

Canada

White

91 Chateau des Charmes Savagnin Icewine 2006, St. Davids Bench □ (\$75)

The first question that begs to be answered is: What is Savagnin? It is a rare grape that is grown in the Jura region of France where it makes dry wines. The local specialty is Vin Jaune, a Sherry style oxidized wine that can last upwards of 50 years. Back to Canada! The Bosc family originally made dry wines from this varietal, but has now decided to produce the first ever Icewine from this grape. Medium body, it offers good amounts of fruit and acid, more along the lines of a refined Riesling Icewine rather than an over the top Vidal. This unique wine will age wonderfully for many years to come, and is well worth the price. It is a wonderful discovery. Kudos! (ES)

86 Black Prince Winery Melon de Bourgogne 2007, Prince Edward County (\$16.75)

Melon de Bourgogne is the grape used to produce the famous Loire Valley wine, Muscadet. But, unlike the majority of Muscadet, which are thin and sharp, this wine has weight and depth. It has a light to medium body with minerals and citrus all the way around. What to serve with this? Well, do as the French would do, oysters on a half shell anyone? (ES)

86 Black Prince Winery Chardonnay 2007, Prince Edward County (\$14.75)

This is a delicious mid weight chardonnay that serves up green apple, pear, citrus, minerals and stone fruit flavours. On the finish there is a touch of honey as well as fresh acid with very good length. Pair it with shrimp and scallops in a garlic butter sauce. (ES)

86 Strewn Pinot Blanc 2007, Niagara Lakeshore 2007 (\$13.75)

This wine is a rather full Pinot Blanc with green apple and citrus qualities. There is almost 14% alcohol, so chill it right down and use it as an aperitif at your next social gathering. (ES)

Red

89 Wayne Gretzky Shiraz Icewine 2006, Niagara (\$55)

Number 99 scores a solid 89 points for his inaugural Shiraz stickie. Imagine, if you will, biting into a liquid form of strawberry rhubarb pie, and you have the essential personality of this wine. It has a lengthy finish with just a hint of cocoa and spice. (ES)

85 Black Prince Winery Cabernet Franc Reserve 2007, Prince Edward County (\$15.75)

A soft red that delivers blackcurrant, raspberries, smoky/tobacco and herbs, it has a light to medium body, soft tannins and no overt vegetal qualities that are sometimes associated with Franc. This wine is ready to drink with grilled sausages. (ES)

□

USA

93 Rubicon Estate Rubicon 2004, Napa Valley (\$125)

Full bodied, powerful and ripe, this 96% Cabernet Sauvignon based wine delivers black cherries, cassis, licorice, spice and dark berries. The firm tannins clamp down on the rather long finish, making it a wine that you should lay away into the cellar and forget about opening until the next decade. From 2012 to 2028. (ES)

Chile

White

87 Vina Anakena Viognier Single Vineyard 2007, Rapel Valley (\$14.95)

Great value alert! Viognier, the notoriously finicky Northern Rhone white grape of Condrieu, usually costs anywhere between \$50 to \$70 (read overpriced) a bottle. That is of course if you can find it. Well, here is a little gem from Chile that delivers the goods at a fraction of the cost of its more famous French confreres. The perfume of peaches, white flowers, honey, yogurt and spice flatter quickly draw you in. On the tongue, oak is detected, but not to the harm of the fruit, as peach, honey and flowers come to bear on the palate as well as some zesty acidity. Crack it open and enjoy the experience!

87 Vina Maipo Sauvignon Blanc Reserva Especial 2008, Casablanca Valley (\$16.95)

From the cool area of Casablanca comes this pungent Sauvignon Blanc. It leans toward the vegetal, ammonia, citrus and mineral qualities of the grape with an undercurrent of green apple and kiwi. It is a crisp and refreshing experience. (ES)

Red

87 Vina Porta Cabernet Sauvignon Boldo Reserva Organic 2006, Aconcagua Valley (\$18.95)

If you love After Eight Bars, or chocolate mint ice cream, this is your wine. Add some plum and cherry flavours, a medium body and a lingering finish, and you have a solid wine for rosemary scented lamb chops. (ES)

87 Vina Errazuriz Shiraz Max Reserva 2006, Aconcagua (\$17.75)

Not as intense as previous vintages, but still a good gulp of grape juice. Mid weight with plum, raspberry, cassis and mint all the way around, it finishes with a dash of cocoa. (ES)

86 Vino Cousino Macul Cabernet Sauvignon Antiguas Reservas 2006, Maipo Valley (\$15.45)

Soundly made, this Cab exudes a bouquet of raspberries, plum, herbs and cassis. On the palate there is much of the same, as well as tobacco and vanilla flavours. Its medium plus length is ready to drink. (ES)

France

90 Chapoutier Chateauneuf du Pape La Bernadine 2005, Rhone Valley (\$40)

Elegant and medium in body, this CNP offers plum, herbs, black pepper, raspberries and cherries on the nose. On the palate there is a distinctive mineal/earthy quality, lengthy finish and supple tannins. Drink over the next 3 to 4 years. (ES)

Greece

88 Boutari Moschofilero 2007, (12.95)

Moschofilero is an indigenous grape from Greece, and one that that deserves more attention by consumers. This superb value aromatic white sings with Viognier-esque qualities of spice, peach, honey and flowers. Light to medium body, elegant, very good length and most importantly, fresh acid. (ES)

New Zealand

90 Kim Crawford Sauvignon Blanc 2008, Marlborough (\$19.95)

The latest vintage continues down the quality path of its predecessors. Pungent with marked tomato vine, pink grapefruit, kiwi, lime, passion fruit and fruit cocktail-essentially text book SB. Excellent length and crisp finish. (ES)