

Canada

White

89 Trius White 2006, Niagara (\$18.95)

This is the inaugural vintage of Trius White-a wine that has been created as a companion for the long established red version. It is a full bodied blend of Gewurz, Riesling, Sauvignon Blanc and Chardonnay which flaunts peach, passion fruit, spice, mineral, citrus and honey. Excellent length. (ES)

89 Hidden Bench Nuit Blanche 2005, Beamsville Bench (\$40)

A blend of 84% Sauvignon Blanc and 16% Semillon offering up a shy nose of gooseberries, lime, smoke, honey and asparagus. The palate opens up and adds grapefruit, citrus and passion fruit to the mix. Crisp texture and balanced. (ES)

87 Hidden Bench Estate Chardonnay 2005, Beamsville Bench (\$30)

Showcases a bouquet of peach, honey, flowers, spice and youthful vanilla/resinous oak. The palate chimes in with more vanilla, pear, smoke, spice and cream as well as a touch of heat. Drink now. (ES)

87 Riesling Sparkling 2006, Niagara (\$28)

This is a charmat (tank) method sparkler that sings with peach, banana, honey and white flowers. Medium sized bubbles with lots of fresh acid. (ES)

86 Fielding Estate Viognier 2006, Beamsville Bench (\$30)

Fielding's first release of a Viognier does justice to the varietal; namely peach, floral, honey, banana and spice. It is dry and has a certain yogurt/spritz quality on the palate as well as medium length. (ES)

Red

92 Hidden Bench La Brunante 2005, Beamsville Bench (\$70)

From Ontario's newest super premium winery comes this dead ringer for a top notch St-Emilion. It is a blend of 60% Merlot, 20 % Malbec, 18.4% Cabernet Sauvignon and 1.6% Cabernet Franc. Having spent 16 months in new Troncais oak has given the wine a smoky/roasted coffee bean quality which melds perfectly with the plum, cocoa, cherry and black pepper. Superb length. Now to 2012. (ES)

89 Trius Red 2005, Niagara (\$19.75)

One of the best Trius' ever! A very Australian styled wine with lots of plum, vanilla, coconut, cocoa and spice as well as soft mouth feel. Medium to full bodied with supple tannins, which will allow it to age between 3 to 5 years. (ES)

89 Hidden Bench Terroir Cache 2005, Beamsville Bench (\$35)

This Cabernet Sauvignon (60%) dominant wine possess a medium to dark cherry colour as well as a bouquet of cassis, cherry, tobacco, herbal/mint, plums and cocoa. It is totally elegant and refined with enough structure to age over the next 3 to 5 years. (ES)

88 Hidden Bench Estate Pinot Noir 2005, Beamsville Bench (\$35)

A delicate Pinot with strawberry, plum and earthy/mushroom qualities emerging from the glass. It is light, yet concentrated with a soft finish. Drink now. (ES)

86 Dan Aykroyd Discovery Series Cabernet Merlot 2005, Niagara (\$16.95)

It's 106km (give or take) from Toronto to the soon to be opened Dan Aykroyd winery, I have a full bottle of his wine, it's half fruit -cassis and raspberry and half oak- vanilla and spice, it is dark coloured and is perfect for grilled NY strip on the patio while wearing sunglasses. Drink it. (ES)

Germany

92 Balthasar Röss Hattenheim Nussbrunnen Riesling Auslese 2003, Pfalz (\$26.95/375ml)

I tasted this at the winery this past summer. Needless to say this is a terrific dessert wine with layers of petrol, peach, apricot, honey and passion fruit. It is sweet with lots of acid to keep everything in check. Drink over the next 10 to 15 years. (ES)

90 Wegeler Wehlener Sonnenuhr Riesling Kabinett 2005, Mosel-Saar-Ruwer (\$29.95)

This is a delicate and airy wine with an alcohol level of 8.5%, fresh acid and a touch of residual sugar. It offers persistent aromas of flowers, minerals and citrus. Five to eight years of aging

ahead. (ES)

Greece

White

88 Boutari Moschofilero 2006, Mantinia (\$13.95)

Moschofilero is considered one of Greece's great indigenous white varieties and I believe that it will become a calling card, much like Albarino has done for Spain. Here it delivers aromas of peach, orange and citrus rind, tropical fruit salad and white flowers. There is good density on the palate as well as a crisp personality and very good length. Perfectly suited for grilled fish drizzled in olive oil. (ES)

86 Boutari Santorini 2006, Santorini (\$14.95)

This wine is made from 100% Assyrtiko grapes grown on the volcanic soils of Santorini. It offers up a bouquet not dissimilar to that of a dry Vouvray - that being minerals and over ripe apples. Very crisp and well suited for sushi or a traditional Greek pikilia (appetizer) platter. (ES)

Red

87 Estate Papaioannou Nemea 2003, Nemea (\$19.95)

This is a single vineyard wine made entirely from the Agiorgtiko grape. Plums, raspberries, black pepper and leather are built on a medium to full bodied frame. The finish is length with supple tannins and a smidge of alcohol. (ES)