

Canada

White

90 Thirty Bench Winemakers Small Lot Riesling “Triangle Vineyard” 2010, Beamsville Bench (\$30) Of all of Thirty Bench’s Riesling in 2010, this is my favorite. It serves up a bouquet of minerals, peach, lime, grapefruit and a touch of honey. Light to medium body, there is dash of residual sugar, but it is definitely on the dry side. The excellent length and crisp acid round out the mix. (ES)

89 13th Street Winery June’s Vineyard Riesling 2010, Niagara (\$17.95) Most Riesling in Ontario is made from the Germanic Weiss 21B clone, which tends to produce wines which are more mineral driven. In the case of this wine, it was produced from the Alsatian clone 49, which has given more of a tropical dimension to the wine- peach compote and passion fruit meet up grapefruit and lime. Beautiful persistency and a refreshing backbone complete the wine. (ES)

88 13th Street Winery 13 Below Zero NV (\$19.95) This singular wine is a blend of 2008 Riesling Icewine and the dry 2009 June’s Vineyard Riesling. Medium sweet (think Auslese), the perfume of peach jam, flowers, honeycomb, spice beguiles the senses. A lengthy finish and superb acid give symmetry. (ES)

88 Soutbrook Triomphe Chardonnay 2009, Niagara-on-the-Lake (\$21.95) Hand harvested, barrel fermented with indigenous yeast, and then aged for 13 months in a combination of French and American oak is the recipe used to produce this medium bodied wine. The nose of pineapple, honey, white peach and vanilla gives way to a palate of spice and minerals. The length is very good with fresh acid rounding out the experience. (ES)

88 Thirty Bench Winemakers Small Lot Chardonnay 2009, Beamsville Bench (\$30)

This Chardonnay shows a very Meursault nose of hazelnut, honey, spice, pineapple and green apple. Mid weight, there is a creamy texture, crisp acid and a spicy finish. Drink over the next 5 years. (ES)

87 Rosehall Run Cuvée County Chardonnay □ 2009, Prince Edward County (\$21.95)

PEC’s limestone soils translate into a backbone of minerality for this wine, which supports the toast, vanilla, pear, cream and nutmeg. A medium body, crisp acidity and very good length make for a wine well suited for veal medallions in a dijon/cream sauce. (ES)

85 Southbrook Vineyards Connect White 2010, Ontario (\$15) I am usually standoffish about dry Vidal, but this wine was a pleasant surprise. Off dry, it serves up peach, Asian pear, spice and citrus. Refreshing and easy drinking is its mantra. (ES)

Red

90 Henry of Pelham Reserve Baco Noir 2009, Ontario (\$24.95) Without a doubt, HOP’s Reserve Baco is constantly Ontario’s best! This vintage, a worthy successor to the superb 07, is a concentrated offering full of raspberries, blackberries, mocha, espresso, spice and game. Typical hybrid acidity and supple tannins backstop the fabulous finish. Drink over the next 5 years, preferably with duck rillettes or a pork terrine. (ES)

88 Southbrook Vineyards Whimsy! Winemakers' Red 2008, Niagara-on-the-Lake (\$35) By no means was 08 an easy red wine vintage in Ontario, but Ann Sperling and her team have pulled off a minor miracle. I credit this to the biodynamic practices which are in place at the Southbrook. This blend of 37% Cabernet Sauvignon, 37% Merlot and 26% Franc possesses a deep cherry color and a profile of plums, tobacco smoke, spice, flowers, vanilla and pencil shavings. Medium body and elegantly styled, there are some noticeable tannins. Drink over the next 3 years. (ES)

88 Southbrook Vineyards Whimsy! Cabernet Franc 2008, Niagara-on-the-Lake (\$35)

Here is an aromatically enticing Franc with a bouquet of cassis, bell pepper, peppermint, violets, vanilla and earth. The palate emulates the nose and the soft texture makes it amiable to grilled calves liver in a mushroom sauce. (ES)

87 13th Street Winery Gamay Noir 2010, Niagara (\$19.95) Always one of Niagara's best Gamays! Still youthful, it possesses a combination of prunes, raspberries, tobacco leaf and black pepper. Fresh acid, soft tannins and a juicy mid palate make this bottling a perfect candidate for grilled marinated quail or herb marinated roast pork. (ES)

88 13th Street Winery Merlot 2010, Niagara (\$17.95) This soft and approachable Merlot is all about the fruit, as it hasn't been touched by any oak. Mid weight, the plum, cherry, tobacco leaf, menthol and mocha are supported by supple tannins and sound acid. (ES)

85 Southbrook Vineyards Connect Red 2008, Niagara-on-the-Lake (\$15) This red companion to the Connect White is a quaffable mix of cassis, herbs, cherries and pepper. Soft tannins and an easy drinking personality add to the allure. (ES)

France

92 Domaine Louis Latour Corton-Charlemagne 2009 (\$175) Still extremely youthful, this wine requires another couple of years in bottle to come together. A bouquet of smokey minerals, pear, apple, spice and white peaches meet up with an extremely spicy palate. There is a long finish to say the least. Drink from 2015 until 2021. (ES)

90 Domaine Louis Latour Corton-Charlemagne 2006 (\$165) Even though it is now five years old, this wine is still very much youthful, a testament to the age ability of great Burgundy. A bouquet of minerals, toast, vanilla, cream, licorice and apple leads into a creamy mouthful of apples and nuts. Excellent length, it should be imbibed over the next decade.

90 Domaine Roux Père et Fils Chassagne-Montrachet les Chaumes 1^{er} Cru 2009 (\$38.95) A
1er cru for under \$40! Buy it as is it is a no brainer. Ripe, it is medium bodied with vanilla, apple, citrus, minerals and stone fruit qualities. The length is excellent and it is ready to go.

90 Vincent Girardin Meursault Les Grand Charrons 2008 (\$42.95) This elegant Meursault is all about flowers, smoke, baked apples, pear, stone fruit and vanilla. Acids are firm,

so hold until 2013 and drink until 2018.

90 Domaine Saumaize-Michel Pouilly-Fuisse La Roche 2009 (\$30) This is the best Pouilly-Fuissé I have ever tasted! From steep slopes, this full bodied Chardonnay is endowed with a perfume of apples, licorice, spice, minerals and pear. The same is found on the taste buds. The creamy texture and great length make for a delicious bottling. I also had the chance to try the 1991 side by side with this wine at the winery. At twenty years of age, it was still alive and kicking. Truly impressive!

89 Domaine de La Soufrandière Mâcon-Vinzelles Clos Grand-Père 2009 (\$39.55) The biodynamic wine is made from vines which average 50 years of age (some are even 100 years), and without any oak. Apples, white flowers, vanilla, licorice and minerals are layered on a full bodied and creamy frame. Added nuances of apricot and spice make their appearance on the finale.

88 Domaine de La Soufrandière Pouilly-Vinzelles 2009 (\$38.25) Apple, mineral, spice and white peach mesh into a rich and creamy texture. There is very good length, with a mineral core right down the middle. 5 years of life ahead.

88 Domaine Roux Père et Fils Saint-Aubin Les Cortons 1^{er} Cru 2009 (\$41.90) Mineral, vanilla, apple and spice come together on both the palate and nose. It is mid weight, with very good length and refreshing acidity. Drink now to 2015.

88 Blason de Bourgogne Saint-Véran 2009 (\$20.95) Light yellow colour, this SV delivers the goods in the form of melon, citrus, spice, banana and tropical fruits. Fine persistency and a certain softness make for a wine that is ready drink.

87 Domaine de La Vougeraie Côte de Beaune Les Pierres Blanches 2008 (\$35.50) This Côte de Beaune has been amped up with the use of new oak. Hazelnut, toast, apple, pear and spice are built on a light to medium bodied frame. Acid borders on nervy, so pick some rich creamy dishes to pair up with.

85 Louis Latour Bourgogne Chardonnay 2009 (\$16.45) Here is a basic Bourgogne why is upfront and accessible. Smokey minerals, apple and citrus work in tandem on the light bodied frame. Drink now.

Italy

90 Vie de Romans Chardonnay 2008, Friuli Isonzo (\$49.95) My tag line for this wine is Italy meets Chablis. This stainless steel fermented Chardonnay is mineral driven with accents of apple and citrus. Crisp acid and excellent length make for a wine that is ideally suited for white fish, marinated anchovies or sashimi. (ES)

89 Tenuta Mosole Chardonnay 2010, Veneto (\$19.95) This unoaked Chardonnay impresses with its purity of fruit. The ripe aromas of white peach, honey and flowers, flow into a mouth full of apple, citrus and mineral. There is delightful concentration and persistency. I paired this with eggs benedict and it was sublime. (ES)