



SPECIAL VALUE ISSUE

WINEENTHUSIAST

MAGAZINE

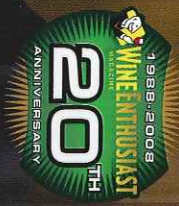
BEST BUYS

2008

OUR EDITORS WEIGH IN ON THE TOP WINES UNDER \$15



wineenthusiast.com/magazine



85 Perusini 2006 Ronchi di Gramogliano Ribolla Gialla (Colli Orientali del Friuli); \$27. This is very pretty and enjoyable, with creamy peach, butterscotch and yellow rose notes. The wine has a lean, compact feel and a crisp, citrusy finish. Imported by Dolce Sarde Inc. —M.L.

85 Villa Rubini 2007 Ribolla Gialla (Colli Orientali del Friuli); \$15. The wine opens with a deep gold, almost amber color and pretty aromas of almond, stone fruit and apricot. The feel in the mouth is easy and lean, with creamy smoothness on the close. Imported by Scoperta Importing Co. Inc. —M.L.

85 Vinai dell'Abbate 2006 Ribolla Gialla (Colli Orientali del Friuli); \$19. Grassy and tonic with background shadings of white flower and stone fruit, this Ribolla Gialla offers aromas of white peach, kiwi and subtle hints of exotic fruit. The wine is crisp and lean in the mouth. Imported by Atlantica SRL. —M.L.

AUSTRIA

GRÜNER VELTLINER

93 Högl 2007 Ried Schön Grüner Veltliner Smaragd (Wachau); \$53. A full-bodied, mouth-filling wine that bursts with melon, peach, peppery pear skin and nutmeg flavors. It is ripe, rich, a fruit salad whose final freshness and acidity suggest aging for 3–5 years. Imported by Winemonger.com. *Cellar Selection.* —R.V.

92 Graf Hardegg 2006 Vom Schloss Reserve Grüner Veltliner (Niederösterreich); \$25. An impressive, powerful pepper- and yellow fruit-flavored wine, which has been given a considerable depth of flavor by the wood fermentation and lees aging. The balance is great. It is a wine that shows class and aging potential. Imported by Frederick Wildman & Sons, Ltd. *Editors' Choice.* —R.V.

92 R&A Pfaffl 2007 Hundstleiten Grüner Veltliner (Niederösterreich); \$32. The Hundstleiten vineyard is on the last slopes of the Weinviertel looking across the Danube Valley. With its great exposure, it produces a rich style of Grüner, with added structure and minerality. In 2007, the vintage exposed the terroir, giving a flinty edge to the still-rich character. Imported by Palm Bay International. —R.V.

92 R&A Pfaffl 2007 Goldjoch Grüner Veltliner (Niederösterreich); \$50. With the extra crispness of the 2007 vintage, this wine has lost its usual opulent character, but it has gained a great definition of structured fruit and flavors of

cream, caramel, spice and pear. A benchmark Grüner from its home territory. Imported by Palm Bay International. —R.V.

92 Weinrieder 2006 Alte Reben Grüner Veltliner (Niederösterreich); \$28. Weinrieder's Alte Reben (old vines) needs at least a couple of years to really show at its best. This is now a complete wine, the obvious richness subsumed into the beautiful pineapple and pear skin flavors, with a rounding of vanilla. It is certainly drinkable now, but should age well over 3–4 years. Imported by Blue Danube Wine Co. *Editors' Choice.* —R.V.

91 Högl 2007 Ried Schön Reserve Grüner Veltliner (Wachau); \$72. An impressively rich wine with slight sweetness that brings out an

initial chalky character, followed swiftly by flavors of almonds and nutmeg on pears. The final softness is deceptive—this is a concentrated wine that needs to age. Imported by Winemonger.com. —R.V.

91 Johann Donabaum 2007 Spitzer Point Grüner Veltliner Smaragd (Wachau); \$51. This is a gorgeously rich wine, smooth and concentrated. The tropical fruits, added to apricots and green plums, and the spicy edge, fill the mouth with a creamy texture. There is light acidity, just enough to give a final shape to the wine. Screwcap. Imported by Winemonger.com. —R.V.

91 Setzer 2007 Cuvée 8000 Grüner Veltliner (Niederösterreich); \$52. The wine's name refers to the high density—8,000

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plants per hectare (3,200 per acre). Hans Setzer follows the current wisdom that high density planting produces greater concentration. And this is definitely a powerful expression of ripe fruit, herbs, spice, ripe red apples and some wood. Big and rich, it finishes with a burst of pepper. Imported by Michael Skurnik Wines. *Editors' Choice.*—R.V.

91 Winzer Krems 2007 Wachberg Grüner Veltliner (Kremstal): \$24. The richest of the Grüner Veltliners from the Krems cooperative, this has power as well as the ripest fruit. The flavors are of pear, melon and freshly ground spice, edged with a green apple skin texture. There is depth of flavor, the fruits going right into the core of the wine. Imported by Total Wine & More.—R.V.

90 Weinrieder 2007 Alle Reben Grüner Veltliner (Niederösterreich): \$28. A gorgeous wine, its richness fuelled by the concentration that comes from old vines. The wine rolls opulently around the mouth, showing apricot flavors over almonds and spice. A final burst of freshness gives it a delicious lift. Imported by Blue Danube Wine Co.—R.V.

90 Weinrieder 2007 Reserve Grüner Veltliner (Niederösterreich): \$43. It says something for the ripeness of the grapes that at 14.5% the wine still has some residual sugar to give roundness and sweetness. Despite its rich character, defined by cantaloupe melon and apricots, it still has enjoyable freshness. A wine to savor and sip. Imported by Blue Danube Wine Co.—R.V.

89 Graf Hardegg 2007 Vom Schloss Grüner Veltliner (Niederösterreich): \$18. There is a definite smoothness and richness to this Grüner, which comes from aging a proportion in wood, a definite step up in quality from past vintages. It doesn't detract from the citrus acidity, but does add an element of pear and peach, and a round, soft aftertaste. Imported by Frederick Wildman & Sons, Ltd.—R.V.

89 Högl 2007 Grüner Veltliner Smaragd (Wachau): \$NA. A blend from three of Josef Högl's vineyards, this brings together fruit from the cool west, the center and the warm east of the Wachau. Less focused than other Högl Grüners, it gains from a warmth and roundness, emphasizing sweet melon and pineapple flavors, and a soft finishing acidity and spice. Imported by Winemonger.com.—R.V.

89 Johann Donabaum 2007 Berglage Grüner Veltliner Smaragd (Wachau): \$51. A ripe, highly perfumed wine, full of pear and apricot and pepper flavors, layered with refreshing acidity. It is certainly rich in style, but there is also a

lightness that gives it a finishing lift. Screwcap. Imported by Winemonger.com.—R.V.

89 Schwarzböck 2007 Sätzen-Fürstenberg Grüner Veltliner (Niederösterreich): \$26. An impressive blend of two vineyards, offering ripe melon and pear flavors, luscious and rich. It is rounded, but there is also a core of structure from pear skins and citrus, just hinting at nutmeg. It is worth aging this wine for 2-3 years. Screwcap. Imported by Michael Skurnik Wines.—R.V.

89 Setzer 2007 Die Lage Eichholz Grüner Veltliner (Niederösterreich): \$34. Flavors of melon, apricot and spice are the hallmarks of this single-vineyard wine. It has rounded, ripe fruit, given freshness by a pink grapefruit piquancy, and finishes with classic Grüner Veltliner pepper. Imported by Michael Skurnik Wines.—R.V.

89 Weinrieder 2007 Schneiderberg Grüner Veltliner (Niederösterreich): \$22. This is purest Grüner Veltliner from one of the best vineyards in the northern Weinviertel. It is ripe, concentrated, an explosion of spice, pepper and fresh pears to go with the lively acidity of crisp apples. Imported by Blue Danube Wine Co.—R.V.

89 Winzer Krems 2007 Sandgrube 13 Edition Chremisa Grüner Veltliner (Kremstal): \$24. A wine launched to celebrate the foundation of Kremis (Chremisa) in 995, this full-bodied, rich wine is packed with tropical fruits, just a touch of spice and a rounded texture. Flavors are of pineapple, mango, apricots and melon. The ripe acidity gives a great finishing lift. Imported by Total Wine & More.—R.V.

88 Schwarzböck 2007 Kirchberg Grüner Veltliner (Niederösterreich): \$28. The Kirchberg vineyard just to the west of Vienna produces distinctly smoky, mineral wines that give a tight, coiled, peppery style of Grüner Veltliner. This is a powerful wine that shows considerable ripeness, finishing with vanilla and spice. Screwcap. Imported by Michael Skurnik Wines.—R.V.

88 Winzer Krems 2007 Kellermeister Privat Kremser Grüner Veltliner Trocken (Kremstal): \$NA. A vibrant, crisp wine that shows some depth of pepper and spice as well as very fresh, green acidity. The grapefruit and citrus fruit flavors dominate, while the texture remains tight, promising aging for 2-3 years. Imported by Total Wine & More.—R.V.

87 Högl 2007 Ried Schön Viessling Grüner Veltliner Federspiel (Wachau): \$27. There is a fine combination of lightness and richness in this wine. The lightness comes from its fresh, crisp green flavors. The richness comes from the concentration, the flavor going deep

down into the taut palate, acidity, mouth-filling green plums and spice. Screwcap. Imported by Winemonger.com.—R.V.

87 R&A Pfraffl 2007 Haidviertel Grüner Veltliner (Weinviertel): \$23. In the hands of the Pfraffl family, this simple Grüner Veltliner has taken on a rich, almost sumptuous character that gives a depth of flavor to the acidity and crisp green apple flavors. The fruit is open, generous and ripe. Imported by Palm Bay International.—R.V.

86 Weinrieder 2007 Grüner Veltliner (Weinviertel): \$15. A soft, rounded wine with lifted fresh, creamy apple and pear flavors over an intense layer of citrus. The ripeness of the fruit comes through the crispness to give a finely textured aftertaste. Imported by Blue Danube Wine Co.—R.V.

85 Graf Hardegg 2007 Veltlinsky Grüner Veltliner (Niederösterreich): \$10. One of the original in the new generation of light, fresh Grüner Veltliner, Veltlinsky is a good example. With its green apple directness and smooth structure, it's a wine for the year, a fine aperitif or seafood partner. Screwcap. Imported by Frederick Wildman & Sons, Ltd. *Best Buy.*—R.V.

85 Johann Donabaum 2007 Johann Grüner Veltliner Federspiel (Wachau): \$24. The simplest wine in the Donabaum portfolio, a lively, fresh apples and cream flavored wine that makes a great aperitif style. There's just the right edge of crispness to add to the pleasure. Screwcap. Imported by Winemonger.com.—R.V.

85 Setzer 2007 Vesper Grüner Veltliner (Niederösterreich): \$20. The lightest in a range of Grüner Veltliner from Hans Setzer. This is a green apple and grapefruit flavored wine, all lightness, freshness and crispness. There is a green plum skin tang to it, added to citrus. Imported by Michael Skurnik Wines.—R.V.

RIESLING

94 Weinrieder 2006 Schneiderberg Riesling Eiswein (Niederösterreich): \$89. The first vintage of this great wine since 2003, this remains a wonderful example of the almost ethereal character of cooler climate eiswein (ice wine). The wine is certainly honeyed, but the freshness, the lightness, the poise, are just as important. If you can resist, age this wine for at least 5 years. Imported by Blue Danube Wine Co.—R.V.

92 Högl 2007 Ried Bruck Viessling Riesling Smaragd (Wachau): \$57. The terraced vineyard of Ried Bruck is a dominant site in Spitz, stony and impressively steep. The excellent

exposure gives richness to the years such as 2007. There is ripe, perfumed character, vibrant flowers and thyme and its flavors red apples. Imported by Winemonger.com.—R.V.

92 Johann Donabaum Riesling Smaragd (Niederösterreich): \$24. Concentrated structure and flint in this wine. It shows spice, and very green, crisp fruit line of structure running through of lemon zest. Keep 4-5 years. Imported by Winemonger.com. *Cellar*

91 Johann Donabaum Riesling Smaragd (Niederösterreich): \$24. Intensely mineral in character the stony soil, this is a tight layers of fresh pink grapefruit flavors along with sufficient rounder aftertaste. But the years' aging at least. Screwcap. Imported by Winemonger.com.—R.V.

91 R&A Pfraffl 2007 Riesling (Niederösterreich): \$10. Lightly perfumed, this is a wine of fine richness with a great grapefruit as well as apricot generosity. It needs to age for the structure to soften. Imported by Winemonger.com.—R.V.

91 Weinrieder 2007 Niederösterreich (Niederösterreich): \$20. Fined, this shows white fruit and a great twist of lemon acidity like a white wine. The final acidity structure is Blue Danube Wine Co.—R.V.

90 Högl 2007 Loos Smaragd (Wachau): \$57. Simply enchants with its fresh honey, spices and green acidity. To say it is a great wine, its open, vivacious character, is not for aging, though. Imported by Winemonger.com.—R.V.

90 Winzer Krems Riesling (Niederösterreich): \$24. A vineyard site in Krems, this yielded a finely mineral wine with a white currant and its freshness now, and needs to be drunk now. Imported by Winemonger.com.—R.V.

exposure gives richness to the wine, even in cooler years such as 2007. There is fine balance here, a ripe, perfumed character, with its aromas of wild flowers and thyme and its flavors of green pears and red apples. Imported by Winemonger.com. —R.V.

92 Johann Donabaum 2007 Setzberg Riesling Smaragd (Wachau); \$56. Concentrated structure and flint combine with richness in this wine. It shows spice, dense acidity, freshness and very green, crisp fruit flavors. There is a real line of structure running through the fruit, an edge of lemon zest. Keep 4-5 years. Screwcap. Imported by Winemonger.com. *Cellar Selection.* —R.V.

91 Johann Donabaum 2007 Offenberg Riesling Smaragd (Wachau); \$57. Intensely mineral in character, with a real feel for the stony soil, this is a tight, taut wine that reveals layers of fresh pink grapefruit and green plum flavors along with sufficient ripeness to give a rounder aftertaste. But the wine does need 3-4 years' aging at least. Screwcap. Imported by Winemonger.com. —R.V.

91 R&A Pfaffl 2007 Terrassen Sonnleiten Riesling (Niederösterreich); \$32. Heavily perfumed, this is a wine that manages to combine richness with a great tension of tight fruits, grapefruit as well as apricots, acidity as well as ripe generosity. It needs to age—allow at least 3-4 years for the structure to soften. Imported by Palm Bay International. —R.V.

91 Weinrieder 2007 Kugler Riesling (Niederösterreich); \$25. Crisp and perfumed, this shows white berries, crisp white stone fruit and a great twist of lemon zest. It's light, floating, the acidity like a whisper within the fresh flavors. The final acidity stays forever. Imported by Blue Danube Wine Co. —R.V.

90 Hög 2007 Loibner Vision Riesling Smaragd (Wachau); \$57. A wine that simply enchants with its floral aromas, its flavors of honey, spices and green fruits and lively, floating acidity. To say it is a crowd pleaser is a compliment, its open, vivacious style a delight to drink. Not for aging, though. Imported by Winemonger.com. —R.V.

90 Winzer Krems 2007 Kremser Pfaffenberg Riesling (Kremstal); \$25. The best vineyard site in Krems, high above the Danube, has yielded a finely mineral Riesling, very crisp, with its white currant and tight acidity. It has intense freshness now, and needs another 2 years to show the rest of its flavors. Imported by Total Wine & More. —R.V.

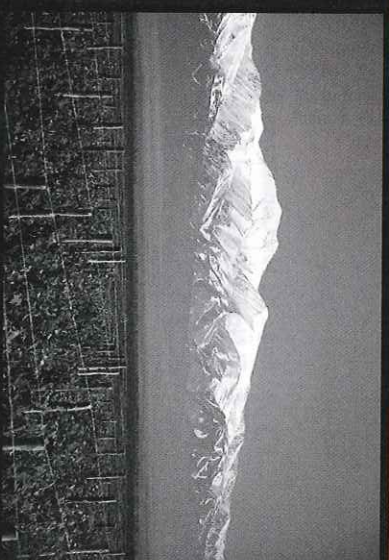
89 Graf Hardegg 2007 Von Schloss Riesling (Niederösterreich); \$18. Spritzy, fresh and tangy, this light, bone-dry Riesling is an obvious apéritif wine. The green fruits burst in the mouth, acidity and grapefruit, along with white currants. There's a seductive, spicy aftertaste. Imported by Frederick Wildman & Sons, Ltd. —R.V.

89 R&A Pfaffl 2007 Riesling am Berg Riesling (Niederösterreich); \$60. Described as "Lieblich", in effect medium-sweet, this soft wine keeps its acidity and adds peaches and lychees to its repertoire of flavors. The perfumed Riesling character balances beautifully with richness, and a fresh aftertaste. Imported by Palm Bay International. —R.V.

88 Winzer Krems 2007 Kellermeister Privat Kremsteilen Riesling Trocken (Kremstal); \$19. The winemaker's selection series of wines showcases some of the top vineyards in the Krems cooperative's portfolio. This wine shows great freshness, but also benefits from a soft, rounded character, full of white fruits, currants and nectarines, very lively, with lifted acidity. Imported by Total Wine & More. —R.V.

87 Johann Donabaum 2007 Bergterrasen Riesling Federspiel (Wachau); \$27. The Federspiel style stands for freshness, and this wine is a great example. It displays a flirty, chally character, but more obvious are the crisp green fruits, green apples and grapefruit, which give

The star from Argentina



92/100

« ... It's an awesome value... »
eRobert Parker.com - December 2007
vintage 2006

90/100

« ... It's an outstanding value... »
eRobert Parker.com - December 2007
vintage 2005

90 points

« ... Impressive young wine... »
Wine Spectator weekly - July 31, 2003
vintage 2002

Vinos de los Siete
A R G E N T I N A
by Michael Pauland

FERRICIA ALTA - Photo: S. Colterius

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lightness at the end. Screwcap. Imported by Winemonger.com.—R.V.

85 Setzer 2007 Riesling (Niederösterreich); \$32. A light, sprightly and vivacious wine that has white fruits, spring blossom perfume and a crisp, tensely acidic aftertaste. What it lacks in intensity it makes up for in its delicious, refreshing style. Imported by Michael Skurnik Wines.—R.V.

SPAIN RED WINES

RIBERA DEL DUERO

95 Astrales 2005 Ribera del Duero; \$60. This is a huge and impressive step up from the 2003 Astrales, which was fine but not at this level. Here we're talking about color, bouquet, palate feel, intense flavors, finish, you name it. It's pure, ultratasty, chocolaty, smooth and pleasurable. Astrales is the complete package and a wine to watch. Imported by Grapes of Spain. *Editors' Choice.*—M.S.

94 Pago de los Capellanes 2004 Parcela El Nogal (Ribera del Duero); \$80. After finding little to like about the blatantly overripe 2003 El Nogal, the '04 is a wonderful surprise. Yes, it's still a ripe, chewy specimen with aromas of prune, smoke, spice cake and leather. But in the mouth it delivers weighty plum, raspberry and casis but also a delicate wrapping of chocolate and coconut. A lot to ponder, and better sooner than later. Drink now through 2011. Imported by Antava Imports.—M.S.

94 Vega Sicilia 1998 Unico (Ribera del Duero); \$225. Lovely tobacco, dried fruit, spice and leather create that unique, classy nose that is Vega Sicilia Unico. This may not be the best recent vintage of this high-flying wine (1991 and 1994 were better), but it is still quite impressive. The palate is maturing but shows vitality, and the flavors of cherry, tobacco, cracked spice and roasted plums are sublime and backed up by lots of spicy oak. Entirely drinkable now but with the inherent structure to last another decade or two. A Eurovin, Christopher Cannan selection, imported by multiple importers, including Michael Skurnik Wines.—M.S.

93 Pago de los Capellanes 2004 Reserva (Ribera del Duero); \$53. Capellanes waded through some weak efforts in 2002 and 2003, but this vintage marks undisputed excellence for a reserva. The wine has alluring smoky, sultry notes to match its bold fruit, while the flavors of blackberry, dark spice and chocolate

announce perfect raw material and a deft winemaking hand, i.e. controlled oak. Delicious now through 2014. Imported by Antava Imports. *Editors' Choice.*—M.S.

92 Alion 2004 Ribera del Duero; \$90. Big and modern is the path that Alion (owned by Vega Sicilia) follows. This vintage is excellent, the best since 2001. It offers sweet, ripe black fruit with solid but balanced tannins. Chocolate and leather give the finish sweetness and style, while the overall take is that this is a forceful but sexy wine. Best in a couple of years through 2014. A Eurovin, Christopher Cannan selection, imported by multiple importers, including Michael Skurnik Wines.—M.S.

90 Finca Torremilanos 2004 Torre Albéniz Reserva (Ribera del Duero); \$50. Bring on the barrels (and a chisel to cut through the tannins). Or just put it away in your cellar for a decade and let the fierce tannins and intensely toasted oak characteristics fade away. Early attackers will get hit with a wall of bitter chocolate, shoe polish and hickory blackness while digging into layers of tannin surrounding dark fruit, graphite and licorice. Better after 2010. Imported by Grapes of Spain. *Cellar Selection.*—M.S.

90 Vega Sicilia 2003 Valbuena 5ª (Ribera del Duero); \$188. Valbuena is Vega Sicilia's so-called second wine, and this vintage is elegant and like. To equate it to Burgundian Pinot Noir is not a stretch, seeing that the nose is earthy and dry, with fresh flowers, leather and tobacco aromas. The palate is light and full of finesse, with any cranberry, earth and cherry flavors. From a poor vintage, this is more than admirable. A Eurovin, Christopher Cannan selection, imported by multiple importers, including Michael Skurnik Wines.—M.S.

89 Pago de los Capellanes 2005 Crianza (Ribera del Duero); \$34. Youthful and bouncy right from the get-go. The nose is bright and fruity, with no boundaries to its verve. Lively in the mouth as well, with fresh, forward berry and cherry flavors. A little racy and juvenile, but with lots of high-quality fruit and some aging potential. Drink now through 2011. Imported by Antava Imports.—M.S.

88 Bodegas Hnos. Pérez Pascuas 2006 Viña Pedrosa (Ribera del Duero); \$28. Fruity up front, with a bit of Ribera's youthful funk thrown in for good measure. Shows leather, earth, aged cheese and dairy notes alongside rhabd berry and cherry flavors. It's a solid wine with no leash; it wants to run so might as well let it. Finishes with power in the homestretch. Best in 2009–10. A Eurovin, Christopher Cannan selection, imported

by multiple importers, including Michael Skurnik Wines.—M.S.

88 Finca Torremilanos 2004 Crianza (Ribera del Duero); \$30. Serious crianza here, but one that takes a lot of time to unwind. Early tobacco, chocolate and roasty mulled-fruit aromas lead to a palate of tight tannins, narrow blackberry flavors and finally vanilla and oak. A little raw but more than solid. Imported by Grapes of Spain.—M.S.

88 Mogar 2004 Roble (Ribera del Duero); \$18. Dark, oily and sultry on the nose, palate hits with freshness and good cherry, cassia, raspberry and cola flavors. Mouthfeel is a little gritty and lively, but overall the wine shows balance, true flavors and a nice vibe. Imported by Norstar Global Imports, Inc.—M.S.

88 Monte Negro 2006 Ribera del Duero; \$20. Riper and richer than some standard RDDs, with aromas of tomato, raisin, maple and blackberry. The palate is ripe and grabby, with serious tannins and structure to frame dark fruit, chocolate and brown sugar flavors. A full and positive wine that has restraint. Will settle in the bottle and should be at its best come late 2008/early 2009. Imported by Frontier Wine Imports.—M.S.

87 Monte Negro 2004 Crianza (Ribera del Duero); \$33. A light, simple style of RDD with slight concentration, red fruit and some flower blossom. The palate is juicy and easygoing, with racy red fruit, herb notes and a touch of pickle. Fresh and fun, but not all that serious considering the price. Imported by Frontier Wine Imports.—M.S.

86 Milcampos 2006 Tempranillo (Ribera del Duero); \$15. Warmth and mood greet you, but dig as you might it's hard to settle on any particular fruit aromas or flavors. There is, however, plenty of cola, rooey flavors and baked characteristics. Finishes almost hot, with sticky tannins and a sprig of green. Drink now through 2008. Imported by Frontier Wine Imports.—M.S.

86 Rudeles 2005 Original (Ribera del Duero); \$23. Out of the gate it smells sharp, sour and murky. But time allows most of that young RDD funk to settle, and what arises is oak, juicy blackberry, herbs and brown sugar. It improves as it picks up speed, but it always has some funk and angularity to it. Big at 14% but not flabby. Imported by Grape Expectations (NC).—M.S.

Detach Here

NOVEMBER 15, 2008



WINE ENTHUSIAST
MAGAZINE

Our Buying Guide includes ratings and reviews of new releases and selected older wines evaluated by Wine Enthusiast Magazine's editors and other qualified tasters. The Buying Guide includes reports on special tastings

Editors' Choices

AUSTRIA | GRÜNER VELTLINER

- 92 Graf Hardegg 2006 Vom Schloss Reserve Grüner Veltliner (Niederösterreich); \$25.
- 92 Weinrieder 2006 Alte Reben Grüner Veltliner (Niederösterreich); \$28.
- 91 Setzer 2007 Cuvée 8000 Grüner Veltliner (Niederösterreich); \$52.

- 87 Gallo Family Vineyards 2007 Pinot Gris (Sonoma County); \$15.

CALIFORNIA | ROSÉ WINES

- 87 Fritz 2007 Rosé (Dry Creek Valley); \$16.
- 87 Hendry 2007 Rosé (Napa Valley); \$13.

CALIFORNIA | DESSERT WINE

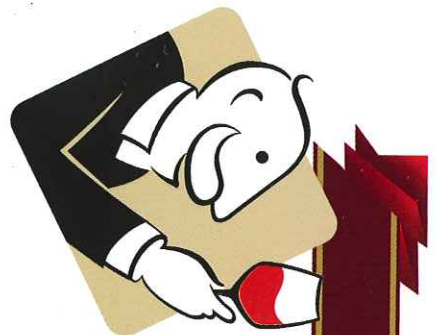
- 92 Cana 2003 J. Jaden Dessert Wine Syrah (Contra Costa County); \$40.

- 86 Haras 2005 Estate Cabernet Sauvignon (Maipo Valley); \$10.

CHILE | OTHER RED WINES

- 90 MontGras 2007 Reserva Carmenère (Colchagua Valley); \$14.
- 88 Estampa 2006 Syrah-Cabernet (Colchagua Valley); \$9.
- 87 Echeverria 2007 Carmenère (Central Valley); \$10.
- 86 Santa Alicia 2007 Reserve Shiraz (Maipo Valley); \$10.

CHILE | WHITE WINE



SPECIAL VALUE ISSUE

WINEENTHUSIAST

MAGAZINE

BEST BUYS

2008

OUR EDITORS WEIGH IN ON THE TOP WINES UNDER \$15



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