

White

91 Inniskillin Sparkling Vidal Icewine 2006, Niagara(\$69.95)

Inniskillin has crafted another superb sparkling stickie. It exudes copious amount of peach, apricots, mango and honey. Full bodied but not cloying thanks to the bubbles and acidity. There is excellent length as well as a finish that is endowed with honey drenched stone fruit. (ES)

90 Cave Springs Riesling Icewine 2006, Beamsville Bench (\$59.95)

Medium gold colour with loads of honey soaked peaches, flowers and coconut. The palate is viscous with more honey and peach revealing themselves, as well as a long spicy finish. It should age well for 5 to 6 years. (ES)

90 Fielding Estate Viognier 2007, Niagara (\$30)

This is Fielding's best Viognier yet! This grape loves heat, and it definitely benefited from Mother Nature's generosity in 2007. It is full bodied with a bouquet of peach, pear, honey, summer flowers and fresh yogurt. In the mouth it is ripe and concentrated with a creamy texture and definite spiciness adding to the complexity. The finish is long with just the right amount of acid. Drink now.(ES)

90 Cave Springs Riesling CSV 2007, Beamsville Bench (\$29.95)

This is just a baby of a wine! It needs a minimum of two years of aging and can easily last a decade or more. A youthful nose of peach, honey, smoky flint, spice and lime zest leads into a concentrated mouthful of fruit, minerals and citrus. Excellent length and lots of vibrant acidity.

(ES)

88 Cave Springs Dolomite Riesling, Niagara Escarpment (\$15.95)

Of all of CS Riesling's, this is the most terroir driven. In the glass, waves of smoky flint weave between green apple, peach, honey and bergamot jam. A round mouthfeel and minerals complete the experience. (ES)

88 Cave Springs Riesling 2007, Niagara (\$14.25)

The balance between acid and sweetness is nicely done, giving it both tang and roundness on the palate. Flavours of peach, pineapple, basil and flinty minerals are built onto a light to medium bodied frame. There is distance in the mouth and enough structure to take it 7 or 8 years. (ES)

87 Creekside Select Late Harvest Pinot Gris, Niagara (\$23.95)

A medium gold colour with reflections of peach, this dessert wine serves up spice, honey, orange blossom, peach jam and marmalade. It is mid weight with good depth, a lengthy finish and just a touch bitterness. Drink now with a white chocolate cheesecake or a fresh fruit cocktail macerated in cinnamon scented simple syrup. (ES)

87 Cave Springs Chenin Blanc, Niagara (\$18.95)

The wine shows all the hallmarks of Chenin-apple juice, smoke and minerals. It is dry and tightly wound with lots of zesty acidity and lengthy finish. There is one singular choice to be had with

this wine-oysters on the half shell! (ES)

87 Creekside Laura White 2007, Niagara (\$17.95)

Laura is rather oaky at this early juncture of her life- notably roasted hazelnuts, coconut and spice. None the less, there are some peach, green apple, grapefruit and honey qualities to be found. My suggestion is to lay it down in the cellar until spring so as to allow the oak and fruit to better integrate. Very good length. A unique blend of 36.6% S.Blanc, 23.9% Chardonnay , 15.8% P.Gris, 7.9% Vlognier and 3.9% Riesling. (ES)

86 Creekside Pinot Grigio 2007, Niagara (\$13.95)

This is a well made Grigio that is definitely superior to most Italian 'acid water' which attempts to pass itself off as Grigio. Light peach straw colour with aromas of bosc pear, green apple and honey. The mouth adds spice and creaminess to the green apple flavours. The balance and weight make it a good match for tiropita or a cheese platter. (ES)

86 Inniskillin Riesling Reserve Series 2007, Niagara (\$14.25)

Peach, lime zest, honey and peach appear both on the nose and palate. There is a lingering finish as well as a good dose of minerality which streaks back and forth on the taste buds. (ES)

86 Palatine Hills Riesling Traminer 2007, Niagara Lakeshore (\$13.95)

A soft and easy drinking white wine with peach, flowers and honey. Medium length and ready to serve with munster or epoisse cheese. (ES)

85 Creekside Sauvignon Blanc 2007, Niagara (\$13.95)

This is a lighter style of Sauvignon Blanc. It is crisp and refreshing with a personality of peach, kiwi, grapefruit and herbs. Medium length and ready to be paired with sautéed shrimps in a butter garlic sauce. (ES)

Red

88 Cave Springs Estate Cabernet Franc 2006, Beamsville Bench (\$24.95)

Hat's off to Cave for having produced a solid red from a less than red friendly vintage. Aromas of cocoa mesh together with raspberries, strawberries, vanilla, spice and herbs. Medium body, there is a lengthy finish and enough structure to age 3 to 4 years. (ES)

Rose

87 Creekside Pinot Noir Rose 2007, Niagara (\$14.95)

This Rose has more 'guts' than your typical kool-aid knockoff. Dry with beautiful strawberry and cherry flavours that mesh with undercurrents of smoke and herbs. In the mouth it is dry and tangy. Pair either with some California /tuna rolls or keep it until spring and serve it with the first BBQ involving salmon or quail. (ES)