

Canada

White

91 Inniskillin Legacy Series Riesling 2007, Niagara Peninsula (\$29.95)

This Riesling is the best I have tasted from Inniskillin since the 90s. Sporting a pale straw colour, the wine exudes lime, peach, pear, jasmine and wet stones. Concentrated, it is off dry with wonderful acidity giving lots of mouthwatering freshness. It finishes long with lime and minerals echoing all the way long. No doubt, this wine is suited for Asian cuisine and other spicy fair.

90 Château des Charmes Late Harvest Riesling Estate Bottled, Niagara-on-the-Lake (\$21.95)

Riesling's petrol qualities are starting to emerge, combining with the pears, apple, thyme honey and minerals. Concentrated, with a lovely spine of acidity, there is excellent length and mineral laden finish. Drink it over the next 3 to 4 years. (ES)

Red

90 Inniskillin Legacy Series Cabernet Franc, Niagara Peninsula 2007 (\$39.95)

Bruce Nicholson, who after spending 20 years crafting fine wine in the Okanagan, returned to his Niagara roots as Inniskillin's winemaker in 2007, just in time to put his thumb print on Ontario's best red wine vintage ever. Legacy is the new name of Inniskillin's flagship wine, replacing the Founder's Reserve label. Full bodied this wine reveals layers of raspberry liqueur, cassis, black pepper/spice on the nose and added elements of red currants and herbs on the palate. The finale is long, the acid is mild and the tannins are present. Hold it until 2012 and drink it until 2020.

89 Tawse David's Block Merlot 2007, Twenty Mile Bench (\$45)

And the hits keep coming from Tawse's 2007 red wine line up! First were the succulent Pinots, then the great Francs, followed by the powerful monster Meritage, and now, this sexy Merlot.

With a dark cherry colour, this wine is somewhat shy on the nose right now, but plums, black cherries, cassis, cocoa and rubber have emerged. The palate is concentrated and possesses supple tannins and very good length. Drink this baby over the next 3 to 4 years. (ES)

Chile

White

Emiliana Novas Chardonnay 2008, Casablanca (\$14.95)

Late last year, during my visit to Chile, the winery that impressed me the most was Emiliana. All wines are made biodynamic and their prices can't be beat. Take, for example, this white. It comes from the cool and fashionable Casablanca region so there is a beautiful natural acidity, upon which fig, peach, caramel, oil and nuts are built. Full bodied with a creamy finish, it resonates with caramel. (ES)

Red

89 Haras de Pirque Cabernet Sauvignon Carmenere 2006, Maipo (\$22)

This lush wine with blackcurrant, cherries, vanilla and cocoa, it combines with some herbal elements. Tannins are supple and there is a lengthy finish. Ready to drink. (ES)

88 Concha y Toro Marques de Casa Concha Cabernet Sauvignon 2007, Alto Maipo

(\$19.95)

In this vintage, this perennial favorite serves up a bouquet eucalyptus, raisins, blueberry and plums. The tannins are firm, and spice, cocoa, plum, vanilla resonate on the finish with some heat. This is a hearty wine that needs some grub to go along with it.

87 Undurraga Sibaris Carmenere 2008, Colchagua (\$15.95)

This wine oozes blackcurrant liqueur. It works in tandem with Carmenère's classic spicy/herbal mix, graphite, vanilla and plum. The mid palate is solid and the tannins support the wine.

87 Montes Alpha Syrah 2007, Colchagua (\$19.10)

Its dark cherry colour with a pink rim, offers up tell tale aromas of bacon fat, raspberries, cassis and violets. In the mouth, the sweet raspberry and cassis flavours marry with black pepper on the finale. Enjoy it over the next 3 years.

86 Emiliana Adobe Cabernet Sauvignon 2008, Central Valley (\$12.95)

Packing quite a punch, and for the price, it is a steal! Dark cherry colour with a purple rim, it reveals a fruit driven personality of cassis, cherries, plums, raspberry and spice. Medium bodied and dry, the cassis and spice marry with oak smoke on the finale. Drink it over the next 2 to 3 years, this is a perfect BBQ wine-think rib eye or sausages. (ES)

Rose

88 Montes Cherub Rose of Syrah 2009, Colchagua (\$14.95)

This delicious rose is made from 100% Syrah and offers up a mélange of strawberry, flowers,

cocoa and herbs. Weighty, it is equally perfect as a summer sipper or with food. If the later is your preference, try with pulled pork sandwiches or grilled cedar plank salmon. The finish is long and refreshing. (ES)

Italy

92 Pio Cesare Barolo Ornato, Piedmont (\$95)

This is what a great Barolo is all about! The colour is evolved and the bouquet seduces with truffles, cherries, spice, flowers, tar and black fruits. It is elegant and powerful with a long finish and typical tannic firmness showing at the end. Hold it until 2012 and drink it until 2025. (ES)

91 Masi Amarone Seregio Alighieri Vaio Amarone 2004, Veneto (\$118)

Bigger than the Costasera, this Amarone has a profound personality. It shows prunes, dark cherry, cocoa and dark plum flavours. Paired with roasted beef tenderloin and Amarone risotto, it is absolute nirvana! Drink it until 2020. (ES)

89 Michele Chiarlo Nievole Moscato d'Asti 2009, Piedmont (\$11.75/375ml)

I tried this wine at the winery, this past winter, with Michele himself. A true gentleman, he was super enthusiastic about the quality of this product. I agreed with him totally. It flatters the senses with peaches, apricots, honey and orange jam. Delicate, with a subtle backbone of bubbles, the finish carries on for a long time. Liquid delicious!

89 Masi Costasera Amarone Classico 2006, Veneto (\$37.95)

Masi denotes a great vintage (for them) via 5 stars on their Costasera label. Indeed, the wine has extra punch and it offers up plums, cherries, herbs and spices. The length is admirable and the tannins are supple, making for a wine that is ready to drink. (ES)

Greece

87 Limnos Wines Muscat of Limnos 2008, Limnos (\$11.95)

What a phenomenal value in the world of dessert wines – a 750ml bottle for under \$12! Aromatic with a seductive perfume of marmalade, peaches, apricot, spice and honey. In the mouth, it is sweet and elegant with flavours of black tea, lychee nut, marmalade and apricots macerated in honey. Chill it down and serve it this summer after dinner on the patio or pair it with a fruit salad in cinnamon scented simple syrup. (ES)