $25

88 **San Nicolas 2010 Sabrina Reserve Chardonnay (Maule Valley).** The bouquet offers a dose of toast to go with a standard baked-apple flavor, and the mouthfeel is plump and easy. Flavors of baked apple and pear are friendly and round, while the medium-length finish delivers touches of vanilla and caramel. Good for Maule Chardonnay. Montcalm Wine Importers. —M.S. abv: 13.5% Price: $12

88 **Santa Helena 2011 Selección del Directorio Gran Reserva Chardonnay (Casablanca Valley).** This is a simple wine with friendly pear and apple aromas. The palate has modest complexity, with fresh acids and a touch of oak. Core flavors of peach and apple finish with modest accents of toast and popcorn. Misa Imports. Best Buy. —M.S. abv: 14% Price: $10

88 **Loma Larga 2011 Chardonnay (Casablanca Valley).** Pushy barrel aromas make the wine smell like toast on top of applesauce and baking spice. The palate shows modest acidity and some flatness, while the flavors run toward apple, mango and resinous oak. The finish continues to be oaky, showing a tropical flavor and sweetness. Winery Direct. —M.S. abv: 14% Price: $16

88 **Tres Palacios 2011 Reserve Chardonnay (Maipo Valley).** A note of apple is the most identifiable aroma on the fresh nose. The palate is clean and lean, with lemon, orange, nectarine and mildly bitter, pithy flavors. Racy and not at all oaky on the finish. Michael Skurnik Wines. —M.S. abv: 12% Price: $12

88 **Viña Casas Patrones 2011 Reserva Chardonnay (Maule Valley).** This is an oaky, smoky wine, with cinnamon and hickory notes on the nose and palate. There’s also ample pear and melony character along with tropical fruit and spice notes. It’s resinous and chunky, but good acidity keeps it lively and balanced. Brotherhood, America’s Oldest Winery. —M.S. abv: 14% Price: $11

88 **Aguirre 2011 Reina Ana Reserve Chardonnay (Central Valley).** The oily popcorn aromas are not a turn-off, but they do lant at the resin,
SAUVIGNON BLANC

82 San Nicolas 2011 Chardonnay (Curicó Valley). Flat on the nose, this has a mild whiff of paint or turpentine along with touches of banana and melon. The palate is flat and chunky in feel, with clipped, pithy flavors of mealy citrus. Montcalm Wine Importers. —M.S. abv: 13.5% Price: $12

83 San Nicolas 2011 Sauvignon Blanc (Curicó Valley). This seems like it was probably better earlier in its life. Now, it's kind of wan and fading, with a maderized note of vanilla, plus white fruit. Montcalm Wine Importers. —M.S. abv: 13% Price: $10

83 Sombras del Sol 2011 Sauvignon Blanc (Colchagua Valley). This is mild on the nose, with a lemon-lime aroma. The palate is soft, but it has a pulse. The wine's citrus, melon and tropical flavors finish flat. For the most part, it's clean and quaffable. Banks Channel. —M.S. abv: 13.5% Price: $8

83 Viña Casas Patronales 2010 Reserve Privada Sauvignon Blanc (Leyda Valley). Melony and green on the nose, with an asparagus note. The palate sports enough acidity to keep it afloat, but the flavors shift quickly from lime and melon to peas and asparagus. Brotherhood, America’s Oldest Winery. —M.S. abv: 14% Price: $15

82 Flying Angels 2010 Reserve Sauvignon Blanc (Curicó Valley). This is flat, oily and waxy on the nose, which indicates that this 2010 offering is past its prime. Melony flavors are soft and bready, and the feel is flabby and on its way to expiring. Arcadia Imports. —M.S. abv: 12.5% Price: $12

82 Sundance 2011 Sauvignon Blanc (Maule Valley). Slightly neutral on the nose except for a touch of apple. The palate is hollow and citric, with racy lime flavors that end tangy. This is short on substance and offers minimal character. IBESC Wine Distributor. —M.S. abv: 13% Price: $9

82 Viña Requingua 2012 Puerto Viejo Reserve Sauvignon Blanc (Maule Valley). The flabby citrus aroma is dusty and shows a tinge of vanilla, which is an aroma that isn’t normally associated with Sauvignon Blanc. The palate is big and globby, with an oily note and flavors of citrus, green herb and nettle. Puerto Viejo Winés. —M.S. abv: 13.5% Price: $10

82 Santa Helena 2011 Vernus Sauvignon Blanc (Colchagua Valley). This wine is made from fruit that was sourced from very close to the Pacific Ocean. As a result, it’s ultragreen and vegetal on the nose, with a palate that bears high acid and a flavor of citrus extract, plus touches of beans and peas. Misa Imports. —M.S. abv: 13.5% Price: $17

87 Casa Silva 2010 Quinta Generación (Colchagua Valley). This is a punchy white that’s fresh on the nose. The palate sports a viscous

SAUVIGNON BLANC

82 Concha y Toro 2011 Terruno Costa Los Boldos Vineyard Block 5 Sauvignon Blanc (Casablanca Valley). This is about as racy as Sauvignon Blanc from Chile gets. It's green and melon-like on the nose, with punchy asparagus and lime aromas. It's wide awake on the palate, where citrusy acids push lemon, lime, green herb and lemongrass flavors. It cuts like a razor; drink with shellfish. Banfi Vintners. —M.S. abv: 13% Price: $9

82 Concha y Toro 2011 Serie Riberas Gran Reserva Ribería del Rapel Sauvignon Blanc (Colchagua Valley). There's no denying this wine's greenness: It's draped all over the nose, palate and finish. But that doesn't mean it's not a classy, structured, tangy wine with length and clarity. It's a food wine for sure, with picked, briny notes on the finish. Drink with ceviche, crudo and raw oysters. Banfi Vintners. —M.S. abv: 13% Price: $20

88 Loma Larga 2011 Sauvignon Blanc (Casablanca Valley). This juicy white opens with a blend of citrusy and grassy aromas. The mouthfeel is healthy and round, with good acidic cut. Flavors of lime, Granny Smith apple and green herb are fresh and correct, while the finish is clear and refreshing. Drink now before it begins to fade. Winery Direct. —M.S. abv: 13% Price: $16

87 Santa Carolina 2012 Reserva Sauvignon Blanc (Leyda Valley). Hailing from coastal Leyda, this wine has a bouquet that comes with an oceanic edge, plus grass and green fruit aromas. The palate is crisp and lively, with good acidity bolstering citrus, lychee, melon and grass flavors. The finish is cleansing. Concha Wine Brands USA. —M.S. abv: 13.9% Price: $12

87 Santa Helena 2011 Selección del Directorio Gran Reserva Cool Coastal Vineyard Sauvignon Blanc (Colchagua Valley). This crisp, acidic Sauvignon Blanc leans green with pea and canned bean aromas, but it offers enough green apple and citrus character for enjoyment. The palate is zesty and lemony, with flavors that include green veggies, herbs, lines and tangerines. The finish is mildly green and citrusy. Misa Imports. —M.S. abv: 13% Price: $10


85 Miguel Torres 2012 Las Malvas Reserve Sauvignon Blanc (Central Valley). Punchy and prickly up front, this has sharp aromas, which signal that the grapes were picked early in a hot vintage. Flavors of nettle, white pepper and jalapeño rest on a zesty palate. This wine finishes with snap and freshness. Dreyfus, Ashby & Co. —M.S. abv: 13.5% Price: $18

84 Lomas del Valle 2011 Coastal Cool Climate Sauvignon Blanc (Casablanca Valley). Orange and lime aromas control the nose on this spritzy, tangy wine that literally shows bubbles in the glass. The flavors are lemony and sharp, with a grassy accent. Tasted twice. Winery Direct. —M.S. abv: 13% Price: $15

84 Viña La Rosa 2012 La Palma Sauvignon Blanc (Cachapoal Valley). Dusty, citrusy aromas form the greeting, while the palate is juicy in style, without much definition beyond zestiness. The flavors offer notes of papaya and nectarine. The finish sizzles for a moment, then fizzles. Viña La Rosa USA. —M.S. abv: 12.5% Price: $9

83 Aguirre 2011 Reina Ana Villa Alegre Reserva Sauvignon Blanc (Maule Valley). This smells sort of gaseous and mealy. It's soft and fleshy on the palate, with green banana and melony flavors. The finish is mild, green-leaning and bitter, with a flabby structure. Global Alliance TR Corp. —M.S. abv: 13% Price: $9
feel that’s related to Viognier and Chardonnay, while the Sauvignon Blanc and Sauvignon Gris in the blend bring a citrus-like quality and an asparagus flavor. The finish quickly loses steam. Vin Divino. —M.S.

**Cabernet Sauvignon (Maipo Valley).**

with a citrusy pop. Flavorwise, there’s citrus pith, lime, tropical aromas are clean, and the palate feels tangy, abv:

is more racy and wiry than dense and soft, with juicy, an attractive mix of cassis and mineral notes. Toasty, warm and rich on the finish. Drink now–2016. Banfi Vintners. —M.S.

**Santa Carolina 2010 Reserva de Familia Cabernet Sauvignon (Maipo Valley).** For full review see page 10. abv:

**Concha y Toro 2010 Marques de Casa Concha Cabernet Sauvignon (Puente Alto).** An opening of dense black-fruit, spice, violet and toast aromas functions as an invitation to this plump, chunky, well-balanced Cabernet Sauvignon. The palate bears boysenberry, blackberry and cassis flavors, with chocolate and molasses accents. Toasty, warm and rich on the finish. —M.S.

**Prize:** $22

**Concha y Toro 2009 Gran Reserva Reserva de Familia Cabernet Sauvignon (Maipo Valley).** This is a spicy number with a minty green aroma along with cherry, molasses and smoke notes. The mouthfeel is edgy and lively, while the flavors of vanilla, cocoa and herbal plum and berry are solid and composed. It’s solid but a bit herbal on the finish. Halby Marketing. —M.S.

**Prize:** $15

**Rios de Chile 2011 Reserve Cabernet Sauvignon (Cachapoal Valley).** Overall this is a full-bodied Cabernet, with full berry, chocolate and creamy oak aromas, followed by a solid palate that features moderate acidity and ample oak influence. The flavors of creamy blackberry and plum are dark and oaky, showing chocolate left on the finish. Winery Direct. Best Buy. —M.S.

**Prize:** $12

**Undurraga 2009 T.H. Alto Maipo Cabernet Sauvignon (Pirque).** Rustic smelling, this has a leafy scent and red fruit aromas akin to cherry and raspberry. The mouthfeel is tight, jumpy and alert, and the flavors of cassis and plum set up a rugged, scratchy finish, with notes of carob, vanilla and coffee. Testa Wines Of The World. —M.S.

**Prize:** $25

**Viña Santacruz 2010 Chamán Gran Reserva Cabernet Sauvignon (Colchagua Valley).** From the start, this has an herbal berry aroma, with a rubbery hint and a lactic element. The palate is chewy, dense and rubbery, with creamy, milky flavors of blackberry, carob, vanilla and plastic. Generally speaking, this wine is full and solid. Puerto Viejo Wines. —M.S.

**Prize:** $15

**William Cole 2010 Columbine Special Reserve Single Vineyard Cabernet Sauvignon (Colchagua Valley).** This is a restrained Cabernet, with spicy aromas of cherry and plum. It feels fresh, clean and juicy, with a balanced mix of herb, cherry and red berry flavors. The finish is tight, focused and fresh, with herbal shadings. Global Vineyard Importers. —M.S.

**Prize:** $25

**Junta 2010 Grand Reserve Cabernet Sauvignon (Curicó Valley).** An earthy aroma of compost morphs into vanilla, carob, bacon and berry notes. The palate has a resin, grabby feel, with oak-led flavors of charred leather, bacon, rubber and berry. D&M New World Management. —M.S.

**Prize:** $18

**Tres Palacios 2010 Family Vintage Cabernet Sauvignon (Maipo Valley).** Rooty and...
baked-smelling on the nose, this also has milk chocolate and leaf aromas. It feels spunky and fresh. Herbal, leafy flavors of roasted berries and spices set up the roasty, warm, baked-tasting finish that's full in feel but short on complexity. Michael Skurnik Wines. —M.S.

**abv:** 14% **Price:** $12

85 Cono Sur 2010 Visión El Recurso Single Vineyard Cabernet Sauvignon (Maipo Valley). Leather, cheese, licorice, herb and tomato notes define the nose on this snappy, crisp Cabernet that's more racy and zesty than rich and deep. The finish is wiry, but overall the wine is short on richness. Vineyard Brands. —M.S.

**abv:** 13.5% **Price:** $16

84 V Norte 2011 Reserve Cabernet Sauvignon (Curicó Valley). This opens with prickly herbal-plum and red-fruit aromas. The palate feels blocky, with thick tannins, and the flavor profile offers black fruit in front of a resin, dry finish that comes with overt oak influence. Puerto Viejo Wines. —M.S.

**abv:** 14% **Price:** $10

83 François Lurton 2011 Hacienda Araucano Reserva Cabernet Sauvignon (Colchagua Valley). Mild raspberry and oak aromas make for a timid bouquet. The palate feels edgy and acidic, with herbal, oaky flavors of bramble and red fruit. It tastes resinous on the finish, with high acidity that creates an impression of sharpness. Winesellers Ltd. —M.S.

**abv:** 14% **Price:** $11

82 Quasar 2011 Selection Cabernet Sauvignon (Molina). This is prickly and grassy smelling, with cherry candy and plum aromas. The palate is tangy and abrasive, with plum, herb, spice and green tobacco flavors. It's tart and a bit green on the finish. Arcadia Imports. —M.S.

**abv:** 13% **Price:** $8

81 Viña La Rosa 2011 La Palma Cabernet Sauvignon (Cachapoal Valley). From every angle this wine is sharp, raipy and brambly. The mouthfeel is scratchy, while the flavor waver between being burnt and stalky to being shrill and sour. Char and compost elements bring down the finish. Viña La Rosa USA. —M.S.

**abv:** 13.5% **Price:** $9

86 Casa Silva 2010 Reserve Merlot (Colchagua Valley). A hard, piercing blackberry aroma forms the greeting on this full-bodied, dark-styled Merlot. Look for roasted, peppery black-fruit flavors and a spice-dominant finish that comes with mint and herbal notes. Vin Divino. —M.S.

**abv:** 14% **Price:** $14

86 Sundance 2011 Merlot (Maule Valley). A berry aroma comes with cola and herb notes. The palate is tangy and racy, and it delivers raspberry and plum flavors, with a modest finish. IBESC Wine Distributor. **Best Buy.** —M.S.

**abv:** 13% **Price:** $9

86 Tres Palacios 2010 Family Vintage Merlot (Maipo Valley). Fresh on the bouquet, this has tomato leaf, plum, raspberry and spice aromas that are similar to those found in simple Bordeus. The palate is snappy and fresh due to its acidity, while flavors of cherry pie filling and red plum lead to a spunky, lightly oaked finish. Michael Skurnik Wines. —M.S.

**abv:** 14% **Price:** $17

85 Con Carne 2011 Merlot (Central Valley). For full review see page 13. **Best Buy.** —M.S.

**abv:** 13% **Price:** $10

85 Lomas del Valle 2011 Coastal Cool Climate Merlot (Casablanca Valley). This starts out fresh on the nose, with a mildly herbaceous aspect. The palate is lively and clean, with ample body and good balance. Flavors of cherry, plum and herb lead to a mildly green-tasting finish. Winery Direct. —M.S.

**abv:** 14% **Price:** $14

84 Sombras del Sol 2011 Merlot (Colchagua Valley). The nose is a bit prickly and jumpy, with a candied red-fruit aroma. On the palate, there's some grapy and stickiness along with flavors of mint, woody spice and berry fruit. It loses some character on the finish. Banks Channel. **Best Buy.** —M.S.

**abv:** 13.5% **Price:** $8

84 Tres Palacios 2010 Reserve Merlot (Maipo Valley). Light in color, this has a nose that's defined by a leafy, herbal red-fruit aroma and a rubbery scent. The palate is light in feel and drying, with a spicy, dry red-fruit flavor and a buttery oak tone. Mellow and leafy on the finish. Michael Skurnik Wines. —M.S.

**abv:** 14% **Price:** $12

83 Carmen 2010 Gran Reserva Maipo Alto Merlot (Maipo Valley). Wet clay, tomato paste, oregano and carob aromas form the bouquet that's more strained than smooth. The palate is lively and herbal in flavor, with a baked berry note that ends in a wash of herb. It gets better with airing. Trinchero Family Estates. —M.S.

**abv:** 14.1% **Price:** $15

83 Millaman 2010 Estate Reserve Merlot (Maule Valley). A leafy compost aroma shows plum and berry scents. The palate has a fresh but choppy feel, with pasty berry and resinous flavors. Short, minty and herbal on the sticky-feeling finish. Hidalgo Imports, LLC. —M.S.

**abv:** 14% **Price:** $10

---

**PETIT VERDOT**

89 Casa Silva 2009 Gran Reserva Petit Verdot (Colchagua Valley). Bold cherry and berry notes show herbal, reedy nuances, with a palate that's deep and tight as nails. Flavors of toast, chocolate and spice ride on a core of dark berry, and the finish is equally toasty and chocolatey, but also a tad hot. Vin Divino. —M.S.

**abv:** 14.5% **Price:** $21

86 Viña Pérez Cruz 2009 Chasqui Petit Verdot (Maipo Valley). This is quite prickly and herbal, with spicy, almost green aromas of snappy currant and cranberry. The mouth is marked by crusty tannins, bearing flavors of oregano, tomato and plum. It's leafy and dry on the finish, with a crisp feel and lots of spice. South American Wine Importers. —M.S.

**abv:** 14% **Price:** $30

85 Casa Silva 2008 Gran Reserva Petit Verdot (Colchagua Valley). This is much different than Casa Silva's 2009 Petit Verdot, which was taster in the same flight. The '08 is more hard, spicy and tarry, with a leafy, herbal aroma, plus some grittiness. The palate feels snappy, with a can't-miss saltiness. The finish is long in length but short on fruit, with a raw feel. Vin Divino. —M.S.

**abv:** 14.5% **Price:** $22

---

**CARMENÈRE**

90 Concha y Toro 2009 Carmen de Peumo Carmenère (Cachapoal Valley). Intense and compact on the nose, this has cola, mint, cassis and blackberry aromas that are tightly knit. The palate is narrow and intense, with lightly herbal, reedy flavors of saucy, savory berry and herb. This is a leading Carmenère, but it's not as flavorful and substantive as prior years. Banfi Vintners. —M.S.

**abv:** 14.5% **Price:** $149

89 Concha y Toro 2009 Terrunyo Entre Cordilleras Peumo Vineyard Carmenère (Peumo). This has a dense bouquet, with aromas of beet, clove, mint, tomato and berry fruit. The mouthfeel is rich and saturated, with a rawness that didn't exist in prior years. Flavors of mixed herb, earth and savoury berry end with a long finish. Banfi Vintners. —M.S.

**abv:** 14.5% **Price:** $38

89 Viña Pérez Cruz 2010 Limited Edition Carmenère (Maipo Valley). This is spicy and soupy smelling, but in a good, savoy way. The mouthfeel is creamy and chewy, with plenty of extract and soft tannins. It tastes herbal and a touch fowy, with spicy and berry flavors that lead to a sizable, chocolatey finish that's weighty and round. South American Wine Importers. —M.S.

**abv:** 14% **Price:** $20

88 Casa Silva 2009 Los Lingues Gran Reserva Carmenère (Colchagua Valley). As usual for Casa Silva, this Carmenère is forceful, minty, herbal and spunky on the nose, with a bold fruit aroma. The mouthfeel is robust and juicy, and the flavors run...
88 Misiones de Rengo 2011 Reserva Carmenère (Central Valley). Spicy, floral red fruit and cassis notes create the bouquet and flavor profile. The palate feels fresh and full bodied, and the finish is chocolatey, ripe and medium in length and strength. Misa Imports. Best Buy. —M.S. abv: 14% Price: $22

88 Viña La Rosa 2010 La Capitana Barrel Reserve Carmenère (Cachapoal Valley). This is a full and chunky wine, with thick blackberry and variably correct herb aromas. The palate has a firm feel and good texture, while the flavors of herb, chocolate, pepper and black fruit settle on a secure, fresh and lively finish. Viña La Rosa USA. —M.S. abv: 14% Price: $13

86 Junta 2010 Grand Reserve Carmenère (Curicó Valley). With aromas of black fruit, earth, rubber and tomato leaf, this fits the bill for Carmenère. The palate is snappy and lively, with drying, rubbery tannins. Flavors of zesty plum and berry are herbal and spicy, and it finishes with vitality and a scouring scrub of acidity and tannic clamp. D&@d New World Management. —M.S. abv: 14% Price: $18

86 Laroche 2011 Punto Niño Reserva Carmenère (Colchagua Valley). Big berry and cherry aromas come with an oaky, loamy, while the ripe, creamy palate houses black fruit, spice and oaky flavors that don’t go far on the finish. Wilson Daniels Ltd. Best Buy. —M.S. abv: 14% Price: $11

86 Maquis 2010 Carmenère (Colchagua Valley). This wine has a fairly compact and closed nose, with black fruit and spiced plum aromas that are common for the variety. This is compact, firm and hard on the tongue, with dark fruit and roasted meat flavors that are marked by some bitterness. The finish tastes and feels toasted and narrow. Global Vineyard Importers. —M.S. abv: 13.5% Price: $19

86 Tres Palacios 2010 Family Vintage Carmenère (Maipo Valley). This is a fairly lean and acidic wine, with dry cranberry and herb aromas. The palate is drying and wiry, with a peppery, herbal red-fruit flavor, plus a bit of rubber on the finish. Quintessential Wines. —M.S. abv: 13.5% Price: $10

86 Terrapura 2011 Carmenère (Colchagua Valley). This is a fairly lean and acidic wine, with dry cranberry and herb aromas. The palate is drying and wiry, with a peppery, herbal red-fruit flavor, plus a bit of rubber on the finish. Quintessential Wines. —M.S. abv: 13.5% Price: $10

PINOT NOIR

89 Kingston Family 2011 Alazan Pinot Noir (Casablanca Valley). This is a focused, cool-climate wine, with cherry, raspberry and spice aromas. It’s edgy and fresh on the palate, with racy strawberry and cherry flavors that are accented by chocolate and spice notes. The finish is both tangy and zesty as well as spicy and chocolatey. Only 280 cases made. Kingston Family Vineyards. —M.S. abv: 14% Price: $32

89 Leyda 2011 Lot 21 Pinot Noir (Leyda Valley). On one hand the nose comes across burnt and stally, while on the other hand it’s toasted, smoky and racy, with pent up intensity. Overall, it’s medium in size and density, with a blend of herb, licorice, pepper and red fruit flavors. Oaky, spicy and a touch hot on the finish, and it’s bright and juicy throughout. Winebow. —M.S. abv: 14% Price: $45

89 Matetic 2011 Corralillo Pinot Noir (San Antonio). Dry raspberry and strawberry aromas come with a touch of vanilla. The mouthfeel is lively and jumpy, with ample kick to bolster the woody, toasty flavors of berry and vanilla. The finish deals toast, woodspice and resin notes. Quintessential Wines. —M.S. abv: 14% Price: $28

89 Viña Casablanca 2010 Nimbus Single Vineyard Pinot Noir (Casablanca Valley). Baked red-fruit aromas come with tea, orange peel, rubber and creamy milk-chocolate accents. The palate feels complete, with a friendly creaminess that supports the strawberry, plum and vanilla flavors. This is a balanced wine that’s fresh and ready to drink. Carolina Wine Brands USA. —M.S. abv: 14% Price: $23
Laroche 2010 Viña Punto Alto Pinot Noir (Casablanca Valley). The light-framed aromas of raspberry and cranberry are clean and citrussy. The palate on this wine made by the Chablis-based producer Laroche is crisp, tangy and juicy, with flavors of raspberry and cranberry that are fresh and tight. A clean, honest Pinot to enjoy now. Wilson Daniels Ltd.  
—M.S.  
abv: 14.5%  
Price: $20

Kingston Family 2011 Alazan CJS’s Barrel Pinot Noir (Casablanca Valley). This Pinot Noir is raisiny on the nose but maintains a fresh outlook. The palate runs heavy, almost to the point of feeling flat, while the flavor profile offers ripe berry, cherry and raisin notes. It’s plump and soft on the finish, with a resin-like taste. Only 48 cases produced. Kingston Family Vineyards.  
—M.S.  
abv: 14%  
Price: $38

Levy 2011 Single Vineyard Cahul Vineyard Pinot Noir (Leyda Valley). Aromatically speaking, this Pinot is rustic, roasted and rough, with notes of leaf and asphalt. The feel is grubby and sticky, with chewy tannins in front of the chunky, raisin-like flavor. The finish is baked and rubbery tasting. Winebow.  
—M.S.  
abv: 14.5%  
Price: $35

Apaltagua 2011 Reserva Pinot Noir (Curicó Valley). This is a fresh type of Pinot, with a pointy bouquet containing herbal raspberry and nettle qualities. It feels juicy, fresh and lifted due to the acidity, while the flavors of raspberry and herb come with dry, oaky, toasty accents. It’s peppery, dry and light on the finish. Global Vineyard Importers.  
—M.S.  
abv: 13.5%  
Price: $12

Echeverria 2011 Reserva Pinot Noir (Casablanca Valley). Candied cherry and plum aromas come with a floral note and a hint of citrus peel. The body is a bit sticky and resinous, while a flavor of herbal cherry comes with a lacitic, resin-y angle. The finish is dry, peppery and resin-y. Viña Echeverria.  
—M.S.  
abv: 14%  
Price: $12

Tres Palacios 2011 Reserve Pinot Noir (Maipo Valley). Lightly herbal strawberry and raspberry aromas are authentic and fresh. On the palate, this is light and juicy, with snappy, lean flavors of red fruit and dry spice. The finish is dry and oaky. Michael Skurnik Wines.  
—M.S.  
abv: 13.5%  
Price: $13

Concha y Toro 2010 Marques de Casa Concha Pinot Noir (Limag Valley). This is one heavily oaked wine: It smells like smoke, tar and baked berry. The palate is short on substance and high on acid, so the flavors are racy and angular, and with all the oak influence this wine smells and tastes charred, toasted and blackened. Banfi Vintners.  
—M.S.  
abv: 14%  
Price: $NA

Tacora 2011 Reserva Pinot Noir (Limarı Valley). This is dry, scratchy and peppery smelling, with a soft, plump mouthfeel, plus leafy, herbal flavors of baked berry and plum. Plump and solid in terms of feel, with modest fruit and carob flavors that control the short finish. Proteco Wines.  
—M.S.  
abv: 13.8%  
Price: $13

Viña La Fortuna 2011 Culpeo Made with Organic Grapes Pinot Noir (Cúricó Valley). Dark in color, this wine has an oaky and earthy nose, with a compost streak. It feels full and stocky, and it tastes of resin-y oak and dry berry fruits. It finishes with a citrus-like juiciness. VinLozano Imports.  
—M.S.  
abv: 13.5%  
Price: $10

Loma Larga 2010 Unfiltered Pinot Noir (Casablanca Valley). This wine seems strained, with a nose that’s outright lemony and pinched. The palate is surprisingly thick feeling, with a herbal plum flavor and a weedy finish. Winery Direct.  
—M.S.  
abv: 15%  
Price: $20

Santa Alicia 2010 Edición Limitada Gran Reserva de Los Andes Pinot Noir (Casablanca Valley). This is raw, sour, tangy and loaded with juniper and pine notes. Hallcy Marketing.  
—M.S.  
abv: 14%  
Price: $25

CARIGNAN

Meli 2009 Dueño de la Luna Carignan (Maule Valley). The aromas are hard at first, then rubbery and leafy, with a tarry black-fruit note. After the palate opens with aggressive, rubbery tannins, flavors of licorice and grapy, medicinal oak burst onto the scene. Long on the finish, but with a lasting resin-y flavor. Global Vineyard Importers.  
—M.S.  
abv: 15%  
Price: $45

Oveja Negra 2010 Single Vineyard Carignan (Maule Valley). Graphite, blackberry, cassis and toast aromas define the bouquet on this hard-smacking, wide-bodied Carignan. The flavor profile is dominated by rugged flavors, and the mouthfeel is bouncy. Loud on the finish at first, and then things go quiet. Vici Wine and Spirits.  
—M.S.  
abv: 14%  
Price: $18

RED BLENDS

Emiliana 2008 Gé (Colchagua Valley). This Colchagua Valley blend smells of lead pencil, coconut, black cherry, spice and vanilla. The mouthfeel is firm, solid and complete, with dark berry, fine herbs and spice flavors. On one hand it’s fresh and alert; on the other hand its dense and brooding, with coffee and dark spice accents. Drink now–2017; only 355 cases produced. Banfi Vintners.  
Editors’ Choice.  
—M.S.  
abv: 14.5%  
Price: $92

Emiliana 2009 Gé (Colchagua Valley). Gé is one of Chile’s perennial best blends. It mixes Syrah, Carmenere and Cabernet Sauvignon into a lovable, complex whole. The nose is spicy yet suave, with cool berry, herb and olive aromas. It feels fresh, full and clean, with olive, pepper, cherry, cassis, coffee and chocolate flavors on the palate and finish. Only 452 cases made; drink now–2017. Banfi Vintners.  
Editors’ Choice.  
—M.S.  
abv: 14.5%  
Price: $92

Kuyen 2010 Red (Maipo Valley). This Syrah-led blend offers a moderately intense nose, with berry and cassis aromas along with herb and spice notes. It’s full and structured, but not a bulldozer, and
the flavors of baked berry, cassis, herb and chocolate are excellent. It's very smooth and heady, with lots of complexity. Drink now–2016. Global Vineyard Importers. —M.S.

**Editors’ Choice.**

92 Lagar de Bezaná 2010 Aluvion Gran Reserva Ensamblaje (Cachapoal Valley).
For full review see page 7. **Cellar Selection.**

**abv:** 14.5%  **Price:** $29

92 Santa Carolina 2009 VSC (Cachapoal Valley).
For full review see page 7.

**abv:** 14.7%  **Price:** $29

**91** Antiyal 2010 Red (Maipo Valley).
Roasted, spicy and gritty aromas are common for this Carmenère-led blend from Álvaro Espinoza. The palate is full and ripe, with tannic grip. Flavors of buttery oak, vanilla, blackberry and olive lead to a toasty finish, with mocha and bitter chocolate notes. Overall, it’s an oaky, ripe, strong-boned Maipo wine to drink now–2017. Global Vineyard Importers. —M.S.

**abv:** 14.5%  **Price:** $75

91 Errazuriz 2009 Don Maximiano Founder’s Reserve (Aconcagua Valley).
Although this blend smells a bit loamy and earthy, there’s plum, cherry and cinnamon aromas that are frontal in their attack. The palate is serious and tight, with medium-strength tannins and flavors of baked berry, spice and coffee. On the finish, pepper and olive notes enter the frame. Drink now–2017. Vintus LLC. **Cellar Selection.** —M.S.

**abv:** 14.5%  **Price:** $95

91 Escalera 2008 Red (Curicó Valley).
This is sweet and rich up front, with marzipan, balsam wood, berry and kirsch aromas. Expect a full and creamy mouthfeel, with a mix of herb, spice, olive and dark-fruits flavors. Extra spice notes in the form of clove, nutmeg and wood grace the finish of this Carmenère-Syrah-Cabernet-Petit Verdot blend. Drink now–2017. D&M New World Management. —M.S.

**abv:** 14.5%  **Price:** $49

91 Santa Helena 2009 DON (Colchagua Valley).
This Cabernet-led blend is compact on the bouquet, with clay, spice, balsam and rubbery berry aromas. The palate offers fine structure and intensity, with blackberry, toast, coffee and mocha flavors. It’s long and chocolaty on the well-oaked finish. The blend contains 15% Petit Verdot and 5% Syrah; drink through 2017. Misa Imports. —M.S.

**abv:** 14.5%  **Price:** $75

91 Viña Santacruz 2008 Tupu Edicion Limitada Carmenère-Cabernet Sauvignon-Malbec-Syrah (Colchagua Valley).
This smells intense up front, with tree bark, herb, spice and black fruit aromas. It’s focused on the palate, with tight tannins, gritty bite and crusty, dark flavors of pepper, earthy berries and herbs. Cool, long, sly and spicy on the finish. Drink now–2016. Carmenère, Cabernet, Malbec and Syrah comprises the blend. Wines to the World. —M.S.

**abv:** 14%  **Price:** $60

**90** Estampa 2010 Reserve Assemblage Cabernet Sauvignon-Carmenère-Petit Verdot (Colchagua Valley).
This Cabernet Sauvignon-led blend comes with a deep, minerally aroma as well as with lush black-fruit, herb and spice notes. The feel is plump and smooth, while the core flavors are of blackberry, tobacco, raw oak and spice. It’s predominantly round and ripe, but there’s more than enough crispness and tannic bite to keep things framed. American Estates Wines, Inc. —M.S.

**abv:** 14%  **Price:** $19

90 Viña Pérez Cruz 2009 Liguai (Maipo Valley).
A hard spice aroma leads the charge, while the nose is tough and closed, it harbors a solid black-fruit element. Jammy, thick and chunky on the palate, this has equally jammy flavors of blackberry and herb. It remains chewy and rich on the finish, with a molasses flavor. Cabernet Sauvignon, Syrah and Carménère form the blend. South American Wine Importers. —M.S.

**abv:** 14%  **Price:** $35

89 Bodega Volcanes de Chile 2009 Parincota Carignan-Syrah (Maule Valley).
The aromas on this Carignan-Syrah blend are gritty and suggest asphault, smoked meat and dark berry notes. It feels electric and tight on the palate, yet controlled, with rubbery tannins and plenty of herb, pepper, spice and licorice notes to go with the oak-infused berry flavor. Vision Wine & Spirits. —M.S.

**abv:** 14%  **Price:** $35

89 Santa Helena 2010 Vernus (Colchagua Valley).
This red blend is snappy but also jammy on the nose, with a blueberry aroma and a pinch of green. The mouthfeel is syrupy and big, with jammy flavors of baked berry and cherry. On the finish, there’s enough acidity to keep it fresh as the red berry and cassis flavors take over. Misa Imports. —M.S.

**abv:** 14.5%  **Price:** $20

88 Millaman 2010 Limited Reserve Cabernet Sauvignon-Malbec (Curicó Valley).
This is one ripe wine, evidenced by its black color and raisiny nose. Alongside the bouquet’s raisin element are leather and baked blackberry notes. The mouthfeel is saturated, yet the wine remains racy, with deep berry, chocolate and spice flavors. This seems generous throughout. Hidalgo Imports, LLC. —M.S.

**abv:** 14%  **Price:** $20

86 Viña Chocalan 2009 Gran Reserva Blend (Maipo Valley).
Initial fiery aromas gave way to notes of creamy oak, raspberry, plum and chewing gum. The mouthfeel on this blend of Cabernet, Carmenère, Syrah and Malbec is thick and syrupy, and the flavors suggest lemon peel, jammy berry and oak resin. Modest complexity on the finish comes with a candied fruit flavor. Domaine Select Wine Estates. —M.S.

**abv:** 14.5%  **Price:** $16

85 Aguirre 2009 Reina Ana Gran Reserva Cabernet Sauvignon-Syrah (Maule Valley).
This is roasted to the max, with a very earthy nose, including burnt leaf, smoked meat and heavy fruit. The palate feels a bit high in acidity, with cherry and berry flavors that take on a baked character as it eases into a simple finish. Global Alliance TR Corp. —M.S.

**abv:** 13.5%  **Price:** $15

**84** Tacora 2010 Reserva Cabernet Sauvignon-Carmenère (Colchagua Valley).
This has clove, cinnamon, herb and rhubarb notes on the nose. It’s creamy and pasty feeling, with a heavy dollop of wood resin. Flavorwise, it’s sweet and candied, with caramel, mocha and stewed tomato notes. Protecom Wines. —M.S.

**abv:** 14%  **Price:** $25

## DESSERT WINES

**90** Errazuriz 2011 Late Harvest Sauvignon Blanc (Casablanca Valley).
For South American dessert wine, this is at the top of the class. The nose is light and offers nectarine, tangerine and peach aromas, while the mouthfeel is honeyed and plush, with orange marmalade, cinnamon and nutmeg flavors. The finish is long and complex, and a touch soft in feel. Vinus LLC. **Editors’ Choice.** —M.S.

**abv:** 12.5%  **Price:** $18

88 Santa Monica 2004 Late Harvest (Rapel Valley).
This attractive blend of 53% Sémillon and 47% Riesling offers a bouquet of petrol and apricot, while the palate is lively, with honeyed flavors of caramel, vanilla and apricot. It’s a bit sticky on the finish, but overall this is an eye-opener. Drink now–2015. Purple Toes Inc. —M.S.

**abv:** 13.5%  **Price:** $17

86 Miguel Torres 2009 Nectaria Vendimia Tardía Botrytis Riesling (Curicó Valley).
This botrytis-affected Riesling is dark and unctuous, with a nutty stone-fruit aroma and a petrol-like accent. The feel is tight like Sherry, while the flavors of citrus peel, cinnamon and resin lead to a creamy, sticky finish that comes with some heat. Dreyfus, Ashley & Co. —M.S.

**abv:** 13.5%  **Price:** $25/375 ml

85 Aresti 2010 Late Harvest Reserva Gewürztraminer (Curicó Valley).
The bouquet is wheaty and honeyed, but not all that fresh. On the palate, the wine feels chunky and full, with a nutty flavor of honeyed stone fruit. Melon, honey and hazelnut flavors carry the finish. Broadbent Selections, Inc. —M.S.

**abv:** 12%  **Price:** $15

84 Viña el Aromo 2010 Artemisa Late Harvest Muscat (Itata Valley).
The nose on this Muscat is flat and smells like applesauce and peach syrup. Surprisingly, the palate is bright in feel, with am-
ple acids and flavors of tangy peach, apricot and honey. Wein-Bauer, Inc. —M.S.  

**SOUTHERN ITALY**

**FIANO DI AVELLINO**

88 I Capitani 2011 Serum (Greco di Tufo). There’s a blast of pear and peach at the very start that builds in momentum to include aromas of lemon zest and spice. The wine also boasts a naturally creamy and bold mouthfeel. Wineberry America LLC. —M.L.  
abv: 13%  
Price: $30

87 I Capitani 2011 Clarum (Irpinia). Falanghina and Goda di Volpe are blended to produce a rich and creamy white with apple, pear and stone fruit. It only sees stainless steel and this helps maintain its fresh fruit flavors. Wineberry America LLC. —M.L.  
abv: 12.5%  
Price: $14

**GRECO DI TUFO**

88 I Capitani 2011 Gaudium (Fiano di Avellino). This offers creamy richness and notes of apple-cinnamon, citrus and pear. The mouthfeel is not too dense but is rather fresh and zesty. Wineberry America LLC. Best Buy. —M.L.  
abv: 13%  
Price: $15

88 Tenuta Sarno 1860 2011 Sarno 1860 (Fiano di Avellino). Huge floral intensity opens the bouquet of this Fiano di Avellino, with notes of honeysuckle, rose and jasmine that are followed by accents of citrus, pear and a touch of rubber. The finish is creamy and soft. Caroline Debbane’ Selections. —M.L.  
abv: 13%  
Price: $25

87 I Capitani 2011 Clarum (Irpinia). Falanghina and Goda di Volpe are blended to produce a rich and creamy white with apple, pear and stone fruit. It only sees stainless steel and this helps maintain its fresh fruit flavors. Wineberry America LLC. —M.L.  
abv: 13.5%  
Price: $30

**SALENTO**

86 Cantele 2011 Chardonnay (Salento). Here’s a fresh and easy Chardonnay from southern Italy with citrus aromas that are followed by notes of pear and peach. The wine offers ripe fruit aromas and a touch of creaminess on the palate. Vias Imports. —M.L.  
abv: 12.5%  
Price: $13

86 Leone de Castris 2011 Messapia Verdeca (Salento). Messapia is a solid and pretty expression of Verdeca, offering a supercrisp citrus note, followed by pear and white flower touches. Pair it with sushi or smocked salmon. Winebow. —M.L.  
abv: 12.5%  
Price: $16

86 Villa Mottura 2011 Le Pitre (Salento). This no-fuss blend of Chardonnay and Fiano offers simple tones of citrus and pear that segue to a crisp, clean mouthfeel. Pair this fresh southern Italian white with insalata di mare (seafood salad). Siena Imports. —M.L.  
abv: 13.5%  
Price: $29

84 Miali 2010 Pizzo del Vento Verdecia (Salento). This easygoing Verdecia delivers slightly oxidized aromas of apricot and butterscotch, with bright touches of lemon zest and honeysuckle. Rubia Di Bra Llc. —M.L.  
abv: 12%  
Price: $10

81 Miali 2010 LussoBlu Sauvignon (Salento). This oxidized expression of Sauvignon shows an off-gold color, with aromas of apricot and butterscotch. It tastes flat and broad on the palate. Rubia Di Bra Llc. —M.L.  
abv: 13%  
Price: $15

**PUGLIA**

87 Cefalicipchio 2011 Jalal Moscato (Puglia). Made with biodynamically grown Moscato grape, this fragrant white wine opens with honey, white flower and stone fruit aromas. The mouthfeel is creamy and rich, with a touch of sweetness on the finish. J.K.Imports. —M.L.  
abv: 13.5%  
Price: $42

84 A-Mano 2011 White (Puglia). Winemakers Mark Shannon and Elvezia Sbalchiero have crafted a light blend of Fiano and Greco with loads of lemon and lime flavors at the front. The palate is superlean and bright. Underdog Wine & Spirits. —M.L.  
abv: 12.5%  
Price: $10

**IROPINIA**

90 I Capitani 2010 Falco (Irpinia). This fascinating blend of Greco, Fiano and Falanghina (the great white grapes of Campania) is aged 8 months in oak to produce a thick, creamy wine, with spicy intensity and a candied fruit note. Notes of honey, butterscotch and apricot all play supporting roles. Wineberry America LLC. Editors’ Choice. —M.L.  
abv: 13%  
Price: $18

88 Cefalicipchio 2011 Lefkò (Castel del Monte). Made from biodynamically farmed Bombino Bianco, this offers a creamy consistency, with clean notes of honey, apricot, almond and vanilla cream. Compared to other expressions of this grape, this is dense and rich. JK Imports. —M.L.  
abv: 13%  
Price: $30

87 Capolino Perlignieri 2011 Vento Greco (Sannio). Loads of honey and yellow rose aromas open the bouquet. There’s a touch of sweetness that recalls candied fruit and honeyedew. Montcalm Wine Importers. —M.L.  
abv: 13.5%  
Price: $22

87 Librandi 2010 Efeso Mantonico (Val di Noto). Here’s a powerful and loaded wine made from the Mantonico grape that features intense aromas of apricot, honey and almond. The palate shows a creamy texture and a spicy finish. Winebow. —M.L.  
abv: 13.5%  
Price: $25

87 Vigneti del Vulture 2011 Pipoli (Basilicata). This blend of Greco and Fiano shows a dry note of crushed mineral, followed by notes of peach, honey and a touch of spice and lemon zest. Pair this with Thai mango salad. Worldwide Cellars. Best Buy. —M.L.  
abv: 13%  
Price: $12

**ROSÉS**

88 Leone de Castris 2011 Five Roses Rosato Neroamaro (Salento). This opens with cranberry and sweet raspberry notes, backed by almond skin and grapefruit touches. It offers a fresh, simple mouthfeel, with creaminess and restrained richness. Winebow. Editors’ Choice. —M.L.  
abv: 12.5%  
Price: $17

85 Miali 2011 Ametys Rosato (Puglia). A blend of Primitivo (70%) and Syrah, this opens with sweet aromas of raspberry candy and bitter almond. The finish is characterized by a fresh blueberry flavor. Rubia Di Bra Llc. —M.L.  
abv: 13.5%  
Price: $17

83 Cefalicipchio 2011 Rosato (Puglia). A garnet color and amber highlights mark the appearance of this biodynamic wine. It presents slightly oxidized aromas of butterscotch and apple, backed by raspberry and strawberry tones. JK Imports. —M.L.  
abv: 13.5%  
Price: $19

**PRIMITIVO DI MANDURIA**

89 Matané 2010 Il Matané (Primitivo di Manduria). Here is a Primitivo di Manduria that opens with soft aromas of black cherry, plum, prune and tobacco. The wine is integrated and balanced, with

WineMag.com | 43
lingering tones of sweet spice on the finish. The palate feels velvety smooth. Empson (USA) Ltd. —M.L.
abv: 14% Price: $24

88 Felline 2010 Primitivo di Manduria. This pretty expression of Primitivo opens with ripe fruit aromas of prune and blackberry, plus notes of sweet spice and moist pipe tobacco. There’s a soft, chewy feeling on the palate, followed by bold fruit flavors. Volovinov. —M.L.
abv: 14% Price: $20

88 Feudi di San Marzano 2010 Sud (Primitivo di Manduria). Fleshy, bold and well concentrated, this Primitivo di Manduria delivers sweet fruit flavors of blackberry pie, prune and raspberry jelly. The wine is soft and chewy, with a bright note of fruity sweetness on the finish. Vin Divino. —M.L.
abv: 14% Price: $24

87 Leone de Castris 2010 El Veni Negroamaro (Salento). This offers ripe cherry and blackberry notes, followed by bright acidity and a palate that bears medium density. It’s a great food wine to pair with breaded veal, sausage or meatloaf. Winebow. —M.L.
abv: 13% Price: $15

87 Feudi di San Marzano 2010 Sud Malvasia Nera (Salento). With its ripe berry and plum aromas, plus its background tones of spice and dark chocolate, this is a pure expression of Malvasia Nera. A touch of sour cherry gives the wine a bright, fresh finish. Vin Divino. —M.L.
abv: 13.5% Price: $14

88 Leone de Castris 2008 Il Lemos Syrah (Salento). A pure expression of Syrah, this opens with toasted notes of almond and spice, backed by dark fruit and prune notes. It shows a plush, creamy consistency, with a spicy oak note as well. —M.L.
abv: 14% Price: $20

88 Feudi di San Marzano 2011 Sud Negroamaro (Salento). This bears a dark color with inky concentration. It presents ripe blackberry and prune aromas, followed by chewy softness and a sweet spice flavor. Vin Divino. —M.L.
abv: 13.5% Price: $21

88 Luccarelli 2010 Ampelo Malvasia Nera (Salento). This opens with a wet earth aroma, plus easy notes of black fruit and prune. On the palate, there’s a ripe note of fruity sweetness that gives the wine roundness and softness on the finish. Gran Sasso USA. —M.L.
abv: 13% Price: $15

87 Palamà 2011 Arcangelo Primitivo (Salento). Huge black-fruit intensity rushes to the nose and gives this wine a sun-drenched, jammy feel that is soft, but not necessarily sweet. In fact, this ripe Primitivo shows balance and a touch of refreshing acidity. August Wine Group. —M.L.
abv: 13.5% Price: $10

87 Pirro Varone 2008 Le Vigne Rare (Salento). Made using organically farmed fruit, this blend of rare indigenous grapes from Puglia opens with a dusty mineral shading, plus notes of ripe blackberry, prune and cigar box. It is sweet and chewy on the finish. Domenico Valentina. —M.L.
abv: 13% Price: $15

86 Botter 2011 Caleo Primitivo (Salento). This exciting selection offers spicy nutmeg and cinnamon notes behind the ripe fruit and prune aromas. A soft, slightly sweet finish is carried forth by the wine’s medium density. Total Wine & More. Best Buy. —M.L.
abv: 13% Price: $10

86 Tenuta Cantalupi 2009 Cantalupi Negroamaro (Salento). Tenuta Cantalupi is an offshoot brand of Conti Zecca in the Salento area of Puglia. This lean wine delivers easy berry aromas and a slight touch of toasted almond, with fresh berry flavors on the finish. Superior Wines LLC. —M.L.
abv: 14% Price: $11

abv: 14% Price: $10

SALENTO

93 Conti Zecca 2008 Nero (Salento). A blend of Negroamaro and Cabernet Sauvignon, this has amazing softness, with plush aromas of cherry, chocolate and sweet spice. The mouthfeel is clean and rich. This is one of the best wines from Puglia currently on the market. Superior Wines LLC. —M.L.
abv: 14% Price: $55

89 Feudi di San Marzano 2009 F Negroamaro (Salento). This pure expression of Negroamaro has been enhanced by rich oak influence, producing a bouquet redolent of spice, dark chocolate, cigar box and Spanish cedar. There are jammy fruit tones at the back. If oak is not your thing, don’t bother. Vin Divino. —M.L.
abv: 14% Price: $12

88 Palamà 2010 Arcangelo (Salento). Bright, brambly berry and forest floor notes open this bouquet of this 80-20 Negroamaro and Malvasia Nera blend. Touches of cherry and sun-ripened prune also make an appearance, especially on the finish. Frederick Wildman & Sons, Ltd. —M.L.
abv: 13.5% Price: $15

89 Leone de Castris 2008 Il Lemos Syrah (Salento). A pure expression of Syrah, this opens with toasted notes of almond and spice, backed by dark fruit and prune notes. It shows a plush, creamy consistency, with a spicy oak note as well. —M.L.
abv: 14% Price: $20

87 Feudi di San Marzano 2010 Sud Malvasia Nera (Salento). With its ripe berry and plum aromas, plus its background tones of spice and dark chocolate, this is a pure expression of Malvasia Nera. A touch of sour cherry gives the wine a bright, fresh finish. Vin Divino. —M.L.
abv: 13.5% Price: $14

91 Leone de Castris 2009 Donna Lisa Riserva (Salice Salentino). Plush and opulent, this wine doles out huge intensity in its black fruit aroma and its toasted oak note. It shows incredible softness and richness on the finish, with a sweet blackberry-pie tone as well. Winebow. —M.L.
abv: 13% Price: $50

87 Botter 2010 Caleo (Salice Salentino). This boasts bright, chewy red-fruit and cherry notes, with a soft, round mouthfeel. Pair this with grilled sausage or gorgonzola pizza. Total Wine & More. Best Buy. —M.L.
abv: 13% Price: $10

87 Castello Monaci 2010 Liante (Salice Salentino). Bright, brambly berry and forest floor notes open this bouquet of this 80-20 Negroamaro and Malvasia Nera blend. Touches of cherry and sun-ripened prune also make an appearance, especially on the finish. Frederick Wildman & Sons, Ltd. —M.L.
abv: 13.5% Price: $15

87 Leone de Castris 2011 Maiana (Salice Salentino). Maiana is a Negroamaro-based wine (with 10% Malvasia Nera) that shows extremely ripe fruit, with tones of blackberry jam and maraschino. The finish is smooth and soft. Winebow. —M.L.
abv: 13% Price: $13

87 Feudi di San Marzano 2009 F Negroamaro (Salento). This pure expression of Negroamaro has been enhanced by rich oak influence, producing a bouquet redolent of spice, dark chocolate, cigar box and Spanish cedar. There are jammy fruit tones at the back. If oak is not your thing, don’t bother. Vin Divino. —M.L.
abv: 14% Price: $12

89 Leone de Castris 2008 Il Lemos Syrah (Salento). A pure expression of Syrah, this opens with toasted notes of almond and spice, backed by dark fruit and prune notes. It shows a plush, creamy consistency, with a spicy oak note as well. —M.L.
abv: 14% Price: $20

88 Feudi di San Marzano 2011 Sud Negroamaro (Salento). This bears a dark color with inky concentration. It presents ripe blackberry and prune aromas, followed by chewy softness and a sweet spice flavor. Vin Divino. —M.L.
abv: 13.5% Price: $15

88 Leone de Castris 2008 El Veni Negroamaro (Salento). This offers ripe cherry and blackberry notes, followed by bright acidity and a palate that bears medium density. It’s a great food wine to pair with breaded veal, sausage or meatloaf. Winebow. —M.L.
abv: 13% Price: $13

87 Le Vigne Rare (Salice Salentino). With its ripe berry and plum aromas, plus its background tones of spice and dark chocolate, this is a pure expression of Malvasia Nera. A touch of sour cherry gives the wine a bright, fresh finish. Vin Divino. —M.L.
abv: 13.5% Price: $14

87 Luccarelli 2010 Ampelo Malvasia Nera (Salento). This opens with a wet earth aroma, plus easy notes of black fruit and prune. On the palate, there’s a ripe note of fruity sweetness that gives the wine roundness and softness on the finish. Gran Sasso USA. —M.L.
abv: 13% Price: $15

87 Torre Quarto 2007 Regale (Primitivo di Manduria). This is a savory, elegant, concentrated effort that doesn’t show too much sweetness. Dark fruit, spice, black olive and tobacco notes appear on the silky close. Montecastelli Selections. —M.L.
abv: 14% Price: $42

87 Feudi di San Gregorio 2010 Primitivo di Manduria. Sweet spice, rum cake and dark plum open the nose of this dark and savory Primitivo. It is chewy and dense, with loads of ripe black-cherries flavor on the finish. Palm Bay International. —M.L.
abv: 14% Price: $20

87 Feudi di San Marzano 2009 Sessantanni Old Vines (Primitivo di Manduria). This Primitivo bears a dark, inky color, with bold aromas of blackberry jam and exotic spice. Oak-driven flavors of tobacco, cinnamon, toasted nut and carpenter’s shop are almost too much. However, the wine does end on a sweet, fruity note. Vin Divino. —M.L.
abv: 14.5% Price: $21

87 Leone de Castris 2011 Villa Santera (Primitivo di Manduria). Villa Santera opens with jammy aromas of blackberry preserves and raspberry tart, followed by slightly smoked tones of toasted almond and pipe tobacco. This is fleshy, extremely rich and sweet on the close. Winebow. —M.L.
abv: 15% Price: $18
PUGLIA

Cefalichio 2008 Romanico Canosa Riserva Nero di Troia (Puglia). This opens with dusty, etched aromas of brimstone and crushed granite. Wait a few minutes more for the plum and dark currant notes to surface. The firm, polished tannins could use a few more years of bottle aging. JK Imports. —M.L.

abv: 13.5%  Price: $25

Antica Enotria 2010 Negroamaro (Puglia). Organically farmed Negroamaro delivers savory tones of ripe fruit, dried currant and leather. The mouthfeel is lean and streamlined with pretty, but very delicate, nuances of wet earth and spice. John Given Wines. —M.L.

abv: 13.5%  Price: $22

Antica Enotria 2009 Uva di Troia (Puglia). This bright Nero di Troia represents the values of the natural wine movement in southern Italy. Organically farmed fruit shows simple aromas of cherry and wild berry, matched with a pristine, polished mouthfeel. Lettieri & Co. —M.L.

abv: 13.5%  Price: $42

Castello Monaci 2010 Piùuna Primitivo (Puglia). This bold effort opens with notes of jammy blackberry and prune. It is soft and slightly sweet, with flavors of plush fruit and cinnamon. Frederick Waldman & Sons, Ltd. —M.L.

abv: 13.5%  Price: $15

Cefalichio 2011 Red (Puglia). Touches of ripe cherry and strawberry emerge at the front of the bouquet, followed by notes of cola and rum cake. The blend consists of Nero di Troia and Morellone, and the fruit is harvested according to biodynamic principles. Tight tannins appear on the finish. JK Imports. —M.L.

abv: 13.5%  Price: $12

Matané 2011 Negroamaro (Puglia). Lush and rich, this easy Negroamaro offers notes of ripe cherry and blackberry, backed by light spice and tobacco accents. The palate is smooth. Emopson (USA) Ltd.  Best Buy. —M.L.

abv: 13.5%  Price: $20

Antica Enotria 2011 Vriccio Primitivo (Puglia). Notes of cherry and raspberry open the nose of this organic wine. It is easy on the palate, with a lean, fruit-filled finish. Metropolis Wine Merchants, Inc. —M.L.

abv: 12.5%  Price: $45

Antica Enotria 2010 Red (Puglia). Organic farmer and winemaker Raffaele Di Tuccio delivers an easy 50-50 blend of Sangiovese and Montepulciano that bears simple aromas of cherry and wet earth. It shows a fresh, compact finish that would work nicely with tomato sauce and grated PARMIGIANO. Metropolis Wine Merchants, Inc. —M.L.

abv: 12.5%  Price: $24

Terre del Principe 2009 Centomoggia (Terre del Volturno). Bold and intense, this wine is made from the little-known Casavecchia grape. It opens with notes of bitter chocolate, cherry, blackberry, cured meat and savory crushed peppercorn. There’s a slight note of sourness on the finish that is balanced by hints of crushed granite and smoky campfire. Vias Imports. —M.L.

abv: 14.5%  Price: $70

Uva di Troia (Terre del Volturno). This has bright aromas of maraschino, tobacco, bitter chocolate, prune and dusty mineral. There’s a tightness to the mouthfeel that is reinforced by acidity and long-lasting berry flavors. Vias Imports. —M.L.

abv: 13.5%  Price: $53

OTHER RED WINES

Di Majo Norante 2010 Ramitello (Biferno Rosso). Soft and plush, this blend of Montepulciano (80%) and AGLIANICO has beautiful intensity to its long-lasting aromas of blackberry, maraschino, chocolate, exotic spice and leather. There’s a bright touch of mint and licorice on the finish. Winebow. Editors’ Choice. —M.L.

abv: 13.5%  Price: $1

Torre Quarto 2007 Quarto Ducale Riserva (Rosso di Cerignola). This blend of Uva di Troia and Negroamaro shows sophisticated tones of toasted nut and spice behind the notes of ripe fruit and prune. The mouthfeel is soft and smooth. Montecastelli Selections. —M.L.

abv: 13.5%  Price: $24

Librandi 2009 Duca San Felice Rosso Classico Superiore Riserva (Cirò). This Riserva shines the spotlight on the little-known Gaglioppo grape. The wine opens with aromas of BRESOLA, spice, leather, dark fruit and rum cake. The fresh, streamlined mouthfeel would appeal to consumers who don’t gravitate toward overextracted reds. Winebow. —M.L.

abv: 13.5%  Price: $20

Librandi 2009 Magnifico Rosso (Val di Neto). More than any other estate, Librandi has invested in research and experimental vineyards to protect the indigenous grapes (like MAGLIOCCO) of Calabria. This wine shows the region’s winemaking potential with its bright berry aroma, plus the loads of toasted nut and spice at the back. There’s a raw, slightly bitter almond flavor on the finish. Winebow. —M.L.

abv: 14%  Price: $25

Lucania 2009 Grifalco (Aglianico del Vulture). This offers loads of freshly ground peppercorn, backed by touches of caper and black olive.

WineMag.com | 45
The blackberry and plum fruits give this wine a soft, yielding feel despite the tannins. The fruit is sourced from vineyards at various altitudes on Mt. Vulture. Oliver McCrum Wines. *Editors’ Choice.* —M.L.

**Di Majo Norante 2011 Cabernet (Terra degli Oschi).** This offers a sunny, Mediterranean take on Cabernet, bearing bold blackberry and ripe fruit aromas, plus notes of spice, toasted nut, dried rosemary and dusty mineral. The mouthfeel is firmly structured and compact. Winebow. —M.L.

**Poderi Angelini 2010 Susumaniello (Trentino).** Susumaniello is symbolic of the rise of southern Italy’s little-known indigenous grapes. This expression shows austere, aged aromas of candied fruit, southern Italy’s little-known indigenous grapes. This expression shows austere, aged aromas of candied fruit, plus notes of spice, toasted nut, dried rosemary and dusty mineral. The mouthfeel is firmly structured and compact. Winebow. —M.L.

**Torrevento 2009 Torre del Falco Nero di Troia (Murgia).** Aged for 10 months in stainless steel in order to maintain simple, clean lines, this Nero di Troia opens with a spicy tone of black pepper, and a touch of bright acidity on the finish. Majestic Imports.

**Di Majo Norante 2011 Sangiovese (Terra degli Oschi).** Slightly bitter and sour at first, this bright Sangiovese offers notes of forest berry, cherry and raspberry. It would pair nicely with cheesy pizza or pasta. Winebow. —M.L.

**Piemonte 2011 Carignano (Terra di Siena).** Opens with deep aromas of yellow fruit, honey, rose and vanilla. It is creamy and rich, with lingering tones of almond and sun-ripened citrus. Folio Fine Wine Partners. —M.L.

**Tenuta Rapitalà 2010 Gran Cru Chardonnay (Sicilia).** Tenuta Rapitalà steals the show with this stunning warm-climate Chardonnay. The wine shows huge intensity and persistence, with lingering tones of apricot, vanilla, exotic fruit, pineapple and a touch of toasted almond. It’s a sophisticated effort that raises the level of Sicilian winemaking. Frederick Wildman & Sons, Ltd. *Editors’ Choice.* —M.L.

**Benanti 2008 Pietramarina Carricante (Etna).** Made with the native Carricante grape, this elegant effort shows a dusty mineral nuance, backed by subtle tones of citrus and stone fruit. It shows structure and acidity that will help it age for more years to come. Wine Warehouse Imports. —M.L.

**Cottanera 2011 Etna Bianco (Etna).** Very dry and dusty, this blend of Carricante and Catarratto does a great job of showing the volcanic characteristics of Mt. Etna. There is fruit in the form of citrus, pear and melon, and the wine presents a tangy grapefruit finish, with a pretty mineral nuance as well. Vanville & Jones Wine Merchants. —M.L.

**Barone di Villagrande 2011 Bianco (Etna).** This Carricante offers aromas of citrus, white almond and cut grass. There are pretty touches of drying mineral and brimstone on the finish. Omnipwines Distribution. —M.L.

**Murgo 2010 Tenuta San Michele (Etna).** This wine presents oxidized aromas of caramel and butterscotch, followed by apricot and pear notes. A touch of bitterness appears on the finish. Domaine Select Wine Estates. —M.L.

**Planeta 2011 Cometa Fiano (Sicilia).** Among the greatest expressions of Fiano, Cometa is a full and generous effort, with deep layers of passion fruit and stone fruit, plus touches of vanilla, honey and light spice. The concentration and freshness is wonderful, and the wine would pair well with steamed lobsters or buttery crab legs. Palm Bay International. —M.L.

**Planeta 2010 Chardonnay (Sicilia).** For full review see page 7. Cellar Selection. —M.L.

**Tenuta Rapitalà 2010 Gran Cru Chardonnay (Sicilia).** Dedicated to Count Hugues Bernard de la Gatinais (the winery’s charismatic figurehead), this beautiful Chardonnay opens with extraordinary fullness and density backed by layers of exotic fruit, vanilla, spice and apricot. The finish is creamy and long. Frederick Wildman & Sons, Ltd. *Editors’ Choice.* —M.L.

**Planeta 2011 Chardonnay (Sicilia).** For full review see page 7. Cellar Selection. —M.L.

**Donnafugata 2009 Chiarandà (Contessa Entellina).** This Chardonnay-based wine opens with deep aromas of yellow fruit, honey, rose and vanilla. It is creamy and rich, with lingering tones of almond and sun-ripened citrus. Folio Fine Wine Partners. —M.L.

**Duca di Salaparuta 2010 Bianca di Valguarnera (Sicilia).** Here’s an opulent, structured expression of Insolia that shows the aging potential of the grape and its ability to absorb the beautiful, toasted qualities associated with oak aging. It’s sophisticated and smooth, with peach, vanilla and exotic fruit notes. Corvo USA. —M.L.

**Cusumano 2011 Jalé Chardonnay (Sicilia).** Soft and rich, this opens with perfumed honeysuckle and jasmine aromas, backed by yellow fruit, peach and melon notes. The palate is round, soft and creamy, with a fresh, citrusy finish. Vin Divino. —M.L.

**Planeta 2011 Carricante (Sicilia).** This expression of Carricante shows a bright future for this native Sicilian grape. It opens with a drying mineral note, followed by citrus, almond, peach and white flower accords. Palm Bay International. —M.L.

**Baglio del Cristo di Campobello 2011 Laudàri Chardonnay (Sicilia).** Aged for one year in oak, this opens with peach, apricot, lemon mousse, vanilla and toasted almond notes. It shows freshness and a leaner mouthful than you might expect given the bold intensity of the bouquet. Maritime Wine Trading Collective. —M.L.

**Feudo Principi di Butera 2011 Insolia (Sicilia).** For full review see page 11. *Editors’ Choice.* —M.L.

**Baglio del Cristo di Campobello 2011 Lalùci Grillo (Sicilia).** This 75-25 blend of Chardonnay and Grillo (aged only in stainless steel) makes a great companion to fresh seafood dishes. The wine offers loads of citrus and pear notes, with a chalky mineral overtone and bright acidity. Maritime Wine Trading Collective. —M.L.

**Baglio del Cristo di Campobello 2011 Angimbé (Sicilia).** A blend of Insolia and Chardonnay, this opens with a light golden color and fragrant aromas of honeysuckle, white almond and stone fruit. It shows a thick, creamy consistency on the palate. Vin Divino. —M.L.

**Cusumano 2011 Cubia Insolia (Sicilia).** This 100% Insolia opens with a bright golden color and light aromas of apricot, candied fruit, lemon mousse and pear. It shows nice intensity and a bright note of bitter almond on the close. Vin Divino. —M.L.

**Cusumano 2011 Angimbé (Sicilia).** A blend of Insolia and Chardonnay, this opens with a light golden color and fragrant aromas of honeysuckle, white almond and stone fruit. It shows a thick, creamy consistency on the palate. Vin Divino. —M.L.

**Cusumano 2011 Cubia Insolia (Sicilia).** This 100% Insolia opens with a bright golden color and light aromas of apricot, candied fruit, lemon mousse and pear. It shows nice intensity and a bright note of bitter almond on the close. Vin Divino. —M.L.
Duca di Salaparuta 2011 Kodos Risignolo Grillo (Sicilia). A pure expression of Grillo, this offers clean fruit, with pristine aromas of citrus, honey and white peach. The finish is crisp and streamlined. Corvo USA. —M.L.  
abv: 13%  
Price: $NA

Feudo Arancio 2010 Dailla (Sicilia). For full review see page 11.  
abv: 13%  
Price: $20

Tenuta Raptitâla 2011 Piano Maltese (Sicilia). For full review see page 12.  
abv: 13%  
Price: $15

Valle dell’Acate 2010 Bidis (Sicilia). Aged in oak, this blend of Chardonnay and Insolia offers bold aromas of white rose, honey and stone fruit, with a soft, round palate. The creamy finish would pair well with a crab cake or a spicy Thai mango salad. —M.L.  
abv: 14.5%  
Price: $NA

Altadonna 2011 Grillo (Sicilia). This opens with a fragrant bouquet of white flower and honey, and it shows thick streaks of glycerine that run down the sides of the glass. The wine has the heft and staying power to pair with fried calamari rings. Opici Wines. —M.L.  
abv: 13%  
Price: $17

Baglio del Cristo di Campobello 2011 C’D’C’ Bianco (Sicilia). Chardonnay, Grillo, Insolia and Catarratto are blended in equal measure to offer bold aromas of white rose, honey and stone fruit. The pretty floral component would pair with poached salmon or trout. Tuttovino LLC. —M.L.  
abv: 12.5%  
Price: $15

Cottanera 2011 Barbazzale (Sicilia). A 50-50 blend of Inzolia and Viognier, this feels slender and tight on the palate, with a drying note of talcum powder behind the flavors of citrus, honeysuckle and stone fruit. Banville & Jones Wine Merchants. —M.L.  
abv: 12.5%  
Price: $14
Zagra (100% Grillo) is fresh and clean, with lingering tones of almond skin, jasmine and orange blossom. The finish is crisp and lean. Polaner Selections. — M.L.

**abv:** 13.5%  
**Price:** $18

**Caruso & Minini 2011 Isula Catarratto (Sicilia).** Easy and bright, with fresh aromas of kiwi, exotic fruit and fresh green herb, this zesty Catarratto would pair with fried fish or calamari. Drink now. Vinifera Imports. — M.L.

**abv:** NA  
**Price:** $15

**Caruso & Minini 2011 Terre di Giumara Inzolia (Sicilia).** This Inzolia offers clean and fresh aromas of citrus, peach, white flower and garden herb. A subtle touch of sweetness is found on the palate. Vinifera Imports. — M.L.

**abv:** 12.5%  
**Price:** $14

**Colosi 2011 White (Sicilia).** Fragrant and floral, this bright wine would pair well with fried seafood or baked Mediterranean fish. Honey and peach blossom notes lead to a crisp, easy mouthfeel. Vias Imports. — M.L.

**abv:** 12.5%  
**Price:** $12

**Cusumano 2011 Insolia (Sicilia).** This opens with a pretty white-flower and honey notes, followed by a thick and slightly heavy mouthfeel. Barbecued shrimp would make for a great pairing partner. Vin Divino. — M.L.

**abv:** 13%  
**Price:** $NA

**Duca di Salaparuta 2011 Calanica Grillo-Viognier (Sicilia).** Part of the extended Calanica series, this Grillo-Viognier blend shows aromas of honeysuckle and jasmine, backed by touches of cut grass and wild sage. In the mouth, it shows ripe yellow-fruits flavors. Corvo USA. — M.L.

**abv:** 13%  
**Price:** $NA

**Duca di Salaparuta 2011 Calanica Insolia-Chardonnay (Sicilia).** This blend of Insolia and Chardonnay opens with easy layers of citrus, pear, kiwi and cut grass. Balanced acidity gives it informal, easy-drinking appeal. Corvo USA. — M.L.

**abv:** 12.5%  
**Price:** $NA

**Feudo Montoni 2011 Catarratto (Sicilia).** Catarratto is one of Sicily's most widely farmed white grape varieties. This expression shows a mineral note, backed by citrus and almond blossom touches. Selected Estates of Europe Ltd. — M.L.

**abv:** 13%  
**Price:** $17

**Spadafora 2011 Grillo (Sicilia).** Here's a light and easy Grillo that opens with citrus, dried herb, stone fruit and honey. The wine feels fresh, compact and dry. Montcalm Wine Importers. — M.L.

**abv:** 13.5%  
**Price:** $17

**Tasca d’Almerita 2011 Sailer de la Tour Inzolia (Sicilia).** Spicy, fresh and clean, this would pair with fried seafood or spaghetti con coniglio. It offers pretty citrus tones followed by a drying mineral nuance. Domaines and Appelations. — M.L.

**abv:** 12.5%  
**Price:** $13

**Tenuta Rapitalà 2011 Grillo (Sicilia).** This Grillo opens with bright notes of citrus, kiwi, cut grass and grapefruit. Pair it with Thai spring rolls. Frederick Wildman & Sons, Ltd. — M.L.

**abv:** 13.5%  
**Price:** $13

**Valle dell’Acate 2011 Case Icibini Inzolia (Sicilia).** A simple citrus aroma provides for a fresh and inviting bouquet. Peach, pear and green apple touches give the wine added brightness and buoyancy. Polaner Selections. — M.L.

**abv:** 12.5%  
**Price:** $NA

**Cambia 2011 Bazia Blanco (Sicilia).** This blended white shows simple citrus and mineral notes, with touches of peach and Golden Delicious. The mouthfeel is linear and direct. Tuttovino LLC. — M.L.

**abv:** 12.5%  
**Price:** $13

**Corvo 2011 Bianco (Sicilia).** One of the simple pleasures from southern Italy, Corvo has steadily produced value Sicilian reds and whites for many generations. This blend opens with peach, citrus and pear notes, plus zesty freshness. Corvo USA. — M.L.

**abv:** 12%  
**Price:** $NA

**Morgante 2011 Bianco di Morgante Nero d’Avola (Sicilia).** A white wine made using red grapes (Nero d’Avola), this delivers a pungent bouquet, accented by honey and wild flower notes. It shows a soft stone-fruit flavor on the finish, with a bit of heft and power. — M.L.

**abv:** 13.5%  
**Price:** $NA

**Principi di Spadafora 2011 Alhambra (Sicilia).** A blend of Inzolia and Catarratto, this has a slender mouthfeel, followed by a bright citrus note at the finish. It's an easy wine to enjoy with appetizers or finger foods. Montcalm Wine Importers. — M.L.

**abv:** 12%  
**Price:** $12

**Tasca d’Almerita 2011 Sailer de la Tour Grillo (Sicilia).** There’s a touch of toasted almond at the start, but then this Grillo revs up in the glass to deliver notes of citrus, stone fruit, crushed stone and lemon tart. The mouthfeel is crisp and simple. Domaines and Appelations. — M.L.

**abv:** 13.5%  
**Price:** $13

**Corvo 2011 Fiore (Sicilia).** Fiore is engineered to deliver fresh and easy sensations of white flower and citrus. The lean, zesty mouthfeel would work with fried calamari. Corvo USA. — M.L.

**abv:** 10.5%  
**Price:** $NA

**Feudi del Pisciotto 2011 Baglio del Sole (Sicilia).** This 50-50 blend of Inzolia and Catarratto opens with aromas of white flower and honey, followed by a fat, thick palate. Vias Imports. **Best Buy.** — M.L.

**abv:** 12.5%  
**Price:** $8

**Tenimenti zabù 2011 Grillo (Sicilia).** This light expression of Grillo opens with a pungent almond aroma, followed by citrus and stone fruit notes. A light, lean mouthfeel gives this wine a bright, lively personality. World Wide Cellars. — M.L.

**abv:** 12.5%  
**Price:** $10

**Cambia 2011 Terre di Sicilia Inzolia (Sicilia).** A slight note of sulfur blows off fast enough to reveal lemon, stone fruit and melon aromas. The finish is fresh but a touch watery. Tuttovino LLC. — M.L.

**abv:** 12.5%  
**Price:** $7

**Cambia 2010 Chardonnay (Sicilia).** This oak-aged Chardonnay opens with aromas of candied fruit and butterscotch. The bouquet presents oxidized aromas, with creamy yellow-fruit and vanilla bean flavors. Tutto Vino. — M.L.

**abv:** 13.5%  
**Price:** $19

**Feudi del Pisciotto 2011 Baglio del Sole (Sicilia).** A blend of Inzolia and Catarratto, this opens with slightly oxidized aromas of caramel and butterscotch, followed by notes of apricot and lemon zest. Vias Imports. — M.L.

**abv:** 12.5%  
**Price:** $8

**Planeta 2011 Rosé (Sicilia).** Planeta’s fresh rosé (made with Syrah) shows attractive berry, citrus, herb and sweet almond-paste notes. Palm Bay International. — M.L.

**abv:** 12.5%  
**Price:** $16

**Principi di Spadafora 2011 Rosato (Sicilia).** Light pink in color, this wine offers generous aromas of forest fruit and citrus. It has enough depth and creaminess to pair with a spicy Thai mango salad. Montcalm Wine Importers. — M.L.

**abv:** 12.5%  
**Price:** $12

**Bonavita 2011 Rosato (Sicilia).** This Rosato is part of the natural wine movement, and it’s apparent. Aromas of apple juice and citrus open the bouquet, with some evidence of volatility or instability. Fresh acidity is present, with notes of lemon and red raspberry. Jan D’Amore Wines. — M.L.

**abv:** 13.5%  
**Price:** $25

**ETNA RED WINES**

**Graci 2010 Quota 600 (Etna).** Using fruit that was sourced from the vineyards on Mt. Etna, 600 meters above the shimmering Mediterranean Sea, this expression of Nerello Mascalese shows elegance and complexity in a streamlined, compact wine. Flavors of cassis, tar, smoked bacon and dried herb are tightly wrapped together. Sherbrooke Cellars. — M.L.

**abv:** NA  
**Price:** $49

**Cottanera 2008 Etna Rosso (Etna).** This opens with a delicate note of black currant, followed by touches of smoky campfire and brimstone. Etna’s characteristic volcanic-soil fingerprint is evident. Banville & Jones Wine Merchants. — M.L.

**abv:** 13.5%  
**Price:** $55
Frank Cornelissen NV MunJebel 8VA (Etna). Using fruit that was sourced from the high altitude vineyards of Barbabecchi, Guardiola and Tartaraci, this bottling opens with a penetrating dark fruit nose, plus delicate aromas of spice and black earth. It shows impressive, bright acidity. Zev Rovine Selections. —M.L.

abv: 15%
Price: $45

Frank Cornelissen NV MunJebel 7th Anniversary (Etna). This is a unique wine for enthusiasts of the natural wine movement. It shows a dark garnet color, with spicy aromas of dried fruit, currant and Indian spice. A bright tone of dried mint and rosemary lingers on the finish. Zev Rovine Selections. —M.L.

abv: 13.5%
Price: $75

Frank Cornelissen NV MunJebel 8MC (Etna). Ruby in color, this wine offers intense aromas of clove, dried fruit and prune. Aged in clay pots, it shows character and a unique personality that will resonate with lovers of natural wine. Zev Rovine Selections. —M.L.

abv: 15%
Price: $45

Pietradolce 2010 Archieneri Nerello Mascalese (Etna). This Nerello Mascalese opens with delicate aromas of forest fruit, fresh blueberry, vanilla, ginger, licorice and spice. A mineral sensation gives the tannins a dry, dusty feel. Bacchanal Wines. —M.L.

abv: NA
Price: $NA

Tenuta di Fessina 2010 Erse Rosso (Etna). Nerello Mascalese and Nerello Cappuccio are the basis of most Etna red wines. This shows purity and clarity, with aromas of forest fruit, cola, wild strawberry, blue flower, tar and dried ginger. The wine is very delicate and feminine, with tight structure, dusty tannins and a bright touch of fruity sweetness that gives it power. Winebow. —M.L.

abv: NA
Price: $NA

Benanti 2009 Rosso di Verzella (Etna). Elegant and full of volcanic character, this blend of Nerello Mascalese and Nerello Cappuccio opens with notes of brimstone, crushed mineral and delicate forest berry. There is a spicily, slightly thorny side to the wine that becomes more apparent on the palate. Wine Warehouse Imports. —M.L.

abv: NA
Price: $18

Firriato 2009 Cavanera Rovo delle Coturnie (Etna). This opens with aromas of dried herb and rosemary, followed by notes of smoky campfire and crushed granite. There’s a pretty feminine touch on the finish that appears as perfumed blue flower. Solair Selection. —M.L.

abv: NA
Price: $32

Frank Cornelissen NV MunJebel 8 (Etna). Made from Nerello Mascalese that was harvested in 2010 and 2011, this dry wine opens with bold aromas of berry, dried fruit and cassis. Tangy acidity gives the wine a bright and lively mouthfeel. Overall, it’s silky, long and intense. Zev Rovine Selections. —M.L.

abv: 15%
Price: $35

Cottanera 2011 Barbabazza (Etna). Made from Nerello Mascalese and Nerello Cappuccio, this shows bright berry aromas of blackberry and cassis, with cola, dried ginger and polished mineral notes. The mouthfeel is clean and bright, with a touch of chopped mint. Banville & Jones Wine Merchants. —M.L.

abv: 13%
Price: $14

Frank Cornelissen NV Contadino 9 (Etna). The ninth edition of Contadino (the fruit is from the 2011 harvest) is made from a wild blend of Nerello Mascalese (70%), Nerello Cappuccio, Alicante Bouschet, Uva Francesca, Minella Nera, Minella Bianca and Insolia. The wine shows an amazing, spicy quality that awakens the palate with a sudden jolt, followed by dried fruit, black ash and dried herb notes. The intensity is remarkable. Zev Rovine Selections. —M.L.

abv: 15%
Price: $26

Planeta 2010 Dorilli (Cerasuolo di Vittoria Classic). For full review see page 10

abv: 13%
Price: $33

Valle dell’Acate 2009 Cerasuolo di Vittoria. One of the leading wineries in the Cerasuolo di Vittoria appellation, Valle dell’Acate delivers an elegant and feminine expression, with bright aromas of blue flower, forest fruit and almond paste. The wine’s natural freshness would stand up nicely to ricotta ravioli. Polaner Selections. —M.L.

abv: 13.5%
Price: $23

Feudo di Santa Tresa 2010 Cerasuolo di Vittoria Classico. Cerasuolo di Vittoria is one of the most exciting red wines to emerge from southern Italy in recent years. This is made with organic fruit, and it shows bright tones of raspberry and cassis, with some tones of toasted almond and light spice at the back. Vias Imports. —M.L.

abv: 13.5%
Price: $16

Planeta 2011 Cerasuolo di Vittoria. Cerasuolo di Vittoria is a light, fragrant red wine that pairs with creamy shrimp risotto or white meat. Measured and elegant in terms of intensity, it offers pleasing freshness. Palm Bay International. —M.L.

abv: 15%
Price: $23

Valle dell’Acate 2011 Il Frappato (Vittoria). Il Frappato delivers loads of zest and bright aromas of berry, chopped mint, cola and ginger. There’s a note of black pepper on the palate, followed by some almond bitterness. Polaner Selections. —M.L.

abv: 13%
Price: $20

Feudi di Pisciotto 2009 Giambattista Valli (Cerasuolo di Vittoria). This blend of Nero d’Avola and Frappato delivers a tight, compact mouthfeel, with lively aromas of forest berry, blueberry and white almond. Pair it with roast chicken or pork. Vias Imports. —M.L.

abv: 13.5%
Price: $21

OTHER SILICIAN REDS

COS 2007 Contrada Nero d’Avola (Sicilia). This expression of Nero d’Avola paints a rosy picture of the future of this indigenous variety and Sicilian winemaking in general. Aged in large tanks and cement, this is elegant and fine, with an extremely polished texture. The finish is marked by a note of dried berry fruit, plus warm, earthy tones of leather and dried spice. Domain Select Wine Estates. Cellar Selection. —M.L.

abv: NA
Price: $85

Principi di Spadafora 2008 Sole dei Padri Syrah (Sicilia). Francesco Spadafora makes one of the best Syrahs in Sicily and Italy. This offers beautiful aromas of dark fruit and chocolate, followed by spice, leather and tobacco accents. These aromas are well integrated, resulting in a silky, creamy mouthfeel, with long persistence. Montcalm Wine Importers. Editors’ Choice. —M.L.

abv: 14.5%
Price: $35

Baglio di Cristo di Campobello 2010 Lu Sirà Syrah (Sicilia). The folks at this relatively new Sicilian winery are responsible for some of the nicest Syrahs made on the Mediterranean island. LuSirà means “Syrah” in local dialect and the wine shows the dark, cherry berry, chocolate and black pepper characteristic of the variety, with herbal and spice overtones that recall its territory. Maritime Wine Trading Collective. —M.L.

abv: 14.5%
Price: $38

Cusumano 2010 Sàgana Nero d’Avola (Sicilia). The Cusumano brothers have been on a winning streak lately with a string of excellent editions of Sàgana—a pure expression of Nero d’Avola.

Price: $NA

Price: $NA

Price: $16

Price: $23

Price: $20

Price: $21

Price: $85

Price: $35

Price: $38
Round and elegant, this has integrated oak tones, backed by notes of red cherry, spice and tobacco. This winery has various vineyard sites across the island. Vin Divino. Editors’ Choice. —M.L.

**Feudo Montoni 2009 Vrucara Nero d’Avola (Sicilia).** Vrucara is one of the nicest expressions of Nero d’Avola. It bears a deep, dark color and intense aromas of black cherry, blackberry jam, leather and spice. The fruit shows the Sicilian sunshine in an elegant way, without feeling heavy or too sweet, and that’s what sets this wine apart. Selected Estates of Europe Ltd. —M.L.

abv: 14%  
Price: $35

**Feudo Principe di Butera 2008 Deliella Nero d’Avola (Sicilia).** For full review see page 6. Cellar Selection.  
abv: 14%  
Price: $45

**Morgante 2009 Don Antonio Nero d’Avola (Sicilia).** Rich and full, this has aromas of cherry, toasted nut, spice and chocolate. Its persistence would pair with roast pork stuffed with prunes. Winebow. —M.L.

abv: 15%  
Price: $42

**Palari 2009 Faro.** Loaded with personality and special distinguishing qualities, this blend of Nocera, Nerello Mascalese and Nerello Cappuccio is a wine for those interested in Italy’s Indigenous grapes. The bouquet is complex and layered with notes of bramble, forest berry, cassis, cola, dried ginger and green curry. The mouthfeel is full, structured and streamlined. Panebianco. Cellar Selection. —M.L.

abv: NA  
Price: $65

**Tasca d’Almerita 2009 Cabernet Sauvignon (Sicilia).** Despite the problematic vintage, this wine opens with bold aromatic intensity, featuring notes of prune, plum, blackberry and spice. On the palate, the wine is structured and firm, with a touch of sweet cherry on the finish. Cellar Selection. —M.L.

abv: NA  
Price: $65

**Tenuta Rapitalà 2010 Huconis (Sicilia).** A blend of Cabernet Sauvignon and Nero d’Avola, this offers notes of rich chocolate fudge, cherry, blackberry, spice and tobacco. It offers firm but velvety tannins, with a long, fresh endnote of ripe berry fruit. Frederick Wildman & Sons, Ltd. —M.L.

abv: 14.5%  
Price: $50

**Baglio di Cristo di Campobello 2010 Lu Patri Nero d’Avola (Sicilia).** This is a pure expression of Nero d’Avola, with bright cherry and generous milk chocolate notes that are backed by toasted oak tannins and a fresh, spicy finish. The quality of the fruit is lively, rich and chewy. Maritime Wine Trading Collective. —M.L.

abv: 14%  
Price: $40

**Barone di Villagrande 2008 Sciara (Sicilia).** Merlot and Nerello Mascalese make for perfect blending partners, creating a wine with cherry softness and bright fruit intensity, plus volcanic mineral-ity and elegance. Polished and clean on the finish. Omnivines Distribution. —M.L.

abv: NA  
Price: $17

**COS 2010 Pitheus (Sicilia).** Unique and expressive, this blend of Nero d’Avola and Frappato is aged in clay amphorae and represents a milestone product in the growing natural wine category. It offers polished sensations of forest berry, cassis and spice, plus a touch of earthiness from the clay and loads of bright acidity on the finish. Domaine Select Wine Estates. Cellar Selection. —M.L.

abv: NA  
Price: $35

**Cotturna 2009 Sole di Sesta Syrah (Sicilia).** Made from Syrah that was grown on the steep, blackened slopes of Mt. Etna, this is round and plump, with aromas of blackberry and spice backed by black olive, bacon fat and crushed white pepper. It’s silky, long and smooth. Banville & Jones Wine Merchants. —M.L.

abv: 13.5%  
Price: $48

**Cotturna 2008 Nume Cabernet Sauvignon (Sicilia).** A pure expression of Cabernet Sauvignon from the volcanic soils of Mt. Etna, this shows a drying mineral nuance of brimstone and graphite, backed by black fruit and spice notes. The tannins are superpolished and silky. This is a beautiful marriage of grape variety and terroir. Banville & Jones Wine Merchants. —M.L.

abv: 14%  
Price: $48

**Donnafugata 2008 Tancredi (Sicilia).** A blend of Cabernet Sauvignon, Nero d’Avola, Tamat and small percentages of other grapes, this shows Sicilian ripeness and bright fruit. It also reveals sophistication and complexity, with notes of spice and leather, plus dark chocolate richness. Folio Fine Wine Partners. —M.L.

abv: 13%  
Price: $40

**Duca di Salaparuta 2007 Duca Enrico Nero d’Avola (Sicilia).** This wine opens with impressive density, bearing ripe aromas of dark fruit and spice, followed by smoky endnotes of toasted nut and campfire. There’s a playful touch of rosemary and green curry as well. Corvo USA. —M.L.

abv: 13.5%  
Price: $NA

**Feudo Principi di Butera 2010 Symposio (Sicilia).** For full review see page 5. Editors’ Choice.  
abv: 14%  
Price: $20

**Feudo Principi di Butera 2008 Symposio (Sicilia).** This blend of Cabernet Sauvignon, Merlot and Petit Verdot shows the great strides this winery has made in recent years. The quality of the fruit is fresh and intense, with deep layers of black cherry, chocolate and spice. The finish is rich and penetrating, with lingering barbeque spice on the finish. Zonin USA. —M.L.

abv: 13.5%  
Price: $20

**Occipinti 2010 Il Frappato (Sicilia).** If you love Pinot Noir, you should definitely try Sicily’s Frappato grape. The crowning achievement of dynamic vinther Arianna Occhipinti, this wine portrays the variety in its purest form. Dark ruby in color, notes of forest fruit, blue flower, spice and smoked bacon abound. Louis/Dressner Selections. Cellar Selection. —M.L.

abv: 12.5%  
Price: $42

**Planeta 2010 Syrah (Sicilia).** A savoy and meaty expression of Syrah, this opens with enticing aromas of dark cherry, leather, cured meat and wet earth. The palate is extra smooth and soft, with flavors like pistachio and almond, that pin the wine to Sicily. Palm Bay International. —M.L.

abv: NA  
Price: $42

**Planeta 2010 Nerello Mascalese (Sicilia).** A new wine from Planeta, this pretty expression of Nerello Mascalese shows an elegant and refined personality. It drinks like a Pinot Noir, with bright berry fruit and background notes of forest berry, almond paste and black volcanic powder. Editors’ Choice. —M.L.

abv: 13.5%  
Price: $NA

**Planeta 2010 Santa Cecilia Nero d’Avola (Sicilia).** Santa Cecilia opens with the aromas that define the Nero d’Avola grape. There are touches of almond and Bronte pistachio, followed by blackberry, plum and cherry notes. A smoky mineral tone appears on the finish, and the wine is fresh and well structured. Palm Bay International. —M.L.

abv: NA  
Price: $43

**Planeta 2009 Burdeese (Sicilia).** Showing integrity, intensity and persistency, this opens with penetrating aromas of dark cherry, spice, leather and prune. The mouthfeel is smooth and long, with fine, polished tannins. Palm Bay International. —M.L.

abv: NA  
Price: $42

**Tascanche 2010 Ghiaia Nera Nerello Mascalese (Sicilia).** Tascanche is a new brand from Tasca d’Almerita that is derived from the words “Tasca” and “Etna” spelled backwards. From the slopes of the mighty Sicilian volcano, this wine is loaded with mineral, dark spice, ginger, forest berry and dried herb. The mouthfeel is tight and lean, with age-worthy tannins. —M.L.

abv: 13%  
Price: $NA

**Tenuta Rapitalà 2009 Huconis (Sicilia).** A blend of Cabernet Sauvignon and Nero d’Avola, this shows loads of intensity, with notes of plum cherry, blackberry, wet earth, leather and savory spice. The palate has firm, polished tannins and rich concentration. Frederick Wildman & Sons, Ltd. —M.L.

abv: 14.5%  
Price: $50

**Baglio di Cristo di Campobello 2011 C’D’C’ Rosso (Sicilia).** For full review see page 9. Editors’ Choice.  
abv: 14%  
Price: $17

**Baglio di Cristo di Campobello 2010 Adenzia (Sicilia).** A blend of Nero d’Avola, Syrah and Cabernet Sauvignon, this opens with chocolate, ripe blackberry, leather and spice notes. The finish is loaded with chocolate and toasted espresso-bean fla-
vors, revealing many soft layers on the palate. Maritime Wine Trading Collective. —M.L.

**Feudo Arancio 2007 Monovitigno Nerello Cappuccio (Sicilia).** Released many years after the harvest, this slowly aged expression of Nerello Cappuccio demonstrates balance and character, with pure, delicate notes of cassis, dried berry, sage and rosemary. It finishes with dusty, polished tannins. Wine Warehouse Imports. —M.L.

**Cottanera 2009 Fatagione (Sicilia).** A mix of mostly Nerello Mascalese with a small percentage of international varieties, this is a bolder, toastier style than this estate’s other red wines. Spice and tobacco come on the heels of ripe fruit, smoky brimstone and toasted nut flavors. Banville & Jones Wine Merchants. —M.L.

**Cottanera 2009 Fatagione Riserva Syrah (Sicilia).** This pure expression of Syrah opens with a black fruit note, followed by opulent notes of cardamom, clove and nutmeg. Savory notes of leather and cured meat drive the palate’s momentum. Vinufiera Imports. —M.L.

**Cusanaro 2007 Caruso & Minini.** As its name suggests, Hedonis ushers forth opulent and indulgent aromas of chocolate fudge, bright berry and exotic spice. The aromatic intensity is impressive, but the palate is tight, linear and compact. There’s a pleasing touch of dried rosemary on the finish. Prestige Wine Imports Corp. —M.L.

**Feudo Maccari 2010 Saia Nero d’Avola (Sicilia).** Characteristic of toasted almond and pistachio shine through as soon as you put your nose to the glass. Those notes are followed by bright cherry and blackberry, plus fresh sensations of acidity. Ko-Brand. —M.L.

**Marabino 2009 Archimede Eletto Pachino Nero d’Avola (Sicilia).** This Nero d’Avola shows a dark, rich color and inky concentration. It presents aromas of smoked bacon, black cherry and exotic spice, with a rich, velvety mouthfeel. Porto Vino Italiano. —M.L.

**Planeta 2010 Merlot (Sicilia).** This is round, soft and velvety, with notes of cherry, blackberry, spice, leather and tobacco. With no sharp edges, its acidity is well balanced within the many layers of fruit. Palm Bay International. —M.L.

**Principi di Spadaforo 2008 Schietto Cabernet Sauvignon (Sicilia).** This offers blackberry, prune and cooked plum flavors, with tones of leather and tobacco. The mouthfeel is smooth and silky. Montcalm Wine Importers. —M.L.

**Benanti 2007 Il Monovitigno Nerello Mascalese (Sicilia).** A pure expression of Nerello Mascalese, this delicate wine opens with aromas of wild berry, smoky spice, crushed stone and tobacco. It shows a dry, dusty finish, with subtle accents of cassis and dried raspberry. Wine Warehouse Imports. —M.L.

**Caruso & Minini 2010 Cusora (Sicilia).** The bouquet on this blend of Syrah and Merlot offers soft layers of cherry and chocolate fudge. The palate is round, rich and creamy, with sensations of ripe fruit and tobacco. Vinufiera Imports. —M.L.

**Cusora 2009 Fastaia (Sicilia).** Fastaia is a “super Sicilian” blend of Cabernet Sauvignon, Merlot and Petit Verdot that offers ripe aromas of maraschino, blackberry preserves and prune, followed by spice, tobacco and rum cake accents. The mouthfeel is soft, chewy and long. Vias Imports. —M.L.

**Cusumano 2011 Benuara (Sicilia).** This blend of Syrah and Merlot opens with a ripe raspberry note, and it shows a soft, plush texture and a chewy close. It has a ripe blackberry flavor, with a smooth, creamy texture. Vin DiVino. —M.L.

**Cusumano 2009 Vajasindi Làvico Nerello Mascalese (Sicilia).** This pure expression of Nerello Mascalese opens with bright berry intensity and drying mineral nuances of brimstone and lead pencil. The mouthfeel is fresh, lean and etched. Corvo USA. —M.L.

**Duca di Salaparuta 2009 Vajasindi Làvico Nerello Mascalese (Sicilia).** This pure expression of Nerello Mascalese opens with bright berry intensity and drying mineral nuances of brimstone and lead pencil. The mouthfeel is fresh, lean and etched. Corvo USA. —M.L.

**Feudo Arancio 2010 Cottanera (Sicilia).** For full review see page 10. —M.L.

**Feudo Arancio 2009 Cottanera (Sicilia).** A blend of Nero d’Avola and Cabernet Sauvignon, this wine offers ripe, plump layers of black fruit, chocolate and spice. The palate is soft, luscious and velvety. —M.L.

**Feudo Montoni 2010 Nero d’Avola (Sicilia).** There’s a ripe and opulent quality that gives the wine loads of intensity and consistency. The purity of the fruit is excellent, and the finish reveals nicely integrated acidity. Selected Estates of Europe Ltd. —M.L.

**Feudo Principi di Butera 2010 Syrah (Sicilia).** For full review see page 11. —M.L.

**Feudo Principi di Butera 2010 Riesi (Sicilia).** A blend of Nero d’Avola and Syrah, this opens with plush tones of blackberry and cherry, backed by savory accents of spice, smoke and black pepper. The mouthfeel is smooth and velvety. —M.L.

**Occhipinti 2011 SP68 Rosso (Sicilia).** This biodynamic blend of Frappato and Nero...
**Buying Guide**

d’Avola shows a bright ruby color, with fresh aromas of blueberry, cassis and white almond. The mouthfeel is fresh, bearing a sour cherry flavor. Louis/Dressner Selections. —M.L.

<table>
<thead>
<tr>
<th>Wine (Sicilia)</th>
<th>Description</th>
<th>Rating</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tenuta Rapitalà 2010</strong> Alto Nero d’Avola</td>
<td>Notes of bold black fruit, prune, tobacco and toasted almond open the rich bouquet of this dense wine. Creamy and soft on the finish, this would pair well with roasts of chicken or pork. Frederick Wildman &amp; Sons, Ltd. —M.L.</td>
<td>88</td>
<td>$30</td>
</tr>
<tr>
<td><strong>Cambria 2010 Suaviter Nero d’Avola (Sicilia)</strong></td>
<td>Bright nuances of black cherry and prune are backed by softly toasted aromas of nut and spice. The one year of oak aging has helped to further soften the wine’s velvety texture. Tuttovino LLC. —M.L.</td>
<td>88</td>
<td>$21</td>
</tr>
<tr>
<td><strong>D'Alessandro 2010</strong> Nero d’Avola (Sicilia)</td>
<td>This Nero d’Avola from the Agrigento area of southern Sicily opens with spicy nuances of cumin, clove and nutmeg, followed by plush red-fruit and dusty mineral endnotes. The palate is polished, bright and finely textured. Vinifera Imports. —M.L.</td>
<td>88</td>
<td>NA</td>
</tr>
<tr>
<td><strong>Donnafugata 2010 Sedàra</strong> (Sicilia)</td>
<td>A blend of Nero d’Avola, Cabernet Sauvignon, Merlot and Syrah, this is bright and fresh, with an easy-drinking approach. Cherry, blackberry and spice give it a full and lively personality. Folio Fine Wine Partners. —M.L.</td>
<td>88</td>
<td>$14</td>
</tr>
<tr>
<td><strong>Feudi del Pisciotto 2010</strong> Valentino Merlot (Sicilia)</td>
<td>Valentino is part of a series from Feudi del Pisciotto that contributes funds to charitable causes. This wine opens with jammy aromas of cherry and blackberry, with touches of sour astringency and sweet fruit on the finish. Vias Imports. —M.L.</td>
<td>88</td>
<td>$21</td>
</tr>
<tr>
<td><strong>Feudo Principi di Butera 2010</strong> Cabernet Sauvignon (Sicilia)</td>
<td>True to the variety, this expression of Cabernet Sauvignon offers rich layers of dark fruit, prune, chocolate, spice and dried rosemary. The palate is tight, structured and fresh. Zonin USA. —M.L.</td>
<td>88</td>
<td>$17</td>
</tr>
<tr>
<td><strong>Feudo Principi di Butera 2010</strong> Nero d’Avola (Sicilia)</td>
<td>This estate in southern Sicily has been showing great momentum the past few vintages. A pure expression of Nero d’Avola, this wine shows varietal characteristics of cherry, forest berry and toasted pistachio. Zonin USA. —M.L.</td>
<td>88</td>
<td>$17</td>
</tr>
<tr>
<td><strong>Planeta 2010</strong> Plumbago Nero d’Avola (Sicilia)</td>
<td>Plumbago is a pure expression of Nero d’Avola that portrays the natural characteristics of this indigenous Sicilian grape. Red berry, cherry, almond skin and pistachio open the bouquet and give way to zesty freshness on the palate. —M.L.</td>
<td>88</td>
<td>NA</td>
</tr>
</tbody>
</table>

---

**Principi di Spadafora 2010 Syrah (Sicilia)** | Winemaker Francesco Spadafora shows his deft hand with Syrah in this easygoing wine. It has intensity and complexity, with layers of spice, red cherry, leather and black pepper. Montcalm Wine Importers. **Best Buy.** —M.L. | 88 | **Price:** $12 |
| **Principi di Spadafora 2009** Don Pietro (Sicilia) | This blend of Cabernet Sauvignon, Nero d’Avola and Merlot opens with bright intensity, especially in terms of the quality of its fruit aromas. The palate is smooth and silky, with a long, fruit-driven finish. Montcalm Wine Importers. —M.L. | 88 | **Price:** $17 |
| **Principi di Spadafora 2007 Schiacciata Syrah (Sicilia)** | This Syrah offers bright tones of leather, cured meat and blackberry. Smooth and long-lasting, the palate boasts loads of bright berries. Montcalm Wine Importers. —M.L. | 88 | **Price:** $17 |
| **Tasca d’Almerita 2008 Caravella (Sicilia)** | This is a blend of Nero d’Avola and Merlot in almost equal measures. The first varietal offers aromas of red fruit, wild fennel and pistachio. The second grape lends softness and bright cherry flavor. There’s a touch of tar and graphite on the close. Winebow. —M.L. | 88 | **Price:** $29 |
| **Tasca d’Almerita 2008 Camarda (Sicilia)** | A pure expression of Nero Muscadel—the main indigenous grape of the Mt. Etna area—this is a ripe and juicy rendition, compared to the variety’s normally austere personality. It has notes of blackberry, spice and dark tobacco. World Wide Cellars. —M.L. | 88 | **Price:** $18 |
| **Tenmenti Zabù 2010 Il Passo Nerello Mascalese (Sicilia)** | This opens with savory spice, leather, cured meat and tobacco notes. There isn’t much fresh fruit found, but there is a pretty aromas of cassis. Drink now. Tuttovino LLC. —M.L. | 88 | **Price:** $15 |
| **Tenuta Rapitalà 2011 Tenuta Syrah (Sicilia)** | Bright, intense and compelling, this Syrah shows balance and harmony on the palate. In terms of aroma, the Nero d’Avola overpowers the Pinot Nero, however. It’s a bright, fruit-driven wine with freshness on the finish. Frederick Wildman & Sons, Ltd. —M.L. | 88 | **Price:** $17 |
| **Tenuta Rapitalà 2010 Nadir Syrah (Sicilia)** | This opens with loads of nilled black pepper, which makes a strong statement. Behind that spicy tone are notes of black fruit, prune, tobacco and leather. Soft cherry and chocolate accents appear on the finish. Frederick Wildman & Sons, Ltd. —M.L. | 88 | **Price:** $17 |
| **Tenuta Syrah (Sicilia)** | This opens with aromas of bold black fruit, prune, tobacco and wet earth notes. It will appeal to those consumers who appreciate a bold, chewy style. Tuttovino LLC. —M.L. | 88 | **Price:** $14 |
| **Cuzolos 2011** Scurtaro Nero d’Avola (Sicilia) | Scurtaro Nero d’Avola delivers easy tones of red fruit and cherry, with slight shadings of tobacco and wet earth. There is an herbal note as well, and the mouthfeel is vibrant and fresh. Vias Imports. —M.L. | 88 | **Price:** $15 |
| **Colosi 2011** Nero d’Avola (Sicilia) | This opens with pretty fruit tones of cherry and blackberry, with subtle tones of spice and rum cake in the background. Vias Imports. —M.L. | 88 | **Price:** $16 |
| **Cusumano 2011 Syrah (Sicilia)** | Plump and meaty, this opens with dark aromas of blackberry, spice, crushed pepper and bussola. This would drink well at informal occasions with family and friends. Vin Divino. **Best Buy.** —M.L. | 88 | **Price:** $12 |
| **Cusumano 2011 Nero d’Avola (Sicilia)** | There’s a hint of ripe fruit here that recalls strawberry or raspberry. The palate is clean, round and soft, and the finish lacks the burnt almond note this grape sometimes offers. Vin Divino. **Best Buy.** —M.L. | 88 | **Price:** $12 |
| **Duca di Salaparuta 2010 Calanka Frappato-Syrah (Sicilia)** | Frappato and Syrah make perfect blending partners. The first grape shows light, feminine characteristics, with bright berry and cola nuances. The second delivers color, dark fruit, density and savory spice. Corvo USA. —M.L. | 88 | **Price:** $12 |
| **Duca di Salaparuta 2010** Passo delle Mule Sauer Marchesa Nero d’Avola (Sicilia) | Bright and straightforward, this Nero d’Avola shows...
cherry, plum, toasted pistachio notes, with a fresh touch of wild fennel. Corvo USA. —M.L.

**Feudo di Santa Tresa 2011 Frappato (Sicilia).** Made using organically farmed fruit, this wine opens with spicy aromas of dried herb and basil, followed by tones of wild raspberry and cassis. The palate's freshness would pair with cheese-based appetizers.

Vias Imports. —M.L.  
Price: $16

**Feudo di Santa Tresa 2008 Avulisi Nero d’Avola (Sicilia).** Made from organically farmed fruit, this opens with fresh cherry and blackberry flavors. It has a lean mouthfeel, backed by bright acidity, and it would pair with potato gnocchi and cheese.

Vias Imports. —M.L.  
abv: 13.5%  
Price: $10

**Duca di Salaparuta 2009 Triskelé (Sicilia).** This blend of Nero d’Avola and Merlot shows a black-cherry note backed by toasted nut and leather accents. It feels tight and fresh, with an easy, crisp finish. Corvo USA. —M.L.  
abv: 13.5%  
Price: $NA

**Feudi del Pisciotto 2010 Baglio del Sole (Sicilia).** Bold and modern in style, this blend of Merlot and Syrah shows ripe fruit and blackberry, with soft endnotes of leather and chocolate.

Vias Imports. —M.L.  
abv: 13.5%  
Price: $10

**Feudi del Pisciotto 2010 Carolina Maren- go Frappato (Sicilia).** This pure expression of Frappato offers savory notes of cassis and cured meat, followed by prune and dark plum accents. It’s a dark and concentrated interpretation of this grape. Vias Imports. —M.L.  
abv: 13.5%  
Price: $21

**Feudi del Pisciotto 2010 Versace Nero d’Avola (Sicilia).** In a touch of irony, Versace is a no-frills Nero d’Avola that opens with a bright berry note and light touches of spice and toasted nut. The smooth finish would pair well with breaded veal.

Vias Imports. —M.L.  
abv: 14%  
Price: $21

**Feudo Arancio 2011 Cabernet Sauvignon (Sicilia).** This opens with aromas of black cherry, chocolate, prune and blackberry jam. Freshness and subtle softness picks up on the rear of the wine.

Prestige Wine Imports Corp. - Best Buy. —M.L.  
abv: 13.5%  
Price: $10

**Feudo Arancio 2011 Merlot (Sicilia).** A fine wine to enjoy while watching a football game or a good movie, this Merlot washes down easily, offering bright cherry, plum and mild spice flavors.

Prestige Wine Imports Corp. - Best Buy. —M.L.  
abv: 13.5%  
Price: $10

**Feudo Arancio 2011 Syrah (Sicilia).** Smooth and velvety in feel, this Syrah offers plush layers of red fruit and tobacco. It drinks very easily, imparting cheerful red-berry and spice flavors as its glides across the palate.

Prestige Wine Imports Corp. - Best Buy. —M.L.  
abv: 13.5%  
Price: $10

**Tenuta Sorinate 2011 Nero d’Avola (Sicilia).** A light and straightforward expression of Nero d’Avola, this offers notes of red fruit and toasted pistachio, plus a light shading of tobacco.

Montcalm Wine Importers. —M.L.  
abv: 14.5%  
Price: $19

**Settesoli 2011 Seligo (Sicilia).** From one of Sicily’s most powerful wine co-ops, this blend of Syrah and Nero d’Avola offers pretty fruit intensity, with layers of red cherry and blackberry. Subtle tones of spice, leather and bitter almond fill in the back.

Palm Bay International. —M.L.  
abv: 13.5%  
Price: $30

**Sikelia 2010 Nero d’Avola (Sicilia).** Juicy and ripe, this opens with black fruit and prune notes, followed by soft tannins and a chewy, rich mouthfeel. Pair it with roasted meats with buttery baked potatoes.

August Wine Group. - Best Buy. —M.L.  
abv: 14%  
Price: $30
Tenuta Rapitalà 2011 Campo Reale Nero d’Avola (Sicilia). For full review see page 12. **Editors’ Choice.**

- **abv:** 13.5%
- **Price:** $13

Valle dell’Acate 2011 Case Ibidini Nero d’Avola (Sicilia). Easy, fresh and true to the variety, this expression offers blue flower and forest berry notes, backed by almond and pistachio accents. The finish is crisp, tight and lean. **Communal Brands.** —M.L.

- **abv:** 13%
- **Price:** $15

Valle dell’Acate 2011 Case Ibidini Syrah (Sicilia). This Syrah offers plush cherry and blackberry notes, with cured meat, tobacco and black pepper touches. It feels smooth, rich and soft. **Communal Brands.** —M.L.

- **abv:** 13%
- **Price:** $15

Viticoltori Associati Canicatti 2010 Aquilae Cabernet Sauvignon (Sicilia). Bright Cabernet aromas of blackberry and black pepper are followed by some bitter almond and cured meat tones. It has structure, firmness and intensity, with a medium build. **Sober LLC.** —M.L.

- **abv:** NA
- **Price:** $NA

Viticoltori Associati Canicatti 2010 Calio (Sicilia). A blend of Nero d’Avola and Nerello Cappuccio, this delivers a tangy, spicy feel, plus polished aromas of blackberry, almond and cured meat. Pair this easygoing selection with pepperoni pizza. **Sober LLC.** —M.L.

- **abv:** NA
- **Price:** $NA

Viticoltori Associati Canicatti 2010 Centunno Nero d’Avola (Sicilia). This offers ripe notes of prune and blackberry, with a nutty nuance. The mouthfeel is round, plush and smooth. **Sober LLC.** —M.L.

- **abv:** NA
- **Price:** $NA

Viticoltori Associati Canicatti 2009 Aquilae Syrah (Sicilia). Bold prune and ripe blackberry notes are followed by leather and dried tobacco accents. In the mouth, the wine is smooth, velvety and easily approachable. **Sober LLC.** —M.L.

- **abv:** NA
- **Price:** $NA

Donnafugata 2011 Sherazade Nero d’Avola (Sicilia). An easygoing Nero d’Avola that would pair with white meat or roast turkey, this has layers of blueberry, toasted almond and pistachio flavors, with a mild mouthfeel on the finish. **—M.L.**

- **abv:** NA
- **Price:** $NA

Duca di Salaparuta 2010 Calanica Nero d’Avola-Merlot (Sicilia). Merlot and Nero d’Avola form the base for this easy red wine that would pair with fettuccine and meat sauce or pork roast. The quality of the fruit is clean, bright and sharp. **Corvo USA.** —M.L.

- **abv:** 13%
- **Price:** $NA

Feudi del Pisciotto 2010 Missoni Cabernet Sauvignon (Sicilia). This concentrated Cabernet offers aromas of cured meat, dried fruit and rosemary. Barbecue spice and teriyaki sauce flavors give the wine a bold, chewy feel. **Vias Imports.** —M.L.

- **abv:** 13.5%
- **Price:** $12

Feudo Arancio 2011 Pinot Noir (Sicilia). Dark ruby in color, this has soft aromas of cherry, black fruit and cassis. There’s a bright point of acidity that would pair with pasta with cheese. **Prestige Wine Imports Corp. Best Buy.** —M.L.

- **abv:** 13.5%
- **Price:** $21

Feudo Arancio 2011 Nero d’Avola (Sicilia). If you are curious about Sicily’s Nero d’Avola grape, this is the perfect wine for beginners. It shows great fruit integrity, with characteristic aromas of cherry, wild berry and toasted pistachio. **Prestige Wine Imports Corp. Best Buy.** —M.L.

- **abv:** 13.5%
- **Price:** $10

Feudo Arancio 2010 Sangiovese (Sicilia). Monovarietal wines made from Sangiovese are a new concept for Sicily. The wine exhibits a dark ruby color, with sweet aromas of cherry and blackberry. A touch of white almond marks the finish. **Prestige Wine Imports Corp. Best Buy.** —M.L.

- **abv:** 13.5%
- **Price:** $9

Feudo di Santa Tresa 2011 Purato Made With Organic Grapes Nero d’Avola (Sicilia). For full review see page 12. **Editors’ Choice.**

- **abv:** 13.5%
- **Price:** $12

Feudo Maccari 2010 Nero d’Avola (Sicilia). An easygoing Nero d’Avola, this shows characteristic almond and toasted pistachio flavors, followed by bright cherry and raspberry notes. The mouthfeel is tight and compact. **Kobrand.** —M.L.

- **abv:** NA
- **Price:** $NA

MandraRossa 2010 Cavadiserpe (Sicilia). A blend of Merlot, Nero d’Avola and Alicante Bouschet, this opens with aromas of cherry soda, smoked meat and plump red fruit. The wine’s overall personality is simple and informal, with a raw, chewy mouthfeel. **—M.L.**

- **abv:** NA
- **Price:** $NA

Natale Verga 2010 Antale (Sicilia). A 70-30 blend of Nero d’Avola and Syrah, this has a dark garnet color, with ripe aromas of blackberry and sour cherry. The wine’s acidity gives the palate a lively pop. **Jandell Selections.** —M.L.

- **abv:** 14%
- **Price:** $13

Tasca d’Almerita 2010 Sallier de la Tour Nero d’Avola (Sicilia). This shows a bright quality of fruit, with fine nuances of berry, tart cherry and plum. The acidity would pair with oven-roasted lasagna with a cheesy crust. **Domaines et Appelations.** —M.L.

- **abv:** 13.5%
- **Price:** $13

TerrAmore 2011 Nero d’Avola (Sicilia). Made with organically farmed fruit, this is bright, fresh and linear, with forest berry and black cherry notes, backed by almond and dried tobacco leaf. **Saranty Imports.** —M.L.

- **abv:** 12.5%
- **Price:** $12

Viticoltori Associati Canicatti 2008 Scialo (Sicilia). This blend of Nero d’Avola and Syrah opens with savory aromas of cured meat, dried berry, cassis, tobacco and wet earth. There’s a touch of almond bitterness on the finish. **Sober LLC.** —M.L.

- **abv:** NA
- **Price:** $NA

Bonavita 2009 Faro. Dark and inky, this natural wine is made from organic fruit, and it offers aromas of cured beef and prune, followed by accents of tobacco and wet earth. There’s not much fruit, and it shows slightly bitter tannins on the close. **Jan D’Amore Wines.** —M.L.

- **abv:** 13.5%
- **Price:** $40

Botter 2011 Caleo Nero d’Avola (Sicilia). There’s a touch of ripe fruit followed by prune and dark tobacco. This Nero d’Avola is smooth and soft on the palate, with a touch of ripe fruit, plus notes of prune and dark tobacco. It would pair well with spicy chicken wings. **Total Wine & More. Best Buy.** —M.L.

- **abv:** 13%
- **Price:** $10

Cambia 2010 Bazia Rosso (Sicilia). For full review see page 13. **Best Buy.**

- **abv:** 13%
- **Price:** $10

Cielo 2011 Primi Soli Nero d’Avola (Sicilia). This easygoing wine opens with a cherry aroma, followed by leather and wet earth touches. Easy tannins and bright acids make it pair well with pasta or pizza. **Baystate Wine & Spirits.** —M.L.

- **abv:** 13.5%
- **Price:** $NA

Colosi 2010 Red (Sicilia). An easy red blend, this would pair well with hamburgers or grilled meats. Notes of cherry and blackberry accent the palate. **Vias Imports.** —M.L.

- **abv:** 13.5%
- **Price:** $13

Corvo 2011 Glicine (Sicilia). This opens with floral aromas of violet and rose bud, followed by light berry and plum notes. The palate tastes easy and fresh. **Corvo USA.** —M.L.

- **abv:** 12.5%
- **Price:** $NA

Corvo 2010 Rosso (Sicilia). A blend of Nero d’Avola and Nerello Mascalese, this delivers forest berry and cola, with blue flower and dusty mineral accents. The palate is easy, bright and lean. **Corvo USA.** —M.L.

- **abv:** 12.5%
- **Price:** $NA

Mezzacorona 2011 Goose Bump (Sicilia). Dark and inky in appearance, this blend of Nero d’Avola, Merlot and Syrah offers nuanced bright fruit, with softness and an obvious touch of sweetness on the finish. **Prestige Wine Imports Corp. Best Buy.** —M.L.

- **abv:** 13%
- **Price:** $10

Principi di Spadafora 2010 Alhambra Nero d’Avola (Sicilia). This has jammy aromas of strawberry and raspberry that would work well at cocktail hour. The palate is lean. **Montcalm Wine Importers.** —M.L.

- **abv:** 13.5%
- **Price:** $12
### Sardinia

#### Isola dei Nuraghi

**White Wines**

- **Feudi della Medusa 2009 Alithia (Vermentino di Sardegna).** This creamy Vermentino offers aromas of peach, exotic fruit, honey, pine nut and chopped herb. There’s a touch of green fruit, kiwi and basil as well. The Sorting Table. —M.L.  
  abv: 14%  
  Price: $18

- **Feudi della Medusa 2009 Alithia (Vermentino di Sardegna).** This creamy Vermentino offers aromas of peach, exotic fruit, honey, pine nut and chopped herb. There’s a touch of green fruit, kiwi and basil as well. The Sorting Table. —M.L.  
  abv: 14%  
  Price: $18

- **Mesa 2011 Primo Bianco (Vermentino di Sardegna).** Very fresh and easygoing, this crisp and spicy selection offers bright accents of lemon zest, kiwi and dried hay. Pair it with your favorite salad recipe. Montcalm Wine Importers. —M.L.  
  abv: 13%  
  Price: $18

- **Tenute Soletta 2011 Silenzì (Isola dei Nuraghi).** Notes of pear, peach and honey open the bouquet of this fresh wine. There’s a touch of butterscotch at the back that gives it a medium-rich mouthfeel. Banville & Jones Wine Merchants. —M.L.  
  abv: 13%  
  Price: $44

- **Tenute Soletta 2011 Primo Rosato (Isola dei Nuraghi).** Notes of pink roses and wild flowers open the bouquet of this delicate selection. It offers cranberry and citrus flavors over an easy, fresh finish. Montcalm Wine Importers. —M.L.  
  abv: 13%  
  Price: $18

- **Feudi della Medusa 2009 Alithia (Vermentino di Sardegna).** This creamy Vermentino offers aromas of peach, exotic fruit, honey, pine nut and chopped herb. There’s a touch of green fruit, kiwi and basil as well. The Sorting Table. —M.L.  
  abv: 14%  
  Price: $18

- **Feudi della Medusa 2009 Alithia (Vermentino di Sardegna).** This creamy Vermentino offers aromas of peach, exotic fruit, honey, pine nut and chopped herb. There’s a touch of green fruit, kiwi and basil as well. The Sorting Table. —M.L.  
  abv: 14%  
  Price: $18

#### Rosés

- **Mesa 2011 Primo Rosato (Isola dei Nuraghi).** Notes of pink roses and wild flowers open the bouquet of this delicate selection. It offers cranberry and citrus flavors over an easy, fresh finish. Montcalm Wine Importers. —M.L.  
  abv: 13%  
  Price: $18

#### Red Wines

- **Capicerra 2007 Mantèngba (Isola dei Nuraghi).** Dark and savory, this has masculine aromas of cured meat, leather and tobacco. It shows huge density and richness on the palate, with ripe prune, blackberry and currant notes. This Carignano would pair with barbecued pork. Un Pò Pazzo. —M.L.  
  Price: $87

- **Feudi della Medusa 2007 Gerione (Isola dei Nuraghi).** A blend of Cagnulari (55%), Syrah and Cabernet Franc, this boasts an inky black color, and it offers smoky aromas of spice, leather, tobacco and bitter chocolate. Those oak-influenced tones are followed by bold layers of blackberry and plum. The mouthfeel is creamy, long and well structured. Keep this for five years or longer. The Sorting Table. —M.L.  
  Price: $80

- **Agricola Punica 2010 Montessu (Isola dei Nuraghi).** Elegant and tight, this blend offers savory tones of cured meat and dried fruit, followed by green notes of curry leaf and herb. The wine is tangy, thick and persistent on the palate. Kobrand. —M.L.  
  abv: 14%  
  Price: $35

- **Agricola Punica 2010 Montessu (Isola dei Nuraghi).** Elegant and tight, this blend offers savory tones of cured meat and dried fruit, followed by green notes of curry leaf and herb. The wine is tangy, thick and persistent on the palate. Kobrand. —M.L.  
  abv: 14%  
  Price: $35

- **Tenute Soletta 2011 Chimera (Vermentino di Sardegna).** Fresh and clean, this Vermentino offers ripe aromas of apricot and peach, with background tones of citrus and pear. It’s extra smooth and silky on the close. Tricana Imports. —M.L.  
  abv: 13%  
  Price: $33

- **Tenute Soletta 2011 Chimera (Vermentino di Sardegna).** Fresh and clean, this Vermentino offers ripe aromas of apricot and peach, with background tones of citrus and pear. It’s extra smooth and silky on the close. Tricana Imports. —M.L.  
  abv: 13%  
  Price: $33

#### Other Sardinian Whites

- **Tenute Soletta 2011 Sardo (Vermentino di Sardegna).** Fresh and fragrant, oozing with jasmine, honey and stone fruit notes, this shows the best of Sardinian white winemaking. There’s a touch of sweetness that is well balanced and not too heavy. Tricana Imports. *Editors’ Choice.* —M.L.  
  abv: 13%  
  Price: $20

- **Tenute Soletta 2011 Sardo (Vermentino di Sardegna).** Fresh and fragrant, oozing with jasmine, honey and stone fruit notes, this shows the best of Sardinian white winemaking. There’s a touch of sweetness that is well balanced and not too heavy. Tricana Imports. *Editors’ Choice.* —M.L.  
  abv: 13%  
  Price: $20

- **Tenute Soletta 2011 Sardo (Vermentino di Sardegna).** Fresh and fragrant, oozing with jasmine, honey and stone fruit notes, this shows the best of Sardinian white winemaking. There’s a touch of sweetness that is well balanced and not too heavy. Tricana Imports. *Editors’ Choice.* —M.L.  
  abv: 13%  
  Price: $20

- **Tenute Soletta 2011 Sardo (Vermentino di Sardegna).** Fresh and fragrant, oozing with jasmine, honey and stone fruit notes, this shows the best of Sardinian white winemaking. There’s a touch of sweetness that is well balanced and not too heavy. Tricana Imports. *Editors’ Choice.* —M.L.  
  abv: 13%  
  Price: $20

- **Tenute Soletta 2011 Sardo (Vermentino di Sardegna).** Fresh and fragrant, oozing with jasmine, honey and stone fruit notes, this shows the best of Sardinian white winemaking. There’s a touch of sweetness that is well balanced and not too heavy. Tricana Imports. *Editors’ Choice.* —M.L.  
  abv: 13%  
  Price: $20

#### Other Sardinian Reds

- **Cantine Pedres 2009 Cerasio (Cannonau di Sardegna).** This dark and luscious Cannonau opens with spicy aromas of barbecued and teriyaki sauce, followed by dark fruit and prune accents. Softly toasted notes of sweet almond and rum cake also appear. Speciality Wine Co. —M.L.  
  abv: 13.5%  
  Price: $19

- **Cantine Pedres 2009 Cerasio (Cannonau di Sardegna).** This dark and luscious Cannonau opens with spicy aromas of barbecued and teriyaki sauce, followed by dark fruit and prune accents. Softly toasted notes of sweet almond and rum cake also appear. Speciality Wine Co. —M.L.  
  abv: 13.5%  
  Price: $19

- **Argiolas 2008 Korem (Isola dei Nuraghi).** An interesting blend of Bovale, Carignano and Cannonau (three of the great indigenous grapes of Sardinia), this opens with aromas of bramble, fresh herb, black olive and dried ginger. Soft berry fruit is backed by a fresh, menthol-tinged finish. Winebow. —M.L.  
  abv: 14.5%  
  Price: $50

- **Argiolas 2008 Korem (Isola dei Nuraghi).** An interesting blend of Bovale, Carignano and Cannonau (three of the great indigenous grapes of Sardinia), this opens with aromas of bramble, fresh herb, black olive and dried ginger. Soft berry fruit is backed by a fresh, menthol-tinged finish. Winebow. —M.L.  
  abv: 14.5%  
  Price: $50

- **Argiolas 2008 Korem (Isola dei Nuraghi).** An interesting blend of Bovale, Carignano and Cannonau (three of the great indigenous grapes of Sardinia), this opens with aromas of bramble, fresh herb, black olive and dried ginger. Soft berry fruit is backed by a fresh, menthol-tinged finish. Winebow. —M.L.  
  abv: 14.5%  
  Price: $50

#### Beaujolais

- **Pascal Aufranc 2011 Les Cerisiers (Juliénas).** This selection is named after the cherry trees that border the vineyard, and it’s not too much of a stretch of the imagination to find a red cherry flavor in the wine. Red berry fruits are there as well, backed up by dry, firm tannins. Wine Traditions. —R.V.  
  abv: 12.5%  
  Price: $17

- **Pascal Aufranc 2011 Les Cerisiers (Juliénas).** This selection is named after the cherry trees that border the vineyard, and it’s not too much of a stretch of the imagination to find a red cherry flavor in the wine. Red berry fruits are there as well, backed up by dry, firm tannins. Wine Traditions. —R.V.  
  abv: 12.5%  
  Price: $17
Moulin-à-Vent

90 Château des Jacques 2010 Clos de Rochegrès (Moulin-à-Vent). This is rich, spicy and full of red cherry flavor. It also has a dark, firm structure from the granite-based soil. The acidity that cuts through the fruit lends balance. Age this for 2–3 years. Kobrand. —R.V. abv: 13% Price: $20

92 Château des Jacques 2011 Clos de Rochegrès (Moulin-à-Vent). This is rich, spicy and full of red cherry flavor. It also has a dark, firm structure from the granite-based soil. The acidity that cuts through the fruit lends balance. Age this for 2–3 years. Kobrand. —R.V. abv: 13% Price: SNA

92 Lucien Lardy 2011 Les Thorins (Moulin-à-Vent). A densely tannic wine, showing the influence of Beaujolais’s granite soil, this is currently dominated by minerality and structure rather than fruit. Considering the weight of the wine, the fruitiness is likely to develop over the next 2–3 years. Cru Wines. Editors’ Choice. —R.V. abv: 12.5% Price: $20


91 Château des Jacques 2011 Cuvée Terre de Lumière (Moulin-à-Vent). A full-bodied, rich and rounded wine, this has ripe tannins and red cherry and plum flavors. With a bite of spice and a chunky, solid structure, this selection can be consumed soon and it can also be aged. Wineberry America LLC. Editors’ Choice. —R.V. abv: 13% Price: $20

91 Domaine du Vissoux 2011 Les Trois Roches (Moulin-à-Vent). Big, bold and finely concentrated, this shows both rich fruit and structured tannins. Notes of cherry, black plum and a touch of smoky wood come together in this wine that needs at least three years to show at its best. Weygandt-Metzler. Editors’ Choice. —R.V. abv: 12.5% Price: $26

91 Richard Rottiers 2011 Moulin-à-Vent. This is a firm and stony wine, with dry tannins that give structure to the intense acidity and the red cherry flavor. It’s dense and concentrated, with a solid feel that demands several years of aging. Biały Selections. —R.V. abv: 13% Price: $28

91 Signé Vignerons 2011 Domane de la Passion (Moulin-à-Vent). An attractively balanced Moulin-à-Vent, this has firm tannins that contrast well with the damson flavor and tawny acidity. The finish is fresh, with a hint of minerality. Margate Wine & Spirit Company. —R.V. abv: 13% Price: $15

89 Vignerons de Bel Air 2011 Domaine des Ailes (Moulin-à-Vent). This is a rich, powerful and wood-aged wine that shows fine balance between its ripe red fruits and solid, chunky tannins. The wood rounds out the rich texture and gives character to the full, juicy finish. G.L. Steinke Associates Inc. —R.V. abv: 13% Price: $16

85 Gérard Charvet 2011 La Réserve d’Amélie (Moulin-à-Vent). Firm and rustic, this has red plum and berry flavors that mingle with a barnyard note. The tannins are forceful, so age it for another year. Wine Traditions. —R.V. abv: 13% Price: $17

Fleurie

91 Domaine des Nuges 2010 Fleurie. This shows fine balance between its fragrant red fruits and firm tannins. It is a testament to how structured a Fleurie can be, with its acidity cutting through the firm structure. This is for aging for four years, when it will become round, with a rich texture. Paul M. Young Fine Wines. Cellar Selection. —R.V. abv: 13% Price: $23

91 Lucien Lardy 2011 Les Roches (Fleurie). Ripe and structured, this has finely balanced flavors of bitter black cherries and juicy red plums. It has great depth of flavor, and its ripeness and fruitiness will develop over the next few months. No added sulfur was used in the fermentation of this wine. Zancanella Importing Co. —R.V. abv: 12.5% Price: $20

90 Château du Chatelard 2011 Cuvée les Vieux Grains (Fleurie). Ripe and fruity, this is full of red cherry fruit. It has a mineral-driven structure that gives it a firmly textured edge and brings out the acidity. This could age for several years. Wineberry America LLC. —R.V. abv: 13% Price: $20

90 Domaine des Nuges 2011 Fleurie. Solid and structured, this shows the firm side of Fleurie. It is dominated by tannins that overlay the red berry fruit and the firm plum-skin texture. With its weight and concentration, this needs to age for another 2–3 years. Paul M. Young Fine Wines. —R.V. abv: 13% Price: $23

90 Domaine du Vissoux 2011 Les Garants (Fleurie). Contrary to its flowery name, Fleurie can produce firm and tannic wines, and this selection is a case in point. It is a solid and chunky effort that is laden with tannin and bitter cherry flavor. The tight acidity needs time to settle down, so give it a couple of years. Weygandt-Metzler. —R.V. abv: 12.5% Price: $26

90 Lucien Lardy 2011 Les Chênes (Fleurie). This aromatic, red-cherry-flavored wine demonstrates the freshness of the year and the grapes. It’s a finely textured wine that is structured and accessible, with firm, dry tannins. It can be aged for 2–3 years. Zancanella Importing Co. —R.V. abv: 12.5% Price: $22

88 Vigneron de Bel Air 2011 Domaine de la Calèche (Fleurie). This is generous, full of red berry and plum fruits and lined with acidity. It has a firm structure that gives shape to its exuberant fruitiness. Ready to drink now, but it can be aged for another 2–3 years. G.L. Steinke Associates Inc. —R.V. abv: 13% Price: $16

87 Pardon et Fils 2011 Domaine Pardon (Fleurie). A ripe red-fruit note offers a per-
fumed character to this fruity wine. A touch of banana is the only quibble with what is otherwise a bright selection. Lionstone International. —R.V.

**CHIROULLES**

89 **Trenel Fils 2010 Chiroulles.** This has a mineral structure that’s laced with acidity and red currant flavor. It has a tight texture and a crisp feel, showing a serious, austere side of Beaujolais. It’s all balanced by the bright, crisp finish. APS Wine & Spirits.
abv: 13%
Price: $22

88 **Château de Raousset 2011 Chiroulles.** Showing a mineral-driven structure and firm tannins, this is a Beaujolais that needs to age. Rich and juicy, its perfumed red fruits currently cut through the dry tannins. The Wine House. —R.V.
abv: 13%
Price: $20

88 **Vignerons de Bel Air 2011 Domaine de la Source (Chiroulles).** This has a firm tannic structure and juicy fruit, suggesting its aging potential. It is rich and ripe, with black cherry and plum flavors that create a generous finish. G.L. Steinke Associates Inc. —R.V.
abv: 13%
Price: $20

86 **Domaine Cheysson 2011 Chiroulles.** Emphasizing tannins and tight structure as much as fruit, this also has a banana flavor that needs to blow off by aging for 1–2 years. Wines of France. —R.V.
abv: 12.5%
Price: $18

**MORGON**

92 **Château des Jacques 2011 Côte du Py (Morgon).** Solid and dense, this shows the structure and concentration from the famed Côte du Py in Morgon. It has a lot of tannins at the moment, although the potential of the red berry fruit and acidity is evident. Age this for four years. Kobrand. —R.V.
abv: 13%
Price: $NA

91 **Château de Pizay 2011 Morgon.** Of all the Beaujolais crus, Morgon is the one for aging. This wine, with its powerful structure, exemplifies age-worthiness. It is weighty and dense, with a solid feel, plus juicy, opulent fruit that helps to balance the wine. Keep for 3–4 years. David Milligan Selections. Best Buy. —R.V.
abv: 13%
Price: $15

91 **Laurent Gauthier 2011 Grands Crus Vignes de Morgon.** Powerful tannins dominate this serious, complex selection. It has considerable dryness and fruit, a potentially impressive combination. It needs to age for several years. Paul M. Young Fine Wines. Editors’ Choice. —R.V.
abv: 12.5%
Price: $35

91 **Trenel Fils 2010 Côte du Py (Morgon).** The sense of structure that is so evident in 2010 wines is particularly apparent in this perfumed, rich and firmly tannic selection. It shows the hard edges of gran-

89 **Vigneron de Bel Air 2011 Le Py (Morgon).** The famed Côte de Py Vineyard in Morgon has made a powerful and structured wine, with a black cherry flavor that’s shaped by the dry, firm tannins. It is concentrated, dense and generous, with strong minerality and gritty texture. Age for 3–4 years. G.L. Steinke Associates Inc. —R.V.
abv: 13%
Price: $24

89 **Domaine Dupré 2011 Vignes de 1935 (Morgon).** Firmly tannic, this has a dark plum flavor, layered with considerable density and dryness. With its juicy acidity and firm structure, this needs to age. Swiss Cellars. —R.V.
abv: 13%
Price: $17

89 **Laurent Gauthier 2011 Côte du Py Vignes (Morgon).** Intensely juicy, this is packed with acidity and tight red-cherry fruit layered with firm tannins. It feels a little austere at the moment, and it is likely to take time to open. Paul M. Young Fine Wines. —R.V.
abv: 12.5%
Price: $19

89 **Vigneron de Bel Air 2011 Hiver Gourmand (Morgon).** This is firm, concentrated and, as its name suggests, it’s ready to pair with hearty fare. It structure, followed by red cherry and blueberry fruits, and it’s finished with acidity and a dry edge. Age for 3–4 years. G.L. Steinke Associates Inc. Best Buy. —R.V.
abv: 13%
Price: $14

88 **Signé Vigneron 2011 Domaine de l’Oseraie (Morgon).** For a Morgon, this is relatively light, showing more fruit than structure, with freshness that’s tempered by a firm edge and minerality. Keep for a year, or drink now. Margate Wine & Spirit Company. —R.V.
abv: 13%
Price: $14

86 **Domaine Dupré 2011 Le Griottier (Morgon).** A griottier is an orchard of bitter cherry trees. This is fruity yet lean, with a cherry flavor. It has a hollow center, with more tannins than fruit. Zucanella Importing Co. —R.V.
abv: 11.5%
Price: $22

**RÉGNIÉ**

91 **Domaine Dupré 2011 Vignes de 1918 (Régnié).** Using fruit sourced from 94-year-old vines, this is a powerful and concentrated wine. It has a serious, complex mix of fruit and tannin, with notes of leather and spice that lend power and density. Age this for at least another year. The Wine Collective. Editors’ Choice. —R.V.
abv: 12.5%
Price: $17

87 **Château de Pizay 2011 Régnié.** A red-fruited wine, this is a bright and crisp selection from the lightest of the Beaujolais cru villages. Its acid-

87 **Domaine Dupré 2011 Haute Ronze (Régnié).** This is a well-balanced and rich wine, with its tannins and acids giving it a sense of structure. With its black cherry and plum skin flavors, this is firm and smooth. The Wine Collective. —R.V.
abv: 12.5%
Price: $15
CÔTE DE BROUILLY

91 Robert Perroud 2010 La Fournaise du Pêrou (Côte de Brouilly). Concentrated fruits dominate this ripe, juicy wine. Firm tannins lend structural support to this generous, textured selection. Age it for another year. Paul M. Young Fine Wines. —R.V. abv: 13%  

Château des Ravatys 2009 Domaine de l’Institut Pasteur (Côte de Brouilly). Big and ripe, this is structured with fine acids, rich berry fruits and firm tannins. The ensemble is full bodied, juicy and elegant, finishing with crisp flavors of red cherry and pepper. The Wine Frog. —R.V. abv: 13%  

Vigeroners de Bel Air 2011 Étê Intense (Côte de Brouilly). A rounded wine, this has an attractive red-jelly flavor and light acidity. It is full and rich, with fine acids on the finish. Keep for six months. APS Wine & Spirits. abv: 13%  

BEAUJOLAIS-VILLAGES

89 Domaine des Nuges 2010 Beaujolais-Villages. Powerful and concentrated, this has a dark red-plum flavor and solid tannins. It is dense, and it shows the structure of the vintage. This is worth aging, and it certainly needs food to show at its best. Paul M. Young Fine Wines. —R.V. abv: 13%  

88 Domaine des Nuges 2011 Beaujolais-Villages. A wine with some depth, this is layered with fine tannins. The acidity and red cherry flavor are held up by its firm structure. It’s also fruity enough to be consumed now. Paul M. Young Fine Wines. —R.V. abv: 13%  

87 Henry Fessy 2012 Nouveau (Beaujolais-Villages). Banana and ripe red-berry notes create the attractive open of this bright wine. It comes with a raw edge, but if slightly chilled it would make for a fine aperitif. Louis Latour Inc. Best Buy. —R.V. abv: 12.5%  

86 Barton & Guestier 2011 Beaujolais-Villages. With just an edge of tannins that give a dry character to the wine, this is a step up from Barton & Guestier’s Beaujolais. It has firm plum and black cherry flavors, with fine acidity on the finish. Barton & Guestier USA. Best Buy. —R.V.  

BEAUJOLAIS

89 Domaine du Vissoux 2011 Coeur de Vendanges (Beaujolais). Made using fruit that was sourced from 100-year-old vines, this has a dark color, firm tannins and minerality, plus a solid black-plum flavor. This will age for several years. Weygandt-Metzler. —R.V. abv: 12.5%  

88 Thorin 2012 Nouveau (Beaujolais). A classic and fun Nouveau, this has an extra side of firm tannin that adds weight to an otherwise bold, fruity and food-friendly wine. Boisset Family Estates. —R.V. abv: NA  

86 Château de Pizay 2011 Beaujolais. This is ripe, full bodied and delicious, with a red fruit flavor. It has all the juicy fruitiness that is associated with Beaujolais. Drink now, even slightly chilled. David Milligan Selections. Best Buy. —R.V. abv: 12.5%  

86 Domaine Chasselay 2011 La Platière (Beaujolais). For a simple Beaujolais, this has richness and fruit density. It’s as fruity as the wine should be, but it also has firm tannins. The finish has a minerally texture along with black-currant-like acidity. Serge Doré Selections. —R.V. abv: 12%  

86 Henry Fessy 2012 Nouveau (Beaujolais). This is a festive wine, with soft, ripe fruit and acidity, plus a red berry flavor. Best Buy. —R.V. abv: 12.5%  

85 Bouchard Aîné & Fils 2012 Nouveau (Beaujolais). This isclassic and fun, bold and fruity, with weight coming from the firm tannins. Pair this with food. Boisset Family Estates. —R.V. abv: 12.5%  

85 Domaine Chasselay 2011 Les Grands Eparcieux (Beaujolais). Light, juicy and fruity, this is classic Beaujolais. A red cherry flavor and a burst of acidity come with gentle tannins. Ready to drink. Serge Doré Selections. —R.V. abv: 12%  

85 Domaine du Vissoux 2011 Les Griottes (Beaujolais). A classically fruity Beaujolais from the south of the region, this is packed with bitter cherry and ripe raspberry flavors. The tannins are soft—plentiful enough to lend structure. It’s delicious, juicy and ready to drink. Weygandt-Metzler. —R.V. abv: 12%  

85 Georges Duboeuf 2012 Nouveau Gamay (Beaujolais). This has surprisingly structured fruits and firm tannins for a Nouveau, and it still maintains a juicy cherry flavor and ripe acidity. The finish has a tangy, textured character. Deutsch Family Wine & Spirits. —R.V.  

85 Mommessin 2012 Nouveau (Beaujolais). Flavors of banana and red berry come with some tannin. This exudes vibrant, in-your-face fruit that’s crisp and juicy. Boisset Family Estates. —R.V. abv: NA  

84 Barton & Guestier 2011 Beaujolais. Light in color, this shows red cherry and strawberry flavors. The tannins are soft, creating an easy wine that is ready to drink. Barton & Guestier USA. —R.V. abv: 12%  

58 | WINE ENTHUSIAST | MARCH 2013
Jean-Claude Debeaune 2012 Nouveau (Beaujolais). This has juicy cherry and banana flavors, plus smoky tannins that give this wine a structure that’s unusual for Beaujolais Nouveau. The acidity is just right, lending the finish freshness. Deutsch Family Wine & Spirits. —R.V.  
abv: 12%  
Price: $9

Joseph Drouhin 2012 Nouveau (Beaujolais). As fresh and fruity as any Nouveau should be, this also comes with a tang of black-currant-skin-like tannin as well as red cherry fruit. Dreyfus, Ashby & Co. —R.V.  
abv: 12%  
Price: $11

Paul Durdilly 2012 Les Grandes Coasses Nouveau (Beaujolais). Banana and ripe red-berry flavors are attractive and bright. It has a slight raw edge due to its youthfulness, but it would make for a juicy aperitif if lightly chilled. Michael Skurnik Wines. —R.V.  
abv: 12%  
Price: $NA

Signé Vignerons 2012 Domaine de Rochecorbière Nouveau (Beaujolais). Full, ripe and fruity, this is Nouveau upfront. It has a delicious juicy character that sustained with some tannins. It has a bright, crisp finish that’s flooded with a cherry flavor. Margate Wine & Spirit Company. —R.V.  
abv: 12.5%  
Price: $8

Trenel Fils 2011 Cuvée Rochebonne (Beaujolais). Light and fruity, this has a red cherry flavor that’s filled with refreshing acidity. The banana flavor from the fermentation is a little too prominent, but this is still a bright, ready-to-drink selection. APS Wine & Spirits. —R.V.  
abv: 12.5%  
Price: $15

Domaine Dupré 2011 Terre Noire Vielles Vignes (Beaujolais). This is a light wine, and the fruit is dominated by acidity. It has a tart red-currant flavor, with a hint of banana. Zancanella Importing Co. —R.V.  
abv: 12%  
Price: $12

Vigneron de Bel Air 2012 Nouveau (Beaujolais). For a Nouveau, this has surprisingly structured fruit, with some firm tannins. It has a juicy cherry flavor and ripe acidity, with a tangy, textured finish. G.L. Steinke Associates Inc. —R.V.  
abv: 12.5%  
Price: $NA

Domaine des Nuges 2011 Beaujolais Rosé. Light and fruity, this is full of refreshing red berry fruits, making this a clean, forward aperitif. It has fragrant acidity on the finish. Paul M. Young Fine Wines. —R.V.  
abv: 12%  
Price: $15

Domaine du Vissoux 2011 Les Griottes Rosé (Beaujolais). Attractive and finely balanced, this has red cherry and strawberry flavors, which come wrapped in soft tannins and crisp acidity. Weygandt-Metzler. —R.V.  
abv: 12%  
Price: $16

Château de Pizay 2011 Rosé d’Une Nuit (Beaujolais Rosé). This tastes bone dry, with a caramel note that’s followed by light, bright notes of red berry and apple. The finish is crisp and tight. David Milligan Selections. —R.V.  
abv: 12.5%  
Price: $12

Château du Chatelard 2011 Cuvée Sécret de Chardonnay (Beaujolais Blanc). Using fruit sourced from some of the rare chalk soils in Beaujolais, this soft, floral Chardonnay shows yellow and citrus fruits. There is just a hint of mineral, and it’s an attractive wine for early drinking. Wineberry America LLC. —R.V.  
abv: 13%  
Price: $17

BORDEAUX

MÉDOC

Château Blaignan 2010 Médoc. Aromatic hints of new wood translate onto the smooth palate. It has smoke and black currant flavors, with tannins that are already well integrated. Attractive acidity gives this a final lift. Keep it for 5–6 years. Aquitaine Wine Company. Editors’ Choice. —R.V.  
abv: 13.5%  
Price: $16

Château Chantelys 2010 Médoc. This is a fruity, Cabernet Sauvignon-dominated wine, with tannins that support and balance the black currant flavor. Wood aging lightly brushes the structure. Vicoire Imports. Editors’ Choice. —R.V.  
abv: 13.5%  
Price: $19

Château des Lattes 2010 Médoc. Full, ripe and juicy, this has a flavor of fresh black-currant juice, which is balanced by the dry, firm tannins that promise aging. Monsieur Touton Selection Ltd. —R.V.  
abv: 13.5%  
Price: $20

Château la Gravette Lacombe 2010 Médoc. Dominated by Cabernet Sauvignon, this is a firm, rich expression of the vintage. It has firm tannins, with a mineral edge and a black currant flavor. The wine, which takes part of its name from the gravelly soil, has a toasty wood character that plays a fine supporting role. Age for five years or more. Vintage Trading LLC. Editors’ Choice. —R.V.  
abv: 13.5%  
Price: $18

Château Tour Haut-Causson 2010 Médoc. Smooth and rich, this has fine black and red cherry flavors, along with structured, dry tannins. There is a spice note from the wood aging, which is balanced by the acidity. The finish has a fine, generous texture. Give this wine at least four years. LVDH USA Inc. —R.V.  
abv: 13.5%  
Price: $22

Château Tour Saint-Vincent 2010 Médoc. A rich and smooth wine, this is packed with black fruits that are touched with smoky tannins from the wood aging. It’s full, fruity and structured on the palate. It will age over at least 5–6 years, but, with its rich texture, it will be drinkable soon. Vision Wine & Spirits. Editors’ Choice. —R.V.  
abv: 13.5%  
Price: $18

Château Tour Seran 2010 Médoc. Ripe plum, dark coffee and spice flavors join the firm tannins in this intense wine. It has a strong structure that needs to soften to allow the juicy black-currant flavor to surface. Give it 4–5 years. —R.V.  
abv: 14%  
Price: $37

Château Vieux Robin 2010 Médoc. A great mix of solid tannins and juicy fruit, this is a rich and structured wine, with the firm character of the year and deep blackberry flavor. It has weight and an edge of spice, finishing with acidity. BNP Distributing. Editors’ Choice. —R.V.  
abv: 14.5%  
Price: $20

Château Chantemerle 2010 Médoc. Dense, rich and structured, this has concen-
treated tannins and bitter chocolate and licorice flavors, along with a texture similar to black plum skin. The high proportion of ripe Cabernet Sauvignon is evident. —R.V.

abv: 14%  Price: $NA

89 Château Clément Saint-Jean 2010 Médoc. Dark and extracted, this has firm, dry tannins. It's hard edged, but the potential of the black currant fruit is apparent. Give this structured wine at least five years for the rich fruit to surface. Misa Imports. —R.V.

abv: 14%  Price: $15

89 Château Greysac 2010 Médoc. On the austere side, with a firm and dry tannic structure, this represents the classic style of Bordeaux. It has black currant fruit and a mineral edge, with a severe structure that demands to be aged. Palm Bay International. —R.V.

abv: 14%  Price: $22

88 Château Pierre de Montignac 2010 Médoc. With rich fruit that is balanced by tight acidity, this shows both the structure and the fragrant red berry flavor of the vintage. The acids cut through the wine to shape its freshness, highlighting its dark tannins. It needs to age for 4–5 years. Garagiste Wine. —R.V.

abv: 13%  Price: $25

88 Château Bessan Ségur 2010 Médoc. Dense and dark in color, this wine has a black currant flavor. The tannins are ripe and soft, and the texture has a fresh lift to it from the acidity and fruitiness. Only on the finish do the youthful tannins show, promising medium-term aging. Grape News Importing. —R.V.

abv: 13.5%  Price: $22

88 Château de Panigon 2010 Médoc. Tough tannins set the scene for this firm and extracted wine, giving it a smokiness and a touch of bitter fruit. However, the wine has the weight to support the tannins, and it hints at future juicy fruit. Keep this for at least five years. Fruit of the Vines, Inc. —R.V.

abv: 14%  Price: $20

88 Château Loudenne 2010 Médoc. A classically structured wine, this has a smoky wood flavor that’s balanced by a fresh blackcurrant note. It has a juicy edge, a dark chocolate note and a slight bitterness that should fade. This needs to age for 4–5 years. Château Loudenne is situated by the Gironde estuary. Maisons Marques & Domaines USA. —R.V.

abv: 14%  Price: $24

88 Château Maison Blanche 2010 Médoc. While this shows its youthful tannins, it also bears blackberry fruit and juicy acidity. The château has produced a stylish wine that’s rich while still keeping plenty of freshness and acidity. Age for 3–4 years. Serge Doré Selections. —R.V.

abv: 14%  Price: $30

87 Château Carcanieux 2010 Médoc. This is a juicy black-currant flavored wine that’s ripe in tannin and in fruitiness. It has a hint of bitter extraction and an edge of dark wood aging, which need to soften and become round, so age it for at least five years. Monsieur Touton Selection Ltd. —R.V.

abv: 13.5%  Price: $30

87 Château Haut Barrail 2010 Médoc. Rich and fruity, this wine is finely balanced, with juicy black-plum fruit and acidity. The Merlot gives it a smoky character and a ripe, fleshy texture. Age this for 3–4 years. Kirkcrest Imports. —R.V.

abv: 13.5%  Price: $14

87 Château l’Argenteyre 2010 Médoc. New wood aromas and flavors make this selection seem dominated by toast, giving it a dry, tannic character. The ripe plum fruit is submerged and is likely to surface only after 3–4 years of aging when a powerful, upfront wine will emerge. Monsieur Touton Selection Ltd. —R.V.

abv: 14%  Price: $18

87 Château la Roque de By 2010 Médoc. A 50-50 blend of Cabernet Sauvignon and Merlot, this smoky wine has a flavor of black currant juice and a lean, firm tannic texture. It needs several years to mature. —R.V.

abv: 13.5%  Price: $NA

87 Château Lestrueille 2010 Médoc. This is a mint- and licorice-flavored wine, with its wood aging prominent at this stage. Full bodied, rich and concentrated, it shows strong signs of extraction that give it a bitter finish. Age this tannic wine for 2–3 years or more. Serge Doré Selections. —R.V.

abv: 13.5%  Price: $25

87 Château Loustneauneuf 2010 Médoc. Mint and herb aromas are followed by a structured and tannic palate. It has balancing acidity, with a juicy black-currant flavor and a dark, dry edge. Like nearly all of the 2010s, it needs to age. Integrity Wines LLC. —R.V.

abv: 14%  Price: $16

86 Château de la Croix 2010 Médoc. Full, ripe and smooth, this wine has a concentrated flavor of juicy black currants. It has attractive acidity to go with the fruit. Already drinkable, it’s not likely to age for a long time. PS Wines. —R.V.

abv: 13%  Price: $NA

86 Château Moulin de Canhaut 2010 Médoc. Smooth and modern in character, with toast and sweet-tasting fruit notes, this is a wine that characterizes the New World school of Bordeaux winemaking. It has extracted tannins and concentration, with a dark chocolate flavor. Aging will soften the extremes, so give it 3–4 years. —R.V.

abv: 13.5%  Price: $NA

86 Château Moulin de Canhaut 2009 Médoc. The aromas and flavors of new wood are dominant in this soft, ripe wine. It has opulent black-plum fruit that shows through the wood influence. A touch of smokiness adds spice. Serge Doré Selections. —R.V.

abv: 13.5%  Price: $45

86 Château Tour Prignac 2010 Médoc. Produced by the major négoçiant Castel, this juicy, fruity wine is proving to be drinkable already. Soft, with a black currant flavor, it has fine acids and spicy, toasty touches on the finish. Lameau USA Inc. —R.V.

abv: 13.5%  Price: $NA

85 Château Castera 2010 Médoc. Firm, dark and finely tannic, this has weight and richness, with a severity that dominates the fruitiness. It’s dry and tough, and its aging potential is questionable. Frederick Wildman & Sons, Ltd. —R.V.

abv: 14%  Price: $24

85 Château du Perier 2010 Médoc. This is dark, with a dominant wood flavor that covers the potentially ripe fruit. It is full of firm tannins, with a flavor of bitter chocolate. It may be that this wine will always have too much dry wood. —R.V.

abv: 13.5%  Price: $NA

85 Château Fleur la Mothe 2010 Médoc. This is a smoky, wood-aged wine, with a bitter toast flavor that smoothes the fruit. It does have the fruit weight, so that toast flavor will certainly soften. But to judge by the intense wood character, this bottling will likely always have a severe edge. Fruit of the Vines, Inc. —R.V.

abv: 14%  Price: $20

85 Château La Grange de Bessan 2010 Médoc. The wood influence in this wine is almost too much for the fruit, even in the future. It has a severe, burnt character that shows an herb flavor and a tight texture. Frederick Wildman & Sons, Ltd. —R.V.

abv: 13.5%  Price: $20

84 Château d’Escurac 2010 Médoc. This wine has a barnyard flavor, and its black currant fruit shows a bitter edge. The tannins are firm and dry, likely to soften with age. T. Edward Wines Ltd. —R.V.

abv: 14.5%  Price: $24

84 Château la Gorre 2010 Médoc. This firmly tannic wine has all the structure of 2010 without the fruit. It’s a skeleton without flesh, and it will be unlikely to soften in the coming years. Jeff Wellburn Selections. —R.V.

abv: 13.5%  Price: $25

84 Château Le Bourdieu 2010 Médoc. An obviously wood-aged wine, this shows a bitter toast character. The fruit is lean, struggling to show through the dark chocolate flavor. It has an austere finish, which is mitigated by its final acidity. Cutting Edge Selections. —R.V.

abv: 13.5%  Price: $20

OTHER LEFT BANK REDS

93 Château Moulin de la Rose 2010 Saint-Julien. This rare unclassified growth from Saint-Julien has all of the elegance you would expect, and it balances firm tannins with a classic black-currant flavor. It has dark, structured tannins, with layers of wood and acidity on the fragrant finish. Keep this for many years. Serge Doré Selections. Cellar Selection. —R.V.

abv: 13.5%  Price: $130
Château Ségur de Cabanac 2010 Saint-Estèphe. This wine that shows the ripe tannins of Saint-Estèphe. It has a dry, dark core that’s surrounded by rich black currant fruit. Situated close to Calon-Ségur, this is a stylish selection that exudes power and structure. Serge Doré Selections. —R.V.

Château la Haye 2010 Saint-Estèphe. A mint- and spice-flavored wine, this has concentrated tannins that structure the black plum and berry fruits. The flavors are rich, and the dense texture promises several years of aging. MHW, Ltd. —R.V.

Les Parcelles de Stéphane Derenoncourt 2011 Haut-Médoc. With the delicious black-currant aroma of Cabernet Sauvignon, this is a stylish, fruity wine that also has a firmly tannic side. One of a range of wines produced by consultant Stéphane Derenoncourt, this exudes the attractive acidity and the forward fruitiness of the vintage. Serge Doré Selections. —R.V.

Château Ambe Tour Pourret 2010 Saint-Émilion. Initially, this is tight, minerally and structured, but as the wine opens, intense dark fruits and rich tannins surface, creating an opulent, juicy character. The vineyard is planted with 75% Merlot and 25% Cabernet Franc, and it's the combination in 2010 that gives such a vital, rich and structured selection. Fruit of the Vines, Inc. Editors’ Choice. —R.V.

Château le Manoir 2010 Cuvée Prestige (Lalande de Pomerol). Despite the high alcohol level, this is classic Bordeaux, with style, elegance and fine balance between tannin and ripe black-currant fruit. It demonstrates the concentration and rich structure of the vintage, yet the finish has a light, bright, fruity touch. Serge Doré Selections. —R.V.

Château Reynaud 2010 La Volière (Côtes de Bourg). Full and rich, this has intense, ripe black-plum fruit, with layers of wood aging that give the wine a dry, firm character. The Malbec and Cabernet Sauvignon in the blend give it tannic structure and concentrated juiciness. Age this for at least six years. Serge Doré Selections. —R.V.

Château Lanbersac 2010 Cuvée Vieilles Vignes (Puisseguin Saint-Émilion). Using fruit that was sourced from a five-acre parcel of old vines, the black plum fruit coddles the tannins. It shows the structure and ripeness of the vintage. Fruit of the Vines, Inc. —R.V.

Château Croix de Mission 2010 Montagne-Saint-Émilion. Full and ripe, the wine’s lush texture demonstrates the dominance of Merlot. It also has a dense, tannic character that pushes through the ripe fruit, lending balance and aging potential. Keep this for at least five years. —R.V.

Château de Reynaud 2010 Côtes de Bourg. A finely structured wine, this has a rich, juicy black-currant flavor and a solid, tannic core. It has weight and a dark, firm presence, and a smooth herbal character that highlights the wood aging. This should age for five years or more. Serge Doré Selections. —R.V.

Château Moulin de Cotte 2010 Castillon Côtes de Bordeaux. Using fruit that was sourced from a 12-acre property planted to Merlot, this wine is laden with wood. A burnt edge covers what will inevitably be attractive, ripe plum fruit. It has acidity on the finish, and its juicy element promises good things in 2–3 years. Fruit of the Vines, Inc. —R.V.

Château Lamour 2010 Réserve Merlot (Castillon Côtes de Bordeaux). Using fruit that was sourced from a 20-acre vineyard in Castillon, this is dominated by Merlot, with a touch of perfumed Cabernet Franc. It has an age-worthy structure, showing good balance, firm tannins and ripe fruit. Fruit of the Vines, Inc. —R.V.

Château Lanbersac 2010 Puisseguin Saint-Émilion. Swathes of ripe fruit dominate this full wine that verges on being too alcoholic. While the acidity gives it freshness and the perfumed Cabernet Franc in the blend lends lift, the wine seems weighed down by its own richness. Fruit of the Vines, Inc. —R.V.

Les Parcelles de Stéphane Derenoncourt 2011 Blaye Côtes de Bordeaux. This wine has a smoky character and a subtle touch of wood, with firm tannins and red fruits. Age this for 1–2 years. Serge Doré Selections. —R.V.

Château de Sours 2010 La Source du Château de Sours (Bordeaux). The top wine from Château de Sours, this is a rich, full-bodied Merlot that’s piles high with ripe tannins and blackberry and bitter cherry flavors. Wood aging adds a complex feel, and this selection will certainly benefit from aging 3–4 years. Old Bridge Cellars. —R.V.

Château de Bordes-Quandaux 2010 Bordeaux. Cherry and blackberry notes dominate this ripe, full wine. It has a smoky, toasted character that lends good balance and aging potential. The estate is planted with Merlot and Cabernet Sauvignon. Best Buy. —R.V.

Château de Sours 2010 Bordeaux. Full and rich, this has flavors of spice, juicy black currant and mulberry, with a fine tannin backdrop and a dry core. The wood aging has smoothed the fruity finish. Old Bridge Cellars. —R.V.

Cheval Quandaux 2010 Réserve (Bordeaux). Smoky and structured, this is a wine that has both firm tannins and balanced, juicy fruits. It’s a fine wine to drink now, especially with rich meats, and it can age for a year or two. —R.V.

Les Parcelles de Stéphane Derenoncourt 2011 Bordeaux. This wine is mostly comprised of Merlot that was sourced from 30 different parcels. It is smooth and ripe, with red berry fruits, soft tannins and attractive acids. From the hands of top consultant Stéphane Derenoncourt, this simple Bordeaux has character and style. Serge Doré Selections. —R.V.

Château de Sours 2010 La Fleur d’Amélie (Bordeaux). Attractive red fruits and soft tannins make this ripe, lightly structured wine easy to drink. There are hints of herbs and red berry fruits, with a touch of dryness on the finish. Drink now. Old Bridge Cellars. —R.V.

Château Saint-Michel 2011 Bordeaux Supérieur. Dominated by ripe Merlot, this rich wine has a juicy blackberry flavor and reveals the judicious use of wood. It’s a wine that should be aged. The chateau is owned by the Delon family of Château Léoville Las Cases. Serge Doré Selections. —R.V.

Château Moulin de Beauséjour 2011 Bordeaux Supérieur. Soft, round and balanced, this ripe wine is ready to drink. It’s led by the cherry and black currant flavors, with dryness that comes from the soft tannins. Latitude Wines, Inc. —R.V.

Château Marac 2010 Bordeaux Supérieur. From an estate in the Entre-Deux-Mers region, this wine is firm and concentrated, packed with ripe tannins and juicy blackberry fruit. Dense, with dusty tannins, it is smooth and polished in texture. Fruit of the Vines, Inc. —R.V.
**WHITE WINES**

**CHATEAU DE SOURS**

**89 Château de Sours 2010 La Source du Château de Sours (Bordeaux Blanc)**

This wood-aged wine has richness, toastiness and a concentration of pink grapefruit and fresh kiwi flavors. It’s full and it shows some herbaceousness. It needs to age for 3–4 years. Old Bridge Cellars. —R.V.

*abv:* 13%  
*Price:* $35

**CHATEAU MARAC**

**86 Château Marac 2011 Bordeaux Blanc**

Herbaceous and fruity, this has a textured character, with an orange zest note and a strong lemon juicyness. It’s fresh and ready to drink, but it will likely age for a few years. Fruit of the Vines, Inc. —R.V.

*abv:* 13%  
*Price:* $12

**CHATEAU DE SOURS**

**85 Château de Sours 2011 La Fleur d’Amélie (Bordeaux Blanc)**

Fruity and lightly herbaceous, this has fine textured along with a pink grapefruit flavor. The wine is bright and easy, and it will be ready to drink in a few months. Old Bridge Cellars. —R.V.

*abv:* 12.5%  
*Price:* $15

**RED WINES**

**CHATEAU DE SOURS**

**84 Château de Sours 2011 Bordeaux Rosé**

Fruity and fresh, this tastes off dry. There is a touch of yeastiness that blows off, leaving wild strawberry and citrus flavors, with a soft, creamy finish. Old Bridge Cellars. —R.V.

*abv:* 12.5%  
*Price:* $18

**CHATEAU TOUT DES GENDRES**

**86 Château Tour des Gendres 2011 Bergerac**

This fruity wine has an aroma of tobacco and a spicy black-current taste. It is full bodied, and it should be kept for another year. Baron Francois Ltd. —R.V.

*abv:* 14%  
*Price:* $20

**CÔTES DE BERGERAC**

**94 Château Tour des Gendres 2009 Le Petit Bois (Côtes de Bergerac)**

Profiting from the ripe 2009 vintage, this full, elegant wine has a dense, concentrated texture. Named in memory of winemaker Luc de Conti’s father, this is packed with style blackberry fruit and ripe tannins. Age for at least six years. Baron Francois Ltd. *Cellar Selection.* —R.V.

*abv:* 14.5%  
*Price:* $55

**92 Château Tour des Gendres 2009 La Gloire de Mon Père (Côtes de Bergerac)**

Using fruit sourced from a single parcel, this is packed with style blackberry fruit and ripe tannins. Age for at least four years. Baron Francois Ltd. *Editors’ Choice.* —R.V.

*abv:* 14%  
*Price:* $25

**91 Château Tour des Gendres 2010 Les Gendres (Côtes de Bergerac)**

One of the single parcel releases (this is numbered A307), this is a pure Merlot that’s earthy, rich and smoky. Intense and concentrated, it has acidity that balances the ripe fruit. Age this wine for 4–5 years. Baron Francois Ltd. —R.V.

*abv:* 14%  
*Price:* $55

**90 Château Thénac 2009 Côtes de Bergerac**

Big, bold and black in color, this wine is full of new wood perfumes, and it has a smooth, polished texture. Rich, fruity and finely balanced, it has dark tannins that create a powerful structure. It offers some aging potential. T. Edward Wines Ltd. *Editors’ Choice.* —R.V.

*abv:* 14.5%  
*Price:* $25

**88 Château Trolliet Lafite 2009 Côtes de Bergerac**

A classic Bordeaux-style blend, but mainly Merlot, this wine has a ripe feel, with a firm, dense structure. It has weight and ripe blackberry fruit, plus a fine line of acidity. Wait for two years, although it is drinkable now. Bird Rock Imports. —R.V.

*abv:* 13%  
*Price:* $20

**CAHORS**

**95 Jean-Luc Baldès 2008 Clos Triguedina Les Galets (Cahors)**

Using fruit sourced from a single vineyard with great sun exposure, this wine takes its name from the stony soil. It provides great balance between the dense black fruit and the taut, minerally texture, expressing the essence of Malbec in Cahors. It certainly needs several years of aging. European Wine Imports. *Editors’ Choice.* —R.V.

*abv:* 13.5%  
*Price:* $25

**94 Château du Cédre 2009 GC (Cahors)**

A ripe, new-wood-dominated wine, this is smooth and polished in feel, while the powerful tannins of rich Malbec are preserved. It’s dense, dark and concentrated, and the plum and blackberry fruits are layered with the dry, firm tannins and are lightened by the juicy acidity. This needs at 5–7 years to show its best. Martine’s Wines. *Cellar Selection.* —R.V.

*abv:* 14%  
*Price:* $130

**94 Château du Cédre 2009 Le Cédre (Cahors)**

One of the two top wines from Cédre, this selection is named after the cedar tree in the winery’s courtyard. It’s elegant and powerful, and its weight comes from the firm tannins, sweet fruits and fresh acids. The structure is present, but it’s the ripe fruit that is seductive. Age this for many years. Martine’s Wines. *Cellar Selection.* —R.V.

*abv:* 13.5%  
*Price:* $60

**94 Jean-Luc Baldès 2008 Clos Triguedina Les Petites Caillies (Cahors)**

This is a taut, dense and mineral wine that’s packed with as much tannin as black currant fruit. The structure and layers of acidity demand long-term aging. European Wine Imports. *Editors’ Choice.* —R.V.

*abv:* 13.5%  
*Price:* $25

**93 Château de Cénac 2010 Eulalie (Cahors)**

This top cuvée made by the Pelvillain family shows typical black Malbec color, and it has an opulent texture that’s packed with notes of rich spice, black plum and balanced wood. While the tannins are present, the fruit offers a full, rich character. With its concentration, this will benefit from several years of aging. Marsalle/Stoler Company. —R.V.

*abv:* 13.5%  
*Price:* $54

**93 Château Haut-Monplaisir 2009 Pur Plaisir (Cahors)**

Using fruit sourced from old, low-yielding vines, this is black in color and in taste, with ripe black-plum and licorice flavors that show toasty wood influence. Although the wine’s name translates to “pure pleasure,” the true pleasure will be revealed in five years when it will become opulent and powerful. Vintage 59 Imports. *Cellar Selection.* —R.V.

*abv:* 15%  
*Price:* $55

**93 Georges Vigouroux 2009 Cuvée Icône du Château de Haute-Serre (Cahors)**

Made using fruit sourced from the high-elevation Haute-Serre estate, this wine is surprisingly elegant despite the high alcohol. It has a fresh blackberry flavor, with acidity that’s balanced by the stewed-fruit richness. The tarry texture and firm tannins all promise long-term aging. Baron Francois Ltd. —R.V.

*abv:* 14.5%  
*Price:* $140

**93 Georges Vigouroux 2009 Cuvée Icône du Château de Mercuès (Cahors)**

While this is big, powerful and rich, it keeps a sense of proportion and elegance. A dark chocolate flavor and firm tannins show the wood influence, while the rich blueberry-

---

For more information, visit Wine Enthusiast: wineenthusiast.com.
Georges Vigouroux 2009 Cuvée Ioîne du Château Leret Monpezat (Cahors). A ripe, wood-aged wine, this has a wood element that’s intensely spicy and toasty. The weight of the sweet plum fruit and tannins is equally powerful and concentrated. A selection of the best of Château Leret Monpezat, this will need at least five years of aging before it should be touched. Fruit of the Vines, Inc. *Cellar Selection.*—R.V.

**abv:** 14.5%  **Price:** $140

**92** Château de Gaudou 2010 Renaissance (Cahors). A powerful, wood-aged wine, this shows weighty black fruit and a toasty character. It is concentrated and solid, yet it has a soft and rich side as well. The tarry, tannic character needs at least four years to soften. Wine Wine Situation LLC.—R.V.

**abv:** 14%  **Price:** $130

**92** Château de Gaudou 2009 Réserve Cali- lou (Cahors). Made using fruit sourced from a parcel of vines more than 60 years old, this is a dense, dark wine, with herby, dark fig and plum notes. Solid and concentrated, it has a firm texture, and the dusty tannins match well with the ripe fruit. Age for 7–8 years. Wine Wine Situation LLC. *Cellar Selection.*—R.V.

**abv:** 14%  **Price:** $35

**92** Georges Vigouroux 2009 Château de Haute-Serre Cuvée Géron Gadine de Haute-Serre (Cahors). This smoky wine is filled with licorice and bitter chocolate notes. Powerful and concentrated, this has a dense character, with damson fruit that is buried beneath the structure. Age it for at least five years. Baron Francois Ltd.—R.V.

**abv:** 14%  **Price:** $49

**92** Georges Vigouroux 2009 Pure Malbec by Pech de Jammes (Cahors). A wood-matured wine that is made for aging; this is closed, firm and dry, with considerable potential evident in the rich fruit that sits underneath the structure. Keep this for 5–6 years. Fruit of the Vines, Inc. *Cellar Selection.*—R.V.

**abv:** 13%  **Price:** $49

**93** Georges Vigouroux 2009 Cuvée Prestigie Château Haut-Monplaisir 2009 Cahors. Solid and perfumed, this expresses all the power of Malbec, with a fruitiness that comes through the firm, dry tannins. Notes of new wood and juicy plum combine well in this concentrated, full-bodied effort, which needs several years to age. Vintage ’59 Imports. *Editors’ Choice.*—R.V.

**abv:** 14%  **Price:** $19

**91** Georges Vigouroux 2009 Château Pech de Jammes (Cahors). Located on high ground to the east of Cahors, this estate was replanted in the 1990s at a high density. Rich, smooth and dense, this shows concentrated ripe plum and juicy blackberry flavors and, above all, firm tannins. Wood aging has smoothed the rough edges. Fruit of the Vines, Inc. *Editors’ Choice.*—R.V.

**abv:** 13%  **Price:** $24

**91** Georges Vigouroux 2009 Château Pech de Jammes (Cahors). Located on high ground to the east of Cahors, this estate was replanted in the 1990s at a high density. Rich, smooth and dense, this shows concentrated ripe plum and juicy blackberry flavors and, above all, firm tannins. Wood aging has smoothed the rough edges. Fruit of the Vines, Inc. *Editors’ Choice.*—R.V.

**abv:** 13%  **Price:** $25

**89** Château Ponzac 2009 Patience (Cahors). Ripe, smooth and balanced, this wine shows firm tannins and a solid, chunky build. With its rich black-plum fruit and opulent texture, it will be ready to drink in 2–3 years. Kysela Père et Fils.—R.V.

**abv:** NA  **Price:** $26

**89** Georges Vigouroux 2009 Château Leret Monpezat (Cahors). Fragrant, soft and fruity, this has weight and firm tannins, which meld with the juicy blackberry flavor. The result is a forward and ready-to-drink wine. Fruit of the Vines, Inc.—R.V.

**abv:** 14.5%  **Price:** $20

**89** Georges Vigouroux 2009 Château Leret Réserve (Cahors). Big and properly dense in texture, this has a great swathe of pure black-plum flavor. It’s ripe and filled out with dusty tannins. Fruit of the Vines, Inc.—R.V.

**abv:** 14%  **Price:** $17

**88** Château de Gaudou 2010 Tradition (Cahors). This blend of Merlot, Malbec and Tannat is soft and rich. With its ripe plum fruit, rich texture and soft, dusty tannins, this feels full on the palate. The finish shows crisp acidity. Wine Wine Situation LLC.—R.V.

**abv:** 13%  **Price:** $19

**88** Château de Gaudou 2010 Tertre-Perdigous (Cahors). Soft and already approachable, this is a red-fruited wine, with ripe, well-integrated tannins and juicy acidity. It’s round, fruity and ready to drink. Marsalle/Stoler Company.—R.V.

**abv:** 13%  **Price:** $16

**87** Château de Gaudou 2010 Cuvée Prestige (Cahors). Using fruit sourced from old vines, this firm, tannic and concentrated wine has a fine balance between the dense texture and bright black-plum and berry flavors. Given its tannic structure, it needs to age, although it would be a great accompaniment to a stew if consumed now. Marsalle/Stoler Company.—R.V.

**abv:** 12.5%  **Price:** $25

**90** Château de Gaudou 2010 Grand Lignée (Cahors). Big and concentrated, this wine’s spice and dark fruit flavors are sustained by solid tannins and acids. It has a rich texture that’s laced with acidity, so give this concentrated wine another 4–5 years. Wine Wine Situation LLC.—R.V.

**abv:** 14%  **Price:** $22

**88** Château de Gaudou 2010 Cuvée Prestige (Cahors). Strong aromas of new wood dominate the opening, and they follow through to the concentrated palate, creating a wine that only shows wood and licorice flavors at this stage. Let this age for at least four years. Marsalle/Stoler Company. *Editors’ Choice.*—R.V.

**abv:** 13.5%  **Price:** $26

**87** Château de Cénac 2010 Cuvée Prestige (Cahors). Rich and full-bodied, this has a ripe plum flavor and a smoky note from having aged in wood. Dark in color and powerful, this is capable of aging for another 3–4 years. European Wine Imports.—R.V.

**abv:** 13.5%  **Price:** $25

**89** Château Ponzac 2009 Patience (Cahors). Ripe, smooth and balanced, this wine shows firm tannins and a solid, chunky build. With its rich black-plum fruit and opulent texture, it will be ready to drink in 2–3 years. Kysela Père et Fils.—R.V.

**abv:** NA  **Price:** $25

**89** Georges Vigouroux 2009 Château Leret Monpezat (Cahors). Fragrant, soft and fruity, this has weight and firm tannins, which meld with the juicy blackberry flavor. The result is a forward and ready-to-drink wine. Fruit of the Vines, Inc.—R.V.

**abv:** 14.5%  **Price:** $20

**88** Georges Vigouroux 2010 Château de Mercues Le Vassal de Mercues (Cahors). This is the second wine of Château de Mercues, and it has some of the same concentration and tannins as the first wine, without the huge and powerful structure. It will develop its black cherry and spice flavors relatively quickly, to yield a ready-to-drink wine in 2–3 years. Deutsch Family Wine & Spirits.—R.V.

**abv:** 14%  **Price:** $16

**87** Château de Gaudou 2010 Tradition (Cahors). This blend of Merlot, Malbec and Tannat is soft and rich. With its ripe plum fruit, rich texture and soft, dusty tannins, this feels full on the palate. The finish shows crisp acidity. Wine Wine Situation LLC.—R.V.

**abv:** 13%  **Price:** $18

**87** Château de Gaudou 2010 Tertre-Perdigous (Cahors). Soft and already approachable, this is a red-fruited wine, with ripe, well-integrated tannins and juicy acidity. It’s round, fruity and ready to drink. Marsalle/Stoler Company.—R.V.

**abv:** 13%  **Price:** $16

**87** Georges Vigouroux 2010 Château de Mercues Le Vassal de Mercues (Cahors). This is the second wine of Château de Mercues, and it has some of the same concentration and tannins as the first wine, without the huge and powerful structure. It will develop its black cherry and spice flavors relatively quickly, to yield a ready-to-drink wine in 2–3 years. Deutsch Family Wine & Spirits.—R.V.

**abv:** 14%  **Price:** $17

**87** Georges Vigouroux 2010 Château Laf- leur de Haute-Serre (Cahors). This is a fruity wine with juicy acids and fresh black-currant and
berry flavors. The tannins are present, but they are well integrated into the fruit and acidity. It’s bright and ready to drink. Baron Francois Ltd. —R.V.  
abv: 13.5%  
Price: $16

66 Garriotin 2011 Sélection (Cahors). A red-fruited wine, this is soft and ready to drink. Made from fruit sourced near the Lot River, this has ripe tannins and a juicy heart. Marsaille/Stoler Company. —R.V.  
abv: 13%  
Price: $23

86 Georges Vigouroux 2011 Gouloueyt (Cahors). Produced to be consumed young, this is a breezy, fruity selection. Its black plum-skin texture is balanced by firm tannins and a medicinal, herb-filled aftertaste. Not for long aging. Baron Francois Ltd. —R.V.  
abv: 13.5%  
Price: $12

65 Georges Vigouroux 2010 Pigmentum Malbec (Cahors). This is an earthy effort that shows the tough soil of Cahors in its minerally, tart character. Dark in color, this is laced with intense acids and firm tannins. Deutsch Family Wine & Spirits. —R.V.  
abv: 13.5%  
Price: $12

FRONTON

91 Château Bouissel 2010 Le Bouissel (Fronton). This blend of Négrette, Syrah and Malbec sourced from vineyards close to Toulouse is dense, ripe and packed with spicy black-plum fruit. It’s opulent and generous, with a smooth rich texture, sweet tannins and a hint of wood aging. This needs 2–3 years to mature. Baron Francois Ltd. —R.V.  
abv: 14%  
Price: $19

89 Château Bouissel 2011 La Négrette de Bouissel (Fronton). This is an aromatic wine, with smooth tannins that make this ready to drink. With age it will gain complex spicy flavors, with richness and juicy acidity on the finish. Baron Francois Ltd. —R.V.  
abv: 14%  
Price: $19

88 Château Bouissel 2010 Classic (Fronton). Made using fruit sourced from vineyards on the highest terrace above the Tarn River, this fruity wine is made to be consumed young. It has a touch of minerality and some firm tannins, but the red berry fruit and flower note is already attractive. A blend of Négrette, Syrah, Cabernet Sauvignon and Malbec. Baron Francois Ltd. —R.V.  
abv: 13.5%  
Price: $14

GAILLAC

93 Domaine Rotier 2009 L’Ame (Gaillac). A smooth, wood-aged wine, this shows all of the richness of Braucol and Duras. Named “the spirit,” it is a true evocation of the rugged nature of Gaillac, with a mineral streak and a big black-fruit flavor. Age for 4–5 years. OZ Wine Company. —R.V.  
abv: NA  
Price: $45

91 Domaine du Moulin 2011 Florentin (Gaillac). Gaillac has its own range of indigenous grapes, including the dark-colored Braucol. In this 100% varietal wine, the unusual herbal and floral character of the grape is combined with powerful tannins and rich berry flavors. With its structure, this needs to age 2–3 years. Michael Skurnik Wines. —R.V.  
abv: 14%  
Price: $45

91 Domaine Rotier 2009 Renaissance (Gaillac). Aged for a year in wood, this powerful, complex wine has big, bary black-fruit flavors that come with a well-integrated toast character. It will certainly age and, despite its fruitiness, it shouldn’t be consumed for at least four years. OZ Wine Company. Editors’ Choice. —R.V.  
abv: 14.5%  
Price: $23

91 Domaine du Moulin 2010 Vieilles Vignes (Gaillac). A blend of Braucol and Merlot, this exotic wine features ripe juiciness and tannins. It is full in the mouth, with intense acidity running alongside the fruit and strong herb flavors. It has firm structure and concentration that promise good aging. Michael Skurnik Wines. —R.V.  
abv: 12.5%  
Price: $18

91 Domaine Rotier 2010 Les Gravels (Gaillac). Bright and fruity, this blend of Duras, Braucol and Syrah comes with a spice note and a firm edge of tannins. It is rich and intensely fruity, with notes of black cherries and berries complementing each other. The acidity and firm finish suggest it will age for 3–4 years. OZ Wine Company. —R.V.  
abv: 14.5%  
Price: $18

88 Lionel Osmin & Cie 2011 Gaillac. A blend of Duras and Braucol, this is initially all structure—firm and tannic. Gradually the red cherry and berry fruits show, giving it a juicy character. Balanced with acidity, this shows the potential to age for a few years. Pierre Courdurie Selections/Wine Partners. —R.V.  
abv: 13.5%  
Price: $19

87 Domaine du Moulin 2010 Gaillac. A black-fruited wine with a strong sense of structure and wood, it has spice and black-plum flavors that are held together by tannins. This can age for a few years. Michael Skurnik Wines. Best Buy. —R.V.  
abv: 12.5%  
Price: $12

87 Georges Vigouroux 2008 Château Baron (Gaillac). A blend of Syrah and Braucol from the slopes above Gaillac, this fruity, friendly wine has notes of spice and red berry. It’s attractively juicy, with soft tannins, and it’s ready to drink now. Fruit of the Vines, Inc. —R.V.  
abv: 13%  
Price: $16

MADIRAN

94 Alain Brumont 2003 Château Montus Cuvee Prestige (Madiran). Made from Tannat and aged in new wood, this is a dense and tannic selection that boasts jammy fruit and an opulent feel. Vibrant and complex, it can be aged for 4–5 more years. Verity Wine Partners. Cellar Selection. —R.V.  
abv: 15%  
Price: $NA

93 Alain Brumont 2008 Château Montus (Madiran). Powerful and structured, with a dense texture, this is packed with dark, brooding tannins. It’s intense and concentrated with damson fruit. Ready for long aging. Verity Wine Partners. Cellar Selection. —R.V.  
abv: 14.5%  
Price: $NA

93 Château d’Aydie 2010 Aydie l’Origine (Madiran). This is smooth, rich and elegant, with black fruits and acids that are contained within a firm, understated structure. It has power, but it’s contained in a velvet glove. Tru Wines LLC. Best Buy. —R.V.  
abv: 14%  
Price: $12

89 Domaine Rotier 2010 Renaissance (Gaillac). Aged for a year in wood, this powerful, complex wine has big, bary black-fruit flavors that come with a well-integrated toast character. It will certainly age and, despite its fruitiness, it shouldn’t be consumed for at least four years. OZ Wine Company. —R.V.  
abv: 14%  
Price: $12

89 Château d’Aydie 2010 Madiran Laplace (Madiran). A rich, full-bodied wine from one of the masters of Tannat, Pierre Laplace, this has ripe tannins and layers of toast, black plum and berry, with intense acidity on the finish. Polaner Selections. Best Buy. —R.V.  
abv: 13.5%  
Price: $15

89 Château d’Aydie 2009 Madiran. A new-wave dominated wine, this has a heavy toast character, with extracted licorice and dark chocolate flavors as well as a big black-plum note. Rich and weighty, with juicy acidity, this demands many years of aging. Tru Wines LLC. —R.V.  
abv: 14%  
Price: $35

91 Château d’Aydie 2009 Odé d’Aydie (Madiran). A dense, dark-colored wine, this reveals the full power of Tannat’s tannins. It also has tarry black-fruit and licorice flavors, with a foursquare chunky character. It’s drinkable now, but it will be less stark in 4–5 years. Five Grapes. —R.V.  
abv: 14%  
Price: $22

OTHER RED WINES

91 Château Lauerie 2009 Comtesse de Ségur (Montravel). Using fruit sourced from vineyards on an eastward extension of the ridge of Castillon and Saint-Emilion in Bordeaux, this finely structured wine shows a judicious amount of oak influence, which supports the ripe blackberry flavor. It’s complex, spicy effort, and its fruit is finely layered with acidity and toast. Fruit of the Vines, Inc. Editors’ Choice. —R.V.  
abv: 14.5%  
Price: $20

90 Domaine du Moulin 2010 Le Faoucon (Côtes du Tarn). A blend of Braucol and Tannat, this a dark-colored blockbuster, with firm tannins that are mitigated by the smooth, rich blackberry flavor. It has power, immense concentration and great density. Age for 3–4 years. Michael Skurnik Wines. Editors’ Choice. —R.V.  
abv: 15%  
Price: $30

89 Château de Céjac 2011 Albatros (Lot). This is full bodied, firm and fruity, with solid
French regions located in the hills of the Massif Central wine, this has a flavor of dark cherry and a hint of chocolate. It’s a big, in-your-face style, with firm tannins and a solid, chunky structure. Baron Francois Ltd. —R.V.

abv: 14%
Price: $19

88 Georges Vigouroux 2009 Château Tournelles (Buzet). While most production of Buzet is controlled by the local cooperative, a few separate estates exist, such as this chateau. This is an elegant blend of Malbec, Merlot and Cabernet Sauvignon, with a ripe, full, Bordeaux-style feel. Fruit of the Vines, Inc.

abv: 14.5%
Price: $12

88 Lionel Osmín & Cie 2010 Mansois (Marcelliac). Marcelliac is one of the more remote French regions located in the hills of the Massif Central. Mansois is the local red grape, and here it has produced a perfumed wine, with red berry fruit that’s lined with herb and lavender notes. It has a tense streak of acidity that cuts through the palate, leaving a balance of fruit and dry tannin. Pierre Courdurie SelectionsWine Partners. Best Buy. —R.V.

abv: 13%
Price: $19

86 Château du Cèdre 2011 Cedrus (Comté Toulousain). The lightest wine in the range of wines produced at Château du Cèdre, this is dominated by sweet, soft red fruit. Attractive, bright and fruity, this is ready for drinking now. Martine’s Wines. Best Buy. —R.V.

abv: 12.5%
Price: $11

84 Domaine du Moulin 2010 Blanc Sec Vielles Vignes (Gaillac). A blend of Sauvignon Blanc and Loin de l’Oeil, this is ripe, fruity and perfumed. It has an attractive floral character, with flavors of toast and hedgerow. It’s ready to drink, but it could age. Michael Skurnik Wines. —R.V.

abv: 13%
Price: $15

88 Georges Vigouroux 2011 Château Baron (Gaillac). A crisp and fruity blend of the herbaceous Sauvignon Blanc and the creamy Loin de l’Oeil, this has apple and grapefruit flavors. It has a bright feel, with a hint of mineral on the finish. Fruit of the Vines, Inc. Best Buy. —R.V.

abv: 12.5%
Price: $14

87 Georges Vigouroux 2010 Pigmentum (Buzet). Using fruit sourced from a small appellation to the west of Cahors and east of Bergerac, this blend of Merlot and Malbec shows a light, approachable character. It’s full of red berry fruit, with sweet tannins and juicy acids on the finish. Deutsch Family Wine & Spirits.

abv: 13%
Price: $19

88 Château Thénac 2011 Fleur du Périgord (Bergerac Sec). The intense herbaceous aroma is softened on the palate by the wine’s lemon-curd flavor and smooth texture. Rich with intense fruitiness, this has notes of black currant and pink grapefruit, with bright acidity on the finish. T. Edward Wines Ltd. —R.V.

abv: 13%
Price: $19

88 Château Thénac 2009 Fleur du Périgord (Bergerac Sec). Exhibiting all the richness of the vintage, this is a round, ripe, spicy wine. It has a full, warm, creamy feel, with notes of almonds and ripe peaches. Only on the finish does the suggestion of white Bergerac’s characteristic herbaceousness show. T. Edward Wines Ltd. —R.V.

abv: 14%
Price: $19

88 Château Tour des Gendres 2011 Cuvée des Contis (Bergerac Sec). This is full of crisp, herbaceous flavors of apple, grapefruit and lime. It has weight and concentration, with some richness to its freshness. Acidity cuts through on the finish. Age this for 2–3 years. Five Grapes. —R.V.

abv: 13.5%
Price: $18

88 Château Tour des Gendres 2010 Moulin des Dames (Bergerac Sec). This wine is named after a windmill on the Contis family property. It is rich, with a spicy new-wood flavor. While it has plenty of structure, the acidity is subdued. Baron Francois Ltd. —R.V.

abv: 14%
Price: $45

85 Château Laulerie 2011 Bergerac Sec. Light, fruity and herbaceous, this has a crisp grapefruit flavor, laced with lemon. Soft and fresh, this is ready to drink now. Fruit of the Vines, Inc. —R.V.

abv: 12%
Price: $14

88 Domaine Rotier 2010 Renaissance (Gaillac). This is structured and textured, with white fruit flavors complemented by almond and mineral notes, along with some toast from having aged in wood. Concentrated and edgy, this needs to age for another two years. OZ Wine Company. —R.V.

abv: 13.5%
Price: $23

87 Château de Jureque 2011 Fantaisie (Jurançon Sec). Smooth and rich, this 50-50 blend of Gros Manseng and Petit Manseng has ripe flavors of peach and kiwi that are layered with acidity and hints of herb and honey. It’s fruity, but it also shows a mineral-driven structure. Wineberry America LLC. —R.V.

abv: 13%
Price: $20
87 Château Joly 2011 Jurançon Sec. A creamed apple aroma is followed by a creamy palate. It has tight acidity that lends brightness and freshness, with a crisp, fruity finish. Baron Francois Ltd. —R.V. abv: 13% Price: $18

86 Domaine Bru-Baché 2010 Jurançon Sec. Nervy and tangy, this is laced with flavors of ripe apricot, lemon and lime zest as well as notes of basil and green apple skin. With its exotic, juicy character and tannic acidity, this is a wine for food. Kermit Lynch Wine Merchant. —R.V. abv: 12% Price: $19

CÔTES DE GASCOGNE

87 Mont Gravet 2011 Côtes de Gascogne. For full review see page 13. Best Buy. abv: 11.5% Price: $9

86 Georges Vigouroux 2011 Pigmentum Ugni Blanc-Colombard (Côtes de Gascogne). This is properly fresh and fruity, with delicious herb and ripe apricot notes. Light, refreshing and crisp, this is ready to drink. Deutsch Family Wine & Spirits. —R.V. abv: 12% Price: $12


OTHER WHITE WINES

90 Alain Brumont 2009 Château Montus Blanc (Pacherenc du Vic Bih). The white wine at Montus is a blend of many of the local grapes, including the rare Petit Courbu. It has a herbaceous character that’s broadened with toast and lively acidity. Finely perfumed and rich, it has an apple- and quince-flavored finish. Verity Wine Partners. —R.V. abv: 14.5% Price: $NA

89 Georges Vigouroux 2010 Haute-Serre Albesco Chardonnay (Lot). An attractive, rich and creamy Chardonnay, this balances acidity with tropical fruit and wood flavors. Made using fruit from a parcel in the Haute-Serre Vineyard, this is a wine that has an edge of minerality as well as ripe, textured fruit. Baron Francois Ltd. —R.V. abv: 13.5% Price: $29

88 Château Lauterie 2010 Comtesse de Ségur (Montravel). This is herbaceous, but it also has a ripe yellow-fruit character. It is fresh and crisp, with a great depth of flavor. Its bright acidity and tight-textured finish make this a food wine. Fruit of the Vines, Inc. —R.V. abv: 13% Price: $20

88 Jean-Luc Baldès 2010 Clos Triguedina Le Sec du Clos Chardonnay-Viognier (Comté Toulousan). This is a full-bodied, rich and fruity wine. It has a smooth texture that’s embellished with flavors of apricots and green plums. The finish has a tangy, mineraly edge. European Wine Imports. —R.V. abv: 14% Price: $25

87 Château de Cénac 2011 Albatros Chardonnay-Viognier (Lot). Using fruit sourced from vineyards close to Cahors, this is a rich, soft, tropical-fruit-flavored wine that shows how the Mediterranean influence reaches this inland area. It is rich, with notes of apricot, green plum and mango. Ready to drink. Marsallo/Stoler Company. —R.V. abv: 12.5% Price: $15

SPARKLING WINE

86 Domaine du Moulin NV Methode Ancestrale Brut (Gaillac). Dry, bright and aromatic, this has notes of fresh apple and crisp pear, plus a touch of herb. The méthode ancestrale involves finishing the first fermentation in the bottle rather than, as with méthode Chapenois, having a second fermentation. Michael Slurria Wines. —R.V. abv: 12% Price: $15

JURANÇON

94 Domaine Bru-Baché 2006 L’Eminence (Jurançon). Ripe, smooth and gold in color, this is a nectar-like wine. It has a honeyed note and a dry edge from botrytis, with an opulent, complex texture. It also has lively acidity that offers the purest expression of Petit Manseng. A great wine to drink at the end of a meal, or with a rich terrine at the start. Kermit Lynch Wine Merchant. Cellar Selection. —R.V. abv: 14% Price: $128

94 Domaine Cauhapé 2010 Symphonie de Novembre (Jurançon). Concentrated and lushous, this has notes of dried apricot and fig, with a dense texture reminiscent of honey and orange marmalade. It has a strong mineral structure that melds with the ripe generosity. Savor this intense wine alone at the end of a meal or with blue cheese. Planet Wine. —R.V. abv: 14% Price: $24/375 ml

OTHER DESSERT WINES

92 Domaine Rotier 2009 Renaissance Doux (Gaillac Doux). Fermented in wood, this rich, sweet effort shows the roundness, rather than the flavor, of barrel maturation. It’s dominated by full-bodied flavors of honey and lemon, fig and quince. The finish shows acidity, keeping this opulent wine in balance. OZ Wine Company. —R.V. abv: 13.5% Price: $35/500 ml

90 Jean-Luc Baldès 2009 Clos Triguedina L’Or du Clos (Comté Toulousan). Chenin Blanc from Cahors makes sweet wines with intense acidity. This rich, concentrated effort has yellow fruit and ample texture, and it needs to age for 2–3 years. European Wine Imports. —R.V. abv: 13% Price: $32/500 ml

85 Domaine du Moulin-Pouzay 2010 Monbazillac. A soft, honeyed wine, this has hints of botrytis, orange marmalade and a spicy touch. Ready to drink now. Stephen Augustus Imports. —R.V. abv: 13.5% Price: $26

AUSTRIA

95 Bründlmayer 2011 Loiser Berg Erste Lage Reserve Grüner Veltliner (Kamptal). Pure and fruity, this has a fine line of steely acidity that cuts through the crisp apple fruit. The Loiser Berg is a south-facing, sheltered site that helps to create a taut
wine with considerable aging potential. Keep for 4–5 years. **Cellar Selection.** —R.V.

**Bründlmayer 2011 Kammerner Lamm Erste Lage Reserve Grüner Veltliner (Kamptal).** This wine is full and opulent, and its yellow fruit is at the fore. The ripeness is tempered by the complex notes of spice and almond as well as the taut, steely acidity. Age for at least four years. **Cellar Selection.** —R.V.

**abv:** 13%  
**Price:** $NA

**Riesling**

**Bründlmayer 2011 Käferberg Erste Lage Reserve Grüner Veltliner (Kamptal).** Rich and concentrated, this is dominated by superripe fruit. The wine derives its weight and full body from the clay soil of the Käferberg. The tight texture and acidity shows some restraint, but this selection is about power. —R.V.

**abv:** 14%  
**Price:** $NA

**Bründlmayer 2011 Loiser Berg Erste Lage Reserve Grüner Veltliner (Kamptal).** Full and rich, this is a beautifully concentrated wine. It’s packed with apricot and citrus, but it also has a serious, mineral-driven side that gives it a taut texture. The acidity is intense, and it needs several months to soften and integrate. Keep this for 2–3 years or more. —R.V.

**abv:** 12.5%  
**Price:** $NA

**Bründlmayer 2011 Vinzens Spiegel Erste Lage Reserve Grüner Veltliner (Kamptal).** Rich and fruity, this has a yellow fruit flavor that’s touched by a hint of pepper. A tasty edge of acidity balances this full-bodied, concentrated wine. Michael Skurnik Wines. —R.V.

**abv:** 13.5%  
**Price:** $NA

**Bründlmayer 2011 Alte Reben Reserve Grüner Veltliner (Kamptal).** This wine has concentration, but it also demonstrates great elegance in its crisp acidity, lemon- zest-like texture and bright fruitfulness. It’s a wine to age for several years, but it can also be consumed soon. Michael Skurnik Wines. —R.V.

**abv:** 13%  
**Price:** $55

**Bründlmayer 2011 Berg Vogelsang Gruner Veltliner (Kamptal).** Rippe and full, this has layers of refreshing green-fruit, apple and cream flavors, enlivened by fresh acidity. It has a light touch of orange zest that gives extra vitality to this ready-to-drink wine. —R.V.

**abv:** 12.5%  
**Price:** $NA

**Pratsch 2011 Steinberg Grüner Veltliner (Niederösterreich).** This concentrated effort boasts rich, ripe yellow-fruit and citrus flavors as well as fine acidity. It is packed with fruit, but it also has a firm, steely, nervy texture. It should be aged for 2–3 years, maybe more, for maximum effect. Winesellers Ltd. —R.V.

**abv:** 13%  
**Price:** $22

**Pratsch 2011 Rotenpüllen Grüner Veltliner (Niederösterreich).** A pepper- and spice-dominated wine, this has a background of citrus and green plum flavors. The palate is textured and full. The Rotenpüllen is made up of glacial deposits. Winesellers Ltd. —R.V.

**abv:** 12.5%  
**Price:** $37

**Riesling**

**Bründlmayer 2011 Steinmasse Erste Lage Riesling (Kamptal).** Made using fruit from one of the top Kamptal vineyards, this perfumed wine has great texture, with tight acidity and notes of green plum skin and lemon zest. With its depth of flavor and nervy, mineral edge, it will age for at least four years. Michael Skurnik Wines. —R.V.

**abv:** 12.5%  
**Price:** $32

**Bründlmayer 2011 Steinmasse Erste Lage Reserve Riesling (Kamptal).** This is about as rich as a Riesling gets in Kamptal, and yet its richness hardly shows. What stands out is the pure, crisp fruit as well as the steely acidity. Intense and concentrated, this has considerable aging potential. Keep it for five years or more. —R.V.

**abv:** 14%  
**Price:** $NA

**Bründlmayer 2011 Kammerner Lamm Erste Lage Reserve Grüner Veltliner (Kamptal).** Rich and fruity, this has a yellow fruit flavor that’s touched by a hint of pepper. A tasty edge of acidity balances this full-bodied, concentrated wine. Michael Skurnik Wines. —R.V.

**abv:** 13%  
**Price:** $20

**Bründlmayer 2011 Kammerner Lamm Erste Lage Reserve Grüner Veltliner (Kamptal).** One of the entry-level wines from Bründlmayer, this is all about the fruit. It is fresh and perfumed, with just a touch of pepper that adds zestiness. It’s a pleasure to drink now, and the creamy pear and citrus flavors are already in harmony. Michael Skurnik Wines. —R.V.

**abv:** 12.5%  
**Price:** $NA

**Domäne Wachau 2011 Terrassen Grüner Veltliner Federspiel (Wachau).** The lightest of Wachau wine styles, this has a lilting, Waltz-like feel. This is ready to drink, with a crisp apple flavor and a pepper touch. Vin Divino. —R.V.

**abv:** 12.5%  
**Price:** $17

**Michlits 2011 Biokult Grüner Veltliner Grüner Veltliner (Niederösterreich).** There is an attractive lemon tang to this wine, as well as bright acidity and a creamy texture. It has plenty of fruit, and a sense of lightness that would make it a great aperitif. Natural Merchants LLC. —R.V.

**abv:** 11.5%  
**Price:** $14

**Pratsch 2011 Grüner Veltliner (Weinviertel).** Classic Grüner Veltliner, this combines a creamy texture with crisp green fruit. Bright, fruity and ready to drink. Winesellers Ltd. —R.V.

**abv:** 13%  
**Price:** $19

**OTHER WHITE WINES**

**Bründlmayer 2011 Gelber Muskateller (Niederösterreich).** Often Bründlmayer will make a sweet wine from the Muscat grape. This wine is dry, with an intense, perfumed character. This is full and rich, with lychee and quince flavors. —R.V.

**abv:** 14%  
**Price:** $NA

**Pratsch 2011 Sämling 88 Leicht & Fruchtig Scheurebe (Niederösterreich).** Sämling and Scheurebe are two names for the same grape, a cross between Riesling and Sylvaner. With rich apricot fruit, this has a Viognier quality, but with crisp acidity. It is pure, fruity and fragrant, with just a touch of mineral-like texture on the finish. Winesellers Ltd. —R.V.

**abv:** 12.5%  
**Price:** $17

**Pratsch 2011 Rotenpüllen Sauvignon Blanc (Niederösterreich).** A creamy style of Sauvignon Blanc, this has flavors of ripe citrus and pineapple. It has a bite of acidity that adds lightness and freshness. Fully of juicy flavors, this is ready to drink now. Winesellers Ltd. —R.V.

**abv:** 12.5%  
**Price:** $20

**SPARKLING WINES**

**Bründlmayer 2008 Brut (Österreichischer Sekt).** A ripe, full and balanced sparkling wine, this shows the right amount of maturity, displaying hints of toast and yeast and flavors of apple and lem-
It could age for another few years, but it is ready to drink now. Michael Skurnik Wines. —R.V.

**Bründlmayer NV Brut Rosé (Österreichischer Sekt).** A dry, lively, raspberry-flavored wine, with a light mousse. Fruity, fresh and streaked with lemon-zest acidity, it has just the right texture and balance. Michael Skurnik Wines. —R.V.

- **abv:** 12.5%
- **Price:** $44

**Bründlmayer NV Extra Brut (Österreichischer Sekt).** A full, yeasty wine, this has gentle acidity, with a touch of smokiness as well as a note of apple. It feels full, without the necessary crispness. Michael Skurnik Wines. —R.V.

- **abv:** 13%
- **Price:** $44

**Pratsch NV Frizzante Halbtrocken Rosé (Österreichischer Sekt).** This medium-sweet, fruity wine has just the right amount of sparkle. It’s as bright as a spring day, with a touch of crispness to keep it fresh. Winesellers Ltd. —R.V.

- **abv:** 12.5%
- **Price:** $17

**ROSE**

**Pratsch 2011 Rosé (Niederösterreich).** Bright, light, fresh and fruity, this is a perfect apéritif. It has red berry fruit and crisp acidity, and it is smoothed with a touch of vanilla. The herbal finish has bite. Winesellers Ltd. —R.V.

- **abv:** 12.5%
- **Price:** $13

**RED WINES**

**Pratsch 2009 Exquisit Zweigelt (Niederösterreich).** Packed with red fruits and herbal tannins, this is a juicy, fruity wine, with a texture that's soft and ripe. Acidity gives the wine lift and freshness. Drink now. Winesellers Ltd. —R.V.

- **abv:** 13%
- **Price:** $22

**Pratsch 2009 Erdpress (Niederösterreich).** A blend of St. Laurent and Pinot Noir, this is a full, round wine. It has a soft, juicy texture that comes with a touch of barnyard as well as warm strawberry fruit. The finish is rich, and the wine is ready to drink. Winesellers Ltd. —R.V.

- **abv:** 13%
- **Price:** $20
SPIRITS

LIVING LA VIDA MEZCAL!

If you haven’t tried mezcal, there’s never been a better time. Over the past couple of years, this smoky cousin to Tequila (both are made from agave) has seen scores of new bottlings making their way to U.S. retail shelves.

Many of the best selections are produced by Del Maguey. Run by feisty founder Ron Cooper, Del Maguey was arguably the first company to bring mezcal to the attention of North American consumers. Cooper has made a name for himself working with small producers throughout Oaxaca, Mexico, by sourcing single-village mezcals, such as the citrusy and savory Arroqueno reviewed below.

In addition to the joven/silver mezcals (unaged or aged in stainless steel for less than two months), Cooper has been experimenting with barrel-aged mezcals. His Chichicapa Cask, which is aged for 14 years in bottle and then finished in a Stags’ Leap Winery Cabernet Sauvignon barrel for 43 days, is known for its deep flavors of raisin, chocolate and agave nectar.

Thanks to Del Maguey’s work in championing mezcal, other newcomers are generating interest. Fidencio is creating lively small-batch mezcals from single agave varieties. Its Pechuga is a traditional expression that includes a raw chicken breast as part of the distillation process. A further sign that mezcal has arrived: Celebrity bottlings, like Wild Shot Mezcal from country singer Toby Keith.

—KARA NEWMAN

92 Mezcal Union Uno (Mexico; MHW, Manhasset, NY). The ripe, fruity style of this mezcal lends itself to making margarita variations and other cocktails. Look for tropical fruit flavors like lychee and banana, and a mild note of jalapeño on the finish. Best Buy. abv: 40% Price: $35

91 Del Maguey Single Village Mezcal Espadin Especial (Mexico; Del Maguey, Ranchos de Taos, NM). The remarkable nose is jammed with pineapple and earthy roasted notes, plus a faint touch of vanilla. This mouthwatering mezcal mixes sweet and smoky sensations on the palate, along with just the right amount of smoke. It would be an intriguing addition to cocktails. abv: 45% Price: $90

90 Mezcal Zacbé (Mexico; MHW, Manhasset, NY). From the lovely rounded bottle shape to the gentle flavors to the spirit’s soft feel, everything about this mezcal is elegant and polished. While most joven mezcals have no color, this one has a barely-there golden tinge. Look for a warm, fruity, honeyed aroma and a restrained mix of vanilla and light smoke flavors that fade to a minty finish. abv: 40% Price: $50

90 Fidencio Mezcal Pechuga 2012 (Mexico; Fidencio Mezcal, Manhasset, NY). The pechuga style of mezcal—which includes raw chicken breast as part of the distillation process—has been relatively hard to find in the U.S. This well-structured newcomer is a welcome addition, offering bright, almost berry-like aromas, and warm, moderately smoky and faintly savory flavors. abv: 46.2% Price: $85

90 Métl Mezcal Blanco Espadin (Mexico; Jaguar Spirits Importing, Santa Monica, CA). This single-variety mezcal, made solely from Espadin agave, has a sweet aroma, mingling a note of tropical fruit with a touch of roasted tomato. It shows fruity acidity on the palate, with moderate smokiness and black pepper flavor that accelerates into the clean finish. The alcohol feels brisk but surprisingly balanced for a product clocking in at 96 proof.

abv: 48% Price: $120

89 Mezcal Yuu Baal Madrecuixe (Mexico; MHW, Manhasset, NY). Almost evoking a forest fire, this intense, intriguing mezcal melds fruit and smoke aromas with a rounded, pine-like flavor and a touch of honeyed agave nectar. Serve it with a lick of salt or a salty, savory appetizer for best effect. abv: 48% Price: $75

88 El Buho Mezcal (Mexico; Henry Steele Imports, Brooklyn, NY). Inside the squared bottle, this silky mezcal is warm and lightly fruity, with insistent smokiness and perky mint and rosemary accents on the finish. abv: 43% Price: $34

88 El Diabito Mezcal (Mexico; Creo Commercial, Phoenix, AZ). This pale-straw-colored joven mezcal is tinged with fresh apple, pear, vanilla and smoke notes, with refreshing astringency on the palate. The packaging is intriguing: The label shows dancing devils and skeletons and there’s a drinking vessel attached to the bottle neck. The brand recommends drinking this over ice, with grapefruit-flavored soda and lime sprinkled with gusano (worm salt). abv: 40% Price: $40

88 Fidencio Mezcal Madrecuixe (Mexico; Fidencio Mezcal, Manhasset, NY). Made from Madrecuixe, a low-yielding wild agave found at high elevations of southern Oaxaca, this mezcal explodes with herbal and minerally flavors that are set against a softly smoky backdrop and bracing alcohol. Because the wild agave is so difficult to obtain, this mezcal is available only in limited quantities. abv: 45.9% Price: $120

87 Del Maguey Single Village Mezcal San Luis Del Rio Azul (Mexico; Del Maguey, Ranchos de Taos, NM). Recommended for those who love big, smoky flavors in mezcal, this single-village spirit starts with mellow oregano and herb notes, which are quickly engulfed by waves of iodine and smoke. This is a great way to add a smoke note to cocktails. abv: 47% Price: $90

87 Mezcal Real Minero (Mexico; MHW, Manhasset, NY). This blend of Espadin, Largo, Barril and Tripón agaves yields a mezcal with round,
robust flavors of bell pepper and stewed tomato, with sprinklings of oregano, rosemary, black pepper and cayenne pepper on the piquant finish.

**87 Pierde Almas Tequiliana Weber (Mexico; Black Sea Imports, Brooklyn, NY).** Perhaps the most gin-like of all the mezcals, this *joven*, which is made from blue agave, is bright and perky, with pine, juniper and menthol notes, plus a clean finish.

**abv:** 47.1%  
**Price:** $106

**87 Wild Shot Mezcal Reposado (Mexico; Shaw-Ross International Importers, Miramar, FL).** From country singer Toby Keith, the *reposado* expression of the Wild Shot line has a soft golden color, with a bold, smoky, roasted aroma. It’s not as smoky on the palate as the scent would suggest; instead, flavors run to citrus and vanilla, with a fairly hot, drying finish. Although most quality mezcal producers eschew worms, this brand deliberately flaunts its worm at the bottom of the bottle.

**abv:** 43.4%  
**Price:** $46

**86 El Mezcal Jolgorio Pechuga (Mexico; MHW, Manhasset, NY).** Another intriguing take on the *pechuga* style of mezcal, which is usually distilled with a raw chicken breast, this is “twice distilled in copper stills, with fruits, turkeys and roosters crea...les of the region.” The end result is mild and peppery, with a distinct fruitiness in the background.

**abv:** 48%  
**Price:** $102

**86 Fidencio Mezcal Tobala (Mexico; Fidencio Mezcal, Manhasset, NY).** Tobala, a high-altitude variety of agave, yields a distinct herbal profile. Fidencio’s version is fresh and grassy, with a brisk note of pine and a long anise-tinged finish. Between the raucous anise finish and the strong alcohol levels, this bears a passing resemblance to ouzo, the Greek liqueur.

**abv:** 49.4%  
**Price:** $120

**86 Wild Shot Mezcal Silver (Mexico; Shaw-Ross International Importers, Miramar, FL).** From country singer Toby Keith, the silver version of the Wild Shot line mixes smoky and herbal notes with a smooth, oily feel and a saline edge on the palate, then finishes with just a hint of smoke.

**abv:** 43.4%  
**Price:** $46

**85 Banhez Mezcal Tradicional (Mexico; MHW, Manhasset, NY).** Brisk, bold and smoky, this mezcal delivers mineral and petrol notes, and a peppery finish.

**abv:** 40%  
**Price:** $35

**85 Doña Sarita Mezcal Blanco (Mexico; MHW, Manhasset, NY).** The vegetal and fruit aromas are a treat, with bell pepper and oregano notes leading to a juicy pineapple tone. There’s a disconnect between the nose and palate, which reflects mild herbal and petrol flavors.

**abv:** 40%  
**Price:** $35

**85 Espiritu Lauro Mezcal Joven (Mexico; MHW, Manhasset, NY).** Look for pungent smoke and mentholated aromas and flavors, which fade fast into a light, mouthwatering saline note. Serve this with a lick of salt for more flavor oomph.

**abv:** 49.4%  
**Price:** $90
A MIXED 6-PACK FOR THE CHANGE OF SEASON

By the end of winter, many of us are anxious for a break from the cold weather and the heavy food and drink that we’ve been consuming since the holidays. But with warm sunny days ahead, we start to look for transitional brews that will move us from winter warmers and stouts to lighter, crisper quaffs. If you’re not quite ready for wheat beers and pilsners, but perhaps weary of traditional cold-weather selections, these two trios of suggestions—ales and lagers—can help you through this intermediate period.

The ales include three new selections: Two fall under the sizzling colored-IPA trend (one black and one brown). The third is a unique international-collaboration brew by Birreria Brother Brewers Sam Calagione of Dogfish Head, Teo Musso of Baladin and Leo DeVencenzo of Birra del Borgo. It’s a beer that cannot be easily defined or categorized, and each brewery will produce its own batch of the recipe, but ferment it in three different vessels (bronze, wood and terra cotta).

The lagers are also a bit of a mixed bag, offering more depth and complexity than expected from the category. Two selections come from Oregon’s Full Sail Brewing Company: Its sixth LTD Lager selection and its 25th anniversary Pale Doppelbock, a black bock. Both are great choices for winter and spring drinking. The final lager is a schwarzbier, or black lager, from Shiner in Texas.

Prost!

—LAUREN BUZZEO

ALES

92 Smuttynose Duty (American Brown Ale; Smuttynose Brewing Co., NH). Smuttys latest release, labeled as “a hoppy brown ale,” is officially considered a brown IPA. It combines the rich, nutty flavors of a brown ale with an IPA-sized dose of hops. The hops are pronounced, with forward aromas and flavors of grapefruit rind, citrus oil and pine, although the hoppy intensity is matched with the roasty malt core, which offers flavors of caramel, toasted bread, light toffee and chocolate. The creamy mouthfeel is lifted with medium carbonation, and the finish is long and slightly bitter-sweet. This is a great short-batch experiment (only 828 bottles produced) that will hopefully see another production run in the future.

Price: $9/22 oz

88 Alaskan Black IPA (American Black Ale; Alaskan Brewing Company, AK). Alaskan’s new spring seasonal release is approachable and flavorful, with a great balance between the robust notes of coffee, roasted chocolate malt and soft caramel, and the hop-driven characters of pine, earth and citrus pith. The carbonation is brisk, adding vibrancy to the roasted malt core and lifting up the resinous hop flavors. The palate is light yet toasty, and the finish lingers with a note of bittersweet cocoa powder and earthy hop astringency.

Price: $4/22 oz

88 Dogfish Head Birra Etrusca Bronze (Fruit/Herb Ale; Dogfish Head Craft Brewery, DE). The latest release in Dogfish Head’s Ancient Ales series, Birra Etrusca Bronze provides consumers with a unique beer-drinking experience framed in history. Dogfish Head’s Sam Calagione teamed up with Birra del Borgo’s Leo DeVencenzo, Baladin’s Teo Musso and biomolecular archaeologist Dr. Patrick McGovern on this brew, taking trips to early Estruscan warrior tombs in the hills and along the coast of Tuscany. Brewed with honey, hazelnut flour, heirloom wheat, myrrh, gentian root, raisin, and pomegranate, this special release isn’t short on complexity; each sip reveals a new nuance. The bouquet boasts upfront notes of tart red fruit, brown banana, honeysuckle and a hint of peppery spice. The medium-bodied mouthfeel, though lifted by fine carbonation, feels rich and slightly viscous, with a sweet flavor and a boozy warmth flooding the palate, alongside notes of mashed stone fruit, lightly toasted wood and sweet spice. Dogfish’s version is fermented in bronze, while future releases from Baladin and Birra del Borgo will be fermented in wood and terra cotta, respectively.

Price: $15/750 ml

LAGERS

90 Full Sail LTD Series Limited Edition Lager Recipe No. 06 (Black Bock; Full Sail Brewing Company, OR). The label states that “there’s no coffee or chocolate in this Limited Edition Lager, but your mouth will insist otherwise,” and it’s spot on. This is a full, malty brew, with notes of caramel, light coffee, roasted malt, dried fig and milk chocolate on the nose and palate. The robust mouthfeel is rich and decadent, almost creamy, but the medium carbonation keeps it from feeling too heavy oricky sweet. The finish lingers with a nutty hint of toasted baird and whole cocoa nib. This is a well-balanced, excellent match for a grilled steak of any cut.

Price: $13/12 oz 6 pack

89 Shiner Bohemian Black Lager (Schwarzbier; Spoetzl Brewery, TX). The gold winner at the 2012 Great American Beer Festival in the German-style schwarzbier category, this beer is well-balanced and extremely sessionable, and promises great versatility in food pairing. Brewed with Czech Saaz and Styrian hops, notes of roasted grain, lightly charred coffee bean, faint caramel and milk chocolate dance on the nose and mouth alongside accents of assorted red fruit, tree bark and licorice root. It’s clean and accessible, with lively carbonation and an easy finish.

Price: $7/12 oz 6 pack