



WINE SPECTATOR'S Advance

A SNEAK PREVIEW OF THE BUYING GUIDE FOR THE **SEPT. 30, 2011** ISSUE

Wine Spectator's annual food issue spotlights French cuisine in America. Seven world-renowned French chefs offer recipes and wine matches. Plus, a special feature on classic French cheeses and chocolates. The tasting report focuses on the outstanding 2008 vintage of white Burgundy.

HIGHLY RECOMMENDED

- 95** **DEHLINGER** Pinot Noir Russian River Valley 2008 • \$50
Aromas of plum and blackberry jam turn firm and intense on the palate, gaining depth, nuance and traction. Finishes with a strong burst of flavors. Drink now through 2018.—*J.L.*
- 94** **JANUIK** Cabernet Sauvignon Columbia Valley 2008 • \$30
Tightly wound, with blueberry, plum and crème brûlée flavors riding aristocratically over a layer of refined tannins. The finish persists and expands as it hints at mineral and wet earth. Best from 2013 through 2018.—*H.S.*
- 93** **PHILIPPE COLIN** Chassagne-Montrachet Les Chenevottes 2008 • \$65
An enticing combination of peach, ripe apple, lime blossom and hazelnut aromas and flavors, this delicate and racy wine leaves a mouthwatering impression on the finish. Picks up a mineral note on the long aftertaste. Best from 2012 through 2023.—*B.S.*
- 92** **J.-A. FERRET** Pouilly-Fuissé Sous Vergisson 2008 • \$30
This is tightly wound, exhibiting lemon, apple and spice flavors, with a mineral underpinning and excellent length. Linear in profile, with plenty of reserve. Best from 2013 through 2020.—*B.S.*

COLLECTIBLES

- 98** **PETER MICHAEL** Les Pavots Knights Valley 2008 • \$175
Presents a dazzling array of flavors, along with focus, style and authenticity. Dark, dense and spicy, showing berry, mineral, cedar, sage, roasted caraway and tobacco flavors, this is full-blown yet graceful, reverberating on the finish with the joys of ripe, stylish Cabernet. Cabernet blend. Drink now through 2024.—*J.L.*
- 94** **DOMAINE DU PÉGAÛ** Châteauneuf-du-Pape Cuvée Laurence 2006 • \$185
Offers a gorgeous mix of damson plum, cherry preserves, fig paste and anise layered with roasted chestnut and mesquite notes, all framed by a mouthwatering cocoa powder edge. Refined, despite its old-school, grippy finish. This is well-built for the cellar. Best from 2012 through 2030.—*J.M.*

SMART BUYS

- 91** **M. CHAPOUTIER** Crozes-Hermitage White Petite Ruche 2010 • \$27
Lush up front, but driven, with well-defined dried pineapple, white peach and melon notes racing through the chamomile-tinged finish. Very pure and long. Drink now through 2012.—*J.M.*

SMART BUYS (CONTINUED)

- 91 KIRKLAND SIGNATURE** Châteauneuf-du-Pape Cuvée de Nalys 2009 • \$20
A gorgeous cassis aroma, with flickers of tea, incense and warm mulling spices, gives way to a silky core of cassis, anise and cherry preserves. Reserved through the finish, with good depth. Best from 2013 through 2019.—*J.M.*
- 91 WARWICK** Three Cape Ladies Simonsberg-Stellenbosch 2008 • \$25
Polished, with an ample core of cassis, blackberry and fig paste. Graphite and Lapsang souchong tea notes ripple through the lengthy finish. Cabernet Sauvignon, Pinotage and Syrah. Drink now through 2014.—*J.M.*
- 90 CASTELLO DI BOLGHERI** Bolgheri Varvèra 2008 • \$25
Dark and brooding, exuding blackberry, black cherry and violet aromas and flavors. Fresh and firm, this is beautifully integrated and concludes with fruit and spice accents. Cabernet blend. Best from 2014 through 2022.—*B.S.*
- 90 BODEGAS GODEVAL** Valdeorras Viña Godeval 2010 • \$18
This nervy white shows crackling acidity that carries focused flavors of mineral, grapefruit and fresh herbs. A bit austere, but bracing and balanced. A fine complement to food. Drink now.—*T.M.*
- 90 DOMAINE SIGALAS** Asirtiko-Athiri Santorini 2010 • \$18
This has a creamy aroma, with luscious flavors of ripe apple, pear, gooseberry and spice. Very succulent midpalate, with a long, rich finish of clove and honey cream. Drink now through 2015.—*K.M.*
- 89 DE MORGENZON** Chardonnay Western Cape DMZ 2010 • \$15
Ripe and tasty, with well-focused yellow and green apple fruit mixed with honeysuckle and verbena notes. The fresh finish shows good length. Drink now.—*J.M.*
- 89 SANTI** Valpolicella Classico Superiore Solane Ripasso 2008 • \$15
Firmer than some of its counterparts, as fine-grained tannins frame hints of chocolate shavings, cedar and sage, with flavors of dried cherry and currant. Tangy acidity shows on the modest, smoky finish. Drink now through 2017.—*A.N.*

BEST VALUES

- 88 BOGLE** Petite Sirah California 2008 • \$11
A fragrant, floral version of Petite, with firm but smooth tannins and a core of ripe blueberry and boysenberry flavors that show violet, black licorice and spice details. Drink now through 2019.—*M.W.*
- 87 FLEUR DU CAP** Chardonnay Western Cape 2010 • \$10
A hint of matchstick gives way quickly to ripe, flattering pear and fig fruit flavors, with a juicy, light toasty finish. Drink now.—*J.M.*
- 87 GOATS DO ROAM WINE COMPANY** Goats do Roam Red Western Cape 2009 • \$10
Shows an inviting mix of white pepper, violet and roasted plum fruit, ending with a dash of licorice. Drink now.—*J.M.*
- 86 CASTELLO BANFI** Cabernet Sauvignon-Sangiovese Toscana Col Di Sasso 2009 • \$9
This shows good richness, with cherry and berry flavors, but it's just a bit tight on the finish. Drink now.—*B.S.*
- 86 BODEGAS FRUTOS VILLAR** Toro Muruve 2009 • \$9
This light, firm red delivers racy flavors of berry, vanilla, cola, graphite and herbs, with modest tannins and lively acidity. Drink now through 2014.—*T.M.*
- 85 BODEGAS BORSAO** Campo de Borja Viña Borgia 2010 • \$6
Supple and juicy, offering a burst of ripe, sweet raspberry and blackberry flavors, with light tannins and just enough acidity to keep it lively. Garnacha. Drink now.—*T.M.*

Initials at the end of each tasting note indicate the *Wine Spectator* editor who blind-tasted and scored the wine and wrote the review. The tasters are as follows: James Laube (*J.L.*); Kim Marcus (*K.M.*); Thomas Matthews (*T.M.*); James Molesworth (*J.M.*); Bruce Sanderson (*B.S.*); Harvey Steiman (*H.S.*); Tim Fish (*T.F.*); Alison Napjus (*A.N.*); MaryAnn Worobiec (*M.W.*).