

Canada

White

92 Thirty Bench Small Lot Steel Post Vineyard Riesling 2011, Beamsville Bench (\$30)

Emma Gartner, Thirty Bench's winemaker, continues her hot streak with Riesling. This is a truly impressive rendition, with huge grapefruit, lime, peach, apple and minerals. The crisp personality combines power with persistency, which will allow this wine to improve over the next decade. (ES)

Red

91 Pondview Bella Terra Meritage 2010, Four Mile Creek (\$35)

The Pondview '10 Meritage is a wine which is still extremely youthful and somewhat shy. That being said, there is great extraction and flavour: plum, cassis, mint, cocoa, dark cherry, spice and earth. The length is impressive, but the tannins are domineering at this time, so hold off until 2014 and drink until 2022. (ES)

90 Pondview Bella Terra Cabernet Franc Reserve 2010, Four Mile Creek (\$28)

High quality oak reveals itself in the form of cocoa, coffee and spice. This combines with cassis, raspberries, violets and roasted herbs. There is good weight and concentration, as well as great finish. Hold until 2012 and then drink over the subsequent 7 years. (ES)

90 Pondview Bella Terra Cabernet Sauvignon 2010, Four Mile Creek (\$32)

The dark cherry colour flows into a mélange of plum, mint, cherries, spice, cocoa and vanilla. Complex and full bodied, the finale is long and quite tannic at this point. My suggestion is to cellar for a couple of years and then pair with a braised brisket or roasted lamb marinated in herbs. Drink until 2022. (ES)

90 Reif Estate Merlot Reserve 2010, Niagara River (\$25.95)

Reif continues to impress with their reds from the great 2010 vintage. Medium to full bodied, this Merlot reveals a bouquet of roasted plums, dark cherries, raspberries, coffee, cinnamon and spice. The palate is very suave with a core of ripe fruit. The long finish and plummy tannins will allow it to age for 5 years. (ES)

90 Reif Estate Cabernet Sauvignon Reserve 2010, Niagara River (\$25.95)

There is a slight overripe quality to the dark fruits: cherries, blackberries and plums. Violets, vanilla, cocoa, raisins and wasabi add complexity. There is good depth, with a sweet mid palate and excellent length. The tannins will ensure another 5 to 7 years of longevity. (ES)

Rosé

86 Pondview Cabernet Franc Rosé 2011, Niagara River (\$15)

A pleasant bouquet of candied strawberry, vanilla, herbs, cocoa and flowers make this an ideal partner for sashimi and sushi. There medium length combined with fresh acidity to round everything out. (ES)

California

91 Rock Wall Wine Company Monte Rosso Vineyard 2009, Sonoma (\$46.95)

Rockwell is Ken Rosenblum's new venture. Made from 100+ year old vines, this wine serves up huge jam: cherry, raspberry, blackberry and plum. Cocoa and spice add depth. The palate is viscous, even port like, with a long finale and substantial amount of tannins. Now to 2020. (ES)

90 Rock Wall Wine Company Jessie's Vineyard Zinfandel 2009, Contra Costa (\$30.95)

This wine is named after the 93 year old farmer who tends vines that are 123 years old. Full bodied, this lush Zin exudes a beguiling profile of raisins, black tea, tobacco, vanilla and a cornucopia of jam flavours: raspberry, cherry, and plum. The palate is rich and low in acid. The finish is super long and the 16.3% does make an appearance on the tail end. No doubt, this is one of those hedonistic wines. Drink over the next 5 to 7 years. (ES)

Greece

White

95 Estate Argyros Vinsanto 1990, Santorini (\$102)

This is a truly majestic wine from an equally majestic island! After the grapes were harvested, they were laid to rest under the hot Mediterranean sun for 14 days. The resulting raisins were pressed, vinified and then stored away in old wood casks for 18 years. An explosion of caramel, dried fruits soaked in honey, nuts and spice gives way to a viscous and sweet palate, with low acidity. Glorious stuff! (ES)

91 Domaine Sigalas Santorini 2011, Santorini (\$21.95) Sigalas' 2011 Santorini shows classic salty minerals, citrus and apples. But, in this vintage, there is a peach skin element thrown in for good measure. Full bodied and concentrated, it should age well for a decade. Pair with crab cakes topped with a curry aioli or braised pork shoulder with a mushroom sauce.(ES)

89 Antonopoulos Moscholfilero, Mantinia (\$18.95)

Antonopoulos produces one of Greece's most profound Moscholfieros. The pale water colour features a slight peach hue. The flowers, peach, honey and minerals on the nose are also echoed long on the aftertaste. Try with veal sweetbreads in a dijon cream sauce or white pizza topped with smoked salmon and crème fraiche. (ES)

89 Antonopoulos Malagouzia 2011, Achaia (\$20.95)

Malagouzia is Greece's answer to Gewurz (some say Muscat.) It is medium bodied with a perfume of peach, flowers, white pepper and honey. The length is excellent with fresh acid acting as a backstop. Pair with grilled mahi mahi topped with a jalapeno/fruit salsa. (ES)

89 Alpha Estate Sauvignon Blanc 2010, Amyndeon

Alpha Estate's owner and winemaker, Angelo Iatridis, learned his trade in Bordeaux. Thus, it is no coincidence that he produces some of Greece's most polished wines. This SB is cleanly made with good weight, mouthfeel and acidity. The profile of lemon balm, citrus and herbs lingers long. Pair with kalamari or grilled vegetables, topped with shaved parmesan, and drizzled with lemon and olive oil. (ES)

Red

90 Kir Yianni Diaporos 2008, Imathia (\$50)

Diaporos is a blend of Xinomavro and Syrah. Even though it is a concentrated offering, Xinomavro's tannins present themselves with full force, necessitating some form of braised meat or medium rare steak, so as to tame this bruiser. The bouquet is that of game, leather, cherries, tomato paste and olive tapanade. Drink over the next decade. (ES)