



## Reviews

### **Girard 2006 Napa Valley Sauvignon Blanc\*\***

This wine's brisk citrus flavors edge toward tangelo or pomelo. It's clean and fresh, its fat texture edged in bright lemon zest. A mouthwatering white to chill for grilled snapper or sea bass.

**91 Points**

### **Sauvignon Republic 2006 Russian River Valley Sauvignon Blanc\*\***

This wine's cut-grass greenness is soft rather than piercing, its zesty spice lasting with the clarity of the fruit.

**91 Points**

### **Silverado 2005 Napa Valley Miller Ranch sauvignon Blanc**

With exotic flavors like kumquat or loquat, this finishes clean, with lasting hints of chamomile and ginger.

**91 Points**

### **Cono Sur 2005 Casablanca Valley 20 Barrels Limited Edition Sauvignon Blanc**

From El Centinela, one of the coolest vineyard sites in the Casablanca valley, this seems to transform fresh ocean breezes into green apple, grapefruit and mineral flavors. A great match for sea bass sashimi. .

**93 Points**

### **Neil Ellis 2006 Groenekloof Sauvignon Blanc**

Scents of lime leaf and grapefruit introduce this delicate sauvignon. The flavors combine bright tangerine and beeswax, lasting on fresh lime and a persistent mineral character.

**92 Points**

### **Chehalem 2005 Willamette Valley Pinot Gris**

Rich without being the least bit fat, this wine's honeyed pear and marzipan flavors are kept aloft by a fine, mineral cushion of acid.

**93 Points**

### **J. Hofstatter 2005 Alto de Vite Pinot Grigio\*\***

The flavor is as crisp and clean as Asian pear, in contrast to the caress of the texture, which feels pitchy and full. Lees-tingled minerality places it with a fleshy fish, like roast red snapper.

**90 Points**

### **Naveran 2003 Cava Brut Millesime Reserva Perles Roses Pinot Noir**

Light salmon in color, this Cava has a clean, umami flavor, more vinous than fruity. A rose scent develops with air, as does brininess, placing the wine with crab.

**88 Points**

**Casteller Cava Brut Rosé**

This clean, rosy blend of trepat and garnacha has a touch of berry flavor; to chill for aperitifs.

**85 Points**

**Honig 2006 Napa Valley Sauvignon Blanc**

This has a pleasing rich texture dominated by citrusy grapefruit flavor. It's smoky and a little honeyed; for roast sturgeon or other fleshy fish.

**90 Points**

**Mason 2006 Napa Valley Sauvignon Blanc**

A green scent that recalls agave gives this wine a spirity tequila tone when first poured. With air, it becomes more integrated, through still spicy and warm. For tamales or cactus salad.

**89 Points**

**Frogs leap 2006 Rutherford Napa Valley Sauvignon Blanc**

Tight scents of green pepper and fresh cut grass meld with this sauvignon's earthiness.

**89 Points**

**Ponzi 2006 Willamette Valley Pinot Gris**

This lean Gris is in a racier, grigio style, its tarragon scent overlaying leesy and biscuity aromas. The flavors are bright and herbaceous, with a talclike minerality that gives the texture a fine cut.

**90 Points**

**Torii Mor 2006 Willamette Valley Pinot Gris**

Flinty edge complements this wine's ripe, golden apple aroma. It has a sandy, granular minerality that keeps the wine on its toes.

**89 Points**

**Torri Mor 2005 Willamette Valley Reserve Pinot Gris**

Built like a chardonnay, this leads with rich, lactic aromas. Partially barrel fermented and less than expressive at the moment, this is structured for age. Cellar it, than serve with sole in a beurre blanc.

**88 Points**

**Ktima Kir-Yanni 2006 Amyndeon Akakies Rosé**

From a northern appellation devoted to rose wines, this brazen xinomavro is a bright and fresh-tasting as a strawberry picked before the heat of the day. It's a little short, but it's so qulpable you may not notice.

**88 Points**

**Domaine Gerovassiliou 2004 Epanomi Avaton**

Evangelos Gervassiliou took three nearly forgotten grapes- limnio, mavroudi and mavrottragano-and combined them here for one of the most original red wines coming out of Greece today. It smells like nothing else, a heady mix of licorice, game and blackberries that are also the primary mouth-staining flavors. As black as it is, it feels cool, like a deep forest, a feeling that carries on even as the flavors fade. Fascinating and delicious next to a simple steak.

**90 Points**



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**Ktima Kir-Yanni 2004 Vin de Pays d'Imathia Naoussa Estate**

Yiannis Boutari pioneered the blending of merlot and xinomavro, and its advantages show clearly in this estate wine: Xinomavro's intriguingly earthy, gamey flavors and high acidity are still primary, but they are cushioned by the plump plumminess of merlot, making for an inviting red.

**88 Points**

**Ktima Kir-Yanni 2003 Naoussa Ravnista**

This tastes as if it were made from stones and earth, a quick punch of tangy red fruit adding brightness to its leafy flavors and savory minerality.

**87 Points**

**Jermann 2004 Venezia Giulia Vintage Tunina**

Jermann's classic white includes chardonnay, sauvignon, picolit, malvasia and ribolla, a potent blend that's built to age. Golden in color, this has juicy pear and apple flavors stroked with alcohol. Within that structure, the fruit stays crisp and clearly delineated, with laserlike focus to the flavors.

**90 Points**

**Jermann 2004 Venezia Giulia Were Dreams**

Jermann makes this chardonnay with substantial barrel treatment, which shows in golden color, the aroma and the grip of oak tannin. In a successful vintage, there's enough fruit in Dreams to age past the oak, making this '04 a good bet for the cellar.

**86 Points**

**Villa Russiz 2005 Collio Tocai Friulano**

A broad, silken tocai, this wine feels quiet and refined. A supple melding of apple-scented fruit and a spine of acidity keeps it focused. Golden spice fills the mouthwatering finish, for seared snapper or chanterelles.

**92 Points**

**J. Hofstatter 2005 Alto Adige Kolbenhof Gewurztraminer**

Kolbenhof, from an east-facing hillside in Tramin, is a gewürztraminer to age; this 2005 has the concentration of flavor and great structure to allow it to evolve for ten years or more. Everything about the wine is supple, from the feel of the delicate floral aroma to the touch of rose on the finish. It has a saturated density with acidity that tempers the intensity and gives the impression of watercress pulled from a mountain stream.

**92 Points**

**Borgo Maddalena 2004 Venetie Merlot**

A lean, raspberry-scented red, this is light and gentle with peppery tannins; for roast beef.

**87 Points**

**Zaca Mesa 2006 Santa Ynez Valley Viognier**

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Light at first, neither sweet nor oily, this viognier brightens to fresh, lasting lemon and peach flavors as it develops with air. Decant it to serve with seared scallops.

**91 Points**

**Clos Pegase 2002 Napa Valley Palisades Vineyard Cabernet Sauvignon**

An initial shock of blueberries and wood tannin gives way to a deep core of cassis flavor. The wine becomes mouthwatering with air, taking on the texture of filet mignon with its melt-in-your-mouth tannins; for well-marbled beef with a wild mushroom sauce.

**91 Points**

**Pine Ridge 2003 Stags leap District Napa Valley Cabernet Sauvignon**

A lovely, dynamic cabernet packed with espresso-roast coffee scents and earthiness, this retreats toward its wood as it takes on air, hiding behind the nuttiness of oak.

**89 Points**

**Buehler 2004 Napa Valley Cabernet Sauvignon**

Two parts concentrated cherry flavor, one part slick tannins and a dash of herbs, this wine's flavor's last, making a potent impression. Ready to juice up a steak.

**90 Points**

**J. Rochioli 2005 Russian River Valley Pinot Noir**

The beauty of this wine is in the aroma, a foresty dark cherry scent that mingles with the cinnamon stick essence of new oak. The flavors haven't fully developed yet, through the wine feels generous, sappy and rich. It finishes clean, as if waiting for the aroma to extend through wine and last.

**91 Points**

**Frogs Leap 2005 Napa Valley Zinfandel**

A blast of flavor introduces this ripe, heavyweight zin. It's piney and sappy, the simple flavors dressed in oak. Give time to decanter before serving with braised beef cheeks.

**89 Points**

**Yalumba 2006 South Australia Y Series Pinot Grigio**

A simple pinot grigio with tutti-frutti lemon-lime flavors, this finishes tart and clean; for crab.

**86 Points**

**Pewsey Vale 2006 Eden Valley Riesling**

This is tight and restrained, with a talclike acidity and lemon zest flavors. It broadens in the middle and then tightens again at the end, needing bottle age to fill out its alcohol. For the cellar.

**88 Points**

**Yalumba 2006 South Australia Y Series Riesling**

Easy lemon-lime flavors turn a little sweet and peachy in the end; pour it with grilled shrimp.

**85 Points**



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**Perrin & Fils 2005 Chateauneuf-du-Pape Les Sinards**

The first release of Les Sinards blanc, this is rich and savory, with golden fruit flavors of baked quince framed in mouthwatering amounts of chalky, salty minerality. Decant before serving, and counter the slight white pepper burn of alcohol with a rich dish.

**90 Points**

**La Vieille Ferme 2006 Cotes du Luberon**

This is supper light and easy, with melon flavors lifted by a spritz of grapefruit acidity. .

**86 Points**

**Perrin et Fils 2006 Cotes du Rhone Reserve**

A full, rich rose, this is simple but vibrant with hearty strawberry flavor

**85 Points**

**Bucci 2005 Verdicchio dei Castelli di Jesi Classico Superiore**

Light gold in color, Bucci's 2005 is a round, viscous wine with fragrant scents of fresh cream; a buttery white for creamy baccala.

**89 Points**

**Pieropan 2004 Soave Classico La Rocca**

If you like oaky chardonnay, you might check out this vanilla-scented Soave. The flavors tend toward oak and mineral lees, the structure tight; for roast white meats.

**87 Points**

**A-Mano 2006 Puglia Fiano-Greco**

The first vintage of a white version of A-Mano, this is bright and lively, with fiano's honeyed florality playing along greco's nutty breadth. It's simple and clean, a terrific pour for summer.

**87 Points**

**Cantina del Taburno 2003 Aglianico del Taburno Fidelis**

Sweet, earthy and tannic, this veers toward prune but the minerality catches it just before it gets there, letting it finish on spicy, sunny fruit.

**86 Points**