

WINE ENTHUSIAST

MAY 2024



Drinking **AND**
eating
OUR WAY THROUGH
**New York
City**

\$7.99 US & CANADA

\$7.99US/CAN

05>



0 09128 01101 1



HISTORIC *Vines.* *New* ROOTS.

DISCOVER A HISTORIC REGION
WITH A DYNAMIC NEW WINE SCENE.



**2023
WINNER**

Wine Region of the Year

Charlottesville

ALBEMARLE COUNTY, VIRGINIA

{ VISITCHARLOTTESVILLE.ORG }



The Encore You're Waiting For



93^{PTS}

Editor's Choice
WINE ENTHUSIAST

April 2024
2022 Director's Cut
Sonoma Coast Pinot Noir

90^{PTS}

WINE ENTHUSIAST

June/July 2023
2020 Director's Cut
Alexander Valley
Cabernet Sauvignon

91^{PTS}

Editor's Choice
WINE ENTHUSIAST

December 2023
2022 Director's Cut
Sonoma Coast Chardonnay

FrancisFordCoppolaWinery.com

Features

54 WELCOME TO NEW YORK

If a wine (or maybe even a vine) can make it here, it can make it anywhere.

56 A NEW YORK MINUTE WITH ALICE FEIRING BY CHRISTINA PICKARD

From her railroad apartment in NoLita, one of natural wine's most influential figures has battled far more than Robert Parker in her lifetime.

62 SPIRIT OF NYC BY KARA NEWMAN

The ultimate five-borough bar crawl has stops at eponymous cocktails named for each one.

70 SIPS AND THE CITY BY WINE ENTHUSIAST EDITORS

Where to eat and drink at every hour in the city that never sleeps according to the Wine Enthusiast staff.

75 BYOB SOMMS BY MICHAEL WILSON

A handful of top wine professionals, including Joe Campanale, Jhonel Faelnar, Victoria James and Katja Scharnagl, gather late-night at Wu's Wonton King, sharing both the bottles they brought and the stories those wines tell.

82 CUISINE DE QUEENS BY NILS BERNSTEIN

You'll find a melting pot (as well as some outstanding hot pot) in New York's second largest and most culturally diverse borough.

Cover: photo by Matthew Salacuse



WINE ENTHUSIAST

May 2024

62
Ferry nice

DEPARTMENTS

OUT & ABOUT

12 Scenes from ProWein 2024 in Düsseldorf, Germany

CHEERS

50 The best of what we tasted for this issue
BY THE TASTING DEPARTMENT

COLUMNS

PUBLISHER'S LETTER

10 The City is a singular source of endless inspiration
BY JACQUELINE STRUM

SPIRITED

52 I tried to sell my 'dusty' bottles—here's what happened next
BY KARA NEWMAN

LAST DROP

128 Looking for the soul of the New York bar deep in the heart of Texas
BY KARA NEWMAN

THE CRUSH

- 15 Pairing wine with iconic street food
- 26 How to drink on public transit, an unsanctioned guide not at all sanctioned by the MTA
- 28 James Murphy's rider has a grower Champagne clause but nothing about M&Ms
- 30 A cluster of urban wineries are throwing it back to the '80s—the 1880s.
- 33 Photographer Marcos Alberti documents how people's expressions change after one, two and three glasses of wine
- 36 Map to the bar stars: an NYC mixology family tree
- 38 Bemelmans Bar Martini
- 40 It might be easier to make authentic gravlax at home than you thought
- 42 Cayuga is a NY-born-and-bred hybrid—of course this white wine has personality
- 44 Linganore AVA is a happy middle ground in Central Maryland
- 47 Tools of the trade: A driver and hammer are a barrelmaker's best friends
- 48 Is wine no longer a Bollywood baddie?

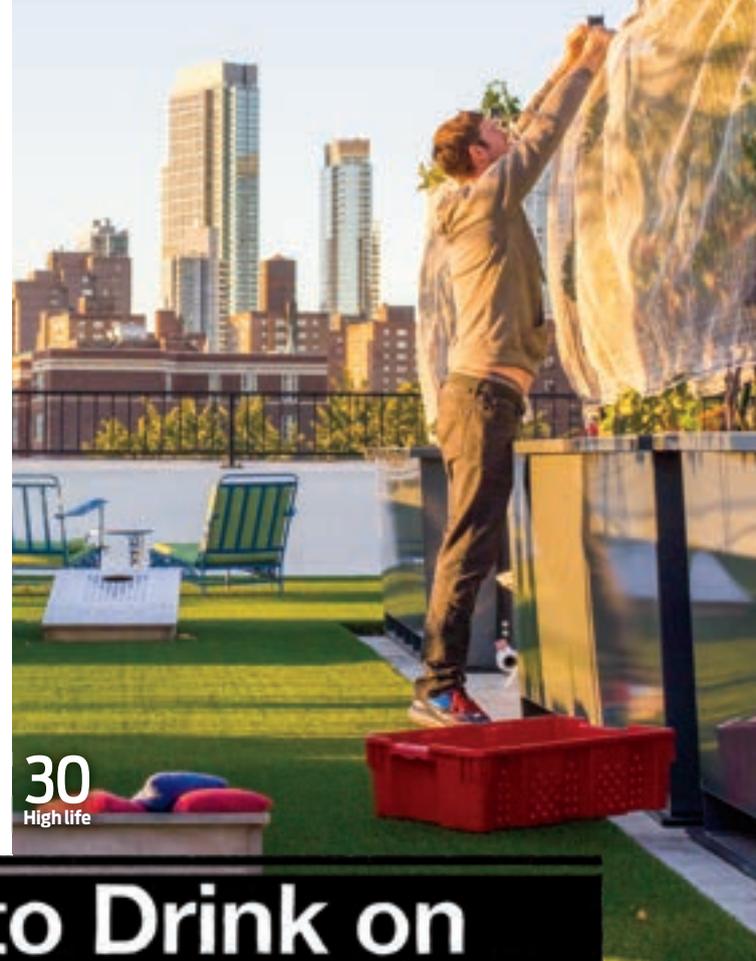
BUYING GUIDE

- 93 Reviewed this month
- 115 New York
- 118 Chile
- 121 Portugal
- 123 Germany
- 126 Spirits



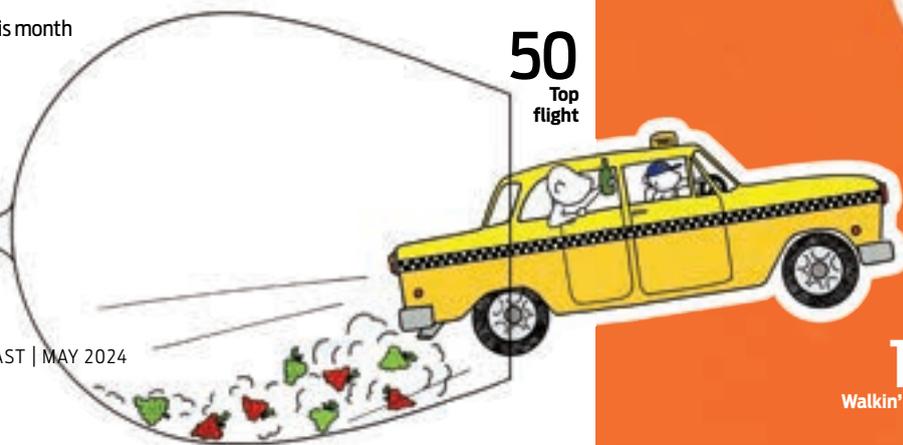
WINE ENTHUSIAST

May 2024



30 High life

H O W to Drink on Public Transit
26



EST. 1904

MEZZACORONA

TRENTINO

Best Buy
WINEENTHUSIAST

Authentic Pinot Grigio from the Italian Alps.



Captured in Garda lake, Trentino.



Our delightful Pinot Grigio transports you to the Italian Alps with just one taste. Bursting with crisp notes of pear, green apple and honeysuckle, it is the most authentic expression of our beautiful land.

www.mezzacorona.it

Drink Mezzacorona Responsibly

Imported by Prestige Wine Imports



IMPORTER OF THE YEAR



PHOTO: MATTHEW SALACUSE, PROPPING: BRIAN BYRNE, MODEL: PARIS RENDA, HAIR AND MAKEUP: ASHLEY SCHULTZ, WARDROBE: HEATHER NEWBERGER



CARPINETO

TUSCAN CLASSICS PERFECTED



"A MISSION ROOTED IN BEING GOOD KEEPERS OF THE LAND."

- CATERINA SACCHET, HEAD WINEMAKER



Extreme attention to the preservation of our biodiversity



Eco-friendly chemical treatments applied conscientiously



Adoption of modern agricultural methods on both vines and soil



Natural yeasts guarantee clean fermentations

CAMPANELLO IMBALLATO ASSICURATO DA 40% ASSICURAZIONE DEL CONSUMATORE



© 2024 O.P.C.V. VINI & SPIRITI • O.P.C.V. VINI • O.P.C.V. SPIRITI • O.P.C.V. VINI & SPIRITI



WINE ENTHUSIAST

VOLUME 37, NUMBER 3

CITY SLICKERS

We asked our staff to recall some of their favorite NYC-set food and beverage-related moments from movies, TV, books and songs. Only rule: not everyone could go straight to that “I’ll have what she’s having,” line.

Jacqueline Strum EDITOR & PUBLISHER

EXECUTIVE EDITOR John Capone

TASTING DIRECTOR Anna-Christina Cabrales

EDITORIAL

MANAGING EDITOR, DIGITAL
Rachel Tepper Paley

MANAGING EDITOR, PRINT
Stacy Briscoe

CONTRIBUTING EDITOR,
FOOD
Nils Bernstein

SENIOR WEB PRODUCER
Samantha Sette

SOCIAL

DIRECTOR OF SOCIAL MEDIA
Elyse Estrella

SOCIAL MEDIA STRATEGIST
Marco Bruno

DESIGN

ART DIRECTOR
Monica Simon

SENIOR DIGITAL VISUALS
EDITOR
Evan de Normandie

DIGITAL DESIGNER
Eric DeFreitas

PHOTO PRODUCER
Tom Arena

CONTRIBUTING PRODUCER
Casey Levine

TASTING

TASTING Manager
Cody Wexler

SNR. TASTING COORDINATOR
Russell Peborde

VIDEO

SUPERVISING VIDEO
PRODUCER
Braxton Parr

VIDEO PRODUCER
Rob Martin

WRITERS AT LARGE

WINE

Michael Alberty, Elaine Chukan
Brown, Danielle Callegari,
Tom Capo, Mike DeSimone,
Matt Kettmann,
Christina Pickard, Tonya Pitts,
Jeff Porter, Emily Saladino,
Reggie Solomon, Jessica Vargas,
Roger Voss, Aleks Zecevic

SPIRITS

Kara Newman

I’m a real sucker for karaoke and nothing brought me more joy than seeing Maru in K-town as the backdrop for an epic scene in *Succession*’s final season. If you’ve been in any karaoke bar in K-Town you’ll recognize that blazing neon hue right away.

Nothing hits home more to an avowed New Yorker than when LCD Soundsystem’s James Murphy coos, “New York, I love you, but you’re bringing me down.” This is a city of high highs and low lows. Then again, as Murphy says, “But you’re still the one pool where I’d happily drown.” This town has plenty of downsides, but its beauty—the drinks, the food, the people, the culture—more or less ensures I’ll never leave.

When *Harry Met Sally* remains, in my mind, the ultimate NYC rom-com. It’s full of food and drink references, from the famous Katz’s Deli scene to Sally’s hysterically picky order of apple pie a la mode to ending on a Champagne-filled New Year’s Eve that has made all of my NYEs from 1989 onwards feel disappointing by comparison.

The Odeon in Jay McInerney’s *Bright Lights, Big City*.

I worked at Otto, which is now Trattoria One 5th and is the building where Zool and Vinz Clortho helped bring Gozer to life in the original *Ghostbusters*. There is nothing better than ordering a glass of Amaro late night knowing the world got to see this building covered in Stay Puft Marshmallow Man.

In *Master of None*, the main character Aziz Ansari goes on dates to the Four Horsemen, but without its name being mentioned. It was one of those really relatable moments, given that I used to live three blocks away.

The opening scene of *Breakfast at Tiffany’s*: Audrey Hepburn with her paper cup of coffee and pastry, gazing through the windows of the iconic jewelry store.

Lunch at La Côte Basque in *Feud: Capote Vs. The Swans* on FX when Capote dines with his Swans.

I always remember the scene from *Suits*, season 5, where Harvey meets Donna at Del Posto. I also watched all the *How I Met Your Mothers* and went to “their” pub that in reality is called McGee’s Pub.

The *Newsroom* fans will know there was zero chance Sloan Sabbith, the best character from the series, was going to let Shelly walk away from Shake Shack’s OG Madison Square Park location without a killer comeback. Smugness made that vanilla shake even more satisfying.

Best food and beverage moment in New York cinema has to be in *Goodfellas*. You have Vinny on sauce, Johnny Dio on meats, but it’s when Henry comes in with the red and white wine that Pauly says, “OK. Now we can eat.”

EDITORIAL OFFICES

200 Summit Lake Drive Valhalla, NY 10595
TEL: 914.345.9463 editor@wineenthusiast.net

DIRECTOR OF CLIENT SERVICES & OPERATIONS Emily Matson

ADVERTISING DIRECTOR Sherrill Flaum

ADVERTISING

WEST COAST ACCOUNT MANAGER, NAPA,
CENTRAL COAST
Laurie Robertson TEL: 805.825.5801
lrobertson@wineenthusiast.net

WEST COAST ACCOUNT MANAGER, PACIFIC
NORTHWEST, SONOMA, LODI, SACRAMENTO
Anthony Eyzaguirre TEL: 914-815-5407
aezaguirre@wineenthusiast.net

EAST COAST ACCOUNT MANAGER
Margaret Kalaher TEL: 845.654.1420
mkalaher@wineenthusiast.net

DIRECTOR OF STRATEGY & SALES, BUYING
GUIDE & TRAVEL
Denise Valenza TEL: 800.315.4397
dvalenza@wineenthusiast.net

SNR. ACCOUNT COORDINATOR, BUYING GUIDE
Taylor Termine TEL: 914.345.9463 ext. 5858
ttermine@wineenthusiast.net

ACCOUNT COORDINATOR, BUYING GUIDE &
TRAVEL
Addison Schrand TEL: 914-355-1941
aschrand@wineenthusiast.net

ADVERTISING CONSULTANT
Sara Maule smaule@wineenthusiast.net

ASSOC. DIRECTOR, DIGITAL ADVERTISING
Nicole Bramble

DIGITAL ADVERTISING PRODUCER
Abby Castrillo

SNR. ADVERTISING SOCIAL MEDIA MANAGER
Irvin Vidals

CLIENT SERVICES MANAGER
Carlos Garcia

JUNIOR DESIGNER, CLIENT SERVICES
Molly Tuohy

MARKETING

COPY DIRECTOR, COMMERCE
Laura Newman

WEB DEVELOPMENT

SENIOR WEB DEVELOPER
Irakli Khakhviashvili

FULL STACK DEVELOPER
Christopher Jangl

FINANCE

CONTROLLER
Suzanne Normoyle

CIRCULATION

SENIOR DIRECTOR OF CIRCULATION &
PRINT PRODUCTION
Barbara Gianisis

PWX SOLUTIONS
P.O. Box 37120, Boone, IA 50037-0120

CIRCULATION DIRECTOR
Victoria Linehan
victoria.linehan@pwxolutions.com

RETAILERS

To carry Wine Enthusiast magazine, call
800.678.2432 ext 9410

EVENTS

EVENTS MANAGER
LaShana Daniels

EVENTS ASSISTANT
Blake Morris

WINE ENTHUSIAST COMPANIES

CHAIRMAN & CHIEF EXECUTIVE OFFICER/
EDITOR & PUBLISHER EMERITUS
Adam M. Strum

CHIEF BRAND OFFICER/COFOUNDER
Sybil Strum

PRESIDENT, WINE ENTHUSIAST COMMERCE
Erika Strum Silberstein

PRESIDENT, WINE ENTHUSIAST MEDIA
Jacqueline Strum

CHIEF OPERATING OFFICER
Robert Rockman

CHIEF MARKETING OFFICER
Glenn Edelman

CHIEF FINANCIAL OFFICER
Kimberly Hoyt

CHIEF REVENUE & EDUCATION OFFICER,
COMMERCE
Marshall Tilden III

VICE PRESIDENT OF CONTENT
Dara P. Kapoor

DIRECTOR OF PUBLIC RELATIONS
Bonnyary Lek

SUBSCRIPTIONS

SUBSCRIPTION INQUIRIES 800.829.5901
(International: 386.447.2397)
wineenthusiast@emailcustomerservice.com

BACK ISSUES & ADDITIONAL COPIES
pr@wineenthusiast.net



Wine Enthusiast (ISSN 1078-3318) is published monthly except January with combined issues in February/March, June/July and August/September and an extra issue in December. Wine Enthusiast may also publish occasional extra issues. Subscriptions are \$34.95 (International: Canada \$59.95; Foreign \$89.95). ©2024 Wine News, Inc. 200 Summit Lake Drive, Valhalla, NY 10595. Periodical postage paid at White Plains, NY and additional mailing offices. Manufactured and printed in the USA. Reprints: You must obtain permission to reproduce any material. Postmaster: Please send address changes to Wine Enthusiast, P.O. Box 37120, Boone, IA 50037-0120





ZARDETTO

EST. 1956
PROSECCO IN ITALIA

Z

ZARDETTO

PROSECCO DOC BRUT

40TH 1984-2024
ZARDETTO
IN AMERICA

Raising a glass to our first 40 years in
the United States. *Cheers!*

90
POINTS WINEENTHUSIAST
12/2022

THE ONE AND ONLY

The City is a singular source of
endless inspiration.

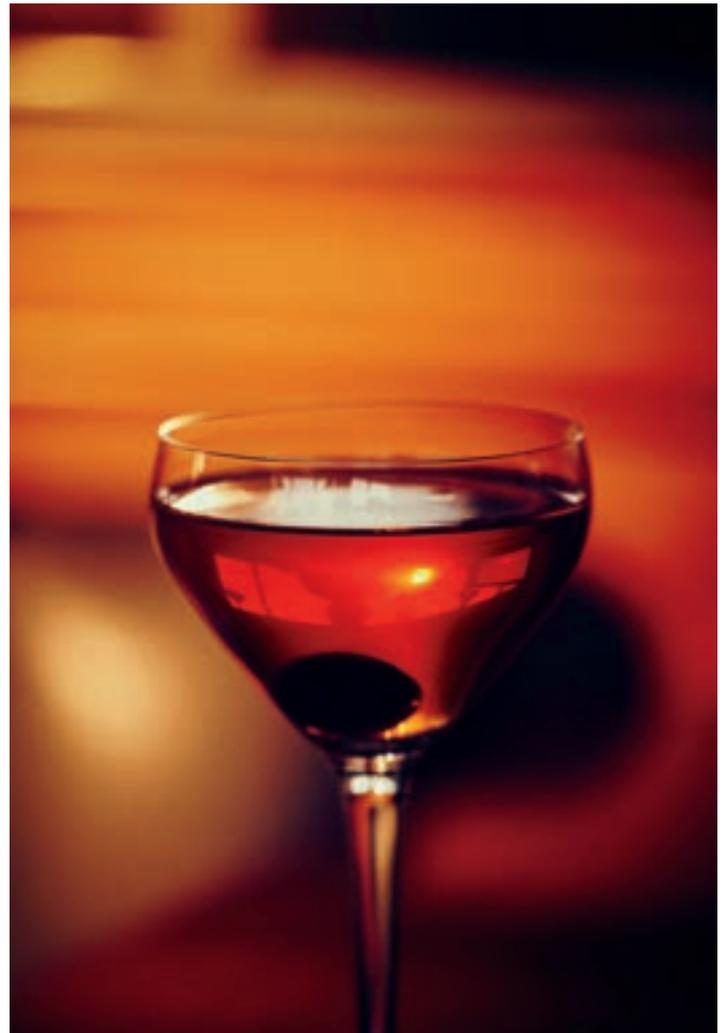
There's something trying about growing up in close proximity to New York City. It forces you to use an incomparable town as the benchmark for all the others. And how do you think that competition nets out? Typically, a forlorn look will come over a native New Yorker's face: "It's just not the same as they do it in THE City." Even the term City has been hijacked by New York for those who know it intimately.

Yet the idea of what "the" City means is constantly evolving. There are some, like Alice Feiring, interviewed in this issue, who miss their NYC from the late '80s early '90s. And don't even get a native New Yorker started on the vibe in the '70s. Or, my personal take, the late 2000s when the mixology era of cocktail bars in hot dog stands and bearded, suspender-clad bartenders boomed.

In a city that means so many things to so many people, it's impossible to pin down exactly why the place persistently inspires great food and drink. The thing I find most stimulating about NYC is its nearly unparalleled kaleidoscope of culture. There's some form of representation from nearly every ethnicity imaginable. And what do these new cultural implants do with their rich, imported histories? They write love letters to the City, and its dwellers, through food and drink. Join us in a journey through them.

For, what would a soup dumpling be without a bracingly acidic Riesling? Or a delightfully greasy slice without Lambrusco? Or a Penicillin served up without suspenders? Because if they make it here—food and drink that is—that doesn't mean they can make it anywhere. There can only be one New York City.

The thing I find
most stimulating
about NYC
is its nearly
unparalleled
kaleidoscope
of culture.



JACQUELINE STRUM
EDITOR & PUBLISHER
WE Media
@jackistrum

BOTTOM: PAUL ARESU; TOP: PHOTO: ROBERT BREDVAD, STYLING: MALLORY LANCE

STEP RIGHT UP!



2021
CABERNET
92
Best Buy

2021
RED BLEND
91
Best Buy

2022
CHARDONNAY
91
Best Buy

2021
ZINFANDEL
90
Best Buy

WINE ENTHUSIAST MAGAZINE, MAY 2024

SIPS AND SNAPS AROUND THE GLOBE

PROWEIN 2024

ProWein 2024 took place March 10-12 in Düsseldorf, Germany, and celebrated its 30th anniversary this year. Since the beginning, Düsseldorf has been ProWein's home and is one of the world's largest and most relevant wine and spirits trade fairs. It welcomed around 47,000 registered trade visitors from 135 countries and 5,400 exhibitors from 65 nations.



WINEENTHUSIAST

SIP EVENT SERIES

Join Us for Our Expanded Sip Event Series!

On the heels of a successful 2023 Sip of South America, Wine Enthusiast invites you to discover, learn and taste wines from nearly 50 wineries representing the varying terroirs of South America—and now Italy—in 2024.

Journey through an astonishing variety of wines curated by the iconic Wine Enthusiast tasting panel.

All wines are 90-points-plus or “Best Buy” selections as determined through our world-renowned blind tasting process.

SAVE YOUR SPOT



📍 Sip of South America
Monday, May 6th
City Winery
New York City



📍 Sip of Italy
Coming this September
New York City

COLLECTIVE BRAND PROMOTION

DELLE VENEZIE

LAND, BRIDGE AND WINE



Imagine being on top of the Ponte di Rialto in Venice, being ravished by a breathtaking view of the glorious, maritime city right in front of you. And an unabashed desire to taste its local wine will be quickly fulfilled by enjoying a glass of its native Pinot Grigio delle Venezie.

Traditionally, wine has long played an important role in the history of Venice since the Middle Ages.

At that time, Venetian merchants ran almost the entire wine market from Western Europe to the regions of North Atlantic, offering wines acknowledged not only for their bright gold color, but also for their place of origin.

Today, as in the past, the territory known as delle Venezie has remained unspoiled in all its beauty and comprises the northeastern area of Italy, including the territories of Veneto, Friuli-Venezia Giulia and the province of Trento. The presence of the Dolomites and the Karst, the warmer effect of Lake Garda, the lagoon of Venice and the Adriatic Sea, all play a key role in creating a wide area characterized by a unique microclimate and a blend of limestone, gravel and sandy soils.



This distinctive terroir fosters white varieties, such as Pinot Grigio, to vigorously flourish and express their best in terms of incredibly concentrated flavors and enticing aromas.

Every bottle of Pinot Grigio delle Venezie DOC tells you the wonders of Venice's lands, its traditions, the history and the art through its timeless character.

But not only that, it is protected by the State seal a control system to protect the authenticity of the bottles which guarantees the traceability of all stages of wine production, from the grapes to the vineyard to the bottle. A guarantee seal designed to enhance the value of DOC brand bottles for the benefit of the final consumer.

What's new from the 2023 vintage?

Expect to find lean, bright and light-bodied Pinot Grigios delle Venezie with naturally moderate alcohol content.

With a fruit-forward profile, it exudes white-fruits aromas such as peach and apple, with citrus notes and floral nuances. Classic and crisp, excellent as an aperitif, food-friendly, versatile, vibrant and so compelling that you'll be hooked after just one sip!

A vintage that transcends the ordinary, focused on honing the Pinot Grigio style.

Think of the iconic Brooklyn Bridge in New York and compare it with the Ponte di Rialto in Venice. What do they have in common? Obviously, water. They link two boroughs, certainly.

The fact that they have remained unchanged over time is equally true.

But above all, they both express an innate human need to connect, to look towards a new horizon for the next adventure.

What if there were an imaginary bridge that connected America with Venice's lands?

Despite being so far from each other, these lands have found a way to be closer to each other in the world of wine. In reality, wine is a cultural exchange. And Pinot Grigio delle Venezie is a hymn to its territory. More than a glass bottle, it embodies the beauty and the goodness of Venice's lands. More than a label to read, it's a message of the quality and identity of the wines made in this area.

More than a legacy which dates back to the 7th century BC, it's a tribute to the eternal spirit of Venice's lands.

Experience all this in a bottle of Pinot Grigio delle Venezie, these DOC certified wonders.

Stefania Ruffo
@stefania.wine



PINOT GRIGIO delle VENEZIE
The Seal of Wonderful Experiences



DELLEVENEZIE.IT

STREET LIFE

BY
WE EDITORS

PHOTOGRAPHY BY
SARAH ANNE WARD

FOOD STYLING BY
BARRETT WASHBURNE



Join us in a celebration of the multitude of snacks, bites, mini-meals and morsels available on and just off New York City's sidewalks. You can eat all of these handheld delectables while walking—even if it does make things a bit messy. Each has our suggested pairings. We might not recommend imbibing at the same time as ambulating, but, hey, you've got two hands.

There are few foods as revered and argued over as the NYC bagel. Sure, Montreal may have its own version—a pillowy ring of warm dough—but when most people close their eyes and think of a bagel, they picture the dense, pock-marked puck with a hole in the center you've been able to find on the Lower East Side since the Bagel Baker's Guild of Manhattan codified the form in 1907.

With just the right amount of chew, a slight crunch to the outside (possibly so distinct because of how the City's hard water reacts with the dough during boiling), the bagel is a singular City icon.

Hole-y roller



◆ PAIRING

Crispy on the outside, doughy on the inside, with the tang of cream cheese and chives, your best bet is a sip of traditional-method sparkling. Even better if you can splurge for a vintage Champagne Blanc de Blancs. Made from 100% Chardonnay, with age the white wine imparts a baked bread nuance among the already savory tones from extended lees aging.

Can't be topped

A simple slice, heated hot enough to burn the roof of your mouth if you don't wait (you won't), properly "doctored" with red pepper flakes and oregano and eaten probably standing with a paper plate held under it to catch the dripping grease and melted cheese, is one of life's great pleasures.



◆ PAIRING

Lambrusco's the name of the pizza-pairing game—a sparkling red from the heart of Italy. There are several different Lambrusco varieties—from the deeply hued, full-bodied Lambrusco Salamino to the paler, lighter Lambrusco di Sorbara. Most wines are blends with refreshingly juicy acidity, bright red-fruited aromas with some imparting just a kiss of sweetness.

NEW YORK
2024



BAROLO BARBARESCO WORLD OPENING



IRONIKA



**THE WORLD'S
LARGEST TASTING
DEDICATED TO
BAROLO AND BARBARESCO**

FROM LANGHE TO NEW YORK

**Our community
Our strength
Our identity**



CAMPAIGN FINANCED
ACCORDING TO
EU. REGULATION
N. 2021/2115

 **CONSORZIO DI TUTELA
BAROLO
BARBARESCO
ALBA LANGHE E DOGLIANI**

Sandwich or not, it's staple sustenance

The humble hot dog is the stalwart of street corner epicurean delights. From carts peddling dirty water dogs to the various warring factions of Papaya dogs to the granddaddy of them all, Nathan's Famous, a pressed tube of meat in a bun topped with sauerkraut and maybe some mustard and ketchup (go crazy) has been a mainstay.



◆ PAIRING

Hot dogs are salty. Mustard can be spicy—and salty. Ketchup: sweet, acidic and ... salty. For red wine lovers, look for a basic Beaujolais Village. Light in body and tannins, the wine has a calm red-fruited aromatic profile and a juicy-tart acidity that will perfectly counteract the saline injection that is your street snack.



ZUCCARDI
VALLE DE UCO

**TRANSPARENCY
IS BEAUTY**

“ We strive for wines with identity that express, with transparency and precision, the place where they come from. ”

SEBASTIÁN ZUCCARDI



In the bag

A somewhat fading find, you are more likely to spot carts hawking these warm bags of savory-sweet treats during winter—a snack score after ice skating in Rockefeller Center or Wollman Rink. The decadence of the candy coating threatens to overshadow the nuttiness of each bumpy bite, but it's a nostalgic nibble.



◆ PAIRING

Chenin Blanc has a natural nuttiness all its own—often akin to beeswax or honeycomb—that can bring out the savory-umami innate in the underlying nut. The wine also has a naturally high level of acidity that will perfectly counterbalance the sweet candy coating and leave your palate crisp and clean.



—SEAGLASS WINE COMPANY—

DISCOVER A HIDDEN GEM

91
POINTS

BEST BUY
WINEENTHUSIAST

2021 VINTAGE, NOVEMBER 2023 ISSUE

91
POINTS

**TOP 100
BEST BUYS**

WINEENTHUSIAST

2022 VINTAGE, NOVEMBER 2023 ISSUE




SEAGLASS
CABERNET SAUVIGNON
CENTRAL COAST


SEAGLASS
SAUVIGNON BLANC
CENTRAL COAST

Hip to be square

The traditional potato-packed delight known as a knish might be getting more difficult to find on City streets than in the past, so you can now add the descriptor “fleeting” to “filling.” Get ‘em if you can—and keep in mind that creamy potato wrapped in fried dough serves as the perfect platform for mustard.



◆ PAIRING

Cut through the cream, dough and crispy coating with an off-dry Kabinett German Riesling. With juicy acidity, notes of fresh citrus and stone fruits and just a hint of residual sugar, a sip of this wine and a bite of knish will leave you thinking salted caramel corn-like thoughts.

The original street meat

Halal and other grilled meat carts are plentiful in all parts of the City and can provide a quick lunch or late-night snack. Some offerings are little more than chicken on a stick, while others provide a variety of spit roasted options including beef and lamb. Heated on the fire and grilled to order, the true charcoal character and spices offer depth of flavor way beyond what you may expect from a five-minute meal.



◆ PAIRING

Smoke, char and aromatic spices can be a hard combo for wine pairings. Instead, think about structure and texture. This hearty meal packed with umami would benefit from a wine light on its feet, like a Provence rosé. High in acid, it'll cut through the richness of any sauces or fattier cuts of meat; the relatively low(er) (12–13%) alcohol won't fight with any extra added hot sauce heat.



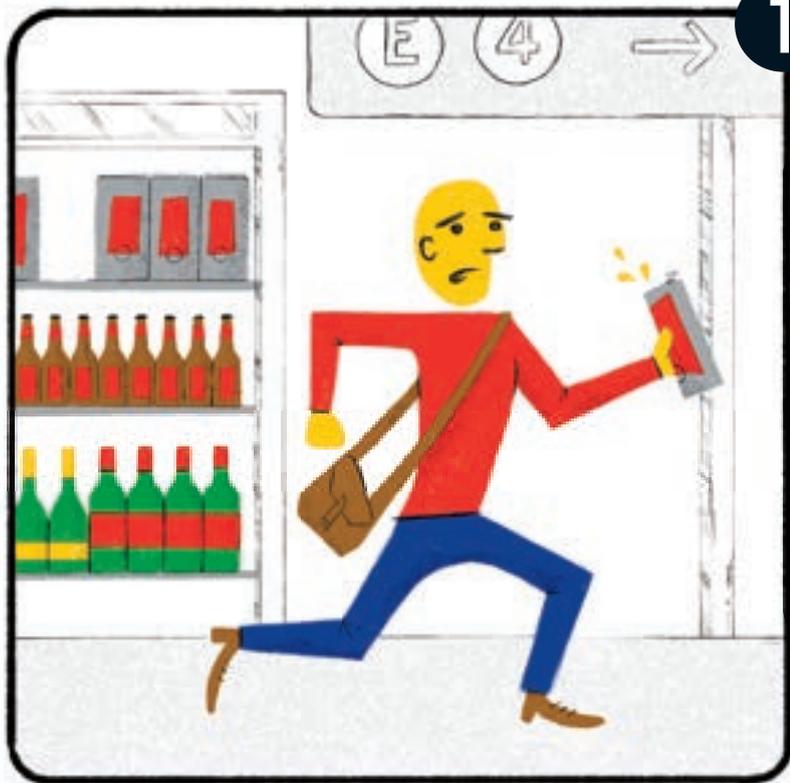
©2024 Element[AL] Wines, Clarksburg CA | All Rights Reserved | elementalwines.com | Please Drink Responsibly

SHATTER EXPECTATIONS.
SAY HELLO TO THE ALUMINUM WINE BOTTLE.

HOW to Drink on Public Transit

A definitely unsanctioned PSA not even remotely brought to you by the MTA.

Even when commuting, the train can be a civilized way to travel. Avoiding the traffic of the roadways, it allows for the (discreet) imbibing of an adult beverage. The days of rolling raucous bar cars are largely behind us, but there are ways to enjoy sips while shuttling from one station to the next. All aboard. —*John Holl*



Pick the Right Beverage

No need to plan ahead. Most major rail stations have at least one option for picking up a beer, wine or cocktail before boarding. While not always a robust selection, there's often enough variety to fit mood, weather or season. Don't get stuck in a rut; switch things up from time-to-time.

2



3

Leave No Trace

If you bring something onto the train, make sure it's coming off with you as well. Don't leave your empty cans or bottles behind on the seat. No one wants to hear them rolling around, or step in a puddle of India pale ale. There are receptacles on most commuter trains, so use them or carry the empty home for your recycling bin. No exceptions.

Be Polite

Most veterans of rail imbibing will tell you that train staff are willing to look the other way so long as drinking passengers don't get rowdy or overly flaunt their private happy hour. Maintain your composure, keep the music in your earbuds, don't get chatty with those around you. Enjoy the drink and the scenery flashing past your window.

Conceal Your Choice

Train imbibing is not a label-out situation. There's a reason the in-station shops wrap the can or bottle in a paper bag. Some rail operators have rules

against eating and drinking on board. You're not fooling anyone with a paper-wrapped 19.2-ounce can of beer or the burgundy-colored liquid visible through the straw of your Stanley.

ALEX BALOSIE



4

NATURAL WINE, I LOVE YOU BUT YOU ARE BRINGING ME DOWN

In the rider we came across for James Murphy's DJ sets circa 2013, sometime between LCD Soundsystem's "final" shows at Madison Square Garden and the opening of his natural wine bar The Four Horsemen in Williamsburg, both the musician's exacting nature and generosity were on full display.

JAMES MURPHY TECHNICAL AND CATERING RIDER.

It is agreed and understood that:

1. james will be advertized ONLY as: "james murphy dj set (dfa/ lcd soundsystem)." no "lcd soundsystem" anywhere but in the stated parenthetical position. It just confuses people.
2. the management agrees to provide refreshments in the private dressing room to include:

1 case of mineral water (not sparkling). Half cold, half room temperature.

Some fresh juice: The ideal is a juicer with fresh apples, ginger, celery, cucumber, lemon, lime and hot peppers (thai or chinese), with a knife and cutting board, but a few fresh bottled juices are also fine.

Some small snacks: 2 bananas. A few sandwiches. Some miso soup packets (and hot water kettle—not just a thermos please). Improvise!

Coffee: fresh, good coffee option in the dressing room. This can be a French press and kettle, an espresso machine and grinder, a "nespresso" machine (ristretto pods preferred), and Aero Press, or a decent, CLEAN drip machine. When not too difficult, Blue Bottle coffee preferred. Also—fresh cold milk (whole) please.

Champagne: please have at least 2* bottles of dry (sec) champagne available. Smaller, quality natural producers preferred (boulard, lassange, paillard, baguetjouette, larmandier-bernier, andre beaufort, prevost, egly-ouriet, vouette et sorbeé, agrapart & fils, vergnon, leclapart, or laval, etc...) Laurent Perrier or Perrier jouet are also ok. Krug, dom perignon and other "fancy-ass" champagnes are acceptable, but unnecessary and not preferred. Please no moët or veuve (excited about a non-dose champagnoise or sparkling vouvray/Bourgogne? Some nerd in your organization knows about and likes weird orange wines, etc? Let us know!)
*note: james tends to like to share the champagne with staff and other djs, so some extra bottles never hurt...

Beer: (12) bottles of good quality lager. Japanese preferred. First choices: Orion or Yebisu. Sapporo and Asahi also totally good. nothing exceptionally heavy and nothing in a green bottle, please. NO heiniken.

Also some liquor flexibility on night (possible bourbon or vodka) with mixers. (this is really in case there is a bigger guest list—along with the beer, it's like a booze moat to defend the champagne. If james is alone, he likely won't need the beer nor the liquor—just the champagne—and you will wind up with unopened stuff.)

*in the dj booth when he's actually playing, a small refrigerator or an ice filled, lidded cooler is preferred to drinks on a shelf or small ice buckets.



EUROCAVE®
Revelation



The world's finest wine cellar
exclusively at Wine Enthusiast.

Ask our experts which EuroCave
is right for you. 800.377.3330

Scan here to shop now.



WINEENTHUSIAST.COM

URBAN RENEWAL

A cluster of NYC wineries are throwing it back to the '80s—the 1880s.

BY
CHRISTINA PICKARD



A summertime tasting on high at Rooftop Reds



Taking a hydrometer reading at City Winery



An evening among the vines at Rooftop Reds

The city that never sleeps has long been an epicenter of wine imbibing. Its association with winemaking, however, is less obvious. More pastoral regions like the Finger Lakes, Long Island and Hudson Valley have earned New York a ranking of third-largest wine-producing state in the U.S. But apart from being a major customer base for these wine-growing regions, the City itself has played a part in America's winemaking history, dating back to its earliest days.

Despite failed attempts in the 17th century at planting European vines in what is today Manhattan's Bowery neighborhood, by 1800, Flushing, Queens became—and remained for more than seven decades—the site of America's most important nursery. The Prince Family Nurseries introduced more than 200 grape varieties to America and standardized the name and use of established varieties, a legacy that lives on today.

"For the entire 19th century, the City of New York hosted at least a dozen horticulturalists of national stature who founded botanic gardens that specialized in grape culture and the making of wine," says J. Stephen Casscles, grape historian and author of *Grapes of the Hudson Valley*. "These NYC-based horticulturalists disseminated hundreds of different wine grape varieties to budding viticulturists around the nation and taught them how to grow grapes and make wine."

Fast forward to the late 19th century when a significant jump in Italian and Jewish immigration brought new wine traditions to NYC and wine was made in tenements and back gardens. Manischewitz, the famed (or infamous) sweet kosher wine, was made in Brooklyn from 1939 until the mid-1980s.

And the past two decades have ushered in a modern iteration of city winemaking, one that includes a dollop of wine tourism: the urban winery.

City Winery, which began on Chelsea Pier in Manhattan's Meatpacking district in 2008 and has expanded to 13 venues in nine American cities, combines music, food and wine for immersive experiences that afford city dwellers the chance to taste beside shiny steel tanks of fermenting grape juice without ever having to leave NY's concrete confines. Similarly, **Brooklyn Winery**, founded in 2010 in Williamsburg, offers tastings, tours and upscale comfort food in its recently expanded wine bar. Both establishments source grapes from both East and West Coast wine regions as well as Argentina (in City Winery's case).

Other urban wineries are more locally focused. **Red Hook Winery**, also founded in 2008, works only with grapes grown within New York State. Perched at the edge of Pier 41, with dramatic views of the Statue of Liberty, its exposed location earned it the unfortunate distinction of being the only winery in the state to withstand extreme damage from Hurricane Sandy in 2012. It rebuilt bigger and better, and today Red Hook offers tastings and a retail

shop within its industrial brick-and-steel complex. As if its location weren't unique enough, the winery boasts not one but three highly experienced (if, stylistically, polar opposite) winemakers—Christopher Nicolson with California stalwarts Abe Schoener and Bob Foley—who craft a dizzying array of individually made regional and site-specific wines.

There's one urban winery that takes the locavore concept a step further. In 2016, **Rooftop Reds** became NYC's first winery to grow its own grapes on—you guessed it—the rooftop of an industrial complex within the Brooklyn Navy Yard. The "heat island effect" experienced on the 14,800-square-foot roof makes it the warmest vineyard in New York State, allowing Bordeaux varieties like Cabernet Sauvignon and Merlot to ripen easily. To founder Devin Shomaker, planting vines on a rooftop in Brooklyn was a no-brainer.

"Why should we not explore new areas to propagate grapevines, especially when woody perennials (aka grapevines) carbon sequester so brilliantly, and the maritime climate of NYC allows for a wonderful growing season?" he asks.

Rooftop Reds is open to visitors in the warmer months, between April and October. Guests to the roof can sip the fermented juice of grapes grown on vines just beside their tables and hammocks—along with wine from Rooftop's Finger Lakes partner winery, Point of the Bluff—while gazing past the vines at a cityscape of skyscrapers and whizzing trains.



Organic *European* Luxury

Taste the High Craft of Rare Artisan Wines



DRY FARM WINES

A White Glove, Curatorial Experience

Thoughtfully Designed for Excellence

Exclusively at dryfarmwines.com

THREE GLASSES LATER

How do expressions change after a few glasses of wine?

Photographer Marcos Alberti first turned his camera on his friends, documenting how their countenances changed after one, two and three glasses of wine, in his native Brazil with the Three Glasses Later project. He did it again in New York City, teaming with Amy Racine, beverage director at JF Restaurants, who rounded up a group of East Coasters for a one-day dive into the same territory stateside. According to Alberti, the New Yorkers opened up faster than the Brazilians, “Even the shy ones had very interesting reactions in front of the camera,” he says. It wasn’t easy collecting a group that would represent NYC’s food and wine scene and probably even tougher to get them all together in one place. “I’ve never been in a room with so much talent celebrating each other in this way,” Racine says. “It was remarkable. We had three-Michelin-star chefs chatting with chefs who give resources and culinary education to refugees, renowned winemakers toasting and laughing with James Beard-winning pastry chefs, chefs who employ the formerly incarcerated as a first step out sipping wine with culinary educators.” Meet a few of them here.





MOVERS AND SHAKERS

3 CHRIS OJEDA
Southern Glazer's Wine & Spirits,
Orange County, CA

3 CHRIS BOSTICK
Half Step, De Nada Cantina, Austin

2 ERIC ALPERIN
The Varnish, Los Angeles;
The Red Dog Saloon, Pioneertown, CA;
The Copper Room, Yucca Valley, CA;
Penny Pound Ice, CA

4 MAKS PAZUNIAK
Jupiter Disco, Brooklyn

2 RICHARD BOCCATO
Hundredweight Ice, Dutch Kills &
Debbie's, Queens;
The Gem, Bolton Landing, NY

2 JANE DANGER
Pernod Ricard; PDT, Mother of
Pearl/Overthrow Hospitality

TURK DIETRICH
VALS, New Orleans

JIM KEARNS
Arizona Biltmore, Phoenix, AZ

NANDINI KHAUND
Brown-Forman,
Chicago

1 SASHA PETRASKE

Hugely influential, not just in New York, Petraske founded cocktail bar Milk & Honey (now closed) in 1999, as well as numerous other bars, often with partners who continue to run those venues as well as others. Petraske died in 2015 at the age of 42, but his cocktail legacy lives on.

2 TOBY MALONEY
The Violet Hour, Chicago

3 KIRK ESTOPINAL
Cure and Cane & Table,
New Orleans

2 MICHAEL MADRUSAN
The Everleigh, Melbourne, Australia

3 MIKE RYAN
Acurio International,
Chicago

CHRISTY POPE
The Cooper Spirits Company,
Newport Beach, CA

GEORGETTE MOGER
Regarding Oysters, NYC

**2 SAM ROSS AND
MICHAEL MCILROY**
Attaboy, NYC & Nashville;
Temple Bar, NYC

MAX GREEN
The Press Club Grill, NYC

2 LUCINDA STERLING
Seaborne, Brooklyn

KARIN STANLEY
Tatiana by Chef Kwame, NYC

**ORLANDO
FRANKLIN MCCRAY**
Nightmoves, Brooklyn

CHAD SOLOMON
The Cooper Spirits Company,
Los Angeles

LUIS GIL
LB (formerly Little Branch), Middle
Branch (now closed), NYC

LINDSAY MATTESON
Hell or High Water,
Louisville, KY

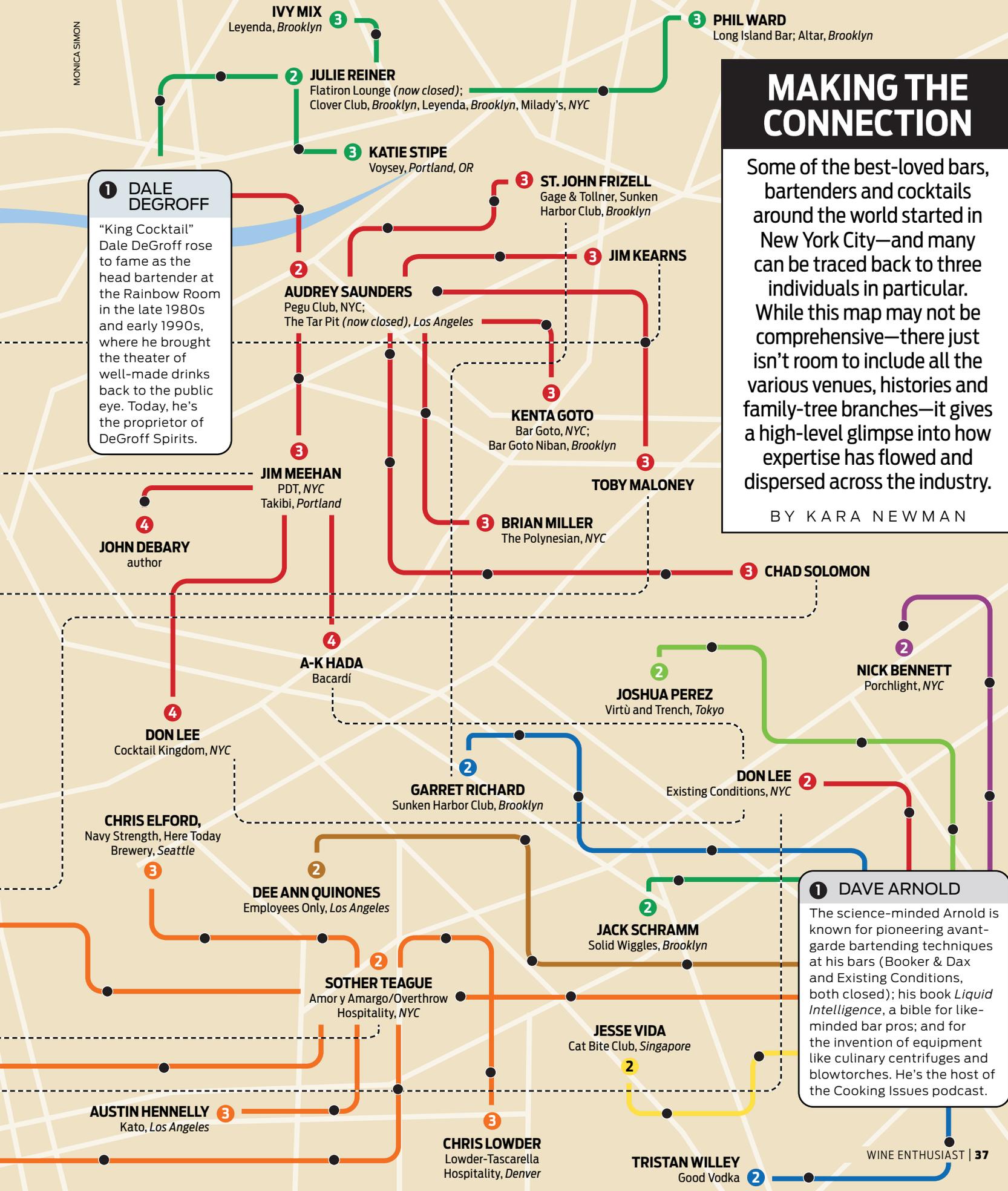
MAKING THE CONNECTION

Some of the best-loved bars, bartenders and cocktails around the world started in New York City—and many can be traced back to three individuals in particular. While this map may not be comprehensive—there just isn't room to include all the various venues, histories and family-tree branches—it gives a high-level glimpse into how expertise has flowed and dispersed across the industry.

BY KARA NEWMAN

1 DALE DEGROFF
 "King Cocktail"
 Dale DeGroff rose to fame as the head bartender at the Rainbow Room in the late 1980s and early 1990s, where he brought the theater of well-made drinks back to the public eye. Today, he's the proprietor of DeGroff Spirits.

1 DAVE ARNOLD
 The science-minded Arnold is known for pioneering avant-garde bartending techniques at his bars (Booker & Dax and Existing Conditions, both closed); his book *Liquid Intelligence*, a bible for like-minded bar pros; and for the invention of equipment like culinary centrifuges and blowtorches. He's the host of the Cooking Issues podcast.



3 IVY MIX
 Leyenda, Brooklyn

3 PHIL WARD
 Long Island Bar; Altar, Brooklyn

2 JULIE REINER
 Flatiron Lounge (now closed);
 Clover Club, Brooklyn, Leyenda, Brooklyn, Milady's, NYC

3 KATIE STIPE
 Voysey, Portland, OR

3 ST. JOHN FRIZELL
 Gage & Tollner, Sunken Harbor Club, Brooklyn

3 JIM KEARNS

2 AUDREY SAUNDERS
 Pegu Club, NYC;
 The Tar Pit (now closed), Los Angeles

3 KENTA GOTO
 Bar Goto, NYC;
 Bar Goto Niban, Brooklyn

3 TOBY MALONEY

3 JIM MEEHAN
 PDT, NYC
 Takibi, Portland

3 BRIAN MILLER
 The Polynesian, NYC

4 JOHN DEBARRY
 author

3 CHAD SOLOMON

4 A-K HADA
 Bacardi

2 NICK BENNETT
 Porchlight, NYC

4 DON LEE
 Cocktail Kingdom, NYC

2 JOSHUA PEREZ
 Virtu and Trench, Tokyo

2 GARRET RICHARD
 Sunken Harbor Club, Brooklyn

2 DON LEE
 Existing Conditions, NYC

CHRIS ELFORD,
 Navy Strength, Here Today
 Brewery, Seattle

2 DEE ANN QUINONES
 Employees Only, Los Angeles

2 JACK SCHRAMM
 Solid Wiggles, Brooklyn

2 SOTHER TEAGUE
 Amor y Amargo/Overthrow
 Hospitality, NYC

JESSE VIDA
 Cat Bite Club, Singapore

3 AUSTIN HENNELLY
 Kato, Los Angeles

3 CHRIS LOWDER
 Lowder-Tascarella
 Hospitality, Denver

2 TRISTAN WILLEY
 Good Vodka

BEMELMANS BAR MARTINI

The bar at the Carlyle is nothing if not accommodating.

PHOTO: ROBERT BREDVAD, STYLING: MALLORY LANCE

*All recipes courtesy
of Bemelmans Bar, NYC*



STANDARD MARTINI

- 3 1/2 ounces Beefeater Gin
- 1/2 ounce Noilly Prat dry vermouth

Lemon twist, for garnish

Stir all ingredients with ice until chilled, and strain into a chilled martini glass. Garnish with lemon twist.

50/50 MARTINI

- 1 3/4 ounce Beefeater Gin
- 1 3/4 ounce Noilly Prat dry vermouth
- 2 dashes orange bitters

Lemon twist, for garnish

Stir all ingredients with ice until chilled, and strain into a chilled martini glass. Garnish with lemon twist.

DIRTY MARTINI

- 1 3/4 ounce Tito's Vodka (or gin if preferred)
- 1 3/4 ounce Noilly Prat dry vermouth
- 1/2 ounce olive brine
- 3 olives, for garnish

Stir all ingredients with ice until chilled, and strain into a chilled martini glass. Garnish with olives.

For those seeking a taste of old New York, Bemelmans Bar, opened in 1947, is the place. Within the Carlyle Hotel on the Upper East Side, the walls are still covered with murals painted by artist-author Ludwig Bemelmans, who wrote the *Madeline* series of children's books, and the bartenders still wear signature red jackets with black lapels.

The iconic bar remains one of the best spots to order a martini—any kind of martini. Around 1,000 are dispatched every night, each presented in an etched V-shaped glass, plus extra in an icy sidecar, so every sip stays as cold as possible.

While Bemelmans offers several variations on the stiff-and-stirred classic, if a guest “just orders a **Martini**, no special requests,” this (double portion) is what appears, explains barman Luis Serrano.

That said, guests are encouraged to specify vodka or gin, including a preferred brand. “We always ask the guest how they like it,” says Serrano, including the choice of garnish: lemon twist or olives.

With the exception of the Standard, the amount of gin (or vodka) usually remains the same—but the amount of vermouth is tweaked depending on the call, ranging from “bone-dry” (no vermouth) or “extra dry” (“We just rinse the glass with a small portion of dry vermouth and then we discard the vermouth,”) to “dry” (1/4 ounce) or “wet” (1/2 ounce).

Wettest of all is the **50/50 Martini**, with equal parts gin and vermouth.

Of course, the **Dirty Martini** remains one of the most popular orders, made with olive brine from Filthy. “Extra-dirty” means a full ounce of olive brine. —Kara Newman

GET SALTY

It might be easier to make gravlax at home than you thought—bring authentic “appetizing” to your own kitchen.

With so much impact for so little effort (and without having to schlep to Russ & Daughters), gravlax deserves a place in your entertaining arsenal. Lox and gravlax both refer to salt-cured (not smoked) salmon, but the latter usually adds sugar and herbs to the curing mixture. To retain some of the fresh salmon’s texture and flavor, our recipe uses a shorter cure time than most. Multiple smaller salmon fillets work fine here, but try to get one piece of salmon for the best presentation (if using a side of salmon, which usually weighs between 3 and 4 pounds, simply double the other ingredients). Skinless salmon allows for a more even cure, but skin-on salmon leaves you with a bonus: After slicing the gravlax, the skin can be fried crisp in hot oil as a garnish or just a treat for the chef. —Nils Bernstein



GRAVLAX

- 2 lbs. center-cut boneless salmon fillet, skinless or skin-on
- ½ cup kosher salt
- ½ cup granulated sugar
- 1 tablespoon peppercorns, cracked if desired
- ¼ packed cup minced fresh dill, plus two bunches fresh dill

The two most common kosher salts, Morton's and Diamond Crystal, vary widely in density. While exact amounts of salt and sugar aren't ultra-important here, this recipe assumes Morton's; if using Diamond Crystal, use ¾ cup.

Rinse salmon and pat dry. Run clean fingers over salmon to check for pin bones, and remove any with needle-nose pliers (ask your fish market to do this if they haven't already). Combine salt, sugar, peppercorns and ¼ cup dill, and pack onto both sides of salmon. Lay one bunch of dill in a glass or ceramic baking dish (approximately the size of the salmon fillet), cover with salmon, then top with the other bunch of dill, making sure every surface of the salmon is covered by some of the salt mixture.

Cover loosely with plastic wrap and place some weights on top (canned food works fine). Refrigerate for 18 to 24 hours, flipping salmon once partway through (if salmon is less than 1.5 inches thick or more than 2 inches thick, reduce or raise curing time by a few hours). Brush salt mixture from salmon and remove the remainder with a moist paper towel. Serve immediately, or wrap tightly in plastic and refrigerate for up to 5 days.

To serve, transfer gravlax to a serving platter and slice thinly on the diagonal with a very sharp long knife.

Any type of salmon can be used for gravlax, but chinook (aka king), Atlantic and sockeye salmon are fatter than coho (aka Silver) and pink salmon, making for a more buttery and flavorful gravlax. For a change of pace, try boneless halibut fillets.

TO TOP: MUSTARD SAUCE

This is a traditional Scandinavian accompaniment for cured salmon. Whisk together ¼ cup Dijon mustard, 3 tablespoons white wine vinegar, 1 tablespoon mayonnaise, 1 tablespoon honey and 2 tablespoons minced fresh dill. Slowly whisk in ¼ cup extra-virgin olive or vegetable oil.

WINE PAIRING

Gravlax goes equally well with cream cheese and citrus vinaigrette, so it follows that oaked Chardonnay, with its blend of crisp acidity and rich texture, is an ideal pairing. American oak, in particular, gives complementary hints of dill and smoke. Just be sure to pick an example where the oak treatment is gentle, so it doesn't lose its intrinsic brightness.

TRY: Ridge 2021 Estate Chardonnay (Santa Cruz Mountains)

CAYUGA

NY born and bred—of course this white wine has personality.

Talk to winemakers and grape growers, and they can be quite persnickety when describing the grapes they work with. More often than not, it's their irritations with the grapes that draw the most attention—late to ripen, susceptible to disease and so forth.

Except when it comes to Cayuga.

"Cayuga is an uber-useful blender and it's beloved of both grape growers and winemakers," says Peter Bell, who was the winemaker at Fox Run Vineyards in New York's Finger Lakes for 27 years, where he made cases and cases and cases (and cases!) of the winery's Arctic Fox, a semi-sweet varietal Cayuga. "Cayuga needs little in the way of winemaker elaboration. I love pouring it for people who gravitate to Pinot Grigio, since it has that broad appeal—but way more personality."

Cayuga, or Cayuga White as it's sometimes called, is a white Cornell hybrid developed in upstate New York by university researchers in the 1940s but wasn't released commercially until a couple of decades later. Its history is long and complicated, dating to the mid-19th century, when a table grape called Winchell was identified in Vermont. Winchell was later crossed with a grape called Moore's Diamond (which was itself a Concord cross) and a couple of crosses later, Cayuga showed up. All told, Cayuga's forebears include native *Vitis labrusca*

varieties, French-American hybrids and even *Vitis vinifera*.

As such, says Bell, who now works as a consulting winemaker in the northeast, Cayuga forms the basis of a great many proprietary whites in the Finger Lakes. Winemakers like it because it offers high yields, as much as 200 gallons per ton (some 10 to 15% more than typical). It ripens early, around mid-September, and can be picked at sugar levels as low as 15 or 16 Brix—an amazingly low number for a wine grape. Best yet, says Bell, that's the level when Cayuga's flavors are at their peak.

So why isn't Cayuga more popular? Its geography limits its appeal, given that New York wines are mostly distributed only in New York (though, Bell says the grape is likely to crop up in other cool climates in North America). For another, it bears the stigma of wine made mostly with grapes that aren't European—too smelly, too sweet and not "real."

But that's hardly the case with Cayuga. "We were having a fairly elaborate dinner at Fox Run a few years ago, and before the event we had to find a wine to match with each of the six courses," recalls Bell. "One course was a cabbage slaw with a few exotic things in it. My standard recommendation for a salad is no wine, but on a lark, we tried it with Arctic Fox. To this day, that pairing has been one of the most successful ever. At the dinner, we were thrilled to be able to tell this story." —Jeff Siegel



GRAPE: Cold-hardy white that ripens early, with large, thick-skinned and juicy berries

CROSS OF: Seyval Blanc, a Franco-American hybrid, and Schuyler, a North American hybrid

WHERE GROWN: Primarily New York state and the U.S. Northeast

WINE STYLES: White blends, single varietal and sparkling wines, with a range of sweetness levels

AROMAS/FLAVORS: Honeydew melon, lime juice, tropical fruit

FOOD PAIRING: Salads and shellfish

FUN FACT: One of its grandparents is Zinfandel, which was crossed with Ontario, a North American hybrid, to produce Schuyler

AMBER DAY

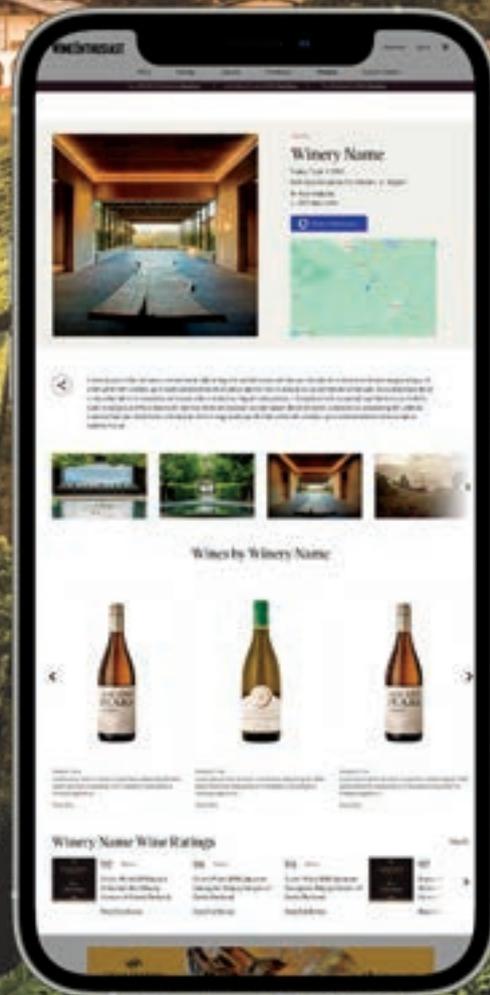




Introducing
WINE ENTHUSIAST
Tasting Room Directory
Let Us Guide You to Your Next Glass.

In the Spring of 2024, Wine Enthusiast is launching an innovative resource for wine tourism in partnership with Tock reservation software.

The Tasting Room Directory will be filled with thousands of tasting room listings including dynamic filters and Google map integrations to inspire your next trip. This tool will give you everything needed to plan your adventure to the vineyard led by our experts' recommendations.



Coming soon!

PEAK PLATEAU

Linganore AVA is a happy middle ground in central Maryland.

“When we started planting grapes here in 1972, everyone thought we were insane,” says Anthony Aellen, president and executive winemaker of Linganore Winecellars.

Aellen and his family were instrumental in forming Maryland’s first American Viticultural Area (AVA). But even before that, Maryland had a long history of grape growing and winemaking.

“The first mention of winemaking in Maryland dates back to 1648, to a Frenchman named Tenis Palee,” writes Regina McCarthy in *Maryland Wine: A Full-Bodied History*.

Aellen’s family got their winery license in 1976. And then, he says, “in the late ’70s, the federal government, in its infinite wisdom, said that if you were going to put ‘estate bottled’ and a ‘vintage date’ on your

label, you needed to be in an approved AVA.” So Aellen got to work, surveying the land, collecting soil samples and choosing the name Linganore. It took some time, but in 1983, Linganore finally received its AVA designation.

An influx of other growers and producers soon followed.

“My grandfather was a mead maker and Holocaust survivor,” says Rachel Lipman, winemaker and director of operations of Loew Vineyards. “When he came here, and saw other wineries finding success in this region, I think he thought, ‘Well, if they can do it so can I.’” Their winery was established in 1982.

Fast forward to today, and the Linganore AVA is now home to six wineries, all of which are within about a five-mile radius of each other. Along with that growth,

COURTESY OF LINGANORE WINECELLARS



there's also been a shift in planted varieties.

"Maryland used to be more hybrid-focused," says Janna Howley, executive director of the Maryland Wineries Association. "For a long time Chambourcin and Vidal Blanc were the two workhorse grapes in Maryland. We still see them, but there's been a rise of *Vitis vinifera* over the past couple of decades." Cabernet Franc has become one of Linganore's most prominent reds, along with one white you may not expect.

"Albariño has become kind of a rock star," says Howley. Chardonnay, Saperavi, Barbera, Petit Verdot and Pinot Gris are a few other common plantings.

The topography of the Linganore, Aellen explains, is basically within a 90-square-mile drainage basin or watershed located on the Piedmont Plateau, which runs from New Jersey to Alabama, separating the

Appalachian mountains and coastal plains. Soils are predominantly gravel and loam on shale bedrock, allowing for good drainage; the climate is notably cooler and drier than other coastal AVAs.

While many producers don't use the AVA on their labels, Sarah O'Herron, coproprietor of Black Ankle Vineyards, notes that "there's been a big shift in both consumers and producers taking the industry more seriously."

"The quality has gone up in the last 50 years," adds Aellen. "And that's the really nice thing about having other wineries around. They'll take the same varieties you've been working with, and they'll produce a better product. And you'll say, 'Oh wow, I really like that, how do I do that?'" And it just pulls everyone up." —*Kristen Richard*



Linganore Valley is home to six wineries—all within a five-mile radius of each other.

Total Size/Acreage:
90 square miles

Total Vine Acreage:
180+ acres

Number of Wineries:
6

Most Planted Red Wine Grape:
Cabernet Franc

Most Planted White Wine Grape:
Chardonnay and Albariño



VinoView® Smart Wi-Fi Wine Cellars

Featuring patented VinoView matrix shelves and wireless remote control to protect your wine from anywhere, at any time.



Scan here to shop now.



800.377.3330

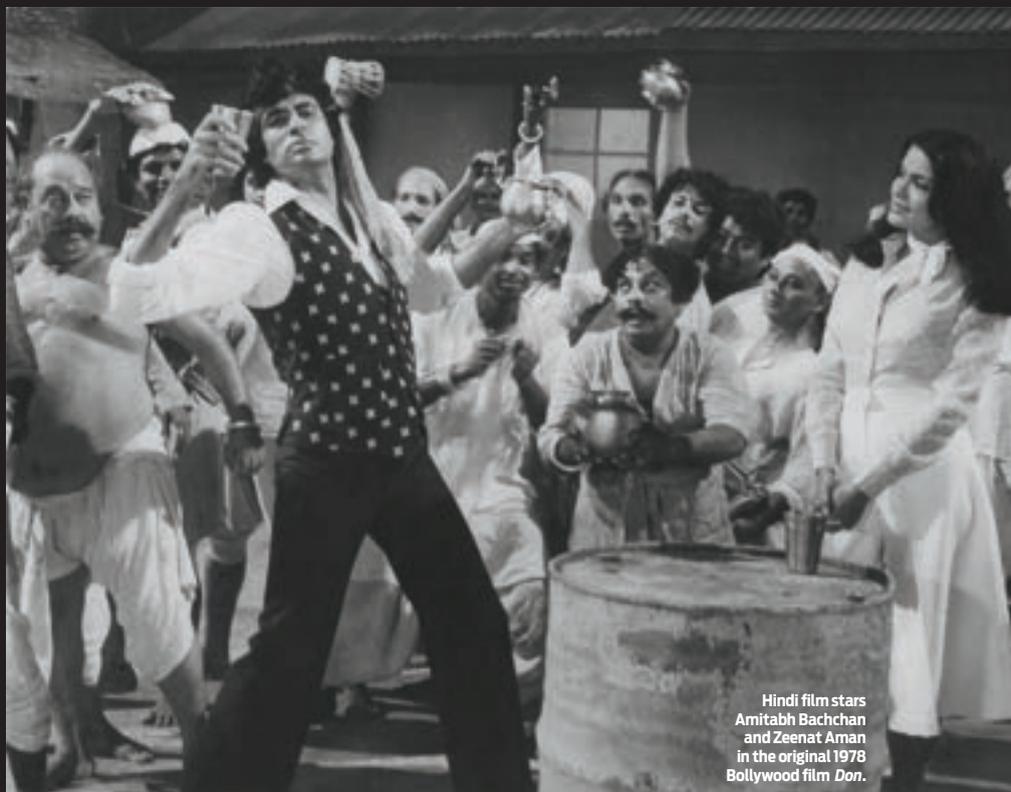
WINE ENTHUSIAST.COM

DRIVER & HAMMER

In the hands of a skilled barrelmaker, these tools might be the difference between an airtight oak barrel and one that weeps wine. The driver fits under the hoop (metal rings that hold the staves together), waiting for the hammer strike to move it tightly into place.

NO LONGER A BOLLYWOOD BADDIE

Wine writer **Henna Bakshi** explores how her Indian culture has evolved when it comes to the taboo of alcohol consumption.



Hindi film stars
Amitabh Bachchan
and Zeenat Aman
in the original 1978
Bollywood film *Don*.

I was stunned when my relatives opened a bottle of wine at the dinner table during a recent visit to New Delhi. It was a Sula Vineyards Syrah from the Nashik region in India. The family had opened it just for me, the wino visiting from the U.S., and waited, wide-eyed, to hear what I thought of my home country's wine.

I did not grow up with a wine culture. Watching Bollywood movies in the '90s, I'd see cartoonish goons hanging out at seedy beer bars, hitting on girls and getting in fights. The hero was the savior, singing and dancing his way to the heroine. He was, predictably, sober. And he always won, fighting his way through the drunken goons, and charming the audience with his goody-two-shoes swagger. That was the image of alcohol consumption ingrained in my generation's mind. Villains drank.

My family poured the Syrah into a glass cup usually used for tea. On the table was dry-spiced jackfruit, daal, Manchurian (an Indochinese vegetable dumpling coated in a sweet and sour sauce), roti, yogurt and rice. The Syrah, a deep ruby, was jammy with red and black fruit, and wonderfully spiced. It packed a punch. Luckily, there were no goons to fight.

Nashik, in Maharashtra, proudly holds the title "wine capital of India," boasting over 50 wineries, including the renowned Sula Vineyards. LVMH Chandon also recognizes the region's potential, establishing an outpost in Nashik in 2014. Wineries like York, Soma Vine Village and Grover Zampa, with their tasting rooms, restaurants and resorts, draw in throngs of tourists annually. Interestingly, Nashik, a hub for winemaking, is situated just two hours away from

Shirdi, a popular religious pilgrimage site. People travel far and wide to visit the ancient temples. According to Gagan Sharma, a certified sommelier and director of wine tourism company Indulge India, pilgrims now take detours from their religious journey to explore the wineries in Nashik, turning the region into a local Disneyland for adults eager to learn about wine.

This juxtaposition between a deeply religious town and a modern winemaking oasis mirrors the delicate balancing act India performs on its cultural tightrope. As an ancient country steeped in history, India is constantly evolving in modern ways. Alcohol fermentation is not new to the country. Coconut, cashew and grain distillation dates back hundreds of years and are represented in ancient texts and art. It is the European style of winemaking that has become more accepted because of globalization. Wine consumption today represents a significant cultural shift from the taboo it once carried, and one my generation grew up with.

Just a few months after returning from New Delhi, I visited Blue Ridge in northern Georgia. I dined at Harvest on Main, a staple restaurant in the sleepy mountain town. The menu featured farm-raised chicken and local rainbow trout, but it was the wine list that caught my attention. Tucked among American and French wines was Sula Vineyards' Chenin Blanc. "No way!" I thought. India had found its place on the menu in this unexpected place. I ordered it, of course. As I sipped the wine, I couldn't help but pose like a Bollywood villainess, laughing witchily at this full-circle moment. I was drinking Indian wine. And there was nothing wrong with that.

As I sipped the wine, I couldn't help but pose like a Bollywood villainess, laughing witchily at this full-circle moment.

SMALL WONDER

Wine Enthusiast
32-Bottle Dual Zone MAX
Compressor Wine Cooler

Named "Best Wine Fridge"
by *Forbes*, *Food & Wine*, *People*
and *New York Magazine*.

“Our top choice, the 32-Bottle
Dual Zone MAX Compressor
Wine Cooler from Wine Enthusiast,
will keep your collection chilled
till you're ready to uncork.”

"The Best Wine Fridges for Your Home"
Food & Wine

Scan here to shop now.



800.377.3330

WINE ENTHUSIAST.COM



DANCING IN THE STREET

New York is a wine-drinking town. It pirouettes with Paris when it comes to enjoying Burgundy, mingles with Milan over Barolos and tangoes with Tokyo over tall bottles of Riesling. For this issue, we rated and reviewed a Windows on the World-worthy list of top producers, including 225 of New York's finest—some of which you can find here among the best of what we tasted.

Rip out this page and stuff it in your pocket for when you go to the wine shop next, or just search wineenthusiast.com/ratings.

cheers
BESIDES THE POINTS

Top 5 Cellar Selections

Our reviewers have determined these wines are exceptionally ageworthy.

99 Pinea 2018 PSOUL Single Vineyard Single Barrel Tempranillo (Ribera del Duero)

\$500; 15% abv

98 Robert Weil 2022 Kiedrich Gräfenberg Trockenbeerenauslese Riesling (Rheingau)

\$700; 8% abv

97 Il Borro 2018 Nitrito Cabernet Sauvignon (Val d'Arno di Sopra)

\$500; 15% abv

96 Epoch 2020 Block B Paderewski Vineyard Syrah (Paso Robles Willow Creek District)

\$105; 15.1% abv

95 Hermann J. Wiemer 2022 Magdalena Vineyard Riesling (Seneca Lake)

\$39; 12.4% abv

Top 5 Editors' Choice

Our reviewers think these wines are noteworthy.

97 Force Majeure 2021 Estate Cabernet Sauvignon (Red Mountain)

\$150; 15% abv

96 Samsara 2021 La Encantada Vineyard Pinot Noir (Sta. Rita Hills)

\$74; 13.1% abv

96 Evening Land 2022 Summum Pinot Noir (Eola-Amity Hills)

\$100; 13.2% abv

95 Quinta do Vale Meão 2021 Monte Meão Vinha dos Novos (Touriga Nacional)

\$45; 13.5% abv

94 Ravines 2017 Brut Sparkling Riesling (Finger Lakes)

\$40; 12.5% abv

Top 5 Best Buys

These wines represent the highest quality-to-price ratio at \$20 or less.

93 Domini del Leone NV Red Blend (Veneto)

\$15; 13% abv

93 Fox Run 2022 Dry Riesling (Seneca Lake)

\$18; 12.6% abv

93 Frey 2021 Organic Syrah (California)

\$18; 13.9% abv

93 Cuatro Rayas 2022 Cuarenta Vendimias Sobre Lías Verdejo (Rueda)

\$18; 13% abv

93 Cleto Chiarli 2022 Vigneto Cialdini Lambrusco (Grasparossa di Castelvetro)

\$18; 12.5% abv

FOR THIS ISSUE

- WE blind tasted more than 2,200 wines that scored 80 or higher
- 186 of these were Riesling—they had an average rating of 89
- The average price of Rieslings from around the globe reviewed for this issue is \$43
- At 90 points or higher that average price jumps to \$70
- The average price point for a bottle of Riesling from New York's Finger Lakes that scored 90 points or higher was \$27; from the Mosel, \$47; and from Germany in general the average was \$80

“Heady notes of honey-dipped pear and citrus blossom flow from nose to palate right to the last lemon-orange Creamsicle sip.”

—Christina Pickard

Flip to page 109 to find out what wine we're talking about.



ILLUSTRATION MARYSE CHEVRIERE/@FRESHCUTGARDENHOSE



EL COTO
DE RIOJA



You only become the biggest
winemaker in Rioja
when you know each grape
from your vineyard.

ARTISANS
OF WINE



THE MISSION: SELL THESE DUSTIES

- **Chivas Regal 12-Year-Old Blended Scotch**
(vintage 1982–1985)
- **Martell VSOP Cognac**
(vintage 1982–1985)
- **Dewar's White Label Blended Scotch**
(vintage 1986–1988)
- **Remy Martin VSOP Cognac**
(vintage 1986–1988)

I TRIED TO SELL MY 'DUSTY' BOTTLES—HERE'S WHAT HAPPENED

Welcome to the boozy version of Antiques Roadshow.

WANT TO GIVE YOU THE LIQUOR I FOUND IN CABINET, the text from my mother-in-law read. This is how I came to be in possession of four unopened, pristine-condition 1980s-era bottles: two blended Scotch whiskeys and two VSOP Cognacs. All four were good, mid-range bottlings when they were issued, not particularly rare or special. But considered *vintage*.

Though I had just turned in a story about the Sotheby's auction of a rare Adami edition of *The Macallan 1926*—which sold for an eye-popping \$2.7 million, I wasn't delusional that I'd just acquired liquid gold. But hundreds of people make a hobby or a business out of chasing down antique bottles, often shorthanded as "dusties," as they gather dust in homes or on liquor store shelves. Surely one of my bottles had value?

Buying dusties has become easier than ever, as specialists like London-based Old Spirits Company and auction houses source collectible bottles from around the world, and bars like Billy Sunday (Chicago, Charlotte) dole out individual pours of vintage amaro. But selling a bottle? Harder than I expected.

I grabbed my detective hat and a copy of *Dusty Booze*, a new book by writer Aaron Goldfarb (Abrams Press, March 2024), about the adventures of so-called dusty hunters. The guidelines in the book (plus websites like Whiskey ID and deep dives into collector forums on Reddit), helped identify what I had.

Paper strips across the closures of two of the bottles were tax stamps, required by Bottled-in-Bond Act from 1897 through 1985. Parsing out the wording on the stamp, which changed every few years, narrowed my range to 1982 or later. So those bottles likely were 1982–1985. The remaining two bottles had no tax labels on the bottle neck, meaning they were likely post-1985. However, neither had a Surgeon General warning on the back, which became mandatory in 1989. So I assigned those a date range of 1986–1988.

Prior to the 1960s, most Scotches were blends; my vintage bottle likely contained older and higher-quality whiskies than a modern-day equivalent.

Sleuthing turned out to be easier than selling. I approached a Facebook group dedicated to vintage Scotch. "Common," sniffed one member about my Dewar's White Label.

Meanwhile a newsletter from Old Liquors, a small purveyor of rare and antique spirits, landed in my inbox. It was an enticement to stock up for the holidays, but I tried my luck as a seller instead. Managing partner Bart Laming was mercifully blunt: "They are not rare and of

low value, best to drink them."

Finally, I aimed a Hail Mary at Skinner Auctioneers, which has a robust vintage spirits department. "Regrettably, the market hasn't kept pace and we're unable to accept them for consignment," responded Louis Krieger, deputy director of fine wines & rare spirits at Bonhams Skinner.

The mission to sell the bottles had failed. Apparently *vintage* isn't the same as *valuable*. Yet, I still had a pretty good consolation prize, Goldfarb assured.

The blended Scotches in particular were likely pretty good, he explained, as they were assembled before the single-malt boom of the 1980s. Prior to the 1960s, most Scotches were blends; my vintage bottle likely contained older and higher-quality whiskies than a modern-day equivalent. "A lot of older blended Scotch is better than we know it today," Goldfarb said. As for the rest: "I'd hang on to them, drink them, turn them into cocktails."

And that's exactly what I did. I cracked open the Chivas Regal 12-year-old, finding hints of leather, tobacco and peat smoke—a much drier pour than the usual bright honey-and-fruit notes. And as a final toast to the end of the adventure: a round of vintage Rob Roys.

Kara Newman reviews spirits and RTDs for this magazine and is the author of seven cocktail books, including *Shake.Stir.Sip* and *Nightcap*.

Instagram icon @newman_kara

GETTY IMAGES

Protect Your Wine, Preserve Your Style

Wine Enthusiast Panel-Ready
Cellars to Match Your Cabinets

Prestige Dual Zone
22.5" Panel Ready
Counter-Depth
Smart Wi-Fi
Wine Cellar

800.377.3330

WINE ENTHUSIAST.COM



PHOTO: MATTHEW SALACUSE. PROPPING: BRIAN BYRNE.
MODEL: PAUL RENDON. HAIR AND MAKEUP: ASHLEY SCHULTZ.
WARDROBE: HEATHER NEWBERGER.



**Vintage chore coat from Orvis, price varies (from Awoke Vintage);
denim work shirt, price varies (from Beacon's Closet);
vintage Levi's 501 Jeans, \$128 (at Levi's Secondhand);
Blundstone Classic #585 Boots, \$229.95 (at blundstone.com).**

Welcome to New York

Blundstone boots might be just as at home in Brooklyn as they are in the field or cellar, but our nascent grapevine making the journey through subways on the cover and trains, ferries and taxi cabs throughout this issue, is definitely somewhat out of sorts. If a wine, or for that matter a vine, can make it here, it can make it anywhere.

A

New York Minute with



ALICE FEIDING ALICE FEIRING

TOP: MICHAEL BROOKS / ALAMY STOCK PHOTO, BOTTOM: NEVILLE ELDER / CORBIS VIA GETTY IMAGES



From her
railroad
apartment in
NoLita, one
of natural
wine's most
influential
figures has
battled far
more than just
Robert Parker
in her lifetime.
Writer at Large
**Christina
Pickard** spent
a day with
this lifelong
New Yorker.

“I haven't done laundry in 30 years,” says Alice Feiring as we descend the steps of her local laundromat to drop her bag. “I wouldn't know how to use a washing machine.” It's a brisk, sunny day and one of natural wine's most longstanding cheerleaders is utterly at home, not in the laundromat, but in Manhattan's NoLita neighborhood. The author of six books, Feiring has been instrumental in bringing natural wine to America's consciousness. Her travels often take her away to visit the small batch, lo-fi winemakers she so passionately champions, but New York City is where she spends most of her time. Feiring has lived in or just outside of the City practically her entire life. “This is my terroir,” she says.

On this particular Wednesday in early December, Feiring has things to do in lower Manhattan, only one of them laundry related. “I want to say hi to Jen at the butcher on my block who just got married,” the petite, bespectacled, red-headed Feiring tells me. “I need to give her a big hug and maybe a bottle of Champagne.” (*Grower Champers*, of course.)

Before we visit the butcher, we hit up an industry tasting just off Canal Street at the offices of Jenny & Francois Selections, a natural-wine importer that has been around since 2000, as long as Feiring has been writing about the subject. Almost instantly, Feiring is pulled aside by one of the company's sales representatives. He wants her opinion on the state of natural wine today.

“I don't think it's anything different than



“Sometimes you need to be a little bit outrageous and stake your claim.”

what was starting to happen eight years ago, where, for the most part, natural wine has just become the new normal,” she tells him. But the road to normal has been a rocky one.

For Feiring, the journey started in 2001 when *The New York Times* published her investigative piece on winemaking technologies and their use in making wines to suit the then all-powerful critic, Robert Parker. The backlash Feiring received from the piece—threats from winemakers and doors slammed shut by mainstream editors—took her by surprise. “It was like it was an open secret that nobody was supposed to talk about,” she says. But, instead of scaring her off the

subject, she was fueled to write more. In 2008, Feiring published her first book, *The Battle for Wine and Love: or How I Saved the World from Parkerization*.

If the *Times* article made waves, *The Battle for Wine and Love* caused a tsunami, both in title and subject. “Sometimes you need to be a little bit outrageous and stake your claim,” says Feiring with a coy smile. We’ve made a pit stop at a brand-new Eataly outpost in SoHo, just three blocks from her apartment. Its existence, is, for Feiring, yet another sign of the gentrification that has overtaken her neighborhood.

“When I first came [in the late 1980s],

except for the butchers on the block, there was no retail.” In spite of the looming presence of the Italian Mafia and the multitude of sprawled or stumbling drunks to circumnavigate on the sidewalks, Feiring remembers the neighborhood scene fondly.

“Everybody on the ground floor was an artist who lived and worked there,” she says, referring to the turn-of-the-20th-century building that houses the 650-square-foot railroad apartment on Elizabeth Street that she’s rented since 1989. “You’d come home at 4 in the morning, and everybody would be hanging out. The old ladies on the block would be having coffee together in the summer. There was always a party happening. You thought you were going to go to bed, but there was always a glass of wine in your hand. There was a real community on the block that’s not there anymore.”

That natural wine has become so utterly on *trend* seems to baffle the idiosyncratic Feiring somewhat. She has spent her career promoting a return to traditional, pre-industrial winemaking, and her personal life—from her pre-war-era apartment (complete with a bathtub in the kitchen) to her hobbies, which include Morris folk dancing, fiddle and accordion playing and bread baking—reflects this penchant for a lo-fi lifestyle that isn’t exactly trendy (except, perhaps, for the bread baking).

Ever since that first controversial article, Feiring has experienced written and verbal abuse, even sexual harassment, from some of the wine industry’s male gatekeepers. It’s something she’s only recently come to terms with.

“If you asked me 20 years ago, I would not have been able to see it, but looking back, I can’t think of any man who has been given this treatment; I just can’t.”

We’ve walked the few blocks from Eataly to her NoLita apartment, past boutique perfume and cosmetic shops and eateries that are either “too cool or too expensive,” according to Feiring. We’re perched at her

dining room table hydrating yet again with cups of herbal tea, five steep flights above historic Elizabeth Street.

The apartment—which, in its heyday, was frequently crammed with 50 to 60 winemakers and natural wine luminaries—has featured in several of Feiring's half-dozen books. Her latest work, a memoir titled *To Fall in Love, Drink This*, sprinkles wine recommendations between intimate accounts of her life, from growing up painfully shy in an Orthodox Jewish household to her lifelong attempt to convert her mother, Ethel, to wines beyond Manischewitz; and even a terrifying encounter with serial killer Rodney Alcala and her confrontational visit with him years later in prison, where, on death row, he asked her for wine advice.

Collectively, Feiring's tales paint a portrait of a woman who, while plucky and assertive in her writing, has battled more than just Robert Parker in her lifetime.



With teacups emptied, Feiring and I head across Elizabeth Street to Albanese Meats and Poultry to bring her newly married neighbor, Jennifer Prezioso, a fourth-generation butcher and the sole owner and worker at the 100-year-old butchery, that bottle of grower Champagne. Sandwiched between a high-end fashion accessories store selling handbags and a beauty supply shop, Albanese, with its original red storefront and sausages dangling in the windows, is the last of its kind in the Little Italy neighborhood. Inside, amid the knickknacks, old photos, newspaper clippings, and a table selling local wares (including Feiring's books), the shop has a convivial, comfortable feel. A local resi-

“It was like it was
an open secret that
nobody was supposed
to talk about.”

dent, who, it turns out, is also named Alice, waits patiently for her ground beef while the other Alice chats amiably with Prezioso about the wedding.

Later we'll hoof it in a cold winter wind up to Union Square and Feiring will buy veggies and eggs from the Greenmarket for the dinner she's hosting the following night. But it is in this moment, in this mom-and-pop butchery steeped in history and traditionalism, with a forward-thinking female now at the helm, that Feiring, a lifelong vegetarian, seems most at home. Community, it seems, does still exist in her lower Manhattan neighborhood, and Feiring is at the heart of it.



SPIRIT

of

PHOTOGRAPHY BY
ROBERT BREDVAD

STYLING BY
MALLORY LANCE

Everyone

knows the Manhattan, the granddaddy of classic cocktails—but that's just the beginning. The five boroughs of New York City and the people who live in them offer ample cocktail inspiration.

As you'll see, these borough namesakes, past and present, have a specific vibe: strong, no nonsense. Some are a little bitter, while others are sassy, offering a knowing wink. These drinks walk fast, talk fast and know how to navigate the subway. Stand clear of the closing doors.



NYC

The ultimate five-borough bar crawl makes stops at eponymous cocktails.

BY
KARA NEWMAN

QUEENS

The classic Queen's Cocktail (yes, with an apostrophe; originally the "Queen's Borough" was named for Catherine of Braganza, wife of King Charles II and queen of England, Scotland and Ireland) is a sunny mix of gin and dry and sweet vermouths, brightened with crushed pineapple.

The dark and brooding cocktail below, with a caffeinated kick, is unrelated to the Queen's Cocktail. Rather, bar pro Doug Brickel devised it for a trio of bars he previously ran in Long Island. True Noo Yawkers know that Queens and Long Island are the same land mass, often traversed by the Long Island Railroad (LIRR), along which the station in Jamaica, Queens is a major hub.

"When you take the LIRR into the city, you often have to 'Change at Jamaica,' or switch trains at Jamaica Station," Brickel explains. Fall asleep and miss that stop, "and you'll need to get up in the middle of Queens and wait for another train to get you all the way back home."

Change at Jamaica

Courtesy Doug Brickel, beverage director, Cambridge Street Hospitality Group, Cambridge, Massachusetts

- ¾ ounce Smith & Cross rum**
- ¾ ounce Espresso Bourbon***
- ½ ounce Montenegro amaro**
- ½ ounce Velvet Falernum**
- Grapefruit peel, for garnish**

In a mixing glass, stir all ingredients with ice. Strain over a large cube of ice. Garnish with grapefruit peel.

Classic Queen's Cocktail

Shake with ice 1 ounce London dry gin and ½ ounce each dry and sweet vermouths and crushed pineapple. Strain into a chilled cocktail glass.

Try it at:
Diamond Dogs
34-04 31st Avenue
Queens

***ESPRESSO BOURBON:**
Combine **100 grams (2/3 cup) crushed (not ground) coffee beans and 1 liter bourbon** (Brickel recommends Evan Williams). Cover and let sit for 2-3 weeks in a cool, dry place. Strain through a coffee filter. Keeps for several months.



Classic Brooklyn

Stir with ice, 1 ½ ounce each rye whiskey and dry vermouth and ¼ ounce Amer Picon and maraschino liqueur. Strain into chilled cocktail glass and twist lemon peel over the top.

Try it at:
Leyenda
221 Smith Street
Brooklyn



BROOKLYN

All of the borough-named classics are descended from the Manhattan; the earliest known Brooklyn dates to 1908, found in a book by J.A. Grohusko. It “improves” the drink with dashes of bitter Amer Picon and cherry-based maraschino liqueur. (Another version, credited to Jacques Straub, circa 1914, uses dry vermouth.)

But what’s fascinating about the Brooklyn is how modern-day variations have completely lapped the classic. At the now-closed legendary NYC bar Milk & Honey, bartender Vincenzo Errico created a drink called the Red Hook, featuring bittersweet Punt e Mes vermouth. That set off a trend throughout the aughts and beyond, spawning multiple variations named for Brooklyn neighborhoods.

One of the best is The Greenpoint, created in 2005, also at Milk & Honey; a small amount of yellow Chartreuse adds pleasing herbaceous and honey tones.

The Greenpoint

Courtesy Michael McIlroy, proprietor, Attaboy NYC

- 2 ounces rye whiskey**
- ½ ounce sweet vermouth**
- ½ ounce yellow Chartreuse**
- 1 dash Angostura bitters**
- 1 dash orange bitters**
- Lemon twist, for garnish**

Stir in a mixing glass with ice. Strain into a coupe glass. Garnish with a lemon twist.

THE BRONX

Before Prohibition, this shaken drink was so popular, it was “the Cosmopolitan of its day,” says Frank Caiafa, writing in *The Waldorf Astoria Bar Book*. While the drink’s exact origins are unknown, the Waldorf-Astoria is among those that lay claim to the drink.

Another bartender, Hugo Ensslin, published two versions of the Bronx in his 1916 *Recipes for Mixed Drinks*: one with orange juice, the other with muddled pineapple. Al Sotack’s modern-day riff, below, combines the best of both Bronxes. He had created it for now-closed Philadelphia bar Franklin Mortgage & Investment Co., drawing on a historical theory that a Bronx bartender discovered the drink in Philly.

A fellow bartender (and Bronx native) tried the drink and derided it as “too elegant” to be named for the area famed as the gritty birthplace of hip-hop and graffiti, Sotack recalls. Maybe all it needs is the right setting.

South Bronx

Courtesy Al Sotack, partner,
Jupiter Disco, Brooklyn

- 2 ounces Old Tom gin**
- ½ ounce blanc vermouth**
- ½ ounce sweet vermouth**
- 1 teaspoon pineapple juice**
- ½ teaspoon orange juice**
- 9 drops Bitter End
Memphis Barbeque
Bitters**
- Lemon twist, to garnish**

In a mixing glass, combine all ingredients with ice. Stir until chilled, then strain into a chilled coupe glass. Garnish with lemon twist.

Classic Bronx Cocktail

Cut an orange wheel in eight pieces and muddle in cocktail shaker. Add 2 ounces London dry gin, ½ ounce each sweet and dry vermouth, and 2 dashes Angostura bitters. Shake with ice and strain into a chilled cocktail glass.



Classic Manhattan

Stir with ice, 2 ounces rye, 1 ounce sweet vermouth and 2 dashes Angostura bitters. Strain into chilled cocktail glass. Garnish with brandied cherry.

Try it at:
Manhatta
28 Liberty Street, 60th floor
New York



MANHATTAN

The original was created in the 1870s or 1880s, notable as the first to include vermouth as part of its formula. And yes, it was likely invented in NYC; one popular origin story sets its creation at the Manhattan Club.

The iconic drink has spawned countless riffs, including the modern classic Black Manhattan (with amaro), Walnut Manhattan (with nocino), Perfect Manhattans (equal parts dry/sweet vermouth) and neighborhood-named variations like the Little Italy from Audrey Saunders (with a splash of Italian amaro Cynar).

But swap out the whiskey for rum, and you get the Palmetto, an underrated variation that's great for warmer weather. Shannon Mustipher's take combines the best of the Black Manhattan and the Palmetto.

Black Palmetto

Courtesy Shannon Mustipher, cocktail consultant and spirits educator

- 2 ounces rum (Mustipher recommends 1 ½ ounces aged Panama rum and ½ ounce Jamaica rum)**
- 1 ounce red vermouth**
- ½ oz artichoke amaro (Cynar 70 or Faccio Brutto recommended)**
- 2 drops saline (optional)**
- 2 drops orange bitters**
- Orange peel and maraschino cherry, for garnish**

In a mixing glass, combine all ingredients with ice. Stir until chilled, then strain into a chilled coupe or Nick & Nora glass. Twist an orange peel over the top of the drink to express the essential oils, then discard the peel (Mustipher flames the peel to caramelize the oils; that step is optional).

South Street Seaport

**JEFFERSON'S OCEAN
BOURBON OLD FASHIONED**

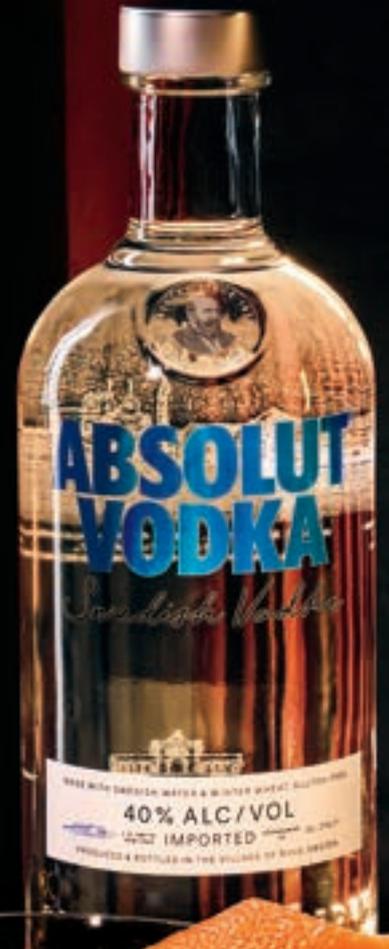
This seafaring stranger's take on one of the original cocktail recipes speaks to this neighborhood's history and the ship-to-shore production of the spirit.



Meatpacking District

**ABSOLUT
LILLET COSMO**

Over brunch or happy hour in the MPD discussing the romantic entanglements of the night before, just like that, this twist on the classic has put the sex in your city.



SPECIAL PROMOTION

MIXED for Manhattan

Every neighborhood in the city has a flavor all its own—these epic downtown destinations call for cocktails as iconic as they are.

Lower East Side

DEL MAGUEY VIDA NEGRONI BLANC

This south-of-the-border twist on nearby Little Italy's favorite aperitivo is as delicious as it is hip.



Learn how to mix these made for Manhattan versions of the classics at wineenthusiast.com/mixed-for-manhattan

STATEN ISLAND

While there's no classic cocktail named for NYC's southernmost borough, that hasn't stopped modern-day pros from paying homage. For example, Williamsburg "listening bar" Mr. Melo offers a Staten Island Iced Tea, an elevated, low-alcohol version of the super-boozy Long Island Iced Tea, made with eight Italian liqueurs plus housemade cola and lemon, and served on tap.

"It's lovingly named the Staten Island Iced Tea after the borough with a prominent Italian American population," bar co-owner Nikolas Vagenas explains.

While it's not the same as the complex version served at the bar, this streamlined version offers a similar effect. No ride on the Staten Island ferry required.

Staten Island Iced Tea

Courtesy Nikolas Vagenas, food & beverage director and co-owner of Mr. Melo, Brooklyn

**½ ounce red bitter
(Vagenas recommends
Select Aperitivo)**

½ ounce Fernet Branca

½ ounce Cynar

**½ ounce Luxardo
Maraschino**

½ ounce lemon juice

Lemon peel

**Cola, to top (approx 2
ounces)**

Lemon twist, for garnish

In a cocktail shaker, combine all ingredients (except cola) and ice. Shake well, and strain into a Collins glass over fresh ice cubes. Top with cola. Garnish with lemon twist.





PHOTO: MATTHEW SALACUSE. PROPPING: BRIAN BYRNE. MODEL: PARIS RENDA. HAIR AND MAKEUP: ASHLEY SCHULTZ. WARDROBE: HEATHER NEWBERGER

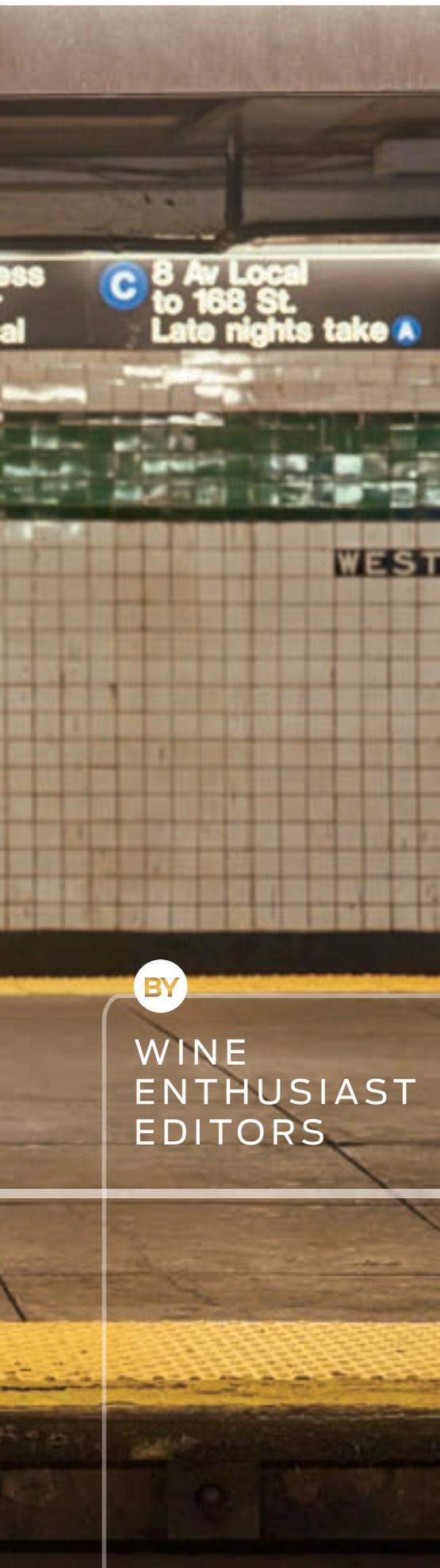
SIPS AND THE CITY

Uptown &
Queens
via B

Queens Blvd Express
to Jamaica Center
Late nights via local

WEST 4

PHOTO: MATTHEW SALACUSE, PROPPING: BRIAN BYRNE, MODEL: PARIS RENDA,
HAIR AND MAKEUP: ASHLEY SCHULTZ, WARDROBE: HEATHER NEWBERGER
RIGHT: TOM ARENA



BY

WINE
ENTHUSIAST
EDITORS



View of Midtown
Manhattan from
the East River

Where
to eat and
drink at
every hour in
the city that
never sleeps,
according
to the Wine
Enthusiast
staff.

M O R N I N G

*The most important meal of
the day doesn't even
have to include wine*

Wouldn't you know it? Kara Newman, who reviews spirits for the magazine, recommends a coffee place that measures simple syrup with jiggers. **Everyman Espresso**, in a small space in the East Village that formerly served as the box office for the theater next door, is her go-to for lattes (there's a Park Slope outpost as well). Sonoma-based Managing Editor Stacy Briscoe may have never been to New York City, but nonetheless has three (!) of those ceramic souvenir I [heart] NY coffee mugs that friends and family have brought back from visits, so she can at least pretend.

Publisher and Editor Jacqueline Strum is a big fan of **Buvette** on Bleeker Street for breakfast. "I highly recommend going as

early as possible to grab a table outside and watch the West Village wake up,” she says. You won’t find a better pastry this side of Paris. And while you may be pining for past Parisian patisseries, the baked delights at **Ciao, Gloria** in Prospect Heights are worth the trek to Brooklyn, says Digital Managing Editor Rachel Tepper Paley: “The icing-slathered cinnamon rolls will make your eyes pop out of your skull Looney Tunes-style.” President of Commerce Erika Silberstein urges you to visit Upper West Side’s **Silver Moon Bakery** and try a slice of olive rosemary sourdough, a tomato feta quiche, a pretzel roll or a macaron.

Last Thanksgiving, LaShana Daniels, Events Manager, discovered Brooklyn Heights-based **L’appartement 4F** (which will soon be expanding to the West Village). While this spot is known for its viral mini-croissant cereal, Daniels says not to sleep on its ham and cheese croissants—get them hot if you can—almond croissants or raspberry kouign-amann.

You might miss **The Empire Diner** on 10th Avenue in Chelsea if you weren’t looking for it based on our cofounder Sybil Strum’s recommendation. “It’s within view of the Highline,” she explains, “but sits demurely on the side without fanfare.” And don’t send her straight to the California Issue, but she wants you to give the avocado toast a chance.

Director of Public Relations Bonnary Lek always makes a stop at **Café Madeline** when in Brooklyn and picks up the Breakfast Salad with chopped bacon, gem lettuce, spinach, farro, sliced avocado and a choice of poached or crispy egg. “I always go crispy to see if they nail the fried edges with runny yolk,” she says. “They do every time.”

“There’s no bad time to go to **Veselka**,” says Georgian and Greek wine reviewer Emily Saladino of the Ukrainian institution that’s been a fixture in the East Village since 1954, “but I especially love its weekday breakfast.” It’s hearty, consisting of four potato pierogi, two eggs, a side of something porky (Saladino likes the kielbasa) plus beet and horseradish salad. Bring a friend, she advises, “or eat it alone with zero regrets.”



The classic Empire Diner in Chelsea



View of the Meatpacking District, Whitney Museum (center frame), The Standard Hotel (far right), The Highline Park connecting the two, and the new Little Island park sitting in the Hudson on concrete piers

N O O N

Midday martinis in midtown, bubbly brunches and unusual office supplies

Jeff Porter, who reviews wines from northern Italy (and we should mention, hails from Texas and coined the term “Ciaody!”) takes meetings at a new wine bar near his apartment in Brooklyn that opens at 8 a.m. called **Anaïs**, from the owners of another local favorite, **Rucola**. At Anaïs, which he calls his second office, “I can start my first meeting with an amazing espresso and then end with a great bottle of natural wine alongside a plate of New York State cheese and charcuterie.” **Yellow Rose**, proclaims Danielle Callegari, who reviews southern Italian wines, “is the second-best thing to come to

New York City from Texas.” (First place goes to Porter.) “A cold Lone Star and a bean and cheese taco here could make you believe in bipartisan politics.”

Koreatown has boomed over the past few years, and it abounds with lunch options that are easy on your wallet. Kara Newman vouches for **Woorijip**, a favorite, where you can get the kimbab of the day for under \$10. Saladino strongly seconds this move.

You could call this sandwich the Caviar Index: When caviar prices trend too high for the **Grand Central Oyster Bar** to offer its signature handheld featuring the fish eggs on old-school white bread with a smear of cream cheese for less than \$15, it takes it off the menu. Get it if you see it, advises Executive Editor John Capone. Tepper Paley likes the Oyster Bar, too, saying “Here, a Dirty Martini is actually dirty—bartenders do not skimp on the olive brine—and it comes with a brimming sidecar, aka an extra few sips of Martini.”

If your lunch is mostly liquid, the

CLOCKWISE FROM TOP LEFT: SERGI BEBOREDO/VW PICS/UNIVERSAL IMAGES GROUP VIA GETTY IMAGES; TAYLOR CROTHERS/GETTY IMAGES; TOMARENA (3)



Manhatta

“Here, a Dirty Martini is actually dirty and it comes with a brimming sidecar.”



Looking north toward Midtown



Buvette

Corkbuzz location in Chelsea Market opens at noon. “Perfect for a glass of Champagne—or a guided blind tasting flight before grazing and shopping your way through the market,” says contributing editor for food Nils Bernstein. “Then walk a block west to **City Winery** for Hudson River views with your next glass.” Christina Pickard, who reviews wines from New York as well as England, Australia and New Zealand, also loves Corkbuzz (which has a second location in Union

Square) for its selection of home state wine.

Reggie Solomon, who reviews wines from Languedoc-Roussillon, Loire Valley and Beaujolais, frequents classic bistro **Le Relais de Venise L’Entrecôte** on Lexington at 54th Street for steak frites. The steak is cooked to order and served with a green sauce that you’ll certainly end up dipping your frites in.

Upper East Sider and Tasting Director Anna-Christina Cabrales starts with oysters and fries with a glass of Champagne at **Flex Mussels** on 81st and 3rd Avenue. For brunch she pairs that with a lobster roll and reposado margarita. Aleksandar Zecevic, who reviews wines from Germany and Austria, drops into **Ho Foods** in the East Village for a weekend brunch when he is in town from Berlin. The tiny Taiwanese place is dinner-only during the week, but on weekends they open early. Zecevic says not to skip savory soy milk with added pork floss. As long as we are on the topic of brunch, LaShana Daniels says you must try the shrimp and grits at **BLVD Bistro** in Harlem.



N I G H T

From evening-starting aperitivo to history-steeped watering holes to hit before the last cab ride home

“I send friends visiting NYC for the first time to **Dear Irving on Hudson**,” says Kara Newman, for its spectacular views and what she calls the best Gibson in the City. But, she adds, “I take people I *really* like to the original on Irving Place.” Now you know where you stand.

Our favorite Milanese, Advertising Consultant Sara Maule, visits New York often and goes to **Aldo Sohm Wine Bar** for aperitivo and a great glass of wine when she’s in town.

If you are craving oysters and martinis, head over to **Grand Army Bar** in Boerum Hill. Advertising Social Media Manager Irvin Vidals says it’s one of the best cocktail bars in all of Brooklyn and, as a bonus, hosts revolving pop-ups. You especially don’t want to miss oyster happy hour weekdays 5–6 p.m. (and weekends 2–4 p.m.).

According to Casey Levine, who assisted with photo production on this issue: “When in Williamsburg the move is to put your name in at **Bernie’s** and instead of standing around for two hours, take a stroll across McCarren Park and have a Martini at the bar at the historic **Bamonte’s**.”

Rachel Tepper Paley says **Bar Goto Niban** on Bergen Street, an offshoot of a lauded Lower East Side drinking den specializing in Japanese craft cocktails, is highly underrated. She steers toward libations like the Far East Side, which marries sake with tequila, shiso, elderflower and yuzu. While there, take the time to admire the bar’s opulent 35-foot-long backsplash, depicting a gold-hued garden scene.

Nils Bernstein’s favorite spot these days is the newish location of the pioneering cocktail bar **Angel’s Share**. “The West Village is the most charming neighborhood in the City,” he says of the bar’s home, “and this is one of its most romantic hideaways.”

Stop in for a stylish cocktail at **The Campbell Apartment** at Grand Central Terminal, says LaShana Daniels. In the roaring ’20s, the space served as an office-cum-private bar to a wealthy financier named John W. Campbell, who was known to throw lively parties and entertain in the space during Prohibition.

In New York City, expect breathtaking views even while relieving yourself. “The swanky bar atop **The Standard Hotel** along The High Line in the Meatpacking District takes high-class entertainment all the way to the restroom,” says Matt Kettmann, who reviews wines from Southern and Central California. “In the men’s room, the urinals peek out over the Manhattan skyline, while the toilets sit in front of floor-to-ceiling windows. Just make sure no one is looking back.” Sky’s the limit.

Danielle Callegari gives **Earl’s Beer and Cheese** 10 out of 5 stars “just for making sure everything you need to know is in the name.” And while she doesn’t know how you ended up in the UES so late at night (maybe you were visiting AC), she says if you find yourself in that situation, “hit this place like a Cat 5 hurricane.” Pro order: “The grilled cheese that I think is technically only a side to the tomato soup but is itself the star, plus a pilsner.”

While the **Holiday Cocktail Lounge’s** colorful proprietor and former Ukrainian professional soccer player Stefan Lutak, who ran the bar through its gritty heyday serving drinks to everyone from W.H. Auden and Allen Ginsberg to Joey Ramone and Madonna, sadly passed away in 2009, the East Village fixture is in good hands. “It feels divey in all the right ways without compromising on drink quality,” says Jacqueline Strum. “Not to mention, the late-night eats make it a perfect spot for a nightcap.”



BYOB BYOB SOMMS

A group of top wine professionals gathers late-night in Chinatown, sharing both the bottles they brought and the stories those wines tell.

BY
MICHAEL WILSON

WITH
JOE CAMPANALE

PHOTOS BY
LAURA JUNE KIRSH



The patina of Chinatown's storefronts might be a world apart from the glittering bar tops, award-winning cellars and pressed linens of the City's most lauded restaurants. But in the hours when New York's scene-iest, buzziest and most renowned restaurants sleep, off-duty sommeliers gather here—wine in hand—around tables cluttered with wonton soup bowls, roast duck and sesame noodles. Open late and BYOB, these Chinatown standbys have long played host to groups of wine professionals to convene and commiserate after glassware has been cleaned and polished, inventory reconciled and wine lists tucked away for the night.

Four of the City's most accomplished wine professionals shake off the late winter chill to gather for dinner at Wu's Wonton King on East Broadway, where Chinatown rubs against the Lower Side. "Chinese food is so much fun to pair with wine. But, being able to bring wine is the most important aspect of these restaurants, especially for the younger generations, like when we were coming up. As wine professionals, we really would rather drink from our own collections—not just for economic reasons. Back in the day, we needed places to put together tasting groups and be with our community when we weren't working or studying," says Joe Campanale (sommelier, Italian wine expert, author and co-owner of LaLou, Fausto and Bar Vinazo restaurants in Brooklyn). "Wu's is one of those places."

liar, author, and partner and beverage director for Cote Korean Steakhouse and Coqodaq restaurants), Jhonel Faelnar (sommelier and corporate beverage director of NA:EUN Hospitality, which includes Atomix, Atoboy, Naro and Seoul Salon) and Katja Scharnagl (sommelier and beverage director at Koloman restaurant). Each has brought a bottle of wine that represents a meaningful moment to them.

With its institutional lighting, metal chairs lining tables set for large groups and an extensive menu of classics, Wu's has become a reliable haunt for gatherings of the wine cognoscenti and hard-working beverage professionals alike. On this occasion, conversation is not about blowing off steam after a long service shift, but a chance for four of the most successful in business to connect, reminiscence about New York and share a few personal stories.

Joe is joined by fellow luminaries of New York's beverage scene Victoria James (somme-

As rattling bowls of a delicate wonton soup are dropped on the table, Jhonel opens a





white Portuguese wine from the Douro River valley. “I moved to NYC in 2013. In those early years here, I had limited funds. I was so hungry for travel, and in 2016 I finagled my way onto a wine trip to Portugal. That’s where I met this producer, Luis Seabra, and tried his first-ever vintage. It was so unique—a blend of the indigenous Gouveio and Rabigato grapes. These are grapes I hadn’t heard

of,” he recounts, pouring Luis Seabra’s zesty, floral, spontaneously fermented 2021 Xisto Cru. “I was studying so much wine, trying to explore things outside Sauvignon Blanc, Pinot Noir and Chardonnay. Living in Forest Hills, Queens, my daily rhythm during that time was mostly just work, and I was very impatient—studying during the day and working service at night until 1 or 2 a.m.—trying to pass my sommelier exams and get experience. So, going to Portugal and meeting this winemaker was really so exciting.”

“If sommeliers get this rap as party animals ... really, we were just nerds. We studied and worked all the time,” Victoria chimes.

“Fast forward to me opening Atomix,” Jhonel continues. “I used the current vintage of the wine and paired it with one of the courses. I then met Luis here in New York, and we

developed a friendship.” Jhonel says he looks forward to tasting Seabra’s wines every year: “His wine has gotten more focused since I first tasted it 10 years ago. In the beginning the wines would change a bit from vintage to vintage. Now, I am seeing a good happy consistency with them. They are getting more and more chiseled.”

“You first tasted this wine when the winemaker was starting out, and you were, too. So, it’s almost like there’s some parallel between your careers, like you grew up together,” Victoria says. “Over the years, with the addition of travel, we get more in touch with producers and their wines. It’s impossible not to feel the most connected with those wines on your list.”





beverage program together.

“I started in New York as an intern, which was very unusual for a front-of-house restaurant,” Katja says of her start at Le Bernardin, maybe the city’s most recognized fine dining restaurant, as she presents her bottle of 2014 Domaine Roulot Bourgogne Aligot. “On Mondays, the somms would ask me where I went for the weekend, like I was supposed to say the Hamptons or something, but I had just taken the train to Coney Island to get a hot dog—that’s what I could afford to do,” she says with a laugh.

“We would get cases of Bourgogne Blanc at LB [Le Bernardin], as a less expensive, everyday bread and butter wine—a window into the fancier Burgundies—and I just loved them. These baby Burgs [have gotten] expensive ... Sure, the allocations got less and less, but now all Burgundy is crazy expensive and so these Bourgogne Blancs become expensive, too.” She’s keenly aware of the trickle-down economics of Burgundian wine trends after years working for Aldo Sohm and, before that, a five-star hotel in Austria.

The post-pandemic, online wine market is certainly a major consideration now. “Online retail and auction markets these days, compared to pre-pandemic times, are just so easy. It’s easier for most people to find rare wines out in the wild versus in a restaurant setting. Atomix opened in 2018, and we attracted a lot of collectors to the restau-

rant because we had a small but dedicated cellar where we sourced things on the rare side of the fence. Now those same people are sourcing those wines themselves,” Jhonel says, noting one of the major shifts in hospitality culture since we all become more accustomed to ordering things from home.

“Obviously, today’s collector is going to come to the restaurant to drink a nice wine, look at a list and say, ‘I have these wines at home. Why would I pay more here?’ So, the restaurant experience has to be about much more than the wine,” Katja continues as a waiter drops a platter of crispy skin duck and bowl of Wu’s signature noodles served inside a Dungeness crab shell.

“My career has been about a progression of white Burgundy in some ways. It’s really stayed with me throughout my career



Most wine lists put palate and guest expectations above all else. And while presenting the wine that pairs perfectly with the fish dish might get the job done, bottles featured on a wine list may also open people’s eyes to something different, while representing the personal experiences and the personalities of the experts who put the



from Aureole to Marea to all the restaurants we have now,” Victoria says, uncorking a bottle of 2020 Henri Germain Meursault Limozin. “This is one of those producers who’s maybe still a little under the radar but has a special place in my heart. When I was 21 years old, I won the Sud de France Competition, and I was able to go to France. I went to a bistro and ordered a bottle of Germain’s white Burgundy for something like 40 euros. But, it was my first ever trip to France—I grew up in New Jersey without a lot of money—and there I was in a bistro in France buying myself my own bottle of Burgundy. It just felt like I had landed.”

Joe brought the only red wine of the night, a 1989 “Montebuono” by Lino Maga from Oltrepo Pavese in Lombardy. His love for wines comes from a deep apprecia-



tion for the winemakers and the paths they take to make their wines—Lino Maga is one such producer. His blend of the local Croatina, Uva Rara, Ughetta (aka Vespolina) and Barbera grapes is made carefully and with minimal intervention. “This winemaker is uncompromising in his old-school way of winemaking. He seems to be making this for something much more than its commercial value. Maybe it’s about a dedication to traditions. It’s made like and tastes like wine from 100 years ago,” Joe says. “It’s a 1989 and it’s still a touch effervescent out of bottle.” Grapes are organically farmed and spontaneously fermented then aged in very old oak casks without any temperature control.

“My first job in the wine industry was at Italian Wine Merchants—I was 20 years old. I really didn’t know much about wine when I walked in there. I had just gotten back from studying abroad in Florence, where I had taken one wine class and visited my first vineyard. But I was really drawn to stories of winemakers, espe-

“Somms
get this rap
as party
animals.
We were
just nerds.
We studied
and
worked.”



cially the idiosyncratic ones, and that's how it all started for me." If anyone has spent time with Joe at his restaurants, or read his book, they are quick to recognize his passion for Italian wines comes from a real reverence for winemakers and their stories. "A couple of years later, in 2007, when I opened my first restaurant, Dell'anima, I focused on indigenous Italian grapes. I was trying to present wines that I wanted to tell a story about. When I would talk to my guests about the best vineyard site in Barolo because of the best exposure or the soil, sometimes their eyes would glaze over. But if I could tell them stories about the winemakers, I found they would

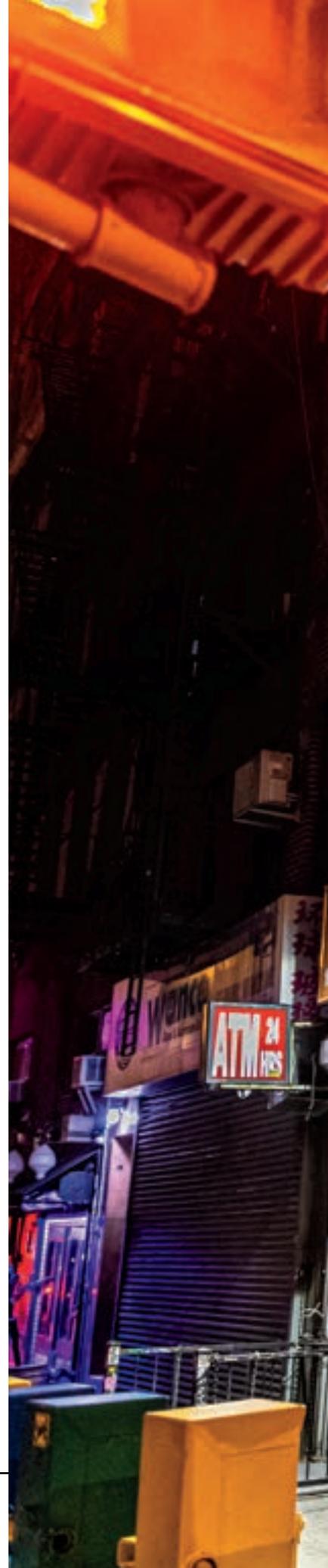
light up and connect to those wines. No matter how special the terroir is, you still need a winemaker to interpret it."

If every bottle of wine and every winemaker tells a story, then New York City holds a massive compendium of tales. There isn't another city with such a large and sprawling wine and sommelier culture. "What differentiates New York from everywhere else is you can basically get any wine here. There is a way for us to get almost any bottle," Katja remarks. "And New York is a very curious place. People are open to trying a lot of things here."

Jhonel tells us how this generation of sommeliers have graduated to the wine

buyers making the decisions for their restaurants now. "We communicate with each other and respect each other's opinions about what is worth exploring."

"New York is pulling in people who were on the outskirts or in the margins before because they couldn't afford to be in the industry or work in wine growing up, or they weren't the right gender or color," Victoria adds. "As a result, we now have many different opinions from many different walks of life, and New York is at the forefront for those voices, more than anywhere else in the world. That's what makes this city so dynamic and magical."





潮

新嘉潮

TEL: 212-477-1111 1112

WU'S



Wu's Wonton King
165 W. Broadway
TEL: 212-477-1112 1111

ATM 24 HRS

FUCK 12

50



East Bro Station
F

Cuisine **DE** QUEENS

You'll find a melting pot (as well as some outstanding hot pot) in New York's second-largest and most culturally diverse borough.

BY
NILS
BERNSTEIN

PHOTOGRAPHY BY
NICO
SCHINCO

The borough of Queens, New York offers some of the most diverse dining options in the country. From Chengdu-worthy noodles and dumplings to Bangladeshi, Ghanaian, Ecuadorian, Polish, Nepalese and Filipino staples, the borough has long exemplified New York City's melting pot (plus it has some outstanding hot pot). Here we've picked favorite recipes from some of its most gastronomically exciting communities to tide you over until you can visit.



TRY IT AT:

Amylos Taverna •
33-19 Broadway
Aliada
2919 Broadway
Anassa Taverna
2810 Astoria Blvd.

Neighborhood: ASTORIA

Greek immigrants started moving to Astoria in the 1920s, but the neighborhood's Greek population exploded in the 1960s, when country-specific immigration quotas were eliminated. Though Astoria also boasts prominent communities from the Middle East, the Balkans and South Asia, the Greek population has grown even further in the last decade with the fallout of the Greek financial crisis. Come here for whole grilled fish, overflowing Greek salads, and meze like dolmadakia, skordalia, and keftedes (fritters) at Astoria's many Greek tavernas.

KOLOKITHOKEFTEDES (Greek Zucchini Fritters)

These tasty fritters with the tongue-tying name are the most popular of Greece's keftedes (fritters), which can be made with everything from eggplant to octopus. The key here is to make sure the salted zucchini is as dry as possible before adding the other ingredients. These are terrific as finger foods, or as a meal with a Greek salad.

- 2 packed cups grated zucchini
 - 1 teaspoon kosher or sea salt
 - 4 scallions, finely minced
 - 2 packed tablespoons fresh dill, minced
 - 2 packed tablespoons fresh mint, minced
 - 1 cup crumbled Greek feta cheese
 - 2 eggs, beaten
 - 1 cup flour, plus more if needed
 - 4 tablespoons extra virgin Greek olive oil
- To serve: tzatziki (homemade or store-bought)

Toss zucchini with salt in a large bowl and let sit for an hour. Drain any liquid, then squeeze additional liquid from the zucchini with your hands over the sink. To ensure the zucchini is as dry as possible, place in a clean dishtowel and wring out tightly. Add zucchini back to the mixing bowl, which has been wiped clean.

Add scallions, dill, mint, feta and eggs to the bowl and mix well with a fork. Stir in the flour and try pressing the mixture together; only add additional flour if necessary to hold its shape.

Heat oil in a large skillet (preferably non-stick) over medium-high heat. Form small thin patties—no more than 1/2-inch thick—and add to the oil in a single layer. Fry for 2-3 minutes each side, until golden brown. Remove to paper towels to drain and repeat until all are cooked. Serve hot with tzatziki on the side. *Serves 4.*

PAIRING: ASSYRTIKO

One of Greece's iconic white wines, Assyrtiko has citrus, mineral and saline notes that make it a versatile partner with almost anything. Like Chablis, with which it's often compared, it's especially good with strong cheeses, because it refreshes without losing its own rich personality. Real Greek feta and Assyrtiko is a heavenly match.

GRIOT WITH PIKLIZ (Haitian Fried Pork)

This recipe includes two cornerstones of Haitian cuisine: the spice mix épis, and the cabbage relish pikliz. While it may seem unusual to fry the pork after braising it, the result is a blast of texture and flavor. To round out the plate, serve this with bannann peze (fried green plantains).

PIKLIZ

2	cups thinly sliced green cabbage	6	Scotch bonnet or habanero peppers, stemmed and quartered
1	large carrot, grated	8	whole cloves
½	cup thinly sliced shallots	¼	cup freshly squeezed lime juice
1	teaspoon kosher salt		White or cider vinegar, as needed
3	sprigs thyme (leaves only)		

Add cabbage, carrot, shallots and salt to a large bowl, and massage with your hands until the vegetables are wilted. Add peppers, thyme, cloves and lime juice and mix well with a spoon (so you don't get habanero on your fingers). Pack into a large jar (or multiple smaller jars), add just enough vinegar to cover, and shake well before refrigerating for at least three days, and up to a month. Be sure the cabbage mixture stays just barely covered with vinegar.

1	cup parsley, chopped	¼	cup olive oil
1	green bell pepper, seeded and chopped	2	tablespoons lime juice
1	red bell pepper, seeded and chopped	2	tablespoons white or cider vinegar
8	cloves garlic	2	teaspoons kosher salt
8	sprigs fresh thyme, leaves only	2	lbs. boneless pork shoulder, cut into 2-inch cubes
4	scallions, chopped		
2	stalks celery, chopped		Vegable oil as need for frying)

To make épis (seasoning paste): add all ingredients (except pork) to a food processor and pulse until well blended but not quite a smooth purée—there should still be a little texture. Taste and add more salt, if needed; it should be quite salty but not unpleasantly so.

Heat oven to 375°F. Mix pork with épis in a 13 x 9 inch glass baking pan. Cover tightly with foil and roast for at least 90 minutes, or until pork is very tender and can be pulled apart with two forks.

With tongs or a slotted spoon, remove pork cubes to a plate, removing all excess liquid and being careful they don't fall apart. (Taste the leftover sauce in the pan: If it's delicious on its own, serve as a sauce at the table; otherwise refrigerate it for up to four days to use as a seasoning for other dishes.)

Add oil to a saucepan at least two inches deep and heat to between 350° and 375°F. Add pork cubes in batches—be careful, as they will splatter a little—and cook until deep golden brown, 2 to 3 minutes. Drain on paper towels and serve hot, with pikliz.

Neighborhood: QUEENS VILLAGE

There are more Haitians and Haitian Americans in New York and New Jersey than any state besides Florida, and there are Haitian communities in every borough. In Queens, you'll find the most Haitian businesses in southeastern neighborhoods like Jamaica, St. Albans and Queens Village. Haitian cuisine is distinct among Caribbean cuisines, with African, French, Spanish and native Taíno influences.

Try it at:

Elyon Restaurant Fritaille
21221 Jamaica Ave.

• **Bebe Fritay**
112-26 Francis Lewis Blvd.

Kreyol Buffet
217-13 Jamaica Ave.





PAIRING:
GERMAN OFF-DRY RIESLING

While the spicy sting of the pikliz can make for a tricky pairing, a low-alcohol, slightly-sweet Riesling (look for “halbtrocken” or “feinherb” on the label) merges so seamlessly that it almost feels like another condiment on the plate. It plays multiple roles: The sweetness complements and mitigates the heat, while the wine’s acidity cuts through the pork’s richness and also confidently zips alongside the vinegary pikliz.

TRY IT AT:

Szechuan House
133-47 Roosevelt Ave.

White Bear
135-02 Roosevelt Ave.

● **Alley 41**
136-45 41st Ave.





**PAIRING:
PROVENCE ROSÉ**

Though simple to prepare, Dan Dan noodles boast layers of strong flavors, from salty soy and sweet hoisin to burning chili, numbing Sichuan pepper and funky mustard greens. Pairing with something heavy, like beer or baijiu, can be delicious but make for an intense, brooding experience. A light-bodied, crisp Provençal rosé lifts the whole dish up, like a spritz of lime over a meaty taco.

**Neighborhood:
FLUSHING**

Almost one in five Queens residents are of Chinese descent, and you can find examples of the eight major Chinese regional cuisines—Guangdong (Cantonese), Anhui, Fujian, Hunan, Jiangsu, Shandong, Zhejiang and Sichuan—throughout the borough. Flushing’s Chinatown is as rich and varied as NYC’s other two major Chinatowns (Sunset Park and lower Manhattan), and is particularly strong in Sichuan cuisine.

**DANDANMIAN
(Dan Dan Noodles)**

When making this favorite noodle dish, for best results use a chili oil that’s homemade or has a lot of good “gunk” in the jar. You can prepare the noodles, sauce and greens ahead of time and serve at room temperature, adding the pork mixture just before serving.

SAUCE

- ¼ cup chili oil, plus more to taste
- 3 garlic cloves, minced
- 3 tablespoons soy sauce
- 2 tablespoons sesame paste (tahini)
- 1 tablespoon sugar
- ½ teaspoon five-spice powder
- ½ teaspoon freshly ground Sichuan peppercorns, optional

MEAT

- 1 tablespoon vegetable oil
- 6 oz. ground pork
- ¼ cup suì mǐ yá cài (preserved mustard greens)
- 2 tablespoons Shaoxing wine
- 1 tablespoon hoisin sauce
- 2 teaspoons dark soy sauce
- ½ teaspoon five-spice powder

TO FINISH

- ¾ lb. fresh thin wheat-flour noodles
- 1 small bunch Chinese greens, like choy sum, bok choy or Chinese broccoli, roughly chopped
- 2 tablespoons chopped peanuts
- 2 scallions, thinly sliced

Mix all sauce ingredients in a large mixing bowl and set aside.

To cook the meat, heat oil in a wok or skillet over medium-high heat. Add pork and cook, breaking it up as you go, until browned. Add suì mǐ yá cài, wine, hoisin, soy and five-spice and cook until most of the liquid evaporates. Set aside, covered to keep warm.

To finish: While pork cooks, cook noodles according to package directions. When done, add the greens to the pot, wait 30 seconds, then drain well and add to mixing bowl with the sauce, tossing to coat.

Divide noodles among four bowls, top with pork, and garnish with peanuts and scallions. *Serves 4.*

Neighborhood:
JACKSON HEIGHTS

Jackson Heights is often said to be the most diverse neighborhood in the country. Among its many demographic shifts post-World War II, Colombian immigrants started arriving in the 1950s, followed by other South Americans and then South Asians after passage of the 1965 Immigration and Nationality Act.

The stretch of Roosevelt Avenue between, roughly, 79th and 84th Streets has been dubbed “Little Colombia,” though that moniker is sometimes given to the neighborhood as a whole. At the area’s restaurants, you’ll find dishes like sancocho and ajiaco that are virtually unknown elsewhere in the city, but Colombia’s culinary crown jewel may be this breakfast of champions, which also makes a fun (and hearty) dinner.

BANDEJA PAISA

(Colombian Breakfast Platter)

In this recipe, slab bacon is used in place of Colombian chicharrón. By all means use fried pork belly if you can find it at a Colombian store or restaurant, and reheat in an air fryer or oven for this dish. Carne en polvo (powdered meat) is traditional but can be substituted with ground or shredded beef.

- ¾ lb. beef or veal stew meat**
- 2 ½ inch slices slab bacon, cut crosswise**
- 4 small Colombian chorizos (halved crosswise if large)**
- 1 very ripe plantain, cut diagonally into 4 long, thick slices**
- 1 ½ cups cooked white rice**
- 1 ½ cups cooked kidney, pinto, or black beans**
- 1 avocado, sliced**
- 4 arepas, homemade or store-bought**
- 4 fried eggs**

To make carne en polvo, bring 6 cups of salted water to a boil, add beef or veal, then reduce heat to medium-low, cover, and simmer for 90 minutes, until beef is fork tender. Remove beef to a plate, dry well, cool to room temperature, then blitz in a food processor until it’s the texture of small flakes. Before serving, fry the meat in a little oil with garlic, cumin, salt and pepper.

Fry bacon in skillet, or cook in a 500°F oven, until crisp. Fry chorizo in skillet until browned and cooked through. Fry plantain slices in a little oil until browned and soft.

Divide each element equally among plates, with the fried egg set atop the rice. *Serves 4.*

TRY IT AT:

• **La Pequeña Colombia**
83-27 Roosevelt Ave.

La Nueva Delicia
93-16B 37th Ave.

Los Arrieros
76-02 Roosevelt Ave.



Pairing: **CARMÉNÈRE FROM CHILE**

This hearty, meaty dish benefits from a wine with abundant fruit and palate-cleansing tannins. Carménère also adds “green” notes of bell pepper, chili pepper and dried herbs, which, combined with its buoyant acidity, makes the pairing feel fresh and never heavy.



TRY IT AT:

Korean Noodle House
210-09 Northern Blvd.

Tang
196-50 Northern Blvd.

- **Ju Bang Jang**
215-10 Northern Blvd.





Neighborhood:
BAYSIDE

East of Flushing's Chinatown, a Koreatown has evolved in neighborhoods like Auburndale and Bayside. Though Bayside had historically housed Greek, Italian, Irish, German and Polish communities, Korean families started moving there in the mid-'90s and today the neighborhood is more than 40% of Asian descent, with Korean Americans a majority. It has further cemented New York City as having one of the best and most varied Korean food scenes.

TTEOKBOKKI
(Korean Rice Cakes)

Tteokbokki—rice cakes in a spicy-sweet sauce—is surprisingly easy to make at home once you hit a Korean grocery for the ingredients. The rice cakes may be fresh, refrigerated, or frozen, all of which are fine for this recipe. Also feel free to use Korean soup stock instead of water. If not using the fish cake sheets, just substitute an equal amount of additional fish cakes.

- 1 pound tteokbokki (Korean rice cakes)**
- 3 tablespoons gochujang**
- 1 teaspoon gochugaru, more if desired**
- 1 tablespoon soy sauce**
- 1 tablespoon sugar**
- 2 cloves garlic, minced**
- 2 ½ cups water**
- 4 ounces Korean fish cake sheets, rinsed and sliced into bite-size pieces, optional**
- 3 scallions, chopped, for garnish**
- 1 tablespoon toasted sesame seeds, for garnish**

Unless your tteokbokki are freshly made and very soft, soak in warm water for 15 minutes and drain well before using.

While tteokbokki soaks, stir together the gochujang, gochugaru, soy sauce, sugar, and garlic in a small bowl and set aside.

Bring 2 ½ cups water to a boil in a medium saucepan. Add sauce mixture, then tteokbokki and fish cakes if using. Reduce heat to medium-low and cook for about 10 minutes, until the sauce thickens to a gravy texture and tteokbokki are soft and hot throughout (if necessary add a little water to thin the sauce, or cook a little longer to thicken). Add scallions and sesame seeds just before serving. *Serves 4.*

PAIRING:
SOJU

The Korean distillate soju varies wildly in terms of ingredients, styles, textures, and flavors, with so-called “green bottle” diluted soju being both the most common and the least flavorful, much like a mass-produced light beer. However, artisanal soju—cold and neat—can be revelatory, with faintly sweet and creamy notes that complement the dish where other straight spirits would just feel harsh.

PINEA

POETRY IN A BOTTLE

THE TRUE ARTISANAL EXPRESSION OF RIBERA DEL DUERO

*"The 99 pts. PSOUL is one of the **Top 5 Spanish scoring wines in the past decade**"*

- Wine Enthusiast



PSOUL - Cellar Selection -
2018 Vintage (Very limited edition)

Tempranillo | Single vineyard



PINEA
2018 Vintage

Tempranillo | Single vineyard



KORDE Blanc
- Cellar Selection - 20/21 Vintage

White varieties indigenous
to the region



17 by PINEA
2020 Vintage

Selection of Tempranillo grapes from
vineyards planted in mosaic of soils



KORDE Rosé
2021 Vintage

Free run must of Tempranillo,
aged in French oak

99 PTS

96 PTS

95 PTS

94 PTS

93 PTS

*Scores published May 2024



Financiado por
la Unión Europea

WWW.PINEA.WINE

BOUTIQUE ACCESS →



WINE ENTHUSIAST **BUYING GUIDE**

MAY 2024

THIS MONTH

- 115 NEW YORK
- 118 CHILE
- 121 PORTUGAL
- 123 GERMANY
- 126 SPIRITS

NEW YORK STATE OF WINE

NY wines shine from Brooklyn to the Finger Lakes

Writer-at-large Christina Pickard tastes New York, Australia, New Zealand and England; Jeff Porter covers Piedmont and northern Italy.

Christina Pickard: Call it chutzpah. Or resourcefulness. Or resilience. Whatever it is, New York winemakers have it in spades. Despite working in a temperamental climate that seems to fail them as often as it blesses them, New York producers are crafting better and better wines each year. Add to this the fact that New York wines are generally very well priced, giving consumers lots of reasons to drink from the Empire State. As a born and bred upstate New Yorker, it was a joy to taste through the 225 wines from my home state for this issue.

Jeff Porter: Although I am not native, I have never been more excited to drink, serve and seek out New York wines. When I first moved to the city 12 years ago, having a glass of New York wine in a restaurant was not easy, but times have changed. Today, finding New York wines on lists, as well as escaping the city to explore our state's stunning wine regions, has never been better or more exciting. The pandemic pushed this exploration to the next level, when people who once visited Napa Valley or Italy and still had an itch to scratch, discovered that wine country is just a train ride away. Even in my Brooklyn backyard, the nearby Red Hook Winery expanded its tasting room, so I can grab a glass of North Fork Cab Franc or an electric Finger Lakes Riesling.

CP: As you'll see starting on page 115, Riesling still rules—the dry styles, especially. Vintage-wise, 2022—from which I tasted 92 wines—was a great year for the variety. But highly



Christina Pickard



Jeff Porter

rated examples across several vintages struck a balance between vibrant fresh fruit, intriguing texture, a whisper of residual sugar, racy acidity and lip-smacking drinkability, with several capable of a long cellar life. Shout out to Wiemer, which, in 2023, became the East Coast's only Demeter-certified winery, for proving with its 2022 Flower Day bottling that excellent farming and minimal winemaking can result in one of the region's most interesting and delicious Rieslings.

JP: As an avid lover of fizzy wine, I love being able to find local bubbles on lists across the city. Intrepid sommeliers such as Jhonet Faelnar of NA:EUN restaurant group and Miguel DeLeon of Pinch Chinese, to name a few, both champion New York wines and are helping to change the tide, but there is still a gap. Pascaline Lepeltier, partner

of Chambers Restaurant and the Finger Lakes project Chépika, summed it up best: "I think New York restaurants are doing a good job, yet we could do better." International clientele are the ones asking for New York wines, not locals, she says. "The question is, how to convince Americans to drink New York wines in New York." As we keep seeing wines like the ones you mentioned above, I think we're in a good place to have New York City restaurants become the unofficial tasting rooms for New York state wines.

CP: Absolutely agree. Drink local!

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.

STAFF EDITORS

Anna-Christina Cabrales: Burgundy, Rhône Valley
Cody Wexler: Provence

WRITERS AT LARGE

Michael Alberty: Oregon, Washington, Canada
Elaine Brown: Napa Valley
Danielle Callegari: Tuscany & Southern Italy
Tom Capo: Sonoma County
Mike DeSimone: Spain, Croatia, Israel, Turkey, Lebanon, Armenia
Matt Kettmann: Central & South Coast California
Kara Newman: Spirits, RTD
Christina Pickard: Australia, New Zealand, England, New York
Tonya Pitts: Northern California & California AVA
Jeff Porter: Piedmont & Northern Italy
Emily Saladino: Greece, Georgia, Hungary
Reggie Solomon: Beaujolais, Loire Valley, Languedoc-Roussillon
Jesica Vargas: South America & South Africa
Roger Voss: Portugal, France: Bordeaux, Champagne, Southwest & Other France
Aleks Zecevic: Alsace, Vin de France, Austria, Germany

TASTING METHODOLOGY AND GOALS

All tastings reported in the Buying Guide are performed blind. Typically, products are tasted in peer-group flights of from 5–8 samples. Reviewers may know general information about a flight to provide context—vintage, variety or appellation—but never the producer or retail price of any given selection.

ABOUT THE SCORES

Ratings reflect what our editors felt about a particular product. Beyond the rating, we encourage you to read the accompanying tasting note to learn about a product's special characteristics.

Classic 98–100: The pinnacle of quality.
Superb 94–97: A great achievement.
Excellent 90–93: Highly recommended.
Very Good 87–89: Often good value; well recommended.
Good 83–86: Suitable for everyday consumption; often good value.
Acceptable 80–82: Can be employed in casual, less-critical circumstances.

Products deemed Unacceptable (receiving a rating below 80 points) are not reviewed.

SPECIAL DESIGNATIONS

Editors' Choice products are those that offer excellent quality at a price above our Best Buy range, or a product at any price with unique qualities that merit special attention.

Cellar Selections are products deemed highly collectible and/or requiring time in a temperature-controlled wine cellar to reach their maximum potential. A Cellar Selection designation does not mean that a product must be stored to be enjoyed, but that cellaring will probably result in a more enjoyable bottle. In general, an optimum time for cellaring will be indicated.

Hidden Gems are products which are not your typical regional finds, but should not be missed. These fun, esoteric wines are priced above \$20 and score above 87 points.

Best Buys are products that offer a high level of quality in relation to price. Wines meriting this award are generally priced at \$20 or less, and are designated Best Buys after surpassing 86 points and a specific quality-to-price ratio benchmark.

SUBMITTING PRODUCTS FOR REVIEW

Products should be submitted as detailed in our FAQ, available online via wineenthusiast.com/submit-for-rating. Inquiries should be addressed to tastings@wineenthusiast.net. **There is no charge for submitting products.**

LABELS

Labels are paid promotions. Producers and importers are given the opportunity to submit labels only after the reviews have been finalized and assigned to a specific issue. Labels are reproduced and printed along with tasting notes and scores. For information on label purchases, contact Denise Valenza at 813.571.1122; or email dvalenza@wineenthusiast.net.

Find all reviews on our fully searchable database at wineenthusiast.com/ratings



99 Epoch 2021 Veracity Rhône-style Red Blend (Paso Robles Willow Creek District). Wine-maker Jordan Fiorentini is using every tool in her belt, from the vineyards to the cellar, to create some of the best wines anywhere right now. This blend of 43% Mourvèdre, 34% Grenache and 23% Syrah is a lavish yet detailed package, offering layers of fruit, flower and spice on the nose. Expertly polished tannins are both suave yet structural, framing boysenberry, lilac, cocoa and cracked pepper flavors. —M.K.
abv: 14.9% **Price:** \$75



98 Quinta do Vale Meão 2021 (Douro). The latest release of this top wine is as impressive as ever, a rich medley of flavors enhanced by 16 months in wood. The black fruits combine with structure to give a wine with a great future. Drink from 2028. Deutsch Family Wine and Spirits. *Cellar Selection.* —R.V.
abv: 14% **Price:** \$119



96 Pinea 2018 Single Vineyard (Ribera del Duero). Inky garnet to the eye, this wine offers aromas of black plum, cherry cola and crushed violets. Produced in a high-elevation vineyard, its velvety tannins support blackberry, cassis, licorice root, dried thyme, dark chocolate and lavender flavors. A shimmering bright note lights up the palate from first sip through the satisfying finish. Winesmith. —M.D.
abv: 15% **Price:** \$175



96 Tread 2021 Bien Nacido Vineyard Pinot Noir (Santa Maria Valley). This is a joyous, sunny style of Pinot Noir that will cause countless smiles to crack. Aromas of strawberry, cherry, citrus peel and ample baking spice enliven the nose. The palate pairs vibrant acidity and white pepper spice with the lush candied cherry core. —M.K.
abv: 14.1% **Price:** \$52



95 Broadside 2020 Blackletter Cabernet Sauvignon (Paso Robles). This is a complex expression, thanks in part to the 11% Cabernet Franc. Aromas of roasted plum, chocolate, mahogany and black olive recall a wooden booth in a classic bar. The palate hits with acid and then a tannic bite, offering strawberry, chai and mace flavors that are lively while rich. Tannins cling on for an extended finish, offering licorice spice to say goodbye. —M.K.
abv: 15% **Price:** \$75



95 Castello di Neive 2021 Santo Stefano Albesani (Barbaresco). Preserved black cherries alongside aromas of camphor, balsam, shiitake and rosewood lift from the glass. A solid palate with a firmness that does not overpower but stakes its claim while crushed red fruits both fresh and dried meld with notes of black tea, anise and crushed stone on the lingering finish. Drink 2025–2045. Winebow Imports. —J.P.
abv: 14.5% **Price:** \$NA



95 Doubleback 2022 Merlot (Walla Walla Valley). What a beautifully balanced, smooth sipping Merlot. Aromatically, the wine is a marionberry scone that is accented by wisps of lavender, iron and leather. Silky tannins and gentle acidity cradle flavors like Bing cherry, candied rose petals, Sumatran coffee and a trace of bacon fat. *Editors' Choice.* —M.A.
abv: 14.3% **Price:** \$98



95 J. Lohr 2021 Cuvée Pom Bordeaux-style Red Blend (Paso Robles). A lovely core of ripe berry makes for a creamy and approachable nose on this bottling, which is just the start of its pleasures. The density immediately impresses on the palate, where firm tannins and a persistent acidity balance plush flavors of black cherry, cappuccino and caramel. —M.K.
abv: 15.1% **Price:** \$50



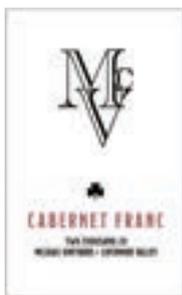
95 LucidWild 2021 Chosen LucidWild Estate Vineyard Pinot Noir (Dundee Hills). Bella Vida Vineyard in the Dundee Hills was recently renamed LucidWild. The new owner's Chosen Pinot Noir represents the best barrels, blocks and clones of their vineyard. The wine's aromas of strawberries, Stargazer lilies and vanilla make for a nice perfume. The Chosen is balanced, with bright raspberry, mineral and jasmine tea flavors. The texture is as smooth as percale sheets. *Editors' Choice.* —M.A.
abv: 13% **Price:** \$310



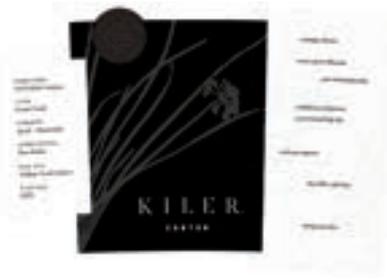
95 Madson 2022 Ascona Vineyard Syrah (Santa Cruz Mountains). There's an approachable layer of blueberry on the nose of this bottling, but it's the tense earth and herb elements, from forest duff to asphalt, that are most alluring. The palate is crisp, bright and tightly wound, and should relent a bit with time to showcase stunningly pure fruit. Drink 2025–2040. *Cellar Selection.* —M.K.
abv: 12.5% **Price:** \$48



95 Mark Ryan 2021 Lonely Heart Cabernet Sauvignon (Red Mountain). One sip and you, much like the fellows in Yes, will want to be the owner of a Lonely Heart. This superb 100% Red Mountain Cabernet Sauvignon strikes first with aromas of huckleberry pie, lilacs and bacon fat. Surprisingly brisk acidity and husky tannins showcase flavors like blackberries, rhubarb tarts and a cup of black coffee. *Cellar Selection.* —M.A.
abv: 14.9% **Price:** \$100



95 McGrail 2020 Cabernet Franc (Livermore Valley). This wine is full-bodied, concentrated and rich with aromas of boysenberry, blackberry confiture, spearmint and fresh florals. Midpalate, the wine opens further to black plum, star anise, black olive, dried chicory, mint chocolate and leads toward a long, supple finish. Aerate, hold or cellar 2024–2030. —T.P.
abv: 14.5% **Price:** \$52



95 ONX 2020 Kiler Canyon Syrah-Mourvèdre (Paso Robles Willow Creek District). Thick, opulent dark fruit aromas are wrapped in baked pastry scents of caramel and vanilla on the nose of this blend of 83% Syrah and 17% Mourvèdre. Feathery tannins float through the intensely intriguing palate, where baked blackberry, caramel, milk chocolate and peppercorn flavors lead into a minty finish. —M.K.
abv: 15.5% **Price:** \$90



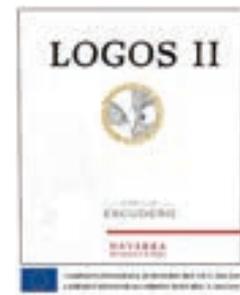
95 Quinta do Vale Meão 2021 Monte Meão Vinha dos Novos (Douro). This richly juicy wine made from single-vineyard Touriga Nacional is dense, while full of succulent acidity. The smoky character of the wine is sustained by black fruits and a core of solid tannins. Drink this wine from 2026. Deutsch Family Wine and Spirits. *Editors' Choice.* —R.V.
abv: 13.5% **Price:** \$45



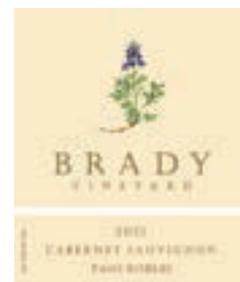
95 Roederer Estate 2015 L'Ermitage Brut Rosé Chardonnay-Pinot Noir (Anderson Valley). This wine is salmon-hued with aromas of Rainier cherry, raspberry, strawberry, orange cream and pink grapefruit zest on the nose. The bubbles are fine and the midpalate has semifirm creamy mousse with flavors of white strawberry, white peach, Golden Delicious apple, dried fine herbs and toasty buttery brioche on the finish. —T.P.
abv: 12.7% **Price:** \$110



95 Tread 2021 Pinot Noir (Santa Barbara County). Winemaker Kristin Bryden is proving to be a savant in the Burgundian grape game. This county cuvée is delicious from start to finish. Vibrant, fresh and juicy aromas of strawberry, Bing cherry and earthy chaparral lead from the nose into a grippy, energetic palate of red fruit and brown spices. *Editors' Choice.* —M.K.
abv: 14.4% **Price:** \$40



94 Bodegas Escudero 2019 Logos II (Navarra). Dark ruby in the glass, this wine has aromas of purple plum and crème brûlée with a touch of baking spice. Cassis, black plum, cocoa powder, lavender and black-pepper flavors are encased in a layer of silky tannins that dissolve into a slightly spicy finish. Lovemark Advanced Trading Holding LLC. —M.D.
abv: 14% **Price:** \$50



94 Brady Vineyard 2021 Cabernet Sauvignon (Paso Robles). Seamlessly integrated aromas of dark berry, freshly cut mahogany, baking spice and dark chocolate make for a very inviting nose on this bottling. Firm tannins frame a hefty, rich palate that's layered in black cherry, blackberry and baking spice flavors, with ample acidity to refresh the sip. *Editors' Choice.* —M.K.
abv: 15% **Price:** \$27



94 Brassfield 2019 Perspective Syrah (High Valley). This wine is opulent, dense, black-hued with aromas of black currant preserve, blueberries, fresh brewed coffee, dried chicory and fragrant incense. The flavors on the palate are concentrated with notes of black cherry cream soda, clove, crushed vanilla bean, leading into a juicy, savory, dark, sultry finish reminiscent of an adult fruit roll. Use your big red-wine glasses and enjoy with your favorite dish and person. —T.P.

abv: 15.3%

Price: \$65



94 Ca'Romè 2020 Chiramanti (Barbaresco). Reserved and very pretty on the nose, offering high-toned red fruits and spiciness. While dark and firm, it needs time to reveal its really good qualities and exceptional potential, showcasing a wine with depth, elegance, and a promising future. Drink now–2035. Demeine Estates. *Cellar Selection.* —J.P.

abv: 15%

Price: \$103



94 DAMA 2021 Lonesome Spring Syrah (Yakima Valley). A fresh aroma of clean, cold well water packed with minerals transitions into notes of roadside blackberries, freshly turned soil and a wisp of cranberry. Black cherry, orange zest and dark chocolate flavors glide along a smooth palate, unimpeded by velvety tannins and accented by gentle acidity. I appreciate the wine's restrained alcohol. *Editors' Choice.* —M.A.

abv: 13.9%

Price: \$50



94 Doubleback 2021 Cabernet Sauvignon (Walla Walla Valley). The ride begins with blueberry and black olive aromas graced by anise and thyme notes. Grippy tannins and a full-bodied mouthfeel accompany the wine's red raspberry, pomegranate and cedar flavors. There's also a wee spice note that's difficult to pin down. Enjoy with steak and portobello mushrooms from 2024–2038. *Cellar Selection.* —M.A.

abv: 14.4%

Price: \$155



94 Dr. Konstantin Frank 2021 Eugenia Dry Riesling (Finger Lakes). Beautifully integrated aromas of lime zest and lavender, with a hint of white peach, lead to a racy, bone-dry palate that is laser-focused with a sturdy backbone and tingly citrus drive. Drink now and over the next decade. *Editors' Choice.* —C.P.

abv: 12%

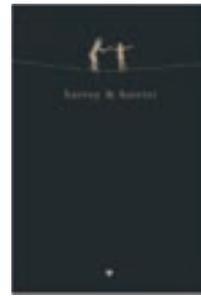
Price: \$35



94 Feudi di San Gregorio 2016 Serpico (Irpinia). The savory nose features the weathered sophistication of leather, cigars, soil and pepper, while undertones of oregano, tomatoes and cherries provide a burst of energy. On the brighter palate, the cherry element is emphasized by raspberries, but a savory balance persists. Acid crackles around gleaming yet firm tannins. Terlato Wines International. —D.C.

abv: 13.5%

Price: \$94



94 Harvey & Harriet 2021 Red Blend (San Luis Obispo County). Lightly caramelized aromas of black cherry, asphalt, crushed rocks and toasted hardwood show on the nose of this bottling, which is built for aging. The structure is leathery and tense on the palate, where toasted wood and cocoa bean flavors meet with black olive, graphite and dark berry. Drink now–2036. *Cellar Selection.* —M.K.

abv: 14.1%

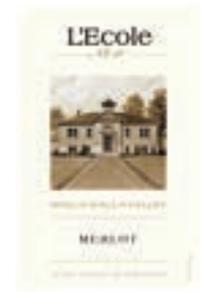
Price: \$28



94 Hermann J. Wiemer 2022 Flower Day Riesling (Seneca Lake). Wild fermented with minimal winemaking intervention, this is remarkably clean and downright delicious. Bright, delicate aromas of lemon-lime, apple skin and lavender talcum powder lead to a crisp, refreshing palate that pops with vibrant citrus and nervy acidity, with textural intrigue and a superlong finish to boot. *Editors' Choice.* —C.P.

abv: 12%

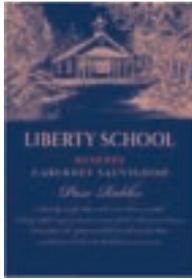
Price: \$27



94 L'Ecole No. 41 2021 Estate Merlot (Walla Walla Valley). This is one enticing Merlot. It starts with the wine's perfume of blackberry, chamomile and rose petals. Then a blueberry jam made with thyme flavor seals the deal. The black tea and nutmeg flavors in the background are a bonus. Lemony acidity pairs with fine-grained tannins. Pour with any British rom-com. *Editors' Choice.* —M.A.

abv: 14.5%

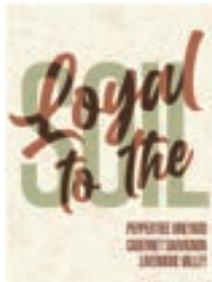
Price: \$42



94 Liberty School 2021 Reserve Cabernet Sauvignon (Paso Robles). The nose on this bottling is clean, fresh with blackberry fruit and yet still quite savory with wood and earth aromas. The palate is rich and ripe with black cherry, cocoa and caramel flavors that make for a very comforting and well-structured sip. —M.K.

abv: 14.5%

Price: \$25



94 Loyal to the Soil 2020 Peppertree Vineyard Cabernet Sauvignon (Livermore Valley). This wine is opulent, dense, with aromas of dark berries, blueberries, violet, dried eucalyptus. The palate leaps into blackberry confiture, Earl Grey tea, cinnamon chocolate cream, intertwined with tobacco leaf, sweet cigar, dark berries, pomegranate. Hold or drink until 2034. —T.P.

abv: 14.5%

Price: \$23



94 LucidWild 2021 Hidden LucidWild Estate Vineyard Chardonnay (Dundee Hills). This is a Goldilocks wine where everything is just right. Dried straw and catmint aromas provide a nice backdrop to a heaping helping of Anjou pears and cantaloupe. The flavors run from lemon and shortbread to a nice bit of basil and toasted hazelnuts. The Hidden is medium-bodied, with energetic acidity. *Editors' Choice.* —M.A.

abv: 13%

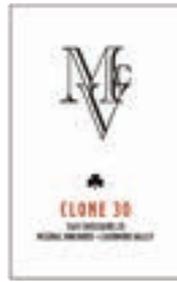
Price: \$95



94 Marqués de Cáceres 2015 Gran Reserva (Rioja). Deep red-violet to the eye, this wine has aromas of black cherry, mocha and violet. It opens with bright flavors of raspberry and Mission fig that are backed by licorice, dark chocolate and dried sage flavors. Sinewy tannins and a note of orange zest endure on the palate. Vineyard Brands. —M.D.

abv: 14.5%

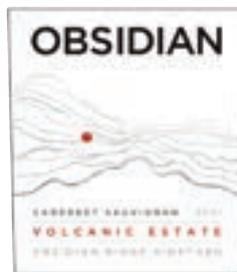
Price: \$40



94 McGrail 2020 Clone 30 Cabernet Sauvignon (Livermore Valley). This wine is opulent, dense, with aromas of blackberries, huckleberries, Chinese five spice, wintergreen spearmint on the nose. The palate is concentrated with blackberries, olallieberry, maple syrup, savory dried herbs, gliding into sweet cigar, chocolate mousse and a wallop of black fruit and dry tannins to finish. Hold or drink until 2034. —T.P.

abv: 14.6%

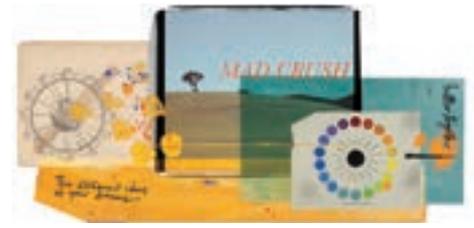
Price: \$56



94 Obsidian Wine Co. 2021 Volcanic Estate Obsidian Ridge Vineyard Cabernet Sauvignon (Red Hills). This wine is deep purple with aromas of unripe blackberry, blueberry, olallieberry, fresh bay leaf, vanilla scented potpourri. The midpalate is black olive, green olive, rosemary, orange zest, transmitting into ripe black fruit, dried tobacco leaves and salted truffle chocolate. —T.P.

abv: 14.5%

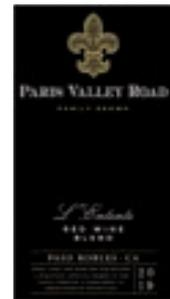
Price: \$40



94 ONX 2020 Mad Crush Red Blend (Templeton Gap District). Lovely aromas of strawberry and red cherry are lifted by chai spice on the nose of this blend of 71% Grenache, 15% Mourvèdre and 14% Tempranillo. The tannins are feathery and mouthfilling, delivering flavors of fresh raspberry, cherry and rosewater. —M.K.

abv: 15.3%

Price: \$48



94 Paris Valley Road 2019 L'Entente Bordeaux-style Red Blend (Paso Robles). This blend of 64% Cabernet Sauvignon, 22% Merlot and 14% Petit Verdot is very dense and serious yet playful on the nose, showing aromas of black cherry, strawberry and milk chocolate. The tannins are firm yet polished on the palate, where dense blackberry flavors are awash in ample acidity. —M.K.

abv: 14.8%

Price: \$77



94 Pinea 2020 17 (Ribera del Duero). This deep-violet Tempranillo has a nose of blackberry pie with a touch of nutmeg. It is simultaneously spicy and fresh, with brilliant acidity and mint tea, star anise, cherry and raspberry flavors wrapped in a sheath of opulent tannins. Winesmith. —M.D.

abv: 15%

Price: \$65



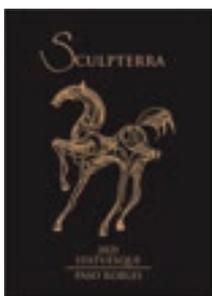
94 Roco 2020 RMS Brut Sparkling Blend (Willetta Valley). This *méthode traditionnelle* mix of 75% Chardonnay and 25% Pinot Noir spent 30 months en tirage. The wine's floral nose includes carnations and white clover, joined by aromas of yellow apples and pronounced mineral qualities. The RMS delivers energetic bubbles, lively acidity and flavors like Gravenstein apples, honey and lemon. *Editors' Choice.* —M.A.
abv: 12.5% **Price:** \$65



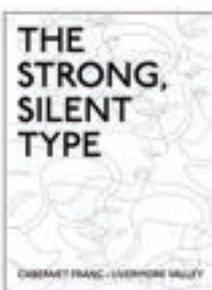
94 Roco 2021 Private Stash No. 18 Wits' End Vineyard Pinot Noir (Chehalem Mountains). Private Stash Pinot Noir is a numbered series made with fruit from winemaker Rollin Soles's personal vineyard. The 18th vintage is excellent, beginning with aromas of blackberry, Damson plums, chalkboard dust and fennel. Dark raspberry and bergamot tea flavors are supported by boisterous acidity and fine-grained tannins. *Editors' Choice.* —M.A.
abv: 14% **Price:** \$110



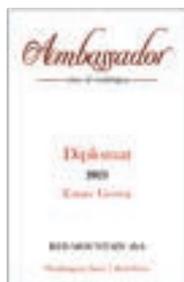
94 Schramsberg NV Mirabelle Brut Rosé, 32nd Bottling Pinot Noir-Chardonnay (North Coast). This wine is rich, lush, with aromas of strawberry, red plum, raspberry cream, orange-blossom honey on the nose. On the palate, find a creamy mousse and notes of tangerine, vanilla buttercream, strawberry rhubarb compote, Kaffir lime cream and crystalized ginger. —T.P.
abv: 12.8% **Price:** \$33



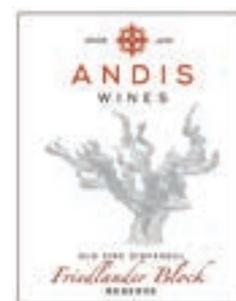
94 Sculpterra 2021 Statuesque Red Blend (Paso Robles). Dark blueberry and cassis aromas are balanced by crushed granite on the stony nose of this blend of 39% Cabernet Sauvignon, 31% Syrah and 30% Petite Sirah. The palate is firmly structured with more of those stony edges, as peppercorn and baking spice flavors pair well with the ripe fruits. —M.K.
abv: 14.5% **Price:** \$60



94 The Strong Silent Type 2020 Cabernet Franc (Livermore Valley). This wine is rich, concentrated, with aromas of blackberries, olallieberries, black licorice, sandalwood, spearmint on the nose. The palate is strawberry, blueberry, black cherry, clove, star anise, bittersweet chocolate, vanilla cream intertwined with blood orange zest, dried chicory round out the lingering dry finish. Aerate for an hour. Enjoy with steak, burger or on its own. —T.P.
abv: 14.5% **Price:** \$27



93 Ambassador Wines of Washington 2021 Diplomat Estate Red Blend (Red Mountain). This inky black Red Mountain beauty is 64% Cabernet Sauvignon, with 21% Syrah and 15% Malbec. It oozes ripe black cherry and dried cranberry flavors, accented by bits of meat fat and orange zest. The aromas are a floral showcase of lilacs, sweet freesia and blueberries. The Diplomat's zippy acidity is paired with brawny tannins. —M.A.
abv: 14.5% **Price:** \$52



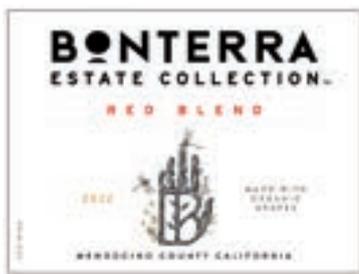
93 Andis 2021 Friedlander Block Zinfandel (Sierra Foothills). This wine is rich and concentrated with baked red plum, blackberry and cinnamon. Other notes waft through, including boysenberry, black cherry cream soda, Earl Grey tea and cardamom. Layers of creamy molten chocolate, dried herbs and minerality bring it together for a mouthwatering finish. Pair with braised beef cheeks. —T.P.
abv: 14.2% **Price:** \$40



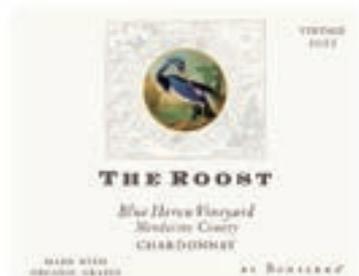
93 Bledsoe 2021 Cabernet Sauvignon (Walla Walla Valley). This is a rich yet elegant Cabernet Sauvignon that delivers optimal pleasure the minute it is opened. You are greeted by ripe black cherry aromas that are encircled by notes of black coffee, leather and sandalwood. This is a medium-bodied wine with velvety tannins that delivers lengthy blackberry pie and anise flavors. —M.A.
abv: 14.8% **Price:** \$55



93 Bonterra 2022 Estate Collection Chardonnay (Mendocino). This wine is zesty, lush, with aromas of pineapple, cantaloupe, apricot, white peach, white flowers, white tea, citrus blossoms. The palate is baked apple, pears, dried apricot, fresh caramel, sliding into orange zest, fresh mint, Key lime pie. Pair with a grilled sturgeon with citrus salad. —T.P.
abv: 13.3% **Price:** \$22



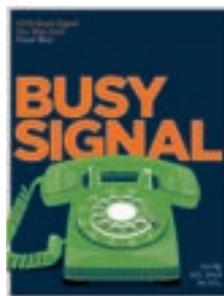
93 Bonterra 2022 Estate Collection Red Blend (Mendocino County). This wine offers opulent aromas of blackberry confiture, black currant and vanilla spice. The midpalate is boysenberry pie, brown sugar and cardamom with hints of orange slices and dried herbs leading to a mouthwatering finish. Pair with braised oxtail. —T.P.
abv: 13.5% **Price:** \$22



93 Bonterra 2022 The Roost Blue Heron Vineyard Chardonnay (Mendocino). This wine is fresh, luscious, youthful stone fruit, citrus blossoms, interlaced baking spices, fried banana, melon, white flowers, zipping into zesty lemon, Kaffir lime, baked apple with a mineral finish. Enjoy with the sunshine and seafood. —T.P.
abv: 14.2% **Price:** \$30



93 Brassfield 2021 Estate Merlot (High Valley). Blackberry, blueberry, black licorice, violet, sandalwood, sweet tobacco leaves on the nose. The fruit is concentrated blueberry, huckleberry compote, star anise, dried fennel seed, pink peppercorn on the palate rolling into toasted vanilla cream, supple tannins and a dry finish. Pair with braised lamb shank. —T.P.
abv: 14.4% **Price:** \$50



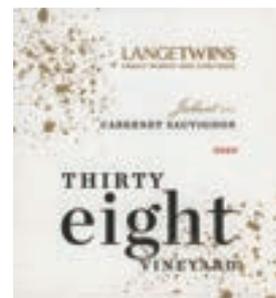
93 Busy Signal 2022 Pinot Noir (Sta. Rita Hills). This is a spice bomb of a Pinot Noir, starting with smooth waves of star anise, black cardamom and root beer aromas that show on the nose alongside black cherry fruit. That formula extends to the palate, where cola and chai spices enliven the dense black cherry compote, as acidity pumps the spicy sip into the finish. —M.K.
abv: 14.2% **Price:** \$39



93 Darcie Kent Vineyards 2021 Triska Vineyard Pinot Noir (Livermore Valley). This wine is dark, with aromas of dried cranberry-pomegranate, raspberry, savory dried herbs. The palate is juicy black strawberry, huckleberry, black cherry confiture, chicory, bittersweet chocolate interlaced with gripping tannins and a mouthwatering finish. Drink or hold until 2028. Pair with roasted pork tenderloin. —T.P.
abv: 14.1% **Price:** \$50



93 J. Lohr 2021 Cuvée Pau Bordeaux-style Red Blend (Paso Robles). Dark and rich aromas of baked cherry pick up woody and forest floor scents of tree and soil on the nose of this blend. The palate pairs mahogany and iodine with cola and black cherry flavors, as lingering acidity leads into a pepper-spiked finish. —M.K.
abv: 15.1% **Price:** \$50



93 LangeTwins 2020 Thirty Eight Vineyard Cabernet Sauvignon (Jahant). This wine is rich with aromas of black currant preserve, allspice and violet. Other notes waft through, including boysenberry, blackberry, bittersweet chocolate, star anise and cedar. Layers of dark fruit, toasty oak, dark chocolate, graphite and earth bring everything together. Pair with bison. —T.P.
abv: 14.5% **Price:** \$38



93 Lava Cap 2022 Reserve Chardonnay (El Dorado County). This wine is zesty, with aromas of green apple, apricot, potpourri, clove, orange sherbet on the nose. The palate is baked Golden Delicious apple, candied orange, cinnamon, allspice, interlaced with cardamom baked apple pie, caramel and vanilla spice. Pair with pistachio-crusted salmon. —T.P.
abv: 14.4% **Price:** \$24



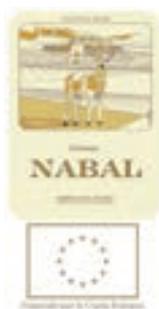
93 Mark Ryan 2021 Old Vines Cabernet Sauvignon (Columbia Valley). The aromatic combination of blueberries, pecans toasted with a bit of honey, coffee and crunchy dried oak leaves reminds me of my favorite fall camping breakfasts. Then you get boysenberry and dark plum flavors laced with nutmeg and espresso. Enjoy this full-bodied goodness from 2024 through 2038. *Cellar Selection.* —M.A.
abv: 14.8% **Price:** \$80



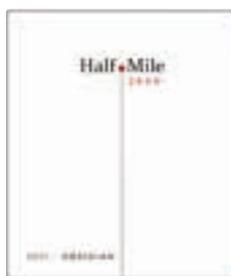
93 **Mark Ryan 2021 Water Witch Bordeaux-style Red Blend (Red Mountain).** The Water Witch leads with rich, thick aromas of blackberry jam, lavender and a savory note similar to charcoal-grilled eel. Flavors like black cherry, black tea with milk and cacao nibs glide along a creamy smooth texture. This Cabernet Sauvignon-driven blend is definitely a good witch. —M.A.
abv: 14.8% **Price:** \$70



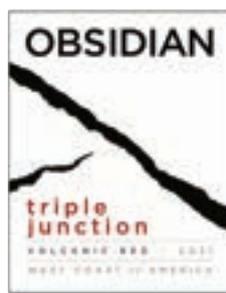
93 **Montecillo 2015 Gran Reserva Tempranillo-Graciano (Rioja).** Aromas of black cherry and butterscotch set the stage for further black cherry, pomegranate, caramel and coffee-bean flavors with a hint of cured bacon. Plush tannins build in volume and slowly drop away to showcase a violet-strewn finish. Evaton, Inc. —M.D.
abv: 13.5% **Price:** \$33



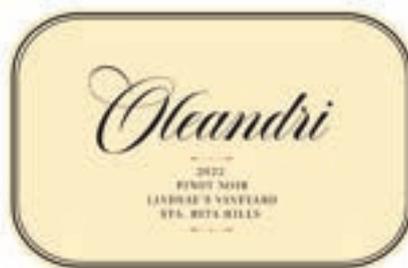
93 **Navarro Balbás 2019 Nabal Crianza (Ribera del Duero).** Deep garnet in the glass, this wine has a bouquet of purple plum and dark chocolate with a touch of coffee bean. It is smooth at first sip, offering elegant tannins, gorgeous acidity, and black cherry, raspberry, mocha and dried-sage flavors. W. Direct. —M.D.
abv: 14.5% **Price:** \$40



93 **Obsidian Wine Co. 2021 Half Mile Cabernet Sauvignon (Red Hills).** Aromas of red plums, red raspberry, brulée brown sugar, clove spiced oranges on the nose. The midpalate continues with flavors of red stone fruit, huckleberry, baking spices stirring in dried herbs finishing with silky vanilla cream morphing into mulled spices and grippy tannins. Pair with pork belly tacos. —T.P.
abv: 14.6% **Price:** \$75



93 **Obsidian Wine Co. 2021 Triple Junction Volcanic Red Blend (California-Oregon).** This wine opens with rich aromas of blackberry confiture, blueberry, black molasses, violets on the nose. The flavors on the midpalate are black currant preserve, black plum, black licorice sliding into sweet cigar, mocha vanilla cream and silky tannins to finish. —T.P.
abv: 14.7% **Price:** \$32



93 **Oleandri 2022 Lindsay's Vineyard Pinot Noir (Sta. Rita Hills).** This is a very delicate yet ultimately quite satisfying bottling. Light in the glass, this wine opens with tightly wound raspberry and scarlet rose petals on the nose. Those same bright fruit and elegant flower elements dance across the palate in engaging ways. —M.K.
abv: 13.7% **Price:** \$70



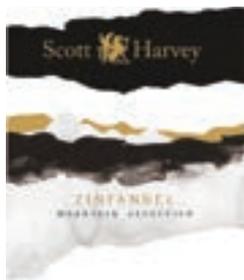
93 **Pinea 2021 Korde Rosé (Ribera del Duero).** This deep-hued rosé has a bouquet of cantaloupe, cherry and pomegranate. It is full in the mouth and offers raspberry, red plum, fennel frond and dried sage flavors with a note of orange zest that lingers on the taste buds. Winesmith. —M.D.
abv: 13.5% **Price:** \$59



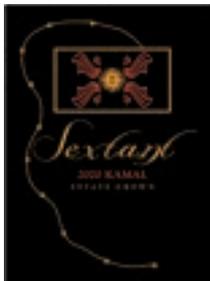
93 **Quady North 2021 GSM Red Blend (Rogue Valley).** For those scoring at home, 46-38-16 are the Grenache, Syrah and Mourvèdre percentages. Those numbers equal red apple and blueberry fruit aromas that are accompanied by notes of fennel, cedar and loamy soil. Earthy elderberry and thyme flavors are the perfect accompaniment to a taste of grilled steak. Serious tannins here, so prepare to decant. *Editors' Choice.* —M.A.
abv: 13.6% **Price:** \$27



93 **San Silvestro 2019 Patres Nebbiolo (Barolo).** Delicate scents of rose petals, tar and dried herbs intertwine with hints of cherry and truffle in this captivating Barolo. On the palate, flavors of red berries and licorice are embraced by firm tannins, while lively acidity adds vibrancy. This Nebbiolo reveals a velvety texture, leading to a lingering, complex finish. Drink 2025–2040. *Kindred Vines. Cellar Selection.* —J.P.
abv: 14% **Price:** \$NA



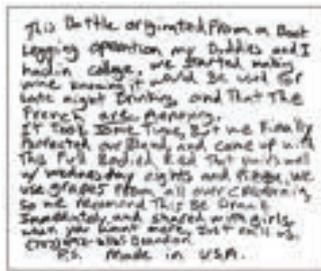
93 Scott Harvey 2021 Mountain Selection Zinfandel (Amador County). This wine is dense, complex, with aromas of black currant, black cherry, black plum, pink grapefruit, dried potpourri, cardamom on the nose. The palate is red plum, strawberry, pomegranate, mulled spice, mandarin orange, wafting into cracked black pepper, clove, bittersweet chocolate, and sweet cigar. The finish is juicy and invites you to keep drinking. Pair with mole sauce. —T.P.
abv: 14.5% **Price:** \$35



93 Sextant 2020 Kamal Reserve Cabernet Sauvignon (Paso Robles). Smooth aromas of black cherry and blackberry are lifted by generous and comforting mulling spice aromas on the nose of this bottling. Those mace and clove spices are well-integrated on the palate, where braised plum and berry flavors form the core. —M.K.
abv: 15.2% **Price:** \$56



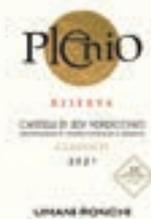
93 Sextant 2020 Octant Bordeaux-style Red Blend (Paso Robles). Cassis and lilac aromas are impressively lush and intense on the nose of this blend of 61% Cabernet Sauvignon, 23% Petit Verdot and 16% Malbec. Soft, leathery tannins give textural depth to the palate, where blackberry sauce, cocoa dust and lightly bitter woodspice flavors align. —M.K.
abv: 15.3% **Price:** \$80



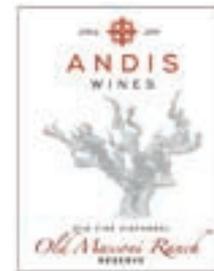
93 Sexual Chocolate 2021 Red Blend (California). This wine is rich, supple, full-bodied with aromas of boysenberry, huckleberry, potpourri, mocha vanilla cream, on the nose. The flavors in the midpalate are black currant preserve, chili infused dark chocolate, orange marmalade intertwined with sweet cigar, dried herbs and grippy dry tannins. —T.P.
abv: 14.5% **Price:** \$28



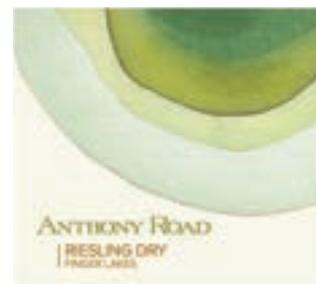
93 Six Sigma Ranch 2020 Marianne's Reserve Syrah (Lake County). Black fruits, dried herbs intertwined with orange zest, green olives, Kalamata olives, rosemary round out into elegant ripe blue fruits, molasses, dried juniper sprigs and espresso crema. Aerate for an hour and enjoy. Pair with tomahawk steak or your favorite protein. —T.P.
abv: 14.1% **Price:** \$54



93 Umani Ronchi 2021 Plenio Riserva (Verdicchio dei Castelli di Jesi Classico). This unique white sees 60% of the wine fermented in steel and 40% in large barrels. The wine opens with aromas of pineapple, roasted citrus, pressed yellow flowers and fennel. The rounded palate is mouthfilling with notes of lemon, lemon oil, bitter almond and crushed stone minerality. Drink now–2035. Vineyard Brands. —J.P.
abv: 13.5% **Price:** \$40



92 Andis 2021 Old Massoni Ranch Zinfandel (Sierra Foothills). This wine is opulent with aromas of black cherry, olallieberry and paprika. Other notes waft through, including blueberry jam, black strawberry and tangerine. Layers of dark fruit, dark chocolate, cracked black peppercorn, earth and silky tannins bring it all together. Pair with your favorite takeaway. —T.P.
abv: 14.8% **Price:** \$40



92 Anthony Road 2021 Dry Riesling (Finger Lakes). Old school opulence in the form of kerosene, raw honey and melted wax dominates here, with the yellow stone fruit and citrus taking a back seat. The palate is equally rich and textural with a lovely lift of tangy acidity. Unmistakably of its place and variety, this will deliver in spades if paired well, perhaps with a salty cheese. *Hidden Gem.* —C.P.
abv: 11.3% **Price:** \$30



92 Attilio Ghisolfi 2019 Bussia (Barolo). Crushed cherries hit with a touch of sea salt to bring out their aromas more fill the glass of this old-school classic. Earthy, leafy with a musk note that surrounds the core of dried red berries on the elegant and fine palate. Quintessential. —J.P.
abv: 14.5% **Price:** \$NA



92 Darcie Kent Vineyards 2022 NOIR Pinot Noir (Livermore Valley). This wine is bright, juicy, with aromas of raspberry, Bing cherry, pomegranate, orange blossom on the nose. The palate is strawberry, jellied cranberry, cardamom, intertwined with savory herbs, dried florals, gliding into strawberry cream soda, blood orange zest and a dry finish. Enjoy with Peking duck. —T.P.
abv: 14.4% **Price:** \$40



92 J. Lohr 2020 Signature Cabernet Sauvignon (Paso Robles). This top-shelf bottling is very dark in the glass and intense on the nose, all hallmarks of what was a warm vintage in Paso Robles. Aromas of cassis, spicecake, oak and black plum pudding lead into a dense, rich and viscous palate of roasted fig, raisin and caramel icing flavors. Acidity refreshes the finish. —M.K.
abv: 15.2% **Price:** \$100



92 Justin 2019 Reserve Cabernet Sauvignon (Paso Robles). Very direct aromas of candied violet, açai and Concord grape invite the nose into this bottling, which then unveils hints of wood and herb. The purple fruit flavors persist on the palate, where the tannins and acidity ensure a long life. Drink now–2035. *Cellar Selection.* —M.K.
abv: 15% **Price:** \$78



92 Lamole di Lamole 2018 Vigneto di Campolungo Gran Selezione (Chianti Classico). On the nose, the fresh sweetness of cherries and strawberries is balanced by the lightly bitter astringency of orange jam and fennel. The fruit sweetens and deepens on the palate thanks to a rich, full mocha flavor, but strict, imposing tannins and acid preserve order. Santa Margherita USA. —D.C.
abv: 14.5% **Price:** \$50



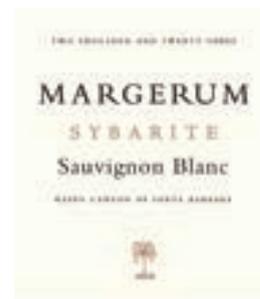
92 Lamole di Lamole 2019 Lareale Riserva (Chianti Classico). The nose leads with fruit aromas of cherry and strawberry, then turns savory and herbaceous with notes of tomato leaf, sage and oregano. On the palate, that tension between sweet and savory continues, with an earthy undertone anchoring everything. Acid bounces around firm yet refined tannins. Santa Margherita USA. —D.C.
abv: 14% **Price:** \$32



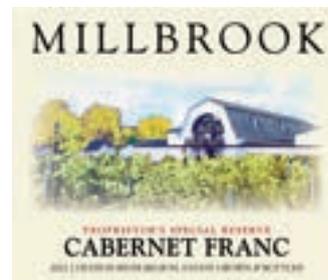
92 Le Vigne 2021 Cabernet Sauvignon (Paso Robles). Black olive, dried mushroom, forest floor and black plum aromas converge on the nose of this bottling. There's a lot of herbs to the palate, including marjoram and anise, as well as some baked fruit, charred meat and toasted walnut that add depth to the sip. —M.K.
abv: 14.3% **Price:** \$28



92 LucidWild 2021 Fusion LucidWild Estate Vineyard Pinot Noir (Dundee Hills). The grassy-woody aroma of freshly turned garden soil is nicely complemented by the Fusion's dark raspberry and lavender scents. Juicy acidity and muscular tannins frame flavors like cassis and hibiscus tea served with lemon. All the pieces are here for graceful aging. Drink now–2034. *Cellar Selection.* —M.A.
abv: 13% **Price:** \$95



92 Margerum 2023 Sybarite Sauvignon Blanc (Happy Canyon of Santa Barbara). This always excellent bottling explodes on the nose with greasy, lime pith and delicate peach aromas. The palate is grippy in texture yet mellow in flavor, presenting easy-to-enjoy grass, peach and wet stone flavors. *Editors' Choice.* —M.K.
abv: 12.1% **Price:** \$26



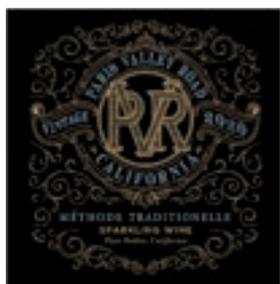
92 Millbrook 2021 Proprietor's Special Reserve Cabernet Franc (Hudson River Region). This plum-colored Cab Franc, from a warm, wet vintage in the mid-Hudson Valley, is juicy and aromatic, the savory herbs woven between brambly dark berry fruit. A big lift of acidity is grounded by plump fruit and herb-flecked tannins that add structure and texture. This is a lovely example of the variety from one of its long-standing wineries. *Editors' Choice.* —C.P.
abv: 13% **Price:** \$45



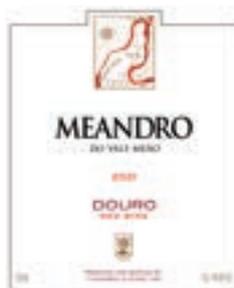
92 ONX 2020 Caliber Bordeaux-style Red Blend (Templeton Gap District). Clean lines of blackberry meet with intense black olive, tobacco and mahogany on the nose of this blend of 72% Cabernet Sauvignon, 23% Petit Verdot and 5% Malbec. The palate's blueberry and cassis core are layered in toasted wood, black pepper and soy sauce flavors, with a lingering tannic grip. —M.K.
abv: 15.2% **Price:** \$65



92 ONX 2020 Reckoning Red Blend (Templeton Gap District). Dark berry, wood chips, cocoa bean and light leather aromas show on the nose of this blend of 60% Syrah, 16% Zinfandel, 12% Petite Sirah, 10% Petit Verdot and 2% Malbec. The palate's herbal array offers anise and thyme to complement the bittersweet cocoa and ripe berry flavors. —M.K.
abv: 15.4% **Price:** \$58



92 Paris Valley Road 2020 Sparkling Blend (Paso Robles). The nose on this bottling is quite detailed and dynamic, offering lemon and lime pith alongside Asian pear, finger lime and chalk. The palate's foam is persistent and soothing, carrying flavors of apple, honeydew and lime, maintaining sharpness into the finish. —M.K.
abv: 12.1% **Price:** \$36



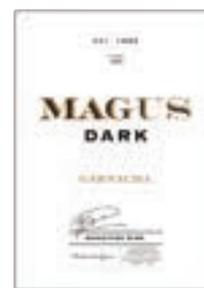
92 Quinta do Vale Meão 2021 Meandro (Douro). Named after the massive meander of the Douro river that surrounds the Meão vineyard, this wine is powerful with dense tannins. It already has hints of the softness that will be its future as the structure softens. Give this fine wine at least until 2026. Deutsch Family Wine and Spirits. —R.V.
abv: 14% **Price:** \$25



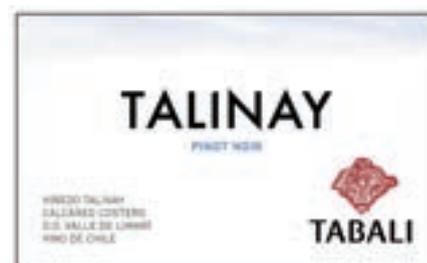
92 Roco 2021 Gravel Road Pinot Noir (Willamette Valley). Indulgent aromas of Marasca cherries and chai tea spices lift off into the air, followed by bursts of talc and the vanilla lignin note I love about old books. The wine's bright red cherry flavors dominate the accompanying traces of cedar and rosemary. Expect modest acidity and silky tannins, with a fairly long finish. —M.A.
abv: 14% **Price:** \$30



92 Sarah's Vineyard 2021 Muns Vineyard Pinot Noir (Santa Cruz Mountains). Dark plum and thyme aromas make for a subtle but highly polished nose on this single-vineyard expression. A chalky texture surrounds the sip, where rounded and full flavors of baked plum are nuanced in rosewater elements. Powerful but smoothly elegant at once. —M.K.
abv: 14.5% **Price:** \$52



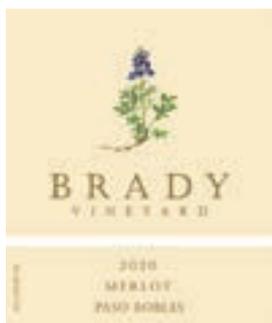
92 Valdeorite 2022 Magus Dark Garnacha (Extremadura). A nose of black and red fruits of the wood and dried Mediterranean herbs set the scene for blackberry, Mission fig, baking spice, milk chocolate and black-olive flavors. Mid-weight tannins and well-matched acidity linger on the palate. Ventura Selections LLC. —M.D.
abv: 14% **Price:** \$30



92 Viña Tabalí 2021 Talinay Pinot Noir (Limarí Valley). This wine shows strength and has a delicate nose of nutmeg and cinnamon. It's fresh and fruity, with flavors of oak spices, thyme and licorice adding layers to the palate. Nice acidity lifts notes of orange peel in the finish. A good sample of the complexity in Pinot Noir from Limarí. Biagio Cru Wines and Spirits. *Hidden Gem.* —J.V.
abv: 12.5% **Price:** \$33



91 Allegretto 2019 Ayres Family Reserve Tannat (Paso Robles). The bottle age is helping this dense wine find a solid expression, as the nose offers subtly integrated aromas of stewed strawberry, baking spice and sumac. The palate is framed by tannins that remain firm enough to wrap around the black currant, pepper and turned-earth flavors. —M.K.
abv: 14.3% **Price:** \$45



91 Brady Vineyard 2020 Merlot (Paso Robles). Dark blueberry aromas are cut with pencil shaving elements on the nose of this bottling. Slightly bitter chocolate and strawberry flavors meet with mahogany, mushroom and amaro elements on the palate. —M.K.
abv: 15% **Price:** \$25



91 Brassfield 2022 Estate Pinot Gris (High Valley). This wine is fresh, vibrant and zesty. Concentrated Bosc pear, green papaya and honeysuckle on the nose. The midpalate flavors are crisp white nectarine, grilled pineapple, vanilla extract and dried herb. Layers of sedimentary rock and minerality bring things together. Good example of high-elevation white wine. —T.P.
abv: 12.8% **Price:** \$22



91 Covalli 2022 Nebbiolo (Monferrato). Aromas of macerated cherries stepping with clove, cinnamon and rosebud waft from the glass of this perfumed red. Ripe on the palate with a satin softness that pops with a mouthwatering acidity on the earthy finish. Tri-Vin Imports. —J.P.
abv: 13.5% **Price:** \$60



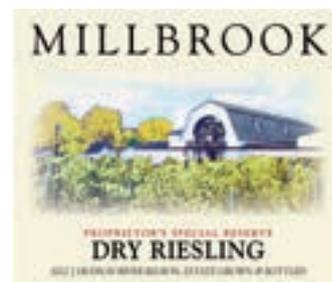
91 Diora 2021 La Petite Grace Pinot Noir (Monterey). There's a lot of powerful woodspice on the nose of this bottling, which also offers baked berry, cola and caramel aromas. The palate shows more of the same, pairing that rich berry sauce with that toasty oak spice. —M.K.
abv: 14.5% **Price:** \$25



91 J. Lohr 2021 Cuvée St. E Bordeaux-style Red Blend (Paso Robles). Rounded red berry aromas meet with dried tobacco and woodspice on the nose of this St. Emilion-inspired blend. Prominent cigar leaf and mahogany flavors meet with dark berry and black plum on the palate. —M.K.
abv: 14.9% **Price:** \$50



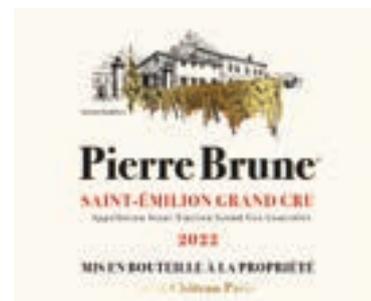
91 Miguel Torres 2018 Cordillera de los Andes Old Vines Carignan (Maule Valley). The winery has worked for many years to position wines made from the Carignan grape variety in Chile. Today, Carignan is one of the most distinctive reds in the country. Flavorful and firm, this wine exhibits a delicious mix of oak spice with maraschino cherry on the nose. Tight tannins hold a fruity palate that delivers cranberry, vanilla bean and pink pepper. Vineyard Brands. —J.V.
abv: 14% **Price:** \$21



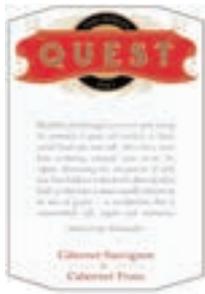
91 Millbrook 2022 Proprietor's Special Reserve Dry Riesling (Hudson River Region). Lemony freshness is underpinned by a whiff of honey, herbs and beeswax on this Riesling, a variety that sometimes struggles in the Hudson River region but shines on this vintage. There's an ease to the palate, a harmony of acidity, chalky texture and fruit flavor that makes this an easy drop now, with or without food. *Hidden Gem.* —C.P.
abv: 12% **Price:** \$25



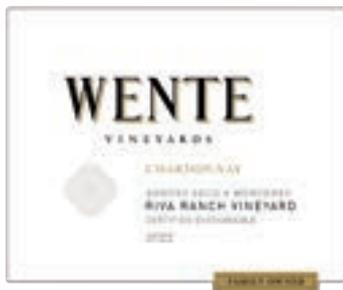
91 ONX 2021 A.V.A. Trix Christie Vineyard Pinot Noir (Santa Cruz Mountains). This Paso Robles estate heads pretty far north to source this Pinot Noir, then presents a heavier style of the grape. Aromas of black raspberry, loamy soils and minty herbs show on the nose, while the palate packs in roasted berry, incense and oak spice flavors. —M.K.
abv: 14.3% **Price:** \$48



91 Pierre Brune 2022 (Saint-Émilion). Wood aging with rich tannins gives this wine a polished character. At the same time, juicy black-currant fruits and a layer of tannins all give this wine both structure and aging potential. Drink from 2027. Serge Doré Selections. *Cellar Selection.* —R.V.
abv: 14.5% **Price:** \$80



91 Quest 2021 Cabernet Franc-Cabernet Sauvignon (Paso Robles). Melted licorice, clove, nutmeg and strong oak spice aromas show on the nose of this bottling. The palate is very rich, lush and heavily flavored, with those baking spice elements dominating the sip. —M.K.
abv: 14.5% **Price:** \$27



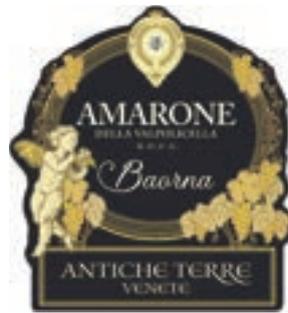
91 Wente Vineyards 2022 Riva Ranch Vineyard Chardonnay (Arroyo Seco). Warm aromas of Lemonhead candies, lemon curd, Asian pear and wet rocks invite the nose. The palate combines zesty lemon peel flavors with creamier notes of toasted almond, butter and honeysuckle while leading into a salty finish. —M.K.
abv: 13.5% **Price:** \$22



90 Allegretto 2019 Allegretto Vineyard Ayres Family Reserve Cabernet Sauvignon (Paso Robles). There's a compelling freshness of blackberry gelée on the nose, which also shows violet and lilac aromas. The palate snaps with that fresh fruit as well, with white pepper and a tart purple flower element adding nuance. The tannins are sticky into the finish. —M.K.
abv: 13.5% **Price:** \$55



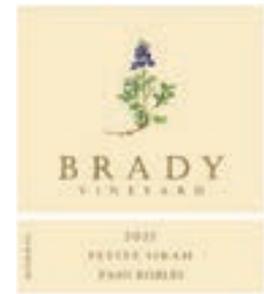
90 Allegretto 2019 Willow Creek Vineyard Ayres Family Reserve Cabernet Sauvignon (Paso Robles). Dried cherry, toasted oak and tobacco leaf aromas make for a familiar nose. A similar array cruises across the palate, where baked red fruit, woodspice and minty chocolate flavors align. —M.K.
abv: 14.2% **Price:** \$65



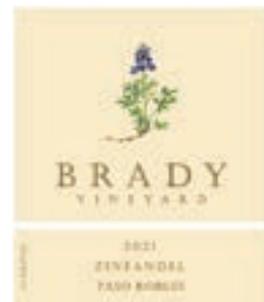
90 Antiche Terre Venete 2020 Baorna (Amarone della Valpolicella). This red is driven by its spice aromas as cracked pepper, anise, clove and cinnamon lead the way with crushed red berries and dried violets in the rear. Light on the palate with a very lifted and fresh nature, the wine shines with notes of cherry, dried leaf and cocoa powder finishing with a pop of savory herb and spice on the finish. Tri-Vin Imports. —J.P.
abv: 15% **Price:** \$60



90 Brady Vineyard 2021 Cabernet Franc (Paso Robles). Tobacco and cigar box aromas give an aged spice to the berry extract scent on the nose. The palate is packed with dark cherry and chipped wood flavors. —M.K.
abv: 15% **Price:** \$27



90 Brady Vineyard 2021 Petite Sirah (Paso Robles). Very minty aromas of tarragon enliven the boysenberry syrup and lilac aromas on the nose. The palate picks up that spearmint kick alongside chocolate and ripe cherry flavors. —M.K.
abv: 15% **Price:** \$27



90 Brady Vineyard 2021 Zinfandel (Paso Robles). Strawberry jam and cracked pepper aromas make for a straightforward nose. The palate picks up toasted oregano that gives depth to the slightly rustic red plum core. —M.K.
abv: 15% **Price:** \$27



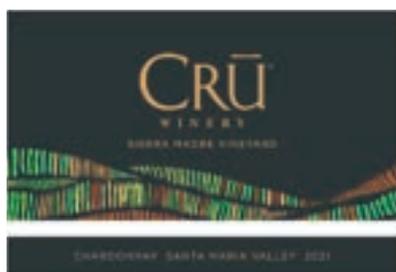
90 Brassfield 2022 Estate Sauvignon Blanc (High Valley). This wine is crisp, sumptuous, with aromas of Bosc pear, honeydew melon, dried apricot on the nose. The palate is sugar snap peas, lemongrass, Kaffir lime, green papaya, chili flake, crisp green bell pepper, good acidity and a dry finish. Pair with green papaya salad. —T.P.
abv: 13.74% **Price:** \$22



90 **Canard 2021 The Resurgence Cabernet Sauvignon (Paso Robles).** Subdued, reductive hints of tar and earth meet with cherry on the well-integrated nose. The palate shows more savory carob and cocoa bean elements, with firm tannins framing the red plum and cherry flavors. —M.K.
abv: 14.1% **Price:** \$45



90 **Covalli 2022 Nebbiolo (Langhe).** Fresh raspberries, turned earth and black tea aromas define the nose of this very pretty Nebbiolo. The striking palate pops with crunchy red-fruit flavors and mouthwatering acidity as classical Nebbiolo tannins strut their stuff, giving the wine a firmness that requires a bowl of pasta or roasted meat. Tri-Vin Imports. *Editors' Choice.* —J.P.
abv: 13.5% **Price:** \$24



90 **CRU 2021 Sierra Madre Vineyard Chardonnay (Santa Maria Valley).** Browned butter and lush peach aromas make for a voluptuous nose on this single-vineyard expression. The palate is creamy and fat with baked peach and French toast spice flavors. —M.K.
abv: 14.5% **Price:** \$40



90 **Darcie Kent Vineyards 2020 Firepit Red Blend (California).** This wine is deep purple-hued, aromas of boysenberry, fresh dark plum, dried potpourri, dried fine herbs on the nose. The midpalate is fresh, raspberry, dried cherry, cinnamon, red licorice sliding into silky tannins. —T.P.
abv: 14.4% **Price:** \$40



90 **Famiglia Rivetti 2022 Arneis (Langhe).** Aromas that transport you to a sunlit garden filled with notes of citrus blossoms, green apple trees and the waft of fresh honey. The palate is refreshing with flavors of lemon, peach and a revitalizing minerality. Riboli Family Wine Estates. —J.P.
abv: 12.5% **Price:** \$22



90 **Feudi di San Gregorio 2020 Rubrato (Irpinia).** The nose starts slightly sweet, with aromas of black cherries, dried figs and vanilla, then leans into savory, faintly medicinal notes of herbs and earth. On the palate, that waltz between dark fruit and earth is emphasized by a current of milk chocolate and chalky, structuring tannins. Terlato Wines International. —D.C.
abv: 13.5% **Price:** \$24



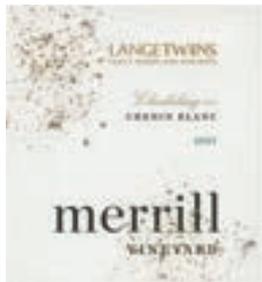
90 **Killer Drop 2021 Red Blend (California).** This wine is rich and concentrated, with aromas of baked blackberry, blueberry preserve, cinnamon and cedar. Other notes waft through, including boysenberry compote, cardamom, dried bay leaf, grilled orange, and dark chocolate. Layers of earth and minerality bring everything together for a dry, smooth finish. Pair with jerk chicken. —T.P.
abv: 14.5% **Price:** \$30



90 **Lamole di Lamole 2020 Maggiolo (Chianti Classico).** An elegant nose features aromas of cherry, cranberry, sweet tomato and orange peel, along with a balancing undertone of earth. The palate is full of bright red fruit, elevated by that sunny orange citrus note, while tannins and acid provide structure without intruding. Santa Margherita USA. —D.C.
abv: 14% **Price:** \$25



90 **Lamoreaux Landing 2019 Cabernet Franc (Finger Lakes).** An earthy, autumnal nose of cherry, dried mint and baking spices leads to a midweight palate that's ultrafresh, with racy acidity, well-tucked oak and chalky, somewhat drying tannins. Drink at room temperature beside a plate of fatty cured meats and cheeses. —C.P.
abv: 12.5% **Price:** \$25



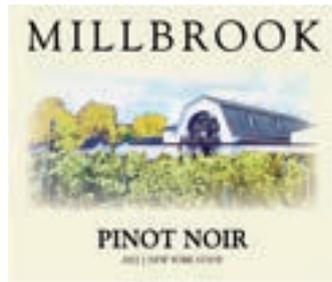
90 LangeTwins 2023 Merrill Vineyard Chenin Blanc (Clarksburg). This wine is fresh, vibrant and zesty. Concentrated pear, yellow apple and cantaloupe on the nose. The midpalate flavors are crisp nectarine, pineapple, vanilla bean and dried sage. Layers of sedimentary rock and minerality bring things together. Good example of aromatic white wine coming out of the region. Pair with fish stew. —T.P.
abv: 12.5% **Price:** \$27



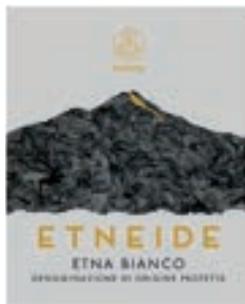
90 Lava Cap 2022 Estate Grenache (El Dorado). This wine is fresh, lively with bright aromas of Bing cherry, youthful strawberry, rhubarb, potpourri, dried rosemary. The flavors in the mid-palate are juicy with fresh fruit, complemented by allspice, dried fine herbs, pink peppercorn and intertwined with dark cherry-covered chocolate. Enjoy with poultry, fish and baked pasta dishes. —T.P.
abv: 14.5% **Price:** \$28



90 Lava Cap 2022 Estate Viognier (El Dorado). This wine is fresh and lively, with aromas of white peach, pineapple, honeysuckle and dried herbs. Other notes waft through, including orange cream, white nectarine, allspice, white grapefruit zest and chamomile blossom. Layers of rock and minerality bring everything together. Pair with soft cheese. —T.P.
abv: 14.5% **Price:** \$28



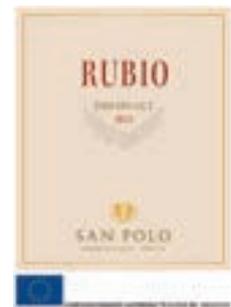
90 Millbrook 2022 Pinot Noir (New York). Lively wild strawberry, flower stem and amaretto aromas are tied to a palate that's feathery light with al dente acidity and red berry freshness. Herb-flecked tannins creep in on the midpalate, adding structure and some bite to the finish. —C.P.
abv: 13% **Price:** \$26



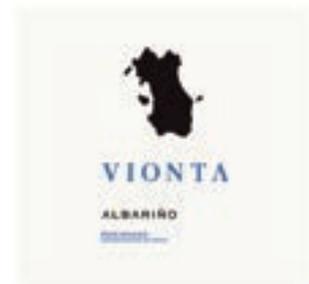
90 Pennisi 2022 Etneide (Etna). The fresh, clean nose features white flowers, lemons, limes, wet stone and a pinch of salt. The palate is sweeter and more fruit-forward, with a richer lemon element and a touch of pear candy, but nonetheless preserves the latent salinity. Riboli Family Wine Estates. —D.C.
abv: 13% **Price:** \$30



90 Roco 2022 Gravel Road Chardonnay (Williamette Valley). The Chardonnay that sounds like a Steve Earle song is lithe and lean, with an aroma similar to tonic water with a lemon twist. Lemon and lime flavors collide on the palate, accompanied by a trace of gin botanicals. The wine's acidity is as refreshing as a shaved lemon ice on a hot day. —M.A.
abv: 13.5% **Price:** \$30

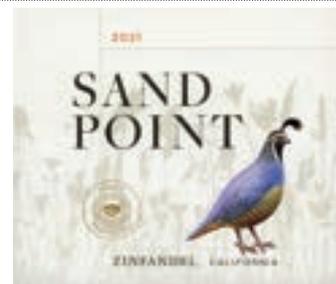


90 San Polo 2021 Rubio (Toscana). The nose is smoky, sanguine, peppery and earthy, but then opens up with aromas of blood orange, blackberry and black cherry. More pepper and earth with red plum on the palate preserve the overall sanguine feel, while the bitterness of an enduring blood orange note bites back against taut tannins and bright acid. Trincheri Family Estates. —D.C.
abv: 13.5% **Price:** \$23



90 Vionta 2022 Albariño (Rías Baixas). Light yellow in the glass, this wine has a bouquet of Bartlett pear, lemon-lime and fennel pollen. Vivid acidity and fresh flavors of pineapple, mango and passion fruit evaporate into a finish marked with soft notes of mint leaf and orange blossom. Freixenet Mionetto USA. —M.D.
abv: 13% **Price:** \$23

BEST BUYS



93 Sand Point 2021 Zinfandel (California). This wine is fresh and vibrant, with aromas of baked black cherry, strawberry-rhubarb jelly and dried sage. Other notes waft through, including blackberry confiture, black tea and allspice. Layers of mocha, sweet cigar, chicory and minerality lead to a dry, supple finish. Pair with mole. *Best Buy.* —T.P.
abv: 15% **Price:** \$12

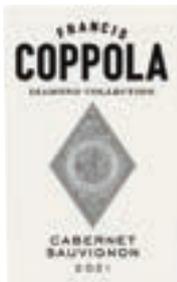
BEST BUYS



92 Chateau Souverain 2021 Merlot (California). Fresh with black plum, blueberry, mulled spices, dried rose petals, black tea, black licorice, sweet cigar on the nose. Dried red currants, red plums, raspberry, dried eucalyptus, chicory root, black licorice, white grapefruit zest, sliding into pink peppercorn, coffee beans, dried tobacco leaf and a dry finish. *Best Buy.* —T.P.
abv: 13.9% **Price:** \$12



92 Chateau Souverain 2021 Pinot Noir (California). Superfresh raspberries, strawberries and cream jump out the glass. The fruit on the palate is fully concentrated yellow plum, red plum, pomegranate, orange zest, dried herbs. The finish is more red berries, bittersweet chocolate and a dry finish. *Best Buy.* —T.P.
abv: 13.9% **Price:** \$12

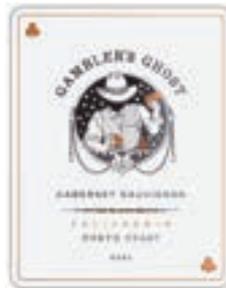


92 Francis Ford Coppola 2021 Diamond Collection Cabernet Sauvignon (California). This wine is rich and opulent, with aromas of black currant preserve, cinnamon and violet. Other notes waft through, including boysenberry, black cherry, mint chocolate, pepper jam and dried herbs. Layers of dark fruit, toasty oak, dark chocolate and earth bring together a supple finish. Pair with steak, pasta and poultry. *Best Buy.* —T.P.
abv: 14.5% **Price:** \$18

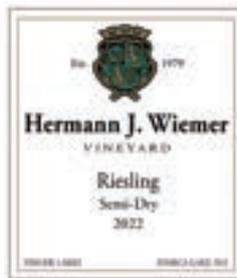
BEST BUYS



92 Freakshow 2021 Cabernet Sauvignon (Lodi). Magenta-hued, this deep wine is opulent with aromas of black cherry cola, boysenberry and candied spiced pecans. The palate boasts flavors of blackberry confiture, fresh peaches, baked graham cracker crust, allspice and vanilla wafting through to the finish. Pair with braised beef cheeks. *Best Buy.* —T.P.
abv: 14.5% **Price:** \$20



92 Gambler's Ghost 2021 Cabernet Sauvignon (North Coast). The wine is deep violet-hued with aromas of huckleberry-laced bourbon, black molasses, aromatic florals on the nose. The midpalate is maple syrup-enriched blackberry, black currants, cardamom-scented blueberry wafting into espresso crema and a mouthwatering finish. Pair with your favorite hearty proteins or good conversation. *Best Buy.* —T.P.
abv: 14.5 **Price:** \$18



92 Hermann J. Wiemer 2022 Semi-Dry Riesling (Seneca Lake). This is a wine that both dry white lovers and those with a sweet tooth can get behind. Heady notes of honey-dipped pear and citrus blossom flow from nose to palate right to the last lemon-orange creamsicle sip. There's mouthwatering acidity and oodles of crowd-pleasing flavors, and it's just 10.5% abv to boot. *Best Buy.* —C.P.
abv: 10.5% **Price:** \$20

BEST BUYS



92 Mon Frère 2022 Cabernet Sauvignon (California). Dried red plums, red currants, orange marmalade, savory herbs, chicory greens on the nose. Fresh raspberry, cranberry-pomegranate, dried peach, apricot, fresh herbs, silky juicy tannins to finish. Pair with grilled teriyaki-glazed salmon. *Best Buy.* —T.P.
abv: 14.2% **Price:** \$12



92 Mon Frère 2022 Chardonnay (California). This wine is bright, concentrated with ripe stone fruit, melon and intertwined fresh green bell pepper, lemon zest, dried lemongrass wrapped around blood orange, pink grapefruit, white pepper, and finishing with mineral and good acidity. Pair with white fish in butter sauce. *Best Buy.* —T.P.
abv: 14.2% **Price:** \$12

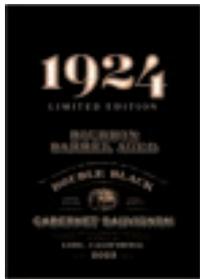


92 Oak Farm 2022 Tievoli Cabernet Sauvignon (Lodi). This wine is rich and concentrated, with aromas of black currant preserve, cassis and cardamom. The midpalate flavors are juicy black cherry, pomegranate, Satsuma orange and dried herbs. Layers of dark fruit, chocolate and earth bring together the smooth dry finish. Pair with BBQ chicken. *Best Buy.* —T.P.
abv: 14.5% **Price:** \$20

BEST BUYS



92 Peirano 2022 The Other Red Blend (Lodi). This wine is rich, full-bodied, with aromas of baked blackberry, boysenberry compote, cardamom and grilled bacon. Other notes waft through, including black cherry, vanilla cream, black licorice, dried herbs and cracked black pepper. Layers of sedimentary rock and minerality bring everything together. Pair with grilled sausages. **Best Buy.** —T.P.
abv: 14.5% **Price:** \$14

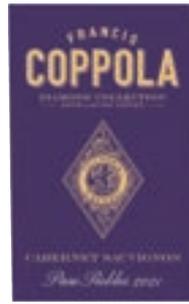


91 1924 2022 Bourbon Barrel-Aged Cabernet Sauvignon (Lodi). Find instant aromas of bourbon-soaked black cherry, blackberry compote, molasses and violet. Strawberry cream soda, orange zest, Earl Grey tea, spiced dark chocolate, truffle honey and vanilla cream follow. Layers of dried herbs, earth and minerality bring everything together for juicy dry finish. **Best Buy.** —T.P.
abv: 15% **Price:** \$15

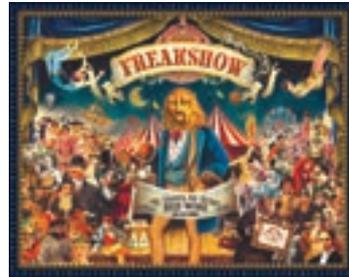


91 DFJ Vinhos 2020 Aluado Reserva (Lisboa). This is a serious, dense, yet balanced wine. Its smoky flavors allied to the black-plum fruits give it a solidity and enhance the firm tannins. The wine is still developing; drink from 2025. Lionstone International. **Best Buy.** —R.V.
abv: 13% **Price:** \$19

BEST BUYS



91 Francis Ford Coppola 2021 Diamond Collection Cabernet Sauvignon (Paso Robles). Pleasant aromas of blackberry and lavender make for a very straightforward, easy-to-like style on this bottling. The palate properly balances flowers, fruit, pepper and herb into a harmonious, happy sip. **Best Buy.** —M.K.
abv: 14.5% **Price:** \$19



91 Freakshow 2021 Red Blend (Lodi). This rich wine is concentrated, with aromas of black cherry, black plums, cherry cola, root beer, white pepper and dried orange peel. The palate has flavors of baked black plum, black cherry cream soda, orange cream and blood orange zest that tumbles into salted dark chocolate with a long, dry finish. Pair with smoked brisket. **Best Buy.** —T.P.
abv: 15% **Price:** \$20

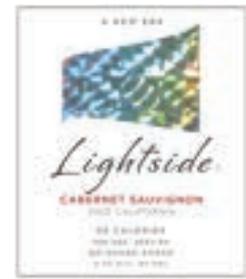


91 Freakshow 2022 Chardonnay (Lodi). This bright wine is luscious with yellow stone fruits and baking spices intertwined with white grapefruit, white tea and fresh herbs on the nose. It glides onto the palate with flavors of zesty citrus and jalapeño with a minerality that accompanies a long juicy finish. Pair with fried fish, creamy pasta, and semihard cheeses. **Best Buy.** —T.P.
abv: 13.5% **Price:** \$18

BEST BUYS



91 Heron Hill 2022 Classic Dry Riesling (Finger Lakes). Hiding its power beneath a dainty exterior, there's a lovely lime, floral and kerosene delicacy to start. A bright, bone-dry palate brings racy, limestone-driven acidity that slices through the glycerol texture. This could cellar nicely for several more years but proves a tasty drop now for those acid-hounds among us. It's under 12% abv and a bargain to boot. **Best Buy.** —C.P.
abv: 11.8% **Price:** \$16



91 Lightside 2020 Cabernet Sauvignon (California). This wine is full-bodied, with aromas of fresh dark-red berry, black plum preserve and dried herbs. The midpalate has flavors of black strawberry, rhubarb and dried herbs that morph into cocoa with dry silky tannins. Enjoy with your weeknight meal. **Best Buy.** —T.P.
abv: 8.5% **Price:** \$15

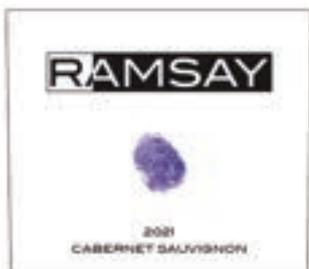


91 Mon Frère 2022 Pinot Noir (California). Find initial notes of fresh yellow plums, black cherries and baking spices. The sumptuous mid-palate promises baked red apple, strawberry jam, clove and cardamom citrus zest. The finish delivers youthful plum, citrus skins, and dried florals. Enjoy with your favorite dish. **Best Buy.** —T.P.
abv: 14.1% **Price:** \$12

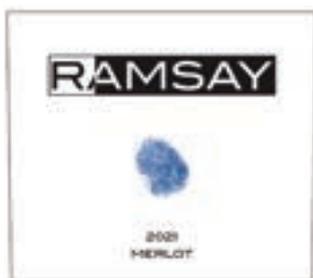
BEST BUYS



91 Peirano 2022 The Other White Blend (Lodi). This wine opens with aromas of ripe yellow apple, roasted peach, lily of the valley and allspice. Baked Golden Delicious apple, vanilla-scented orange cream, caramel, white grapefruit zest and cardamom follow. Layers of white chocolate, earth and minerality come together for a clean finish. **Best Buy.** —T.P.
abv: 14.8% **Price:** \$14

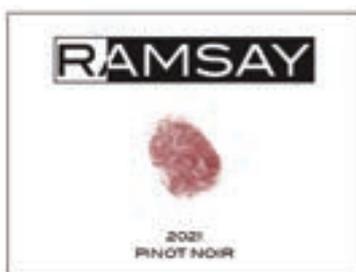


91 Ramsay 2021 Cabernet Sauvignon (California). This wine offers supple aromas of blackberry jam, blueberry and pepperjam, opening further to boysenberry, toffee, star anise, Chinese five spice and toasty oak. Layers of sweet cigar, dried black cherry and bittersweet chocolate bring it all together for a mouthwatering finish. **Best Buy.** —T.P.
abv: 14.5% **Price:** \$20

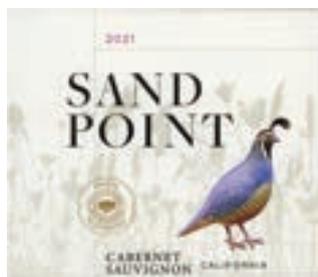


91 Ramsay 2021 Merlot (California). This wine is driven by boysenberry, huckleberry and vanilla spice. Other notes include blackberry compote, pink peppercorn, star anise and bittersweet chocolate. Layers of dried tobacco leaves, earth and minerality bring together a mouthwatering dry finish. Pair with veal chops. **Best Buy.** —T.P.
abv: 13.5% **Price:** \$20

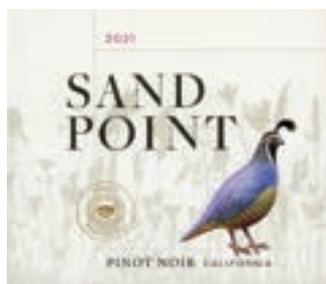
BEST BUYS



91 Ramsay 2021 Pinot Noir (California). This wine is fresh, lively with aromas of strawberry jam, morello cherry preserve, clove, toasty vanilla. The flavors on the midpalate are blackberry cream soda, huckleberry, pink peppercorn, intertwined with mocha and dry silky tannins. Enjoy with fish and poultry. **Best Buy.** —T.P.
abv: 13.5% **Price:** \$20



91 Sand Point 2021 Cabernet Sauvignon (California). This wine is rich and concentrated, with notes of blackberry, cassis, violet, smoky paprika and bittersweet chocolate. Layers of earth and minerality bring everything together for a dry, smooth finish. Pair with grilled meats. **Best Buy.** —T.P.
abv: 14% **Price:** \$12



91 Sand Point 2021 Pinot Noir (California). This wine is fresh, vibrant with aromas of strawberry rhubarb jam, Bing cherry, dried herbs, toasty vanilla bean on the nose. The flavors on the midpalate are cassis, strawberry coulis, pink grapefruit zest, gliding into dried cherry, cracked black peppercorn with a dry finish. Enjoy with fish, pasta, poultry. **Best Buy.** —T.P.
abv: 14% **Price:** \$12

BEST BUYS



91 Three Finger Jack 2021 Cabernet Sauvignon (Lodi). Find initial aromas of blackberry, blueberry jam and allspice. Other notes waft through: boysenberry confiture, baked black plum, cardamom and dark chocolate. Layers of dried bay leaf, vanilla cream and dark fruit bring together silky tannins with a dry finish. Pair with BBQ pulled pork. **Best Buy.** —T.P.
abv: 15% **Price:** \$19



91 Trim 2021 Cabernet Sauvignon (California). This wine is fresh and lively, with aromas of blackberry, black cherry, dried floral and fresh spearmint. Other notes waft through, including blackberry, cassis, orange marmalade, pepper jam and bittersweet chocolate. Layers of earth and minerality bring everything together. Pair with stuffed bell pepper. **Best Buy.** —T.P.
abv: 13.5% **Price:** \$15



90 Cannonball 2022 Chardonnay (California). This wine is rich, sumptuous, Golden Delicious apple, pineapple, white nectarines, interlaced with baking spices, lemon zest, Key lime cream, white florals, floating into toasted pistachio, bricoche and a crisp dry finish. **Best Buy.** —T.P.
abv: 13.5% **Price:** \$16

BEST BUYS



90 Cantine Leonardo Da Vinci 2020 Monnalisa (Montepulciano d'Abruzzo). The earthy, herbaceous nose features notes of soil, fennel, pepper and dried currants. On the palate, a foundation of chocolate anchors an emergent, luxurious fruit element, before the earth tones return, bolstered by chalky, weighty tannins and assertive acid. Flying Blue Imports. **Best Buy.** —D.C.
abv: 14.5% **Price:** \$20



90 Carnivor 2021 Zinfandel (California). Opu-
 lent, concentrated blackberry jam, black
 currant, cardamom, dried florals on the nose. The
 massive blueberry, boysenberry compote, baked
 peaches, cinnamon, coats the palate falling into
 layers of dark chocolate, coffee, vanilla cream with
 silky tannins and a dry finish. Pair with grilled
 meats. **Best Buy.** —T.P.
abv: 14.5% **Price:** \$12



90 Chateau Souverain 2022 Sauvignon Blanc (California). This wine is lean with notes of under ripe peach, nectarine, apricot, but opens further to lush stone fruits, green melon, white pepper, dried potpourri shifting into baked stone fruit, dried savory herbs and a focused limestone-mineral finish. **Best Buy.** —T.P.
abv: 13.3% **Price:** \$12

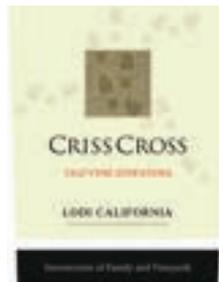
BEST BUYS



90 Christopher Michael 2022 Red Wine Malbec-Cabernet Sauvignon (Horse Heaven Hills). The Christopher Michael Red Wine is a blend of 72% Malbec and 28% Cabernet Sauvignon that offers a big bang for the buck. Its aromas of sweet blackberries and ripe cherries are complemented by a savory note of grilled steak. The fruit flavors go the other direction, with tart red cherries and blood orange holding court. **Best Buy.** —M.A.
abv: 14% **Price:** \$16

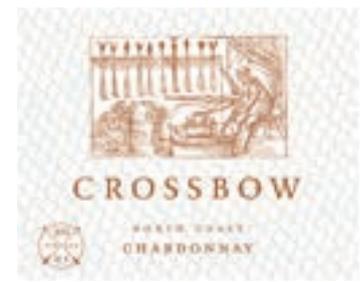


90 Coppi 2020 Siniscalco Primitivo (Puglia). The primarily savory nose features notes of tobacco, soil and pencil shavings, but raspberry undertones provide balance. The fruit is sweeter and richer on the palate, while smooth tannins and substantial acid spotlight a lingering bite of spice and bitterness. Wine 4 All. **Best Buy.** —D.C.
abv: 13.5% **Price:** \$13



90 Criss Cross 2021 Zinfandel (Lodi). This wine is sumptuous, dense, with aromas of boysenberry, brown sugar, sweet bacon, African violet on the nose. The palate glides into mouthwatering lingonberry, blueberries, orange-blossom honey, dried herbs and vanilla cream. The finish is dried sweet tobacco leaves, sarsaparilla and chili chocolate. Aerate and pair with pulled pork. **Best Buy.** —T.P.
abv: 14.9% **Price:** \$14

BEST BUYS



90 Crossbow 2021 Chardonnay (North Coast). This wine is fresh, with aromas of orange blossoms, spice-baked apple, acacia honey on the nose. The palate is baked Fuji apples, apricot compote, white tea, zipping into orange zest and finishing dry. Pair with your weeknight meal. **Best Buy.** —T.P.
abv: 13.5% **Price:** \$20

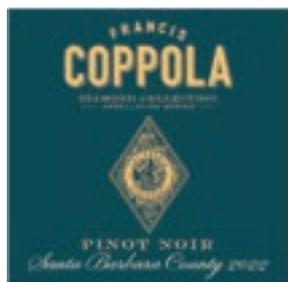


90 DFJ Vinhos 2021 Casa do Lago Grande Reserva (Lisboa). A structured black currant and spice wine, this is rich and concentrated. Its tannins are integrating with the ripe berry flavors to give a succulent wine that is ready to drink. Multiple U.S. importers. **Best Buy.** —R.V.
abv: 13.5% **Price:** \$14



90 Fly By 2021 Chardonnay (North Coast). This wine is fresh, zesty and crisp. Concentrated Bosc pear, white nectarine, dried apricot weave into vanilla spice, orange zest, cinnamon and dried herbs. Pair with your weeknight meal. **Best Buy.** —T.P.
abv: 14.5 **Price:** \$13

BEST BUYS

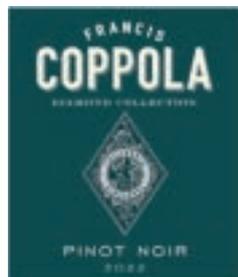


90 Francis Ford Coppola 2022 Diamond Collection Pinot Noir (Santa Barbara County).

Fresh and lively aromas of alpine strawberry, black cherry and chai spice are rich and comforting on the nose of this bottling. The palate snaps with black raspberry, clove and star anise flavors that are cut by a hit of lemon peel. **Best Buy.** —M.K.

abv: 14.5%

Price: \$19



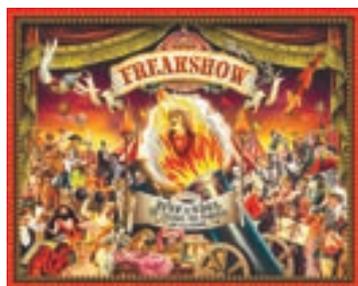
90 Francis Ford Coppola 2022 Diamond Collection Pinot Noir (California).

This wine is fresh, lively with aromas of red raspberry, black strawberry preserve, pepper jam, dried fine herbs on the nose. The flavors on the midpalate are fresh red plum, ripe Bing cherry, orange zest, intertwined with vanilla bean, espresso bean and a dry finish.

Best Buy. —T.P.

abv: 14.5%

Price: \$18



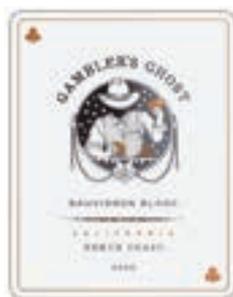
90 Freakshow 2021 Old Vine Zinfandel (Lodi).

This wine is concentrated and intense with full-bodied flavors of black plum, blackberry, black licorice, allspice and maple linger across the mid-palate eventually turning into simmering and warm spice with grippy tannins toward the finish. Aerate and pair with hearty stew. **Best Buy.** —T.P.

abv: 13.5%

Price: \$18

BEST BUYS



90 Gambler's Ghost 2022 Sauvignon Blanc (North Coast).

This fuller-style SB is richly concentrated with notes of Golden Delicious apple, lemon wheels, cinnamon-spiced Acacia honey and opens even further to apricot, caramelized banana, toasted almond—all rounded out with herbaceous acidity. Pair with Szechuan chicken.

Best Buy. —T.P.

abv: 13%

Price: \$18



90 Gearbox 2021 Pinot Noir (California).

Find initial aromas of black cherry, blackberries, clove. The palate is blueberries, huckleberries, dried roses, cranberry-pomegranate, cracked black pepper intertwined maple, red plums, juicy blood orange with a dry finish.

Best Buy. —T.P.

abv: 13.8%

Price: \$18



90 Johnson Estate 2021 Freulings Creek Reserve Sweet Riesling (Lake Erie).

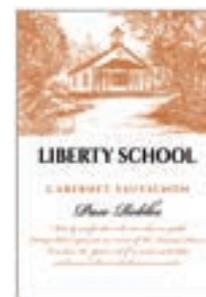
Floral aromas lend delicacy to the richer honeyed citrus and peach fruit notes. There's an intensity to the palate, and a good deal of sugar, but it's well-integrated, with nice acidity and lots of stone fruit-driven flavor.

Best Buy. —C.P.

abv: 11%

Price: \$17

BEST BUYS

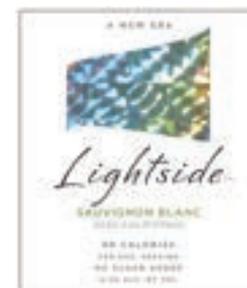


90 Liberty School 2021 Cabernet Sauvignon (Paso Robles).

Charred blackberry, violet and white peppercorn aromas make for a familiar and pleasing nose. The palate is ripe with berry flavors that are cut by pinches of herb and more elegant spices. **Best Buy.** —M.K.

abv: 14.5%

Price: \$16



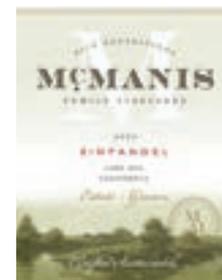
90 Lightside 2022 Sauvignon Blanc (California).

This wine is bright and mineral-driven. The aromas are ripe with citrus and crushed wet rock; he palate is crisp and crunchy in texture revealing an orchard grove of stone fruits. It's surprisingly full-bodied in the midpalate considering it's lightweight and low-alcohol.

Best Buy. —T.P.

abv: 8.5%

Price: \$15



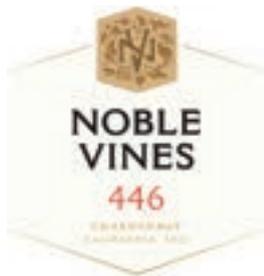
90 McManis 2022 Zinfandel (Lodi).

This wine is fresh, zesty, with aromas of orange, cranberry, mulberries, red plums, mulled spices, allspice, clove on the nose. The palate is confiture blackberry, strawberry-rhubarb, red currant, dried potpourri, blood orange zest, cardamom intertwined with silky tannins and a dry finish. Pair with braised short ribs. **Best Buy.** —T.P.

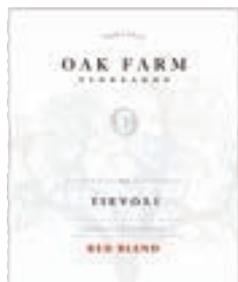
abv: 13.9%

Price: \$10

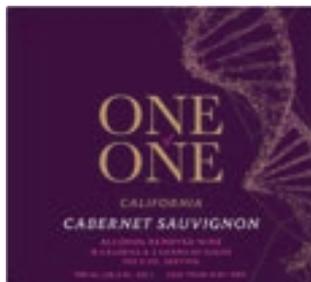
BEST BUYS



90 Noble Vines 2022 446 Chardonnay (California). This wine is fresh, crisp and lively. Concentrated green apple, yellow plum, cinnamon, allspice, wafting through vanilla cream pie, brown sugar and pink grapefruit. Layers of toasty oak, sedimentary rock and minerality bring everything together. Pair with grilled pork, creamed pasta and seafood. **Best Buy.** —T.P.
abv: 13.5% **Price:** \$12



90 Oak Farm 2021 Tievoli Red Blend (Lodi). This wine is rich and concentrated, with aromas of red plum, cassis, fresh floral and salted dark chocolate. Other notes waft through, including vanilla buttercream, black raspberry, yellow plum, cinnamon, orange zest and bittersweet chocolate. Layers of earth and minerality bring together a juicy, mouthwatering finish. —T.P.
abv: 14.5% **Price:** \$20



90 ONE of ONE NV Alcohol Removed Cabernet Sauvignon (California). This rich wine is the color of dark garnet, with aromas to match: red plums, red raspberry and potpourri. The midpalate continues with flavors of red stone fruit, youthful huckleberry and chicory. A bittersweet chocolate finish with dried herbs. Tasty example of NA wine. **Best Buy.** —T.P.
abv: 0.5% **Price:** \$18

BEST BUYS



90 Piccini 2021 (Chianti Classico). The nose is warm, sanguine and herbaceous, with aromas of dried cherries, cranberries, oregano and sage. On the palate, the fruit turns darker and denser, while the herbs are spicier and set up a hot, peppery finish. Acid flows around firm yet accommodating tannins. Winesellers, Ltd. **Best Buy.** —D.C.
abv: 13.5% **Price:** \$20

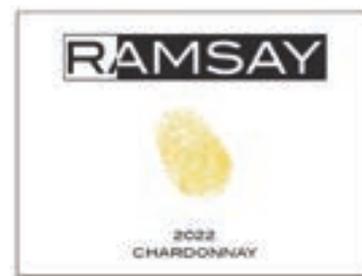


90 Pighin 2022 Pinot Grigio (Friuli). This Pinot Grigio opens with aromas of ripe pear, lemon peel, white flowers and a touch of sea breeze. The palate offers zesty acidity, with flavors of green apple and a touch of mineral finishing with layers of textural notes that are really intriguing and draw you deeper into the wine. Kobrand. —J.P.
abv: 13% **Price:** \$20

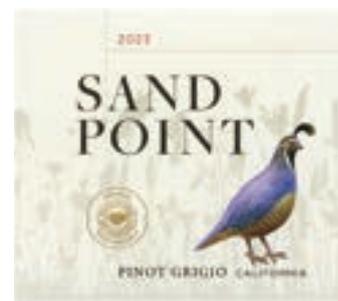


90 Prototype 2022 Cabernet Sauvignon (California). Intense, blackberry, black olive, iris, chili pepper, spearmint on the nose. Ripe red plums, pepper jam, dried bay leaf, blood orange zest, intertwined with silky tannins, chili spiced chocolate, tobacco leaf. Pair with braised chicken thighs and piperade (braised bell peppers). **Best Buy.** —T.P.
abv: 13.5% **Price:** \$15

BEST BUYS



90 Ramsay 2022 Chardonnay (California). This wine is bright, crisp and lively. Concentrated baked Golden Delicious apple, white nectarine and orange zest weave into vanilla cream, grilled peach, spearmint, allspice and orange sherbert. Pair with chicken noodle soup. **Best Buy.** —T.P.
abv: 13.5% **Price:** \$20



90 Sand Point 2023 Pinot Grigio (California). This wine is fresh and lively with aromas of Meyer lemon, pineapple and orange zest. Other notes include orange cream, spiced vanilla, green bell pepper and melon. Layers of pink peppercorn, sedimentary rock and minerality bring it all together. Pair with fish tacos. **Best Buy.** —T.P.
abv: 12% **Price:** \$12



90 The Introvert 2022 Cabernet Sauvignon (California). Superfresh red berries, red plum, baked cranberries, green olive, spiced orange on the nose. Juicy red currant, black plum, Chinese five spice, black licorice, pink grapefruit zest, vanilla cream and mulled spices to finish. Pair with orange chicken. **Best Buy.** —T.P.
abv: 13.5% **Price:** \$12

BUYINGGUIDE

bach, for delivering a beauty in a fine vintage. **Best Buy.** —C.P.
abv: 12% **Price:** \$15

92 Hermann J. Wiemer 2022 Josef Vineyard Riesling (Seneca Lake). This late-picked Riesling, from 50-year-old vineyards, takes it time opening but with a few good swirls reveals citrus, honey, ginger and floral nuances. The palate hits hard and fast with intense sweetness, but acidity rushes in to save the day, making this a refreshing drop in spite of itself, with concentration, layers of flavor and a long fruity finish. —C.P.
abv: 9% **Price:** \$45

92 Keuka Lake Vineyards 2021 Estate Grown Twenty Rows Dry Riesling (Finger Lakes). Made in an opulent, aged Riesling style (despite its relative youth), this single-vineyard wine opens with lamp oil, beeswax and honeyed fruit aromas. It's dry with lovely weight, concentration and depth. This is a classy bottling for savoring solo or with a cheese-dominated meal. —C.P.
abv: 11.2% **Price:** \$35

92 Lakewood 2022 Dry Riesling (Finger Lakes). A bright perfume of lemon and lime blossom—with a little pineapple juice—flows to a palate that shows weight and concentration countered by beautifully racy acidity that slices down the middle of the tongue, with the citrus and tropical fruit filling in the gaps. It would pair beautifully with a coconut curry or chilly-oiled fish. **Best Buy.** —C.P.
abv: 11.4% **Price:** \$15

92 Ravines 2020 Dry Riesling (Finger Lakes). From an excellent vintage and an equally acclaimed producer, this is an opulent and appealing bottling from first sniff. Gentle lamp oil and candle wax notes weave between green apple and lemon rind. The palate is crisp and dry, with less upfront fruit but a lovely tang of citrus acidity, a stony minerality and a waxy texture to the finish. It's a bargain for the quality. **Best Buy.** —C.P.
abv: 12.5% **Price:** \$19

92 Standing Stone 2022 Timeline Dry Riesling (Seneca Lake). Renowned biodynamic winery Hermann J. Wiemer purchased this long-standing Seneca Lake property in 2017 and has taken the farming and winemaking up a big notch. This bottling is hugely likable, as richly honeyed and aromatic as the radiant gold hue suggests, all honeysuckle, jasmine flower and tangerine citrus. The palate is round and creamy, the acidity glides along for the ride. An opulent, cheese board-friendly wine. —C.P.
abv: 12.5% **Price:** \$25

91 Atwater 2022 Dry Riesling (Finger Lakes). Honeyed citrus, peach and florals comprise the nose of this aromatic Riesling. The mostly dry palate finds nice harmony between a creamy texture and acidity with a pleasant tangy bite to the finish that makes it easy to take another sip. —C.P.
abv: 11.6% **Price:** \$NA

91 Hermann J. Wiemer 2022 Late Harvest Riesling (Seneca Lake). Give this time in the glass to aerate. Then, delicate aromas of white peach, citrus and florals appear. The palate is, unsurprisingly, quite sweet, but with enough mouthwatering acidity to buoy it. Sip well-chilled with a salty blue cheese. —C.P.
abv: 8.6% **Price:** \$27

91 Hermann J. Wiemer 2022 Reserve Dry Riesling (Seneca Lake). Gentle aromas of white peach, guava and citrus blossom are flecked with honey. There's some textural, waxy richness on the bone-dry palate that's cut through with a lift of crisp acidity. This versatile, food-friendly wine should be drunk slightly chilled but not too cold. —C.P.
abv: 12.8% **Price:** \$32

91 Lamoreaux Landing 2021 Round Rock Vineyard Estate Bottled Riesling (Finger Lakes). Waxy and honey-flecked aromas are concentrated and classic, with lemon rind, peach and a bit of spice. The palate offers an al dente crunch via crisp acidity and lovely fruit intensity that masks the small amount of sweetness. This is a well-made wine that could age gracefully until 2030. —C.P.
abv: 11.2% **Price:** \$NA

91 Silver Thread 2022 Doyle Fournier Vineyard Riesling (Seneca Lake). From a 50-year-old vineyard near the winery, this opens with heady aromas of lime blossom, tangerine, pear and lychee. There are heaps of acidity at first sip, but it's balanced by a little residual sugar and lovely fruit weight. This is a characterful and quite pretty wine that's quite a pleasure to sip solo. —C.P.
abv: 11.2% **Price:** \$28

91 Silver Thread 2022 Dry Riesling (Finger Lakes). This is a lovely, aromatic Riesling from progressive environmentalists Shannon and Paul Brock. Floral aromas of orange blossom and honeysuckle are underscored by peach, lemon and Golden Delicious apple. The palate shows richness and concentration that's tempered by a gentle line of acidity. Delicate tangerine and stone fruit flavors linger on the finish. Drink beside a creamy goat cheese. —C.P.
abv: 11.5% **Price:** \$22

91 Silver Thread 2022 Gridley Bluff Point Vineyard Riesling (Finger Lakes). From a vineyard on Keuka Lake, this has a nose like nectar, all honeyed, floral and musky. It lands just barely on the off-dry side but never feels overly sweet. That's thanks to a lovely line of well-placed acidity amid a slippery (but not syrupy) mouthfeel. This is a tasty bottling to sip with extra-spicy Southeast Asian or Mexican fare. —C.P.
abv: 10.8% **Price:** \$28

91 Weis 2022 Winzer Select A Riesling (Finger Lakes). There's a lovely intensity to the honed nose, more grounded than the high-toned, candied fruitiness squeezed out in the winemaking process of some FLX Rieslings. It's sweet, viscous and concentrated, with just enough acidity to cut

through the sugar. Drink well-chilled with a lemon sorbet. —C.P.
abv: 10.5% **Price:** \$29

90 Boundary Breaks 2022 Ovid Line North Medium Dry Riesling (Finger Lakes). With a floral, citrus and stone fruit perfume, the enticing nose leads to an off-dry palate that makes for well-balanced and still-fresh sipping, particularly with a coconut curry or spicy fish tacos. **Best Buy.** —C.P.
abv: 11% **Price:** \$19

90 Glenora 2022 Dry Riesling (Finger Lakes). Heady florals, citrus and white peach aromas are edged in ginger. Zingy, tangy acidity leads in the mouth, those citrus and ginger flavors carrying to a long, lemony finish. Bone-dry and still youthful, this should evolve nicely over the next several years. **Best Buy.** —C.P.
abv: 12% **Price:** \$17

90 Hazlitt 1852 Vineyards 2022 Dry Riesling (Finger Lakes). Bright and bouncy, from first fruity sniff it's reminiscent of melon sherbet, lemongrass and white florals. While a touch of residual sugar peeks through the cracks, racy acidity gives it a drier impression, making it suitable drinking for spicy Mexican, spring rolls or Thai green curry. **Best Buy.** —C.P.
abv: 12% **Price:** \$18

90 Heron Hill 2021 Reserve Riesling (Finger Lakes). Give this a few good swirls for the pongy reductive notes to dissipate, making room for lovely, intense peach, lemongrass and hay aromas to shine. The palate is almost surprisingly dry, the flavor more muted than the nose suggests. But there's lovely textural weight balanced by crisp freshness making this Keuka Lake bottling a wine of personality and food-friendliness. —C.P.
abv: 10.5% **Price:** \$25

90 Hillick & Hobbs 2022 Estate Dry Riesling (Seneca Lake). This is a fruity, opulent and aromatic bottling of Paul Hobbs's Seneca Lake Riesling. Heady notes of candied peach and ginger and green apple lollipop open. While the nose implies sweetness, the palate is dry, although richly textured, lifted by well-integrated, crisp acidity, the peach flavor lingering to the finish. This reviewer prefers the restraint of the previous vintage, but the 2022 will still find plenty of fans. —C.P.
abv: 12.5% **Price:** \$35

90 Keuka Lake Vineyards 2021 Estate Grown Evergreen Lek Dry Riesling (Finger Lakes). From 25-year-old vines, this dry Riesling opens with opulent aromas of butterscotch and baked pineapple and a mushroomy underbelly. There's glycerol-like richness on the palate, too, but citrusy, laser-like acidity slices through it to keep the mouth watering. —C.P.
abv: 11.2% **Price:** \$35

90 Lakewood 2022 Riesling (Finger Lakes). A bright fruity nose of lime, white peach and florals, with a feeling of crushed rocks beneath, is

the beginning of a wine that is surprisingly sweet, based on aromas. The sugar gives a richness and weight, but a citrusy acidity buoys, making it easy to take another sip. **Best Buy.** —C.P.

abv: 11% **Price:** \$15

90 **Mazza Chautauqua Cellars 2020 Nutt Road Vineyard Riesling (Finger Lakes).** Lucid aromas of pineapple and peach granita, with a woolly, waxy, white-spiced underbelly, lead to a palate that's just a touch sweet. The acidity is quietly present rather than shrill or pinched, gently lifting amid the weight of the sugar and concentrated fruit to a long finish. **Best Buy.** —C.P.

abv: 12% **Price:** \$17

CHARDONNAY

91 **Fjord 2022 Chardonnay (Hudson River Region).** From Hudson Valley winemaker and grower Matt Spaccarelli, this is a classy bottling of a variety that's notoriously fickle in the Northeast. It strikes a fine balance between citrus and stone fruit concentration with toasty, spicy, flinty oak and lees characters. The palate is fruit-driven, with melony fruit and subtle barrel influence. The acidity plows through the middle, sculpting this into a finessed and food-friendly bottling. **Hidden Gem.** —C.P.

abv: 12.9% **Price:** \$25

91 **Fox Run 2021 Doyle Family Chardonnay (Seneca Lake).** This comes from one of the oldest Chardonnay vineyards in New York. Peach and lemon aromas are underpinned by a subtle leesy toasted coconut note. There's lovely texture to the midweight palate, and that signature cool-climate acidity. A balanced, versatile and food-friendly drop for a bargain price. **Best Buy.** —C.P.

abv: 12.4% **Price:** \$14

89 **Glenora 2022 Barrel Fermented Chardonnay (Finger Lakes).** This is a bombastic Chardonnay that opens with a combo of fruity aromas, from melon to stone to tropical, and with a well-placed frame of lightly toasted, vanillin oak. The palate is juicy and fresh with mouthwatering acidity and a gently creamy texture. The oak plays a supporting role. It's straightforward but balanced and varietal. **Best Buy.** —C.P.

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

89 **Keuka Spring 2022 Winemaker Select Unaked Chardonnay (Finger Lakes).** There are heaps of fruity appeal (think peach, Mandarin orange and honeydew) and a clean, balanced palate that's lifted by citrusy acidity with oodles of citrus, stone fruit and floral flavors. Drink up. —C.P.

abv: 13% **Price:** \$25

89 **Lamoreaux Landing 2021 Estate Bottled Chardonnay (Finger Lakes).** A flinty, toasty note weaves between delicate melon, citrus and vanilla aromas. The midweight palate is well-balanced with a lovely slippery texture and mouth-

BONTERRA
ORGANIC ESTATES®

GOOD EARTH HAS A NAME.



93
PTS

WINE ENTHUSIAST

2022 BONTERRA ESTATE
COLLECTION CHARDONNAY
MAY 2024



93
PTS

WINE ENTHUSIAST

2022 BONTERRA ESTATE
COLLECTION CHARDONNAY
MAY 2024

WWW.BONTERRA.COM FOLLOW US @BONTERRA

BUYINGGUIDE

watering acidity. A versatile food wine. **Best Buy.** —C.P.
abv: 12.3% **Price:** \$17

89 Standing Stone 2022 Barrel Select Chardonnay (Seneca Lake). Vibrant citrus, melon and ginger are grounded by buttery, toasty base notes. The midweight palate is slippery with some vanillin richness brightened by concentrated fruit. —C.P.
abv: 12% **Price:** \$32

SPARKLING WINES

94 Ravines 2017 Brut Champagne Blend (Finger Lakes). Made from traditional Champagne varieties (Chardonnay and Pinot) from the limestone soils of Argetsinger Vineyard, this is an opulent and complex bottling. A honeyed, grilled apple and pear note is brocaded with almond oil and toast. There's exceptional concentration and acidity here, particularly for its age. A lovely texture is seamlessly integrated with tart apple-y acidity and gentle fizz. Pair with honey-drizzled goat cheese and a fruit platter. **Editors' Choice.** —C.P.
abv: 12.5% **Price:** \$40

93 Sparkling Pointe 2014 Séduction Brut Méthode Champenoise Champagne Blend (North Fork of Long Island). Opulent, intriguing aromas of honey roasted nuts, buttercups and grilled pineapple lead to a palate of equal intensity. There's lovely textural weight that's cut through by apple-like acidity and persistent fizz, with a salt-flecked buttered toast character to the long finish. —C.P.
abv: 12.5% **Price:** \$70

92 Ravines 2017 Sparkling Riesling (Finger Lakes). Bright and fruity—even after four years on the lees—this is a likable bottling from first sniff, with an intriguing melon rind and green herbal edge to the candied citrus peel and bitter almond aromas. The richness of the palate is countered by mouthwatering acidity and persistent, prickly bubbles. A classy and distinctive style. —C.P.
abv: 12.5% **Price:** \$35

90 RGNV 2022 Scielo Sparkling Riesling (North Fork of Long Island). A pale lemony color, this bright and bouncy bubbly Riesling smells of summer: lemon sorbet, white flower blossom and a wild field of grass and herbs. It's bone-dry with a pithy mouthfeel, citrusy acidity and gentle fizz to the finish. —C.P.
abv: 10.9% **Price:** \$31

90 Wild Arc Farm 2021 Mars Sparkling Rosato of Merlot (North Fork of Long Island). The color of freshly squeezed cherries, this is a raw, wild wine with summery vibes that recalls crimson-stained hands after berry-picking, and a field of herbs and wildflowers. The palate is dry and fruity, with a grip of skiny tannins, gentle carbonation, crunchy acidity and rain-soaked plant-and-damp

earth nuances to the finish. Drink chilled and bare-foot on a warm summer's day. —C.P.
abv: 11.8% **Price:** \$22

CABERNET FRANC

93 Hermann J. Wiemer 2022 Magdalena Vineyard Cabernet Franc (Seneca Lake). All the hallmarks of well-made Finger Lakes Cab Franc are here: dried herbs and ground pepper spice woven between raspberry and cherry fruit. It shows lovely ripeness and concentration. There's a silky texture and intensity on the palate. The savory, herb-flecked tannins call for a plate of fatty cured meats or barbecue. A stellar effort. **Editors' Choice.** —C.P.
abv: 13% **Price:** \$35

92 Ravines 2021 Cabernet Franc (Finger Lakes). There are some charred meat and mushroom undertones to this plump brambly-berried Seneca Lake Cab Franc, with a dried herbal edge. Lovely plump cherry fruit concentration balances the tart acidity and austere, sappy tannins on this midweight red that's perfect for in-between-season sipping. —C.P.
abv: 13% **Price:** \$23

91 Hosmer 2022 Cabernet Franc (Cayuga Lake). This cherry juice-hued red dishes up pleasant varietal notes of white pepper, dried herbs and softly succulent red berries. It's midweight with a silky mouthfeel, crisp acidity and a soft, savory spiced spine of tannins. A lovely, cool-climate expression. —C.P.
abv: 12.6% **Price:** \$26

90 Milea 2021 Sang's Estate Vineyard Cabernet Franc (Hudson River Region). There's a sweet-and-spicy oak note, like cherry cola, cedar and cinnamon chewing gum, that, along with macerated black currant and herb aromas, comprises the nose. A lift of tangy berry acidity on the midweight palate rushes the satiny palate, the raspy tannins and wood influence framing. While the heavy bottle is unfortunate, and the oak a little heavy-handed, there's a sense of place and personality, nonetheless. —C.P.
abv: 12.8% **Price:** \$45

BLAUFRÄNKISCH

93 Barnstormer 2022 Nutt Road Vineyard Blaufränkisch (Finger Lakes). Heady aromas of spiced plum, cranberry, white pepper and bay leaf lead on this perfumed bottling, which shows lovely concentration. There's a prominent tug of chalk dust tannins and a large helping of acidity, but the tangy fruit and savory characters hold their own to the long finish. **Editors' Choice.** —C.P.
abv: 12.5% **Price:** \$30

90 Milea 2021 Blaufränkisch (Hudson River Region). Spiced cherries and oranges, with chocolate, pepper and herbal undertones, open this appealing Hudson River region red. It's midweight

with a tug of raspy, slightly astringent tannins and tart, elevated acidity. This rustic, between-seasons tippie stays true to variety. —C.P.
abv: 12.5% **Price:** \$35

90 Weis 2021 Blaufränkisch (Finger Lakes). Plump red and blue berry aromas pop, underpinned by herbal, vanilla and smoked meat oak nuances. The lightweight palate lives up to the nose, offering fruit ripeness that fleshes out the tart cherry acidity and gentle thread of savory tannins. This makes for easy sipping with or without food. —C.P.
abv: 12.5% **Price:** \$26

89 Barnstormer 2021 Blaufränkisch (Finger Lakes). A vibrant cherry juice color, this light and vibrant wine showcases wild herbs, flower stems and cherry jus vibes. It's made in an ultra-fresh, al dente style with porch-pounding appeal but enough tannin structure to make it protein-friendly, too. —C.P.
abv: 12.5% **Price:** \$25

CHILE

CABERNET SAUVIGNON

93 Domus Aurea 2020 Cabernet Sauvignon (Maipo Valley). Round and smooth, this is a delicious Cabernet from Peñalolen in the Maipo Valley and starts with a nose of herbs followed by a dash of paprika. The earthy palate shows the region's classic eucalyptus and mint, which in this case are subtle and lend freshness to vanilla bean, coriander and red-plum flavors. Drink now–2030. Global Vineyard Importers. —J.V.
abv: 14.9% **Price:** \$105

92 Casas del Bosque 2019 Gran Bosque Private Reserve Cabernet Sauvignon (Maipo Valley). This is an enjoyable Cabernet that was aged in oak barrels for 18 months, resulting in an aromatic and flavorful wine. The nose exhibits cinnamon, nutmeg and eucalyptus. Good acidity runs the show on the palate, where a delightful mix of fruit and subtle spices meet hints of herbs and chocolate. Southern Starz, Inc. —J.V.
abv: 14.5% **Price:** \$60

92 Casas del Toqui 2021 Gran Toqui Alto Totihue Cabernet Sauvignon (Cachapoal Valley). Soft aromas of red plum and pink pepper suggest a flavorful palate. This is a fresh red, with delicious ripe strawberries and blackberries joining earthy notes and subtle notes of wood spice. Full-bodied and balanced, it shows a sturdy structure. W. Direct. —J.V.
abv: 14% **Price:** \$85

92 Los Vascos 2021 Le Dix Cabernet Sauvignon (Colchagua Valley). It's fruity on the nose and palate, with delicate tannins. This Cabernet has a bouquet of cherry, raspberry and blackberry and a soft mouthfeel. A combination of baking spices and

peppercorn wraps juicy red fruit and adds layers to this enjoyable wine. Taub Family Selections. —J.V.
abv: 14.5% Price: \$75

92 San Pedro 2021 Cabo de Hornos Cabernet Sauvignon (Cachapoal Valley). When allowed to breathe, aromas of ripe berries rise from the glass of this big Cabernet. Tight tannins and optimal acidity shape a sturdy structure. This wine shows a large collection of red fruit, dried herbs and spices on the palate. It will benefit from a few months of bottle aging, but it's delicious to drink now. Enjoy through 2031. Park Street Imports. —J.V.
abv: 14.5% Price: \$75

92 Vik 2022 Millahue A Cabernet Sauvignon (Cachapoal Valley). From a beautiful vineyard in Cachapoal comes this Cabernet that shows a hint of salt on the nose, followed by ripe blackberries. Fine tannins and lively acidity provide balance and structure. Dark fruit, dried cherry, cedar and rosemary dance on the palate. MHW, Ltd. —J.V.
abv: 14% Price: \$35

91 Carmen 2020 Gold Cabernet Sauvignon (Maipo Valley). There is a balanced blend of herbs and fruit on this medium-bodied Cabernet. A nose of rosemary includes aromas of dried cherry. Lovely acidity brings freshness to the raspberry, cranberry, rosemary and dried basil combo on the soft palate. Santa Rita USA Corporation. —J.V.
abv: 13.5% Price: \$NA

91 Casa Silva 2021 S38 Los Lingues Single Block Cabernet Sauvignon (Colchagua Valley). This is a flavorful Cabernet Sauvignon from a historical winery in the Colchagua region. The nose and palate are expressive, with plenty of spices, herbs and black fruit that make the wine very enjoyable. A fine tannic structure and moderate acidity provide support through the smoky finish. Vine Connections. —J.V.
abv: 14% Price: \$30

91 Concha y Toro 2020 Gravas Rojas del Maipo Cabernet Sauvignon (Maipo Valley). Sweet notes of berry jam dominate the character of this Cabernet. The nose is fruit-forward, with vanilla aromas leading to a well-structured palate. Enough acidity supports baking spices, blueberry and raspberry flavors. Let it breathe for a few minutes to enjoy its full potential. Viña Concha y Toro USA. —J.V.
abv: 14.5% Price: \$50

91 San Pedro 2020 Cabo De Hornos Cabernet Sauvignon (Cachapoal Valley). In the Cachapoal Valley, vines grow at the foothills of the Andes Mountain range. This is where winemaker Gabriel Mustakis sources grapes to make a tasty Cabernet that has round tannins and good structure. The nose offers baking spices and leads to a generous palate of cranberry, strawberry, cinnamon and white-pepper flavors. VSPT USA. —J.V.
abv: 14.5% Price: \$75

CUATRO RAYAS CUARENTA VENDIMIAS VERDEJO



RUEDA
DENOMINACIÓN DE ORIGEN

 **CUATRO RAYAS** • **PRODUCT OF SPAIN**

BUYINGGUIDE

90 Casas del Toqui 2021 Terroir Selection Gran Reserva Cabernet Sauvignon (Cachapoal Valley). The nose opens with aromas of thyme mixed with blackberry. Notes of herbs make their way into the palate and join mild black-fruit flavors and hints of smoke. This Cabernet has tight tannins and enough acidity to make it enjoyable. W. Direct. —J.V.
abv: 14% **Price:** \$35

90 Domus Aurea 2018 Alba de Domus Cabernet Sauvignon (Maipo Valley). The nose offers spices and herbs after a few minutes in the glass. Sweet bell pepper, bay leaf and licorice on the mouth reveal the wine's origin in Peñalolen, Maipo Valley. Moderate acidity lifts a subtle note of espresso that lingers in the finish. Global Vineyard Importers. —J.V.
abv: 15.4% **Price:** \$40

90 François Lurton 2022 Hacienda Araucano Gran Araucano Cabernet Sauvignon (Colchagua Valley). After a few minutes in the glass, this Cabernet from Colchagua Valley near the Coastal mountain range opens with subtle herbal notes. Tight tannins hold a palate of bell pepper, red fruit and oak spice. It can be enjoyed now, but it will also benefit from time in the cellar. Winesellers, Ltd. —J.V.
abv: 14.5% **Price:** \$45

CARMÉNÈRE

93 Santa Rita 2021 Floresta Carménère (Apalta). A well-made Carménère that doesn't need makeup to hide its nature and instead appeals to honest fruit flavors and subtle herbs, offering a delicious experience. It has aromas of berries intertwined with spices. The structured palate brings together sour cherries and strawberries blended with rosemary and black pepper that extend into a fresh finish. Santa Rita USA Corporation. *Editors' Choice.* —J.V.
abv: 13.5% **Price:** \$NA

92 Casa Silva 2021 Microterroir De Los Lingues Carménère (Colchagua Valley). Herbs and a good amount of fruit flavors shape the character of this Carménère. Aromas of berries and eucalyptus are subtle on the nose. Optimal acidity and fine tannins back a steady flow of black and red fruit flavors elevated by a hint of white pepper and bay leaf. Vine Connections. —J.V.
abv: 14.5% **Price:** \$50

92 Casa Silva 2019 Microterroir De Los Lingues Carménère (Colchagua Valley). Light espresso aromas blend with vanilla bean and raspberry jam. This is a sturdy, flavorful red from the Colchagua region. Honest and lively raspberry and cherry flavors are framed by silky tannins. An enjoyable Carménère to sip slowly. Vine Connections. *Hidden Gem.* —J.V.
abv: 14.5% **Price:** \$50

92 Lapostolle 2022 Cuvée Alexandre Carménère (Colchagua Valley). This wine comes from vines in Apalta within the Colchagua Valley, one of Carménère's favorite spots in Chile. It opens with an inviting nose of oak spices and blueberry jam. Concentrated black-fruit flavors are bright on the palate. The finish is long, with hints of vanilla. Winebow Imports. —J.V.
abv: 14.5% **Price:** \$30

92 Montes 2020 Wings Carménère (Apalta). Grapes come from vines that grow on the hillside of Apalta. This is a Carménère with a ripe character and lovely acidity. Aromas of berry jam join cinnamon, nutmeg and peppercorn on the nose. The palate is silky and fruity, with nice notes of cranberry sauce and red plum. Sweet spices add an extra layer of flavor. Kobrand. —J.V.
abv: 15% **Price:** \$62

92 Santa Rita 2021 Pewën Carménère (Apalta). Aromas of black pepper, followed by hints of toasted oak, are inviting and introduce a balanced and pleasantly herbaceous palate. The wine's silky texture drives flavors of berries, mint and dried basil through a lasting finish. Santa Rita USA Corporation. —J.V.
abv: 13.5% **Price:** \$70

91 TerraNoble 2021 Costa CA2 Carménère (Colchagua Valley). Winemaker Marcelo Garcia aims to show the different expressions of Carménère from the Andes and the coastal regions. This wine is sourced from vineyards 24 miles from the Pacific Ocean. A lovely combination of red- and black-fruit aromas creates an attractive bouquet. The fresh palate offers sweet baking spices, cherries and hints of dried herbs. Toasted oak flavors lengthen the finish. Winebow Imports. —J.V.
abv: 14.5% **Price:** \$35

90 Casa Silva 2022 Los Lingues Vineyard Carménère (Colchagua Valley). This wine hails from Colchagua at the foothills of the Andes mountain range. The nose is expressive, exhibiting bay leaf and cumin aromas. It's tasty, with leafy notes and satisfying flavors of blueberry, blackberry and plums. A dash of peppercorn shows in the aftertaste. Vine Connections. *Best Buy.* —J.V.
abv: 14% **Price:** \$20

90 Casa Silva 2018 Microterroir de Los Lingues Carménère (Colchagua Valley). The nose offers notes of herbs that repeat on the palate, highlighting the green character of this Carménère. Earthy black- and red-fruit flavors fill the mouth and linger in the finish, where a dash of toasted oak adds balance to this tasty wine. Vine Connections. —J.V.
abv: 14.5% **Price:** \$50

90 Casas del Bosque 2022 Gran Reserva Carménère (Peumo). The winery sources grapes from Cachapoal Valley to make this ripe Carménère. The bouquet includes meaty black-fruit aromas. The palate is rich and firm, with ripe raspberries, blueberries, cherries and grass. Good acidity adds

freshness to this enjoyable red. Southern Starz, Inc. *Best Buy.* —J.V.
abv: 14.5% **Price:** \$20

90 Concha y Toro 2021 Terrunyo Carménère (Peumo). The nose is expressive and offers earthy ripe berry and leafy aromas. It's friendly on the palate, with red fruit, vanilla bean and nutmeg flowing over a plush texture. Viña Concha y Toro USA. —J.V.
abv: 14% **Price:** \$25

90 De Martino 2014 Alto de Piedras Carménère (Maipo Valley). A decade old, this wine preserves its fruit character that shows clearly on the nose and palate. There is a rich note of oak spices balanced by subtle flavors of prune, dried cherry and bell pepper that linger through the medium-long finish. Broadbent Selections, Inc. —J.V.
abv: 13% **Price:** \$50

90 Los Vascos 2021 Cromas Gran Reserva Carménère (Colchagua Valley). This red doesn't hide the herbaceous character that is typical of Carménère, but these flavors are counterpointed by blackberries and hints of baking spices, making it friendly and enjoyable. Taub Family Selections. —J.V.
abv: 14.5% **Price:** \$24

90 Miguel Torres 2021 Cordillera de los Andes Reserva Especial Parcela La Ladera Carménère (Peumo). Carménère loves Peumo, a subregion in Cachapoal Valley. Here the grape can fully ripen and make wines that have a balanced bouquet and palate. This red has light notes of berries on the nose. Finely grained tannins and good acidity hold cherry flavors mixed with dried basil. Vineyard Brands. —J.V.
abv: 14% **Price:** \$21

90 Undurraga 2021 T.H. Terroir Hunter Peumo Carménère (Peumo). The spicy nose offers white-pepper and black-fruit aromas. This Carménère comes from a subregion in Cachapoal where the grape thrives. Balanced notes of bay leaf and peppercorn lend savoriness to black- and red-fruit flavors, and extend into an enjoyable finish. Freedom Beverage Co. —J.V.
abv: 14% **Price:** \$40

90 Vik 2022 Millahue A Carménère (Cachapoal Valley). Hailing from Cachapoal and made of 87% Carménère and a splash of Cabernet Franc and Syrah, this red has a fruit-forward character. The wine's aromatic nose offers notes of blueberry jam that echo in the palate. This is softly textured and that silkiness carries flavors of berries joined by baking spices and rosemary. MHW, Ltd. —J.V.
abv: 14% **Price:** \$35

RED BLENDS

93 Baron Philippe de Rothschild 2021 Baronessa P. Red Blend (Maipo Valley). Ripe berries and earthy tones introduce a bold Cabernet Sauvignon-

based blend from the Maipo Valley. Finely grained tannins hold a palate that bursts with dark chocolate notes and bright strawberry, raspberry and plum flavors. Optimal acidity adds freshness and extends notes of oregano and other dried herbs into the finish. Monsieur Touton Selection Ltd. —J.V.
abv: 14.5% **Price:** \$80

93 Valdivieso 2021 Caballo Loco Grand Cru Red Blend (Maipo Valley). This is a blend of 80% Cabernet Sauvignon and 20% Cabernet Franc that starts with fresh aromas of red fruit. Fine but firm tannins hold lively flavors of raspberries and blackberries enhanced by ground black pepper. It has a lasting fruity finish with hints of tobacco. Enjoy now–2031. Global Select Wines. —J.V.
abv: 14% **Price:** \$43

93 Vik 2020 Millahue Red Blend (Cachapoal Valley). Aged in barrels that were toasted with oak from the winery's estate, this generous blend of 76% Cabernet Sauvignon and 24% Cabernet Franc has an expressive nose of nutmeg and cinnamon. The palate is packed with concentrated blackberry and raspberry flavors mixed with baking spices. Fine but firm tannins contribute to the sturdy structure. MHW, Ltd. —J.V.
abv: 14.5% **Price:** \$149

92 Vik 2021 La Piu Belle Red Blend (Cachapoal Valley). An attractive label isn't all this wine has to offer. This Carménère-based blend has an enchanting nose, with subtle toasted oak and blueberry aromas. Black-fruit flavors in the form of plums and mulberries are at the core of this juicy and full-bodied wine. The finish exhibits light notes of herbs and espresso. MHW, Ltd. —J.V.
abv: 14.5% **Price:** \$89

91 San Pedro 2021 Altair Red Blend (Cachapoal Valley). Aromas of ripe berries and leafy notes form an inviting bouquet in this blend of 82% Cabernet Sauvignon and small percentages of Cabernet Franc, Syrah and Carménère. Dried cherries and plums meet subtle bay leaves and vanilla-bean flavors over a smooth texture. It features freshness and fine tannins. Park Street Imports. —J.V.
abv: 14.5% **Price:** \$90

91 Santa Carolina 2019 VSC Red Blend (Cachapoal Valley). Rich and smooth, this blend offers delicious notes of black and red fruit on the nose and concentrated flavors of blueberry jam, cassis, herbs and wood spice on the palate. It's generous and fruit-focused. Carolina Wine Brands USA. —J.V.
abv: 14.5% **Price:** \$55

90 Maquis 2019 Lien Bordeaux-style Red Blend (Colchagua Valley). Sweet baking spices and dried herbs perfume the nose of this full-bodied blend of 46% Cabernet Franc, 36% Cabernet Sauvignon and 18% Carménère. After 18 months of aging in oak barrels, it shows savory flavors of strawberry, red plum and eucalyptus. Cinnamon

and nutmeg add depth to the palate, lengthening the enjoyable finish. Global Vineyard Importers. —J.V.
abv: 14.1% **Price:** \$38

90 Santa Luz 2019 Gran Corte Red Blend (Colchagua Valley). This is a Syrah-based blend that opens with aromas of baking spices. The palate offers a mix of wood spice and candied berries supported by firm tannins and optimal acidity. It's well-structured and finishes with a light note of tobacco. Misa Imports. —J.V.
abv: 14.5% **Price:** \$25

90 Vik 2021 Millahue Milla Cala Bordeaux-style Red Blend (Cachapoal Valley). The nose of this wine made with 68% Cabernet Sauvignon, 16% Carménère and a splash of Syrah, Merlot and Cabernet Franc exhibits spices, blackberries and a hint of bell pepper. Aged in oak barrels for 18 months, it shows balanced wood spice, leafy notes and plums on the soft palate. MHW, Ltd. —J.V.
abv: 14% **Price:** \$50

PORTUGAL

DOURO

95 Quinta do Crasto 2019 Vinha Maria Teresa (Douro). At least 54 varieties of old vines are in this single-vineyard wine. The wine has spice, vanilla, leather and mushroom aromas. It is a powerful wine that has great potential, rich tannins and concentration. Drink from 2027. Suitable for vegans. Folio Fine Wine Partners. *Cellar Selection.* —R.V.
abv: 14.5% **Price:** \$242

95 Quinta do Portal 2017 Quinta dos Muros M7 (Douro). This field blend of up to 29 different varieties comes from a single vineyard. It is a rich wine, packed with rich, concentrated tannins as well as black fruits and spice. Aged for over two years in wood, the wine is still developing. Drink from 2025. M Imports, LLC. *Cellar Selection.* —R.V.
abv: 15% **Price:** \$240

94 Quinta do Crasto 2019 Touriga Franca (Douro). This Touriga Franca comes from the Crasto home vineyard. The wine's toast, herbs and wild berry aromas are reflected in the solid, perfumed flavors, blueberry fruits and refined texture. The wine will be ready from 2026. Suitable for vegans. Folio Fine Wine Partners. *Cellar Selection.* —R.V.
abv: 14.5% **Price:** \$85

94 Quinta do Portal 2019 Auru (Douro). Fermentation in small, open-topped tanks has given this wine an open, rich character. It is a powerful wine, but one that is laced with acidity. Bold black-plum fruits have been enhanced by 18 months in wood. This is an impressive wine that should be ready from 2027. M Imports, LLC. —R.V.
abv: 14.5% **Price:** \$225

GET YOUR TICKETS!



Mark your calendar for Westchester County, NY's most prestigious gourmet gathering. Enjoy the finest gourmet food, exceptional wines, beers, spirits, burgers, food trucks, and award-winning chefs.



Scan QR code for tickets and additional information
westchestermagazine.com/winefood

For more sponsorship information, email sales@westchestermagazine.com or call 914.345.0601 ext. 138.

94 **Quinta Nova de Nossa Senhora do Carmo 2020 Vinha Centenária Referencia P28/P21 (Douro).** The wine is part of a small series of single-parcel wines, blending one variety (P28 Tinta Roriz) with a field blend from a centuries-old vineyard on a 600- to 800-foot slope. The wine is packed with dark tannins and rich black fruits. The smooth, firm character is mixed with an ageworthy ripeness. Drink from 2027. Wein Bauer Inc. —R.V.
abv: 14.5% **Price:** \$149

94 **Quinta Nova de Nossa Senhora do Carmo 2020 Vinha Centenária Referencia P29/P21 (Douro).** This wine, from a single parcel, comes from a blend of Touriga Nacional (P29) and an old multi-varietal field blend (P21). It is a powerful, perfumed wine with rich tannins and a solid structure. It is an impressive, smoky wine that still needs aging. Drink from 2027. Wein Bauer Inc. *Cellar Selection.* —R.V.
abv: 14% **Price:** \$149

93 **Domingos Alves de Sousa NV Bota Velha Reserva Unico (Douro).** Domingos Alves de Sousa went to the cellar to create a powerful blend from 2017, 2019 and 2020 wines. Dense and structured, it is impressive with concentrated black fruits and layered tannins. Although it can be drunk now, it will be better from 2026. Wine Bridge Imports. *Cellar Selection.* —R.V.
abv: 15.5% **Price:** \$99

93 **Quinta de São Luiz 2018 Vinhas Velhas Grande Reserva Vinha da Rumilã (Douro).** A parcel of old vines in a field blend has produced a serious, very ageworthy wine. It is dense without being powerful, so balanced with juicy black fruits and layers of tannins. Drink the wine from 2025. Wine In Motion. *Cellar Selection.* —R.V.
abv: NA **Price:** \$120

93 **Quinta do Crasto 2021 Reserva Old Vines (Douro).** Black plum, mint and dense wood aromas are the result of oak aging and concentrated fruit from 70-year-old vines. The Crasto vineyard is rich in mixed plantings and this wine shows the resulting complexity alongside the fruits. Drink from 2027. Suitable for vegans. Folio Fine Wine Partners. *Cellar Selection.* —R.V.
abv: 14% **Price:** \$49

93 **Quinta do Portal 2020 Grande Reserva (Douro).** Long aging in wood has given this wine its density and richness. There is a fine polished character that brings out the wine's structure, relying on the tannins for further aging. Drink from 2027. M Imports, LLC. —R.V.
abv: 14.5% **Price:** \$70

92 **Burmester 2019 Quinta do Arnozelo Grande Reserva (Douro).** Wood aging gives a succulent, juicy wine, rich in black fruits that are balanced by acidity and structure. It demands more

aging and should be ready from 2025. Wine In Motion. *Cellar Selection.* —R.V.
abv: 14% **Price:** \$80

92 **Casa de Cambres 2018 Grande Reserva (Douro).** This producer is based in Lamego in the Douro hills to the south of the Douro river. Aging in oak on its lees for nine months, the wine has a polished ripe feel, full of solid tannins that is still maturing. It is a rich, dense wine, ready from 2025. M Imports, LLC. —R.V.
abv: 14% **Price:** \$40

92 **Colinas do Douro 2020 Quinta da Extrema Ensaios Extremes (Douro).** A powerful, structured wine, this is rich in tannins and black fruits. It is solid, spice from wood aging giving ripeness and touches of pepper. The wine still needs to age; drink from 2026. Diniz Cellars. —R.V.
abv: 14.5% **Price:** \$40

92 **Colinas do Douro 2020 Quinta da Extrema Ensaios Extremes (Douro).** Spicy and rich, this wine is full of black fruits. Wood aging and tannins have power and density. Just let the wine age further; drink from 2026. Diniz Cellars. —R.V.
abv: 14% **Price:** \$40

92 **Colinas do Douro 2020 Quinta da Extrema Reserva (Douro).** From the eastern Douro Superior region, this wine is bold, rich and full of dark fruits. It has a fine structure to support the blackberry flavors. Drink this dense wine from 2025. Diniz Cellars. —R.V.
abv: 14% **Price:** \$28

92 **Colinas do Douro 2019 Reserva (Douro).** Vines grown at 1,800 feet give this wine a fine structure and texture. The tannins and solid core of the wine are still young, offering a fine support for the black fruits. Drink from 2025. Diniz Cellars. *Editors' Choice.* —R.V.
abv: 14.5% **Price:** \$25

92 **Quinta da Cuca 2017 Reserva (Douro).** With still-firm structure, this wine has black fruits, a dense texture and concentration. There are light perfumes from the Touriga Nacional in the blend, giving a rich wine. Drink now or keep until 2025. New Heights Imports. *Editors' Choice.* —R.V.
abv: 14% **Price:** \$64

92 **Quinta de São Luiz 2019 Vinhas Velhas Grande Reserva (Douro).** Old vines, mainly Touriga Nacional, are the source of this dark, dense wine. Maturing well, its tannins still need more time to soften. Blackberry flavors remain in the background along with the wine's structure. Drink from 2026. Wine In Motion. —R.V.
abv: 14% **Price:** \$90

92 **Quinta do Crasto 2019 Touriga Nacional (Douro).** Touriga Nacional, the premium variety of the Douro, is treated to a powerful version in this wine. Black currant, violet spice and perfume aromas are sustained with toast, dark berry fruits and succulent acidity. Drink the wine from 2025.

Our reviewers
blind tasted and
rated more than
2,000 wines for
this issue

Find them all at:
wineenthusiast.com/ratings



Suitable for vegans. Folio Fine Wine Partners. **Cellar Selection.** —R.V.
abv: 14.5% **Price:** \$85

92 **Quinta do Portal 2021 Reserva (Douro).** A rich wine, aged for nine months in wood, this is balanced and full of fruit. Its black-currant flavors are ripe, while seared with acidity. The wine needs some more time, so drink from 2027. M Imports, LLC. —R.V.
abv: 13.5% **Price:** \$35

92 **Quinta dos Avidagos 2019 Grande Reserva (Douro).** This producer seems to specialize in wines that are powerful and rich. This wine is massive, yet balanced with acidity as well as generous black fruits. It has style as well, blending concentrated tannins and that touch of acidity. Drink from 2025. Vino Vero. **Cellar Selection.** —R.V.
abv: 15.5% **Price:** \$75

91 **Colinas do Douro 2021 Seixo Amarelo Reserva (Douro).** A 12-acre vineyard that dates back to 1840 has given a balanced, richly fruity wine. Tannins and a core of black fruits are still young, ready to develop further. With its concentration, the wine will age further. Drink from 2026. Diniz Cellars. **Best Buy.** —R.V.
abv: 13.5% **Price:** \$16

91 **Colinas do Douro 2020 Quinta da Pedra Cavada (Douro).** This quinta is at high altitude in Douro Superior. Its dense black fruits and ripe tannins are encased in a rich texture backed by succulent acidity. Drink this wine from 2025. Diniz Cellars. **Best Buy.** —R.V.
abv: 13.5% **Price:** \$16

91 **Quinta de São Luiz 2021 Reserva (Douro).** This blend of Touriga Nacional and Tinta Roriz presents two staples of red wines in the Douro. The wine was aged in wood, giving succulent richness and a smooth texture that means the wine is almost ready to drink. Just wait until 2025. Wine In Motion. —R.V.
abv: 13.5% **Price:** \$30

91 **Quinta do Crasto 2020 Superior (Douro).** From Crasto's vineyard in the Douro Superior, the wine has a smoky and warm-herb aroma. It has dense tannins and juicy black-currant fruits. The character is forward, ripe and young. Concentrated fruits are ready to soften further. Drink from 2025. Suitable for vegans. Folio Fine Wine Partners. —R.V.
abv: 14% **Price:** \$29

91 **Santos & Seixo 2020 Perspectiva Reserva (Douro).** A powerful wood-aged wine, this is solid with dense black fruits. It shows a fine structure typical of the Douro. With spice and lots of potential, the wine will be best from 2025. Diniz Cellars. **Best Buy.** —R.V.
abv: 14% **Price:** \$18

90 **Colinas do Douro 2021 Barquinha Reserva (Douro).** From high-altitude vines, this

wine is richly textured, while also balanced and full of fruit. The acidity of the wine brings freshness that will soften. Drink from 2026. Diniz Cellars. **Best Buy.** —R.V.
abv: 13.5% **Price:** \$16

90 **Colinas do Douro 2021 Quinta da Pedra Cavada Reserva (Douro).** A smoky, ripe wine with rich black fruits and a firm structure. Black fruits are developing well, promising a full-bodied juicy and rich wine. Drink this solid wine from 2025. Diniz Cellars. **Best Buy.** —R.V.
abv: 13.5% **Price:** \$16

90 **Quinta do Crasto 2021 Altitude 430 (Douro).** The 1,400-foot altitude of this vineyard of Tinta Francisca and Touriga Nacional has given the wine a pale ruby color. It also shows in the cool character of the aroma of intense crushed cherries. The wine is juicy with raspberry and peppered strawberry flavors. Drink from 2025. Suitable for vegans. Folio Fine Wine Partners. —R.V.
abv: 14% **Price:** \$34

90 **Santos & Seixo 2020 Cevêr Reserva (Douro).** Aged in wood for a year, the wine is full-bodied and rich. Spicy with a mineral edge, it is full of ripe black fruits under the wine's solid structure. Drink from 2025. Diniz Cellars. **Best Buy.** —R.V.
abv: 14% **Price:** \$20

GERMANY

RIESLING

98 **Robert Weil 2022 Kiedrich Gräfenberg Trockenbeereauslese Riesling (Rheingau).** The thick and syrupy texture makes you want to pour this over your crêpes—and you probably wouldn't regret it. However, this is pure excellence in the glass, with an earth and mineral component that is contributing to the already complex palate. Honey, apricot, lime and spice notes converge, all supported by a brilliant acidity. Starts out creamy, yet its freshness makes it easy to enjoy. A perfect way to end a meal. Loosen Bros. USA. **Cellar Selection.** —A.Z.
abv: 8% **Price:** \$700/375 ml

95 **Robert Weil 2022 Kiedrich Gräfenberg Beereauslese Riesling (Rheingau).** Plenty of honeyed notes here, dripping over with overripe apricot, candied orange peel and guava. Acidity picks up midpalate, accenting the apricot and citrus flavors in this intense dessert wine. It's focused with balance coming from its powerful acidity. Fine tuned on the long, complex finish. Drink now—2050. Loosen Bros. USA. **Cellar Selection.** —A.Z.
abv: 8.5% **Price:** \$340/375 ml



93 Domdechant Werner 2014 Hochheimer Domdechaney Auslese Riesling (Rheingau). A tasty combination of ripe apricot, lime and mineral. Intense and concentrated, yet the vivid structure driven by powerful acidity keeps it delineated and fresh. It is both mouthwatering and mouth-coating on the finish. Sabaca Beverage Group Miller Squared, Inc. —A.Z.
abv: 7% **Price:** \$53

93 Dr. Loosen 2022 Ürziger Würzgarten Auslese Riesling (Mosel). A fresh and crackling auslese, with juicy yellow apple, quince paste, lemon curd and nectarine flavors that are accented by hints of white pepper and tarragon. Complex, featuring a well-honeyed finish that shows concentrated cream and spice notes. Loosen Bros. USA. —A.Z.
abv: 8.5% **Price:** \$34/375 ml

93 Dr. Loosen 2021 Estate Eiswein Riesling (Mosel). Very pure and succulent, with the tropical fruit and lemon aromas and flavors getting a boost from its racy structure. Fuller in body and very sweet with a long spicy, zingy acidity. Fine harmony and length. Drink now–2045. Loosen Bros. USA. —A.Z.
abv: 7.5% **Price:** \$45/187 ml

93 Fritz Haag 2022 Juffer Sonnenuhr Auslese Riesling (Mosel). This is generously packed, but maintains elegance, featuring a firm backbone of acidity and mineral details. Multilayered, with new elements emerging with each sip. Slate, red peach, brown sugar, honeysuckle and mangosteen fruit notes are the most prominent, leading to a long, mineral-laced finish. Loosen Bros. USA. —A.Z.
abv: 7.5% **Price:** \$60/375 ml

93 Fritz Haag 2022 Juffer Spätlese Riesling (Mosel). Beautifully delineated, pure and zingy. This shows expressive and concentrated notes of candied lime, vanilla and cream that mingle with the lively structure. Huge intensity of flavors and richness packed into this sleek frame. Drink now–2042. Loosen Bros. USA. —A.Z.
abv: 7.5% **Price:** \$33

93 Fritz Haag 2022 Juffer Trocken GG Riesling (Mosel). This is seductive, combining velvety texture and beautifully integrated, but firm, acidity. A lacy quality offers an ideal backdrop for its peach, spruce, grapefruit, roasted nut and mineral flavors. A harmonious wine, with superb length and aftertaste. Best after 2025. Loosen Bros. USA. —A.Z.
abv: 12.5% **Price:** \$52

93 Robert Weil 2022 Kiedrich Gräfenberg Auslese Riesling (Rheingau). Concentrated, with orchard-blossom honey and candied orange notes all balanced by a vibrant structure. It evolves midpalate, offering roasted pineapple, cardamom and ripe apricot. The impression is one of a fresh, ripe juiciness with a lingering finish. Loosen Bros. USA. —A.Z.
abv: 8% **Price:** \$90/375 ml

93 Vereinigte Hospitien 2022 Scharzhofberger Spätlese Riesling (Mosel). This has a mineral aroma with lots of well-defined ripe tropical fruit and candied flavors, including pineapple, guava and mango. Fascinating notes of glazed citrus and herb chime in as well, with a plush finish that's filled with baking spice. Sabaca Beverage Group Miller Squared, Inc. —A.Z.
abv: 8.5% **Price:** \$30

93 Wittmann 2022 Kirchspiel Westhofen GG Riesling (Rheinhessen). Very pure and silky in texture, with an underlying creaminess to the explosively fruity flavors of apricot, prickly pear and mangosteen. Saline notes show midpalate, accented by white pepper hints. The spicy finish is long and lush. This is a classic example of a great dry German Riesling from 2022. Loosen Bros. USA. —A.Z.
abv: 12.5% **Price:** \$110

92 Domdechant Werner 2022 Hochheimer Hölle Spätlese Riesling (Rheingau). Attractive flavors of jujube, Bosc pear and quince mark this flamboyant Riesling. Shows verve and cut, with great acidity balancing out the sweetness, keeping it well defined through the lingering finish. Sabaca Beverage Group Miller Squared, Inc. —A.Z.
abv: 8.5% **Price:** \$35

92 Dr. Loosen 2022 Erdener Treppchen Auslese Riesling (Mosel). A rich, compact style, offering lemon and brioche aromas, and flavors, with a hint of saffron-glazed pear. Backed by a lively structure, this shows fine balance and a lingering aftertaste of white pepper and sea salt. Loosen Bros. USA. —A.Z.
abv: 8% **Price:** \$34/375 ml

92 Dr. Loosen 2022 Ürziger Würzgarten Spätlese Riesling (Mosel). Zesty and crunchy, with pure green apple, lemon-lime and tangerine flavors, supported by vibrant acidity. The focused finish shows accents of mint and basil. An interesting sweet but balanced wine delivering plenty of snap on the finish. Loosen Bros. USA. —A.Z.
abv: 8% **Price:** \$34

92 Forstmeister Geltz Zilliken 2022 Bockstein Trocken GG Riesling (Mosel). Precise, with acidity gallantly flowing, lending focus and bringing out lots of spice and mineral notes up front, while flavors of orchard blossom and white raspberry emerge midpalate. Shows complexity and harmony, though it becomes a bit taut on the finish, not yet showing its full potential. Best after 2026. Loosen Bros. USA. —A.Z.
abv: 12% **Price:** \$42

92 Fritz Haag 2022 Juffer Auslese Riesling (Mosel). There's rapier-like minerality to the elegant, concentrated and refined apricot, blood orange and gooseberry jelly flavors, with hints of anise. The long, vibrant finish features spice, citrus and hints of sea salt. Pure and seductive, this is built for the long haul. Loosen Bros. USA. —A.Z.
abv: 7.5% **Price:** \$43/375 ml

92 Fritz Haag 2022 Juffer Sonnenuhr Spätlese Riesling (Mosel). A classic style, offering floral, citrus, saline and mineral aromas and flavors. Ripe orchard and stone fruit give it a typical feel midpalate. This is delicate, displaying precision and intensity, and finishing with fine, stony cut. Loosen Bros. USA. —A.Z.
abv: 7.5% **Price:** \$42

92 Fritz Haag 2022 Juffer Sonnenuhr Trocken GG Riesling (Mosel). This dry Riesling offers mouth-watering acidity behind the flavors of ruby grapefruit, green apple and ripe lime. Features hints of white pepper, with a finish that delivers a flood of rich savoriness and dried green herbal notes. Best after 2026. Loosen Bros. USA. —A.Z.
abv: 12.5% **Price:** \$72

92 Maximin Grünhäuser 2022 Abtsberg Spätlese Riesling (Mosel). This is ripe, offering notes of apricot, licorice and spice, but it's backed by mouthwatering acidity, which helps it stay persistent through the lingering aftertaste. It is tasty, but needs time to fully integrate. Best after 2028. Loosen Bros. USA. —A.Z.
abv: 7.5% **Price:** \$65

92 Robert Weil 2022 Kiedrich Gräfenberg GG Riesling (Rheingau). Powerful acidity takes over the citrus and orchard-fruit flavors. A bit hard to understand now, but flavors of kumquat and quince emerge with air, while eucalyptus, mineral and spice details add to the charm. Nicely knit, but could use a few more years to fully harmonize. Best after 2027. Loosen Bros. USA. —A.Z.
abv: 13% **Price:** \$90

92 Robert Weil 2022 Kiedrich Gräfenberg Spätlese Riesling (Rheingau). Attractive flavors of jellied citrus, guava, ripe apricot and quince mark this exuberant, open-knit version. It shows great energy and cut, which keep it well-defined through the lingering aftertaste. Loosen Bros. USA. —A.Z.
abv: 9% **Price:** \$90

92 Vereinigte Hospitien 2022 Scharzhofberger GG Riesling (Mosel). This is showing beautifully, with a gorgeous mix of oyster shell and flint notes that glide along the edges, while the core features elderflower, persimmon and Meyer lemon flavors. Texturally seductive, this would benefit from a bit more time in the bottle, but is tasty now. Best after 2026. Sabaca Beverage Group Miller Squared, Inc. —A.Z.
abv: 8.5% **Price:** \$40

92 Wittmann 2022 Brunnenhäuschen Westhofen GG Riesling (Rheinhessen). This is lush in flavor, but elegant on its feet. It is well spiced, with loads of green peach, baked apple, white cherry and pear flavors that feature touches of smoked sea salt. Sage cream notes emerge in the midpalate and the finish lingers with rich savory and mineral accents. Loosen Bros. USA. —A.Z.
abv: 12.5% **Price:** \$125

92 Wittmann 2022 Westhofen Aulerde GG Trocken Riesling (Rheinhessen). There is a pleasant leesy reduction, as this offers a rich mix of chalky mineral, spice, peach and pear aromas and flavors, with hints of orange. Fresh and juicy, with fine equilibrium and supple texture. It features nice length and grip on the finish. Loosen Bros. USA. —A.Z.
abv: 12.5% **Price:** \$90

92 Zilliken 2022 Saarburg Alte Reben Trocken Riesling (Mosel). An elegant, floral, dry white showing jasmine and apricot flavors, with a silky texture and an intense mineral core. The long finish features smoky notes with hints of tropical fruits. Juicy yet refined. Loosen Bros. USA. —A.Z.
abv: 12% **Price:** \$46

91 Dr. Hermann 2022 Ürziger Würzgarten Kabinett Riesling (Mosel). This features a honeyed and perfumed aroma with flavors of white plum, green peach and tropical fruits that are rich and well spiced. Lanolin and dried sage notes show on the powerful finish. Broadbent Selections, Inc. —A.Z.
abv: 7.5% **Price:** \$26

91 Dr. Loosen 2022 Erdener Treppchen Kabinett Riesling (Mosel). This is open knit with notes of nectarine, guava and spice. Lively acidity runs through, keeping the elements in harmony and imparting firmness on the finish. Good length. Loosen Bros. USA. —A.Z.
abv: 8% **Price:** \$28

91 Dr. Loosen 2022 Erdener Treppchen Spätlese Riesling (Mosel). This shows good intensity and concentration to the ripe peach, apple and melon flavors, accented by notes of dried mango. Zesty midpalate, presenting a finish that lingers with mineral details. Loosen Bros. USA. —A.Z.
abv: 8% **Price:** \$34

91 Dr. Loosen 2022 Wehlener Sonnenuhr Auslese Riesling (Mosel). On the candied side, like fruit caramels, displayed on a lightweight, graceful frame. This offers a mineral note in the background and it's all supported by a racy structure. There's beautiful purity on the finish. Loosen Bros. USA. —A.Z.
abv: 8% **Price:** \$34/375 ml

91 Dr. Loosen 2022 Wehlener Sonnenuhr Spätlese Riesling (Mosel). Elegant and full of ripe apple, pear and peach flavors in an attractive, easy-going way. It is balanced, with enough complexity to keep it interesting, yet not too intellectual. Loosen Bros. USA. —A.Z.
abv: 8% **Price:** \$34

91 Forstmeister Geltz Zilliken 2022 Rausch Trocken GG Riesling (Mosel). A well-rounded Riesling, with notes of ginger framing the core of crisp pear, lime and kumquat fruit. This combines ripeness with elegance, driven by vibrant acidity

that stays persistent and focused on the inviting finish. Loosen Bros. USA. —A.Z.
abv: 12% **Price:** \$51

91 Maximin Grünhäuser 2022 Abtsberg GG Riesling (Mosel). There is a slight fizz, even reduction to this white, yet with a beam of vibrant acidity keeping this upright and linear. An attractive dusty mineral element underneath the quince, apple and lemon flavors gives this hope. This needs more time to reveal all of its strengths. Best after 2027. Loosen Bros. USA. —A.Z.
abv: 12% **Price:** \$85

91 Wittmann 2022 Niersteiner Trocken 1G Riesling (Rheinhessen). There are plenty of savory accents to the flavors of dried apple, green pear and ginger. Balanced and filled with mouth-watering acidity. The finish features lemon curd and dried mint notes. Loosen Bros. USA. —A.Z.
abv: 12.5% **Price:** \$52

90 Domdechant Werner 2022 Hochheimer Kirchenstück Trocken Erste Lage Riesling (Rheingau). This is dry and zesty, yet showing violet, passion fruit and grapefruit aromas and flavors, which provide pleasure. Harmonious and fresh, with a lingering juniper accent. Sabaca Beverage Group Miller Squared, Inc. —A.Z.
abv: 12.5% **Price:** \$35

90 Dr. Loosen 2022 Bernkasteler Lay Kabinett Riesling (Mosel). This shows a little bit of lusciousness, but the acidity keeps it honest. Features notes of sweetened chamomile tea, with lemon and quince notes mingling at the core. Min-erally accents emerge before the long finish. Loosen Bros. USA. —A.Z.
abv: 8% **Price:** \$28

90 Forstmeister Geltz Zilliken 2022 Rausch Diabas Riesling (Mosel). Pure but with slight sweetness, showing crunchy green apple and lemon-lime flavors matched to dried green herbal accents. Stony slate details show on the piercingly fresh finish. Loosen Bros. USA. —A.Z.
abv: 11.5% **Price:** \$44

90 Fritz Haag 2022 Paulinshofberg Trocken GG Riesling (Mosel). Peach, apricot and floral aromas and flavors highlight this dry Riesling. Plump, with enough acidity and crunchy texture to counter all the elements. Fine length. Loosen Bros. USA. —A.Z.
abv: 12.5% **Price:** \$62

Premium Cask 3L Box Wine

SHANIA

VINAS FAMILIA
GIL
FAMILY ESTATES

Shania White Blend and Rose are now Made with Organic Grapes!

www.gilfamily.es

Time to think *inside* the box!

At Gil Family Estates we take pride in the **high quality** of our premium boxed wines and challenge you to **taste the difference** to our boxed wine competitors. Our love for the land drives us to reduce our ecological footprint: **clean, efficient energy**, water optimization, **no herbicides or pesticides** and recyclable paper packaging

This is our **legacy and commitment** for future generations.

Produced by the European Union

SPIRITS



93 Boulard Calvados VSOP (France; Palm Bay International, Port Washington, NY). This is a blend of Calvados aged from four to 10 years. Packed with baked apple, vanilla, oak and warming spices, it has an overall effect that reads like shortbread cookies and apple compote warmed with cinnamon stick and clove. Hints of pecan, orange peel and black pepper add complexity. **Best Buy.**
abv: 40% **Price:** \$50



88 Bols Porn Star Martini Cocktail (The Netherlands, Lucas Bols, White Plains, NY). With an eye-popping vivid orange hue and candied fruit aroma, this RTD is very much on the sweeter side, loaded with vanilla, orange lollipop and candied orange-peel tones. Shaken with ice, some foamy bubbles linger awhile on top. Made with Bols vodka, vanilla, Passoa liqueur, passion fruit and lime juice.
abv: 14.8% **Price:** \$13/375 ml

CALVADOS

97 Roger Groult Calvados 18 Years Old (France; PM Spirits, Brooklyn, NY). A great example of what Calvados can be. Big, bold tarte Tatin and baked apple mingle with a smoky hint, leading into a long, lip-smacking finish that sizzles with cinnamon and clove. A splash of water brings a ripe red-apple note forward.
abv: 40% **Price:** \$141/700ml

95 Coquerel Calvados 30 Years Old Single Cask (France; BCI, Houston, TX). Look for a deep amber hue and concentrated baked apple and dried cherry aromas, freshened with a violet hint. Each

CALVADOS

Normandy's signature brandy doesn't fall far from the tree.

A visit to Normandy, the region where France's apple-based (and sometimes pear-based) brandy is made, yielded this indelible memory: contented cows parked beneath an apple tree, happily munching on overripe, perhaps partly fermented apples that had fallen from the tree.

Those were some smart cows. Calvados—Normandy's signature apple brandy—is a treat worth getting to know.

Marked by rich baked-apple flavor and spice, Calvados is a pure expression of the French countryside, where hundreds of apple varieties grow. Often, the flavors are reminiscent of strolling through a French bakery:

think tarte Tatin, spice cake, vanilla cream, and brioche slathered with butter and honey. That's a result of the underlying apples and pears, of course, while time spent in oak casks (and increasingly, barrels that previously held whiskey or other types of brandy, like Cognac) contribute rich vanilla and baking spice.

With all those delicious, dessert-y flavors,

it's tempting to relegate Calvados to just a dessert sipper. Resist that urge. Similar to France's grape-based brandies—Cognac and Armagnac—Calvados works well in cocktails, too. If you're lucky enough to have a bottle on hand, try a Walnut Old Fashioned, as directed by Seattle bar pro Andrew Bohrer: Stir two

ounces of Calvados with ice, a quarter-ounce each of Demerara syrup and nocino (walnut liqueur), plus a couple of dashes of Angostura bitters. Or for spring, try Calvados muddled with strawberries and topped up with sparkling wine or soda water.

To be blunt, Calvados is underrated. If you're a fan of

Cognac or American brandy, Normandy's apple brandy is worth seeking out, too. And based on our most recent round of reviews, Calvados in the 18-to-19-year-old range is a particular sweet spot for sipping.

If you don't believe us, just look to the contented French cows. They know the truth.

—Kara Newman

Calvados is a pure expression of the French countryside, where hundreds of apple varieties grow.

sip starts with dried apricot, dried apple and cocoa, expanding into a spicy flurry of cinnamon and clove. It dries to a well-worn, leathery finish that lingers on and on.
abv: 42% **Price:** \$170/700ml

95 Diurne Calvados 19 Years Old (France; Preiss Imports, Ramona, CA). The nutty aroma suggests pecan and toasted almond. First sips echo that quality, showing up as roasted nuts tossed with cocoa powder and ground coffee beans. A splash of water coaxes cooked fruit tones forward, including baked apple, dried dates and torched orange peel. The long, drying finish is delicately spiced with cinnamon, clove and nutmeg tingle.
abv: 46% **Price:** \$146/700ml

95 Diurne Calvados 31 Years Old (France; Preiss Imports, Ramona, CA). Expect a nut-brown hue and aromas suggesting cinnamon-laced apple pie. Assertive, tingly clove, vanilla and black pepper leads,

followed by baked apple and pear drizzled with milk chocolate, joined by a fleeting orange-peel exhale.
abv: 44.8% **Price:** \$259/700ml

94 Coquerel Calvados XO (France; BCI, Houston, TX). Vanilla unfurls on nose and palate, plus a drying, leathery hint. Adding water unlocks lip-smacking hints of caramel, cocoa, cherry and baked apple, leading into a slightly astringent lemon peel finish. All together, the end result suggests caramel apple, a pleasing effect that keeps you dipping in for just one more sip.
abv: 40% **Price:** \$75/700ml

94 Diurne Calvados 18 Years Old (France; Preiss Imports, Ramona, CA). This brandy offers a shimmering golden hue and rich, concentrated butterscotch aroma and flavor. Plenty of piquant cayenne is joined by cinnamon and nutmeg, smoothed by honey and succulent hints of ripe pear, honey-

suckle plus a sprinkle of espresso. The finish is big and spicy-hot, appropriate for an overproof spirit.
abv: 50.8% **Price:** \$136/700ml

94 Roger Groult Calvados 8 Years Old (France; PM Spirits, Brooklyn, NY). Baked pear and almond aromas entice. The palate opens with apple butter and a hint of oatmeal cookie, leading to a long, delicate and slightly perfumy finish showing white flowers and pear blossoms, drying to a ginger tingle.
abv: 41% **Price:** \$85/700ml

94 Eric Bordelet Calvados 1976 Single Cask Selection (France, PM Spirits, Brooklyn, NY). This is a special bottling, aged 46 years, from a well-respected producer. Tart green apple leads the lean, drying palate, framed by leathery tannins, torched cinnamon and plum-skin pucker. The extremely long, complex finish suggests plum flesh, burnt orange peel and walnut, fading to nutmeg and cardamom.
abv: 44% **Price:** \$300/700ml

94 Roger Groult Calvados 25 Years Old (France; PM Spirits, Brooklyn, NY). Think apple cake dusted with cocoa powder and baking spice. This brandy opens with cinnamon and clove, followed by palate-coating vanilla, dried apricot and baked apple. The drying exit offers leather, cocoa and walnut. A pleasing sipper, with an extremely long finish.
abv: 41% **Price:** \$200/700ml

94 Diurne Calvados XO Pays d'Augemin 6 Years Old (France; Preiss Imports, Ramona, CA). Look for a mild almond scent and complex, bolder flavors. Vanilla and dried apricot are laced with cardamom, clove and black pepper, plus a hint of maple sugar. A white-floral hint freshens the exhale.
abv: 40% **Price:** \$75/700ml

93 Coquerel Calvados Triple Cask Finish (France; BCI, Houston, TX). This is a 15-year-old apple brandy finished for nine months in a mix of casks that previously held a trio of French brandies: Cognac, Armagnac and "very old Calvados." The first sips exude mulling spices, baked apple and mocha. Complex, slightly drying flavors include orange oil and orange peel, hints of caraway, clove and anise. The overall impression is lip-smacking spice cake, finishing long and warming.
abv: 42% **Price:** \$85/700ml

93 Diurne Calvados 13 Year Old (France; Preiss Imports, Ramona, CA). Burnished gold in the glass, this offers a mild apple blossom and honeycomb scent. The robust, lively palate bursts with allspice and ripe pear flavor. A splash of water coaxes more fruit tones including apple strudel, golden plum, caramelized pineapple and lemon peel. The spiced finish prickles with cayenne and ginger heat.
abv: 43% **Price:** \$109/700ml

93 Roger Groult Calvados 12 Years Old (France; PM Spirits, Brooklyn, NY). Expect a burnished gold hue and aromas of oak and red apple. That red apple note is echoed on the palate, alongside ripe banana and warm hints of maple, almond and walnut. The drying finish brings back toasted oak and spiced apple.
abv: 41% **Price:** \$107/700ml

92 Boulard Calvados XO (France; Palm Bay International, Port Washington, NY). A blend of brandies ranging from eight to 40 years old, this Calvados has a deep amber hue and aromas of vanilla, leather and red fruit. Sweetness and spice balance nicely. Cherry leather, dried apple and toasted almond play off dusty nutmeg, ginger, black pepper and cassia bark. Fleeting lemon-peel astringency refreshes the finish.
abv: 40% **Price:** \$90

92 Coquerel Calvados Finished in Bourbon Barrels (France; BCI, Houston, TX). Right off the bat, this brandy smells like whiskey, disclosing oak and vanilla, with just a passing whiff of baked apple. The first sips show palate-coating butterscotch, toasted almond and vanilla, lingering into a long and sticky finish that suggests butterscotch and honey drizzled over apples. Cinnamon heat frames the exhale. This is a four-year-old apple brandy finished in casks that previously held Willett bourbon. Limited edition. *Best Buy.*
abv: 41% **Price:** \$50

92 Coquerel Calvados Millésime 1972 Vintage (France; BCI, Houston, TX). A rare 50+ year vintage bottling deserves some TLC. Give it some breathing room in the glass, and perhaps a splash of water to take off the tannic edge. This brandy pours with a deep amber hue and toffee and dried cherry aromas, plus an almost meaty waft. Cherry is echoed on the palate, framed by lemon peel and raisin, leading into a drying finish with spice box and cigar-wrapper tones. The complex exhale includes violet, citrus and a mellow, almost savory hint.
abv: 42% **Price:** \$300/700ml

92 Diurne Calvados Domfrontais (France; Preiss Imports, Ramona, CA). This mellow and savory apple brandy offers roasted pineapple, plenty of honey and vanilla, and a hint of barbecue spices. Sea-salted citrus peel and a bright flicker of ginger linger into the exhale.
abv: 43% **Price:** \$58/700ml

91 Claque-Pepin Calvados XO Single Cask #077 Cognac Barrel Finish (France; Heavenly Spirits, Lakeville, MA). A single cask bottled at an astonishingly high proof means robust flavor and extra alcohol heat. Bold allspice, sarsaparilla and marzipan aromas plus a hint of black cherry entice from the moment the liquid is poured. Even with plenty of water added, the palate explodes with hot spices such as clove, pepper and cinnamon red-hots. These

flavors linger into a barely tamed finish that evokes vanilla frosting sprinkled with cayenne.
abv: 61% **Price:** \$80/700ml

91 Roger Groult Calvados 3 Years Old (France; PM Spirits, Brooklyn, NY). Look for a golden hue and honey and almond aromas. The soft, light palate opens with Bartlett pear and hints of almond and coconut. A fresh white-floral note and spearmint tingle waft into the finish.
abv: 40% **Price:** \$62/700ml

90 Coquerel Calvados VS (France; BCI, Houston, TX). Aged a minimum of two years, this golden apple brandy offers rich honey and vanilla tones, finishing with hints of ground coffee and clove. A mellow apple-blossom note mingles with oak on the finish. Recommended for cocktail mixing. *Best Buy.*
abv: 40% **Price:** \$30/700ml

ADDITIONAL BRANDIES

96 Frapin Cognac 1994 Single Cask (France; PM Spirits, Brooklyn, NY). With a deep amber hue and toffee aroma, this brandy opens with soft maple, vanilla and baked pear tones. A savory, almost barbecue-like hint teases in the background. The elongated finish mingles sweet and earthy tones reminiscent of caramel, roasted mushroom, dried orange, cardamom and smoked paprika, plus a mouthwatering saline hint.
abv: 47.3% **Price:** \$265/700ml

94 Martingale Cognac (France; Martingale Cognac, Mount Kisco, NY). Look for a honey hue and gentle tropical fruit and almond aromas. The palate skews sweet, opening with vanilla-cream pie sprinkled with cinnamon and black pepper, warming to brioche slathered with butter and honey. The long, elegant fade shows toasted oak and spice.
abv: 40% **Price:** \$120/700ml

93 Glacier 45 Copper Belt Brandy Aged 4 1/2 Years (USA; Glacier 45 Distillery, Baker City, OR). This grape-based brandy is a collab between distillery Glacier 45 and winery Copper Belt. The end result is a juicy, fruit-forward spirit. Big, bouncy orange, kumquat and mandarin lead the palate, restrained by a ribbon of rich caramel. Baking spice dries the finish. *Best Buy.*
abv: 42.5% **Price:** \$45/375ml

90 Markhor Brandy VS (USA; Donati Wine & Spirits, Templeton, CA). Rich toffee and maple tempered by oak lead to a quick burst of juicy red fruit. Adding water brings light baking spice to warm the finish. Recommended to mix. Grape-based brandy.
abv: 40% **Price:** \$65

FAUX SURE



McSorley's Old Ale House,
15 East 7th Street,
Manhattan ca. 1937

Spirits writer **Kara Newman** searches for the soul of the New York bar deep in the heart of Texas.

AS I stepped beyond the “New York-style vestibule” covered with familiar hexagon-shaped subway tile and took a seat at the long wooden bar, I felt a cozy familiarity. I scanned the drink menu: There was a Penicillin, created at NYC’s Attaboy, and the Cosmopolitan, from NYC’s Odeon. But this lifelong New Yorker was in Texas; specifically, I had arrived at Murray’s Tavern, an explicitly New York-inspired bar in Austin.

“It’s our homage to New York City taverns, like P.J. Clarke’s,” explained owner Travis Tober, who opened the bar in December 2023. Named for his Irish-Polish New Yorker grandmother (her maiden name was Murray), the vibe is on point: antique clocks mixed with wood-framed sports memorabilia, sconce lights casting a

warm glow against the pressed-tin ceiling; a Guinness in front of most patrons.

The key word is “homage.” Of course, Murray’s isn’t the first bar to reference NYC. But if the city can function as theme park fodder (see: the New York New York casino and resort in Las Vegas, which includes an outpost of steakhouse Gallagher’s and “New York” pizza) or an exportable commodity, as homegrown NYC bars from Death & Co. to Dead Rabbit have begun to franchise ferociously in other cities, does a New York City bar still have meaning?

I thought about that as I sipped on a Rob Roy—a Scotch-based Manhattan with roots in NYC, here given a delicious hit of peaty Lagavulin and spiced with pimento bitters—and ordered a lavish version of the famously spartan cheese plate found at

“It’s a je ne sais
fuhgeddaboutitness.”

McSorley’s Old Ale House, turbo-charged into a charcuterie plate with corned beef, Texas sweet onions sprinkled with fresh herbs and glossy fried saltines.

New York is a city of immigrants, and its taverns reflect that heritage. Manhattan’s first taverns were run by Dutch settlers; when the Great Famine forced starving Irish people to flee to the U.S., they brought Irish pubs (McSorley’s and P.J. Clarke’s are notable scions of that migration); by the 1850s, the Irish comprised one-quarter of the populations of Manhattan and Brooklyn. When the flow of people went West around the 1820s, saloons, rudimentary drinking establishments catering to men only, entered the lexicon back East. Prohibition claimed the word “saloon,” a casualty of reformers, so savvy owners instead called their venues “lounges” or “taverns.”

For perspective, I turned to Amanda Schuster, a Brooklyn-based writer who has penned two books about NYC drinkways (*New York Cocktails*, *Drink Like a Local New York*), in addition to her latest book, *Signature Cocktails*. “To me, what defines a New York bar, and attaches a true authenticity to it, are the people who work and drink there,” she said.

But can that quality be captured elsewhere? Not really. “Something is always off,” Schuster says. There will always be an intangible missing: “It’s a je ne sais fuhgeddaboutitness that can only be experienced out drinking within the five boroughs.”

I didn’t exactly feel a sideways shift of the space-time continuum when I plopped my butt on the barstool at Murray’s. Penny tiles and New York Sours are fun, but you can’t import New Yorkers or their collective attitude. And without them, fuhgeddaboutit.

SPEND THE WEEKEND
WINING AND
DINING WEST
OF PORTLAND.



Experience an exceptional, intimate
world of wine just west of Portland.
Find your new favorite pour at
TUALATINVALLEY.ORG



Order Your **FREE**
Wine Touring Guide

Pronunciation Guide to FRENCH Wines

From a poster by Toulouse-Lautrec



Note: Phonetic English can only approximate Parisian French!

Beaujolais	<i>Bow Joe lay</i>
Chablis	<i>Shah blee</i>
Chateau Yquem	<i>Shot-oh Ee-Kem</i>
Chateaufort	<i>Shot-oh Neff</i>
du Pape	<i>du Pop</i>
Chambertin	<i>Sham bear tan</i>
Graves	<i>Gravv</i>
Haut Sauternes	<i>Oh So tairn</i>
Macon	<i>Mah lan</i>
Medoc	<i>May dock</i>
Montrachet	<i>Mawn Rah Shay</i>
Pommard	<i>Poe mahr</i>
Ponset-Camet	<i>Pou tay Kan nay</i>
Pouilly Fuisse	<i>Poo yee Feeesay</i>
Prince Blanc	<i>Prance Blahn</i>
Prince Noir	<i>Prance Nwahr</i>
Sauternes	<i>So tairn</i>
St. Emilion	<i>Sant Ay mee lee en</i>
St. Julien	<i>San Jea lee en</i>

your Quality Guide  to all these wines
is the name

B&G

(The finest wines)
of FRANCE

LOVE LETTERS FROM PROVENCE [PROVANNSS]



B&G

*Our Pronunciation Guide to French
wines was first published in 1950 in
the New Yorker Magazine.*

*We are pleased to complete the list
with the missing appellations.*

BARTON & GUESTIER

DEPUIS 1726

IMPORTED BY BGPL-USA

www.bgpl-usa.com

ENJOY OUR WINES RESPONSIBLY

