

## White

### **92 Thirty Bench 'Small Lot' Riesling Icewine 2007, Beamsville Bench (\$75)**

What a beauty! Medium gold colour, this stickie beguiles with a perfume of peach jam, honey, spice and dried apricots. At the first sip it is rich and viscous, but then...Shazam!- the acid kicks in, giving lift on the long finish. (ES)

### **90 Inniskillin Canadian Oak Riesling Icewine 2006, Niagara (\$99.95)**

This frozen gem sings with a bouquet of peaches, pink grapefruit, honey, pear puree and cherries. In the mouth there is electric tension between the sweetness and acidity as well as excellent length and a finish that reverberates with grapefruit, pear and peaches. (ES)

### **89 Tawse Robyn's Block Chardonnay 2006, Twenty Mile Bench (\$48)**

This year's offering is more elegant when compared to last year's version. Rather Burgundian in style, it weaves a seamless combination between the oak and fruit components. The pineapple, vanilla, honey, caramel, yeast and green apple aromas come through on the palate, where they combine with minerals, cream and citrus flavours. Fresh acid and excellent length complete the picture. Now to 2014. (ES)

### **88 Thirty Bench Riesling Riesling 'Wood Post' Vineyard 2007, Beamsville Bench (\$30)**

This is a Riesling that is built for food. The zippy acidity, touch of sweetness and profile of peaches, honey and minerals make for a sublime combination with California, spicy tuna/salmon rolls and tempura. (ES)

**88 Hillebrand Showcase Riesling Ghost Creek Vineyard Riesling, Niagara (\$25)**

The nose is rather terroir driven with smoky minerals and lime. When it hits the palate, it opens up with peach, white flowers and honey as well as a length mineral finale. Escargot in a dijon herb sauce will work perfectly. (ES)

**86 Henry of Pelham Chardonnay Non-Oaked 2007, Niagara (\$13.25)**

Always a well made wine. Shows green apple, citrus, peach and banana flavours and aromas. Light bodied with good acid and length. (ES)

**86 Riverview Bianco 2007, Niagara River (\$15.95)**

Bianco is an off dry blend of 65% Riesling and 35% Gewurztraminer. Peach, flowers, honey and orange blossom mesh together on a mid weight frame. Medium plus length, it is a wine that is clearly made for spicier dishes such as shrimps in a green curry or pad thai. (ES)

**88 Thirty Bench Riesling 'Triangle Vineyard' 2007, Beamsville Bench (\$30)**

This is a mid weight wine with peach, honey, white flowers and green apple qualities. Pink grapefruit and minerality comes to bare on the dry palate, while the fresh acid keeps everything perked up. (ES)

## Red

### **89 Hillebrand Showcase Cabernet Franc Icewine 2007, Niagara (\$70)**

Raspberry jam, guava and buckwheat honey pave the way to cocoa and red berry jam infused with herbs on the palate. It is weighty with sound acidity holding everything in balance. (ES)

### **89 Riverview Cellars Cabernet Sauvignon Icewine 2007. Niagara River (\$39.95/200ml)**

Medium ruby colour with a pink rim, this sugar bomb (24%) serves up grenadine, guava, plums, herbs and hints of caramel. Rich with excellent length, this stickie will work with decadent desserts such as pecan or Mississippi mud pie. (ES)

### **88 Tawse Meritage 2006, Niagara (\$48)**

From a cooler vintage comes this rather impressive black tinted red wine. The powerful nose of smoke, cocoa, coffee, cassis, plums and minty/herbs leads into a medium to full bodied mouthful of dark fruits and oak enhanced flavours. Tannins show their mark, so drink it over the next 4 to 5 years. (ES)

**87 Thirty Bench Winemaker's Red 2006, Beamsville Bench (\$22)**

This blend of 40% Merlot, 32% C.S and 28% C.F. is indeed oaky, with cocoa, smoke and coconut covering the plums, dark cherries, spice and herbs. The slightly green tannins clamp down on the finish. Very good length. Drink over the next 3 to 4 years. (ES)

**86 Reif Shiraz 2007, Niagara (\$16.95)**

More Northern Rhone Syrah in style than Shiraz. This black/purple wine reveals plums, blackcurrant juice, raspberries, black pepper and oregano. In the mouth it is very soft and immensely quaffable right now. (ES)

**86 Henry of Pelham Gamay 2007, Short Hills Bench (\$14.95)**

A good value juicy Gamay that delivers plum, strawberry, raspberry, black pepper and slight gamey notes. It is those same gamey and peppery notes that make me think prosciutto and antipasto. (ES)

**86 Hillebrand Trius Cabernet Franc 2005, Niagara (\$14.95)**

A great value for fewer than 15 bucks. Cherry, plum, cocoa, spice and mint aromas lead the charge into a mouthful of plum, spice and minty/herbs. This finish is grippy, so serve it with some grilled lamb chops marinated in rosemary and garlic. (ES)