

Canada

White

89 Stratus Riesling 2006, Niagara (\$35)

This Riesling really cranks the aromatics; peach, bergamot jam, tutti frutti, lime and minerals. The palate shows concentration and very good length as well as mouth watering acidity and a touch of residual sugar. An easy pairing for Szechwan or Thai food. (ES)

89 Charles Baker Riesling 2006, Vinemount Ridge □ (\$35)

To my knowledge, this is the first wine that lists Vinemount Ridge as its appellation of origin. Made by Stratus' marketing boss Charles Baker, it is superbly aromatic with peach, bergamot, lime and minerals. The finish is lengthy and oh so delicious, with some sweetness. The only way to procure the second vintage of this limited edition wine will be on line at charlesbaker.ca, this autumn. (ES)

87 Marynissen Vidal Icewine 2004, Niagara (\$29)

A mid weight "stickie" with a mix of peach, honey and apricot to be found on both on the nose and tongue. Very good length and ready to drink. (ES)

87 Jackson Triggs Sauvignon Blanc Delaine Vineyard 2006, Niagara (\$22.75)

White flowers, lime and fruit cocktail are built on a crisp personality and elegant style. Pair it up with a shrimp ceviche accented with a touch of spice. (ES)

87 Palatine Hills Riesling Traminer 2006, Niagara Lakeshore (\$19)

This blend of Riesling and Gewurztraminer is an aromatic glassful of peach, flowers, honey and spice. The wine has a nice concentrated mid palate as well as a spicy personality and some noticeable sweetness. (ES)

86 Jackson-Triggs Proprietors' Grand Reserve Riesling 2006, Niagara (\$17.30)

Pale straw colour. This is a lighter style of Riesling with upfront aromas of lime, peach, honey and mineral. Good length. (ES)

85 Pillitteri Fusion Gewurztraminer Riesling 2005, Niagara (\$12)

This is a soft and easy drinking wine which offers a pleasant peach, honey and lime. There is some noticeable sweetness on the finish. Chill it well and enjoy it as an aperitif. (ES)

85 Jackson-Triggs Gewurztraminer Delaine Vineyard 2006, Niagara (\$22.80)

The wine starts off with a streak of rose water and tropical fruit, but it turns light and airy on the somewhat spicy finish. (ES)

85 Calamus Estate Winery Unoaked Chardonnay 2006, Niagara (\$14)

A crisp expression of the Chardonnay grape that is unadulterated by any wood. Pear, apple, citrus, peach and a tinge of honey are all present in this refreshing wine. Try with smoked salmon drizzled with olive oil and lemon. (ES)

85 Reif Estate Gewürztraminer 2006, Niagara (\$14.95)

A light weight Gewurz with moderate aromatics of rose, peach and spice. Ready to drink. (ES)

Red

90 Stratus Icewine Red 2006, Niagara (\$39/200ml)

This icewine is an assemblage of Cabernet Franc, Cabernet Sauvignon and Syrah. There is an interesting apple juice quality to the cherry/raspberry/plum profile. In the mouth, raisins, chocolate and more berry fruit emerge, making it a perfect partner for a chocolate mousse or any derivative of the cocoa bean. (ES)

89 Stratus Cabernet Franc 2004, Niagara (\$36)

A seductive offering that flatters with aromas of cocoa, plum, vanilla, cassis, cherries and dried herbs. Medium to full bodied with a soft texture and great persistency. (ES)

85 Pillitteri Merlot 2004, Niagara (\$15)

This is an honest good old fashioned everyday drinking Merlot. Plum, smoke, liquorice, earth

and dark chocolate resonate through the finish. Drink now (ES)

Chile

86 Bodegas Santa Lucia Merlot (\$15)

This wine offers up a superb nose of super ripe plums, boysenberry, liquorice, vanilla and spice. It is mid weight with sweet fruit on the mid palate and medium length. Only available at Pillitteri winery.

86 Bodegas Santa Lucia Cabernet Sauvignon 2005 (\$15)

Very ripe with blackberry, plum, spice, vanilla and slight herbal/medicinal aromas. The mouth resonates with much of the same as well as supple tannins and an easy drinking finish. (ES)