



WINE SPECTATOR'S Advance

A SNEAK PREVIEW OF THE BUYING GUIDE FOR THE **DEC. 15, 2009** ISSUE

Wine Spectator's Dec. 15 issue features an in-depth report on counterfeit wines. Find out how vintners and collectors are teaming up to root out this fraud. Plus, four major tasting reports: Italy's Piedmont region, Argentine Malbec, Australian whites, and the varied styles of Spain.

HIGHLY RECOMMENDED

- 96 CLOS DU MONT-OLIVET** Châteauneuf-du-Pape La Cuvée du Papet 2007 • \$60
Remarkably dense, but silky, with captivating mouthfeel to the black Mission fig, sandalwood, black tea, macerated currant fruit and plum sauce, all held together by finely beaded acidity. Best from 2010 through 2030.—*J.M.*
- 95 ARGYLE** Extended Tirage Willamette Valley 1999 • \$60
Elegant, with very fine bubbles and complex spice, coffee, pear and toast aromas and flavors that are poised against lacy acidity and refined structure, letting the flavors sail on and on with finesse. Drink now.—*H.S.*
- 95 DOMAINE DU VIEUX TÉLÉGRAPHE** Châteauneuf-du-Pape La Crau 2007 • \$70
A brawny, muscular style atypical for this lush vintage, with a gravelly undertow to the currant paste, braised fig and dark licorice notes. The long finish shows grilled mesquite, mineral and *garrigue*. Best from 2010 through 2030.—*J.M.*
- 93 DR. PAULY-BERGWEILER** Riesling Spätlese Mosel Wehlener Sonnenuhr 2008 • \$33
Hints of violet are complemented by ripe peach, black currant and spice flavors in this complex, inviting white, which offers fine structure and texture, with a long, lingering aftertaste of peach and stone. Drink now through 2032.—*B.S.*
- 92 LA BASTIDE BLANCHE** Bandol 2006 • \$25
A powerful red, with intense red and dark fruit flavors, including fig, dark plum and raspberry. Formidable tannins and acidity support the finish, which is infused with baker's chocolate and black olive. Best from 2011 through 2015.—*K.M.*

COLLECTIBLES

- 96 CHÂTEAU DE BEAUCASTEL** Châteauneuf-du-Pape 2007 • \$120
Layers of melted fig, mulled boysenberry and black currant fruit are laced with notes of charred mesquite, hoisin sauce and coffee. The long, silky mouthfeel belies the latent power in reserve. Best from 2010 through 2030.—*J.M.*
- 96 KRUG** Brut Champagne 1998 • \$300
Shows gorgeous aromas of lemon, peach, toast, leather and spices. The attack is rich and forceful, backed by a racy structure that keeps this pure and drives the finish. Perhaps not as expansive on the aftertaste, but long nonetheless, with spice and mineral notes lingering. Still needs time. Best from 2012 through 2035.—*B.S.*
- 95 BOLLINGER** Brut Champagne La Grande Année 2000 • \$125
A complex Champagne, with flavors that range from flowers and orange citrus to vanilla, roasted hazelnut, leather and woody spices. This is intense, but shows finesse, with a fine, spicy aftertaste. Drink now through 2030.—*B.S.*

SMART BUYS

- 92 GREEN & RED** Zinfandel Napa Valley Chiles Canyon Vineyards 2007 • \$21
Ripe yet sleek and briary—just about everything you want in a Zinfandel. Offers aromas of cherry and smoky sage, with flavors of wild blackberry, loam and licorice that finish with lively tannins. Drink now through 2015.—*T.F.*
- 91 MARZIANO ABBONA** Barbera d'Alba Rinaldi 2007 • \$23
This has an amazing nose of crushed blackberry and licorice. Really powerful and full-bodied, with masses of fruit, chewy tannins and intense flavors of blackberry, tar and dark chocolate. Drink now.—*J.S.*
- 91 CARM** Douro Quinta do Côa 2007 • \$18
A plush red, with a pretty array of raspberry and plum flavors that are supple and supported by medium-grained tannins. Notes of milk chocolate and cream fill the plush finish. Drink now through 2014.—*K.M.*
- 91 LIVIO FELLUGA** Pinot Grigio Collio 2008 • \$24
Offers apple pie, mineral, piecrust and ripe mango aromas. Full-bodied, with bright acidity and a very lively finish. Drink now.—*J.S.*
- 91 FOUR VINES** Zinfandel Paso Robles Biker 2007 • \$25
Ripe and gutsy, but with enough finesse and personality to make this a complete package. Wild berry and white pepper aromas lead to briary but complex plum, anise and toasty sage flavors. Best from 2011 through 2015.—*T.F.*
- 90 M. CHAPOUTIER** Côtes du Roussillon-Villages Les Vignes de Bila-Haut 2008 • \$14
This muscular red shows concentrated flavors of dark cherry, plum, raspberry tart and grilled fig. The dense finish of dark chocolate is firm and focused, with plenty of smoky notes. Best from 2010 through 2014.—*K.M.*
- 90 KING ESTATE** Pinot Gris Oregon Signature Collection 2008 • \$17
This is bright and lively, brimming with lemon meringue, golden raisin and green tea character. Finishes with zip. Drink now.—*H.S.*
- 90 WYNDHAM ESTATE** Shiraz South Australia George Wyndham Founder's Reserve 2005 • \$18
Polished and lively, with rhubarb and pomegranate notes that weave through plum and spice as this heads for the finish. The tannins are well-buffed. Drink now through 2015.—*H.S.*
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BEST VALUES

- 88 FONTANAFREDDA** Barbera d'Alba Briccotondo 2008 • \$14
Medium-bodied, with raspberry and blueberry aromas, delicious fruit and vanilla and cream hints. Drink now.—*J.S.*
- 87 PIERRE CHAINIER** Vouvray Domaine Roc de Châteaueux 2007 • \$12
A light-weight, crunchy style, with lime and green melon notes backed by lively acidity. Drink now.—*J.M.*
- 87 HUGL WEINE** Grüner Veltliner Qualitätswein Niederösterreich 2008 • \$13/1L
Zesty and crisp, with impressive clarity to the gooseberry and lentil flavors. The finish is precise. Drink now.—*K.M.*
- 85 BODEGAS BLEDA** Monastrell Jumilla Castillo de Jumilla 2008 • \$10
This round, plush red shows ripe, almost roasted flavors of plum and prune, with accents of herb and earth. Light, racy acidity keeps the finish fresh. Drink now through 2012.—*T.M.*
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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.*); Tim Fish (*T.F.*); Alison Napjus (*A.N.*); MaryAnn Worobiec (*M.W.*).