



WINE SPECTATOR'S Advance

A SNEAK PREVIEW OF THE BUYING GUIDE FOR THE **DEC. 15, 2007** ISSUE

The Dec. 15 issue features Italy's "Golden Vintage," 1997, including more than 200 wines from this incredible harvest. There is an in-depth tasting of the wines of Piedmont, focusing on the 2003 Barolos and 2004 Barbarescos. Plus, our annual tasting reports on Spain, Argentina and Australian whites.

HIGHLY RECOMMENDED

- 95** **DUMOL** Chardonnay Sonoma County Green Valley isobel 2005 • \$60
Distinctive for peach and nectarine flavors that are intense, focused and lively, with mouthwatering acidity and a long, persistent finish that echoes mineral and citrus and adds just a pinch of butterscotch. Drink now through 2012.—*J.L.*
- 94** **ARGYLE** Extended Tirage Willamette Valley 1997 • \$40
A stunner. Still fresh after 10 years. Pear, apple and orange marmalade flavors weave through a delicate structure and a flavor profile with distinct toastiness. It's the freshness that makes this elegant sparkler special. Drink now.—*H.S.*
- 93** **BARNETT** Chardonnay Carneros Sangiacomo Vineyard 2005 • \$29
Firm, intense, well-focused and vibrant, with sleek ripe pineapple, pear, spice and light cedary oak flavors that fold together nicely. Ends with a nice mineral edge. Drink now through 2011.—*J.L.*
- 93** **BOLLINGER** Brut Champagne Special Cuvée NV • \$60
Exudes honey, with richness and a supple texture. Peach, biscuit and dried orange peel notes add complexity, and the wine glides to a long, lingering aftertaste of honey and brioche. Drink now through 2010.—*B.S.*
- 93** **PLANETA** Chardonnay Sicilia 2005 • \$39
This full-throttle Chardonnay shows all-out barrel-fermentation and *bâtonnage* character. Big and round, with lots going on in the glass. Finishes with opulent honey, caramel and butterscotch character. Drink now.—*J.S.*
- 92** **LOUIS JADOT** Moulin-à-Vent Château des Jacques Clos du Grand Carquelin 2005 • \$34
Has the concentration and structure of the vintage, with suave cocoa powder, incense, fig, currant paste and mineral notes all mingling together from start to finish. Long and supple red. Chambolle-like. Drink now through 2011.—*J.M.*

COLLECTIBLES

- 98** **CLOS DES PAPES** Châteauneuf-du-Pape 2005 • \$80
Really tight now, but packed with dark fig, currant, espresso, licorice and chocolate notes. Superfleshy but seriously structured, there's layer after layer of sweet spice, fruit and minerality pumping through the finish, with lots of latent depth and power. Should be a monster—à la the 1990—when it reaches its peak. Best from 2009 through 2030.—*J.M.*
- 95** **DOMAINE DES PERDRIX** Echézeaux 2005 • \$210
Deep and brooding, this already seems to be closing up. Dense, with sweet black fruit, spicy oak, strapping tannins and vibrant acidity, in a modern style. Everything is in the right proportion. Best from 2015 through 2030.—*B.S.*

SMART BUYS

91 **FOUR VINES** Zinfandel Amador County Maverick 2005 • \$24
A powerful Zinfandel with laserlike focus, this has wild berry and spice aromas and ripe, intense blackberry, fresh earth and bay leaf notes that finish with tightly wound tannins. Drink now through 2012.—*J.L.*

91 **ROSENBLUM** Syrah Yolo County Rominger Vineyard 2005 • \$25
Firm, ripe and intense, with a complex range of mineral, wild berry and blackberry flavors that lean toward jammy without being excessive. The long, persistent finish repeats the fruit themes. Drink now through 2011.—*J.L.*

91 **TERREDORA** Greco di Tufo Loggia della Serra 2005 • \$22
Shows piecrust, apricot and apple, with hints of mineral. Very aromatic. Full-bodied, with lots of fruit and a long, flavorful finish. Bright and fruity white. Always outstanding. Drink now.—*J.S.*

90 **CASA LAPOSTOLLE** Chardonnay Casablanca Valley Cuvée Alexandre Atalayas Vineyard 2006 • \$24
Nicely focused, with a racy core of fig, hazelnut and pear notes that stay pure and elegant as the toasty edge remains in the background. The finish is long and juicy. Very stylish. Drink now through 2008.—*J.M.*

90 **TERREDORA** Falanghina Irpinia 2005 • \$14
Aromas of peach pie and lemon follow through to a full-bodied white, with bright acidity and a long, flavorful aftertaste. Drink now.—*J.S.*

89 **A TO Z WINeworks** Pinot Gris Oregon 2006 • \$14
Smooth, polished and appealing for its pear and nectarine aromas and flavors, remaining delicately balanced and refreshing through the open-textured finish. Drink now through 2009.—*H.S.*

BEST VALUES

89 **OLYMPUS HELLAS** Moschofilero Mantinia Haggipavlu 2006 • \$10
Concentrated peach flavors, with delicious notes of blood orange, grapefruit and spice. Mineral and citrus dominate the fresh finish in this Greek white. Drink now through 2011.—*K.M.*

89 **FAMILIA RUTINI** Malbec Mendoza Trumpeter 2006 • \$11
Very floral and pure, with red plum, cherry, licorice and mocha notes followed by tangy minerality. Drink now.—*J.M.*

88 **VIÑA DOÑA PAULA** Malbec Luján de Cuyo Los Cardos 2006 • \$10
Juicy, with lots of cherry and red plum fruit layered with a red licorice note. Sweet, round finish. Drink now through 2008.—*J.M.*

87 **BANROCK STATION** Riesling South Eastern Australia 2006 • \$6
Light and fragrant, offering floral apple and star fruit flavors that linger on the silky finish. Drink now through 2010.—*H.S.*

86 **CAVES SANTA MARTA** Douro Reserve 2001 • \$9
Flavors of brown sugar and sandalwood dominate this medium-bodied red. The fresh, spicy finish is lively and juicy. Drink now.—*K.M.*

85 **QUINTA DA ROMEIRA DE CIMA** Alentejo Gaião 2005 • \$8
Ripe and muscular red, showing flavors of dark plum and espresso, with hints of mushroom. Tannic, with a lively spiciness on the finish. Drink now through 2009.—*K.M.*

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