

## Argentina

**88 La Linda Private Selection Old Vines Malbec 2014, Mendoza (\$15.95)** From the venerable house of Luigi Bosca comes this intensely coloured and perfumed Malbec full of blackberry, plum, blueberry, violets and anise. Full bodied with good density and a lingering blue fruit aftertaste. (ES)

## Austria

**89 Domaine Wachau Terrassen Federspiel 2015, Wachau (\$21.95)** Dry, this mineral driven Riesling also flaunts bergamot, citrus, orange peel and notes of honey. There is loads of freshness which helps carry the finale. Pork schnitzel please! (ES)

## Canada

## White

**88 Tawse Quarry Road Vineyard Gewürztraminer 2016, Vinemount Ridge (\$24.95)** Peach, cream, honey, white pepper, flowers and citrus are all in play. Off-dry and ready to serve. Try with Munster cheese or tarte flambée. (ES)

**88 Redstone Gewürztraminer 2016, Niagara (\$21.95)** For a wine that is only 11.5% alcohol, this wine packs quite a punch. There is a slight peach colour which denotes some skin contact. Honey, rose water, anise, cold cream, pink grapefruit are all in play. Off-dry with an extended finale. Serve alongside your favorite spicy cuisine, from Indian to Asian to Mexican. (ES)

**88 Pondview Estate Winery Sauvignon Blanc 2016, Niagara (\$17.95)** This Sauvignon Blanc delivers above its pay grade. A huge bouquet of nectarine, guava, passion fruit, poached pear and grapefruit. On the palate, it is dry with fresh acidity and very good length as well as added nuances of lemon balm and minerals. Oyster time! (ES)

**87 Redstone Viognier Redfoot Vineyard 2015, Lincoln Lakeshore (\$24.95)** This wine features classic Viognier aromas of banana, apricot, fresh flowers, honey, cream and anise. Medium body, crisp acidity and great length. Drink now. (ES)

**87 Pondview Estate Winery Riesling 2016, Niagara (\$17.95)** Made in an off-dry style, this is a crisp Riesling which features lime, green apple, white peach, powdered candies and minerals. Fine length and well suited with pork dishes. (ES)

**87 Henry of Pelham Fumé Sauvignon Blanc Estate 2016, Short Hills Bench (\$19.95)**

Pale yellow, there is a bouquet of fresh cut grass, lemon balm, grapefruit, spice, honey, vanilla and white flowers. Dry, there is very good length and a soft finale. (ES)

**86 Pondview Estate Winery Viognier 2016, Niagara (\$17.95)** A lighter style of Viognier with aromas of peach, honey, banana, flowers, spice and cream. Crisp and ready to drink. (ES)

**Red**

**89 Tawse Unfiltered Redfoot Vineyard Gamay 2016, Lincoln Lakeshore (\$28.95)** A delightful Gamay with a profile of plum, strawberry, black pepper, dry earth and flowers. A lifted palate and easy tannins make for an excellent match with charcuterie and terrines. (ES)

**89 Redstone Cabernet Franc Redstone Vineyard 2013, Lincoln Lakeshore (\$39.95)** A deep ruby colour leads into a bouquet of cassis, plum, tobacco, licorice, herbs, violets and dark cocoa. Fullish, it is concentrated, and the aftertaste lingers. A job well done from a difficult red wine vintage. (ES)

**88 Tawse Quarry Road Unfiltered Pinot Noir 2016, Vinemount Ridge (\$34.95)** An elegant frame supports Cherry, raspberry, rhubarb, beet root, iron, vanilla and spice. Fresh acidity and suave tannins add support. Magret de canard would be bliss! (ES)

**88 Tawse Laundry Vineyard Cabernet Franc 2013, Lincoln Lakeshore (\$32.15)**

Typical cool-climate Franc notes of cassis, raspberry, tobacco, graphite, violets, cocoa and green notes. Elegant, there are fine grained tannins and freshness. Ready to drink, with braised meats and stews. (ES)

87 Pondview Estate Winery Merlot Reserve 2015, Niagara (\$22.95) Plum, dark cherry, herbs, cocoa and baking space appear in this easy drinking Merlot. The tannins are supple and there is a dash a mint on the finale. (ES)

#### France

91 Domaine Lafage Cuvée Nicolas Vieilles Vignes Grenache Noir 2015, IGP Cotes Catalanes (\$17) This 100% Grenache comes from the Roussillon area of Southern France. Full bodied and rich, it is a sexy red with kirsch, blackberries, licorice, garrigue and olive. Perfect with roasts. Drink until 2020. (ES)

88 Manoir de Mercy Mercurey 2014, Burgundy (\$29.95) Plum, raspberry, sweet cherry, beet root, button mushroom, licorice and red flowers waft out of the glass and onto the palate, where brisk acidity and supple tannins round out the experience. Needs some duck to make it work perfectly. (ES)

#### Italy

93 Ornellaia 2013, Bolgheri Superiore (\$199.95) A polished Ornellaia with a creamy texture and flavour of cassis, plum, raspberry, anise, herbs and vanilla. Full bodied, the tannins are ripe, but dusty, with an impressive finale. Cellar for a couple of years so everything folds together and then drink for another 15 afterward. (ES)

90 Planeta Frappato Vittoria 2015, Sicily (\$24.95) This Sicilian red is a supple offering with wall to wall raspberry, cherry, rose, violets, clove and minerals. There is sound acidity and velvety tannins alongside a long floral, saline aftertaste. Drink over the next 2 to 3 years. (ES)

89 Brancaia Chianti Classico 2015, Tuscany (\$24.95) A light and elegant Chianti made from 100% Sangiovese. Cherry, dried leaves, tobacco, and spice play nicely together. Lengthy with five years of life ahead. (ES)

89 Passo del Cardinale Primitivo di Manduria 2014, Puglia (\$18.95) This Primitivo (aka Zinfandel) features lots raisins, plum, raspberry, black tea, cola, cocoa, purple flowers and dried earth. Full bodied, there is a long finish and present tannins. BBQ all the way. (ES)

#### Spain

91 Torres Floralis Moscatel Oro 500ml (\$16.95) Torres has been making this fortified Muscat since 1946. Heady aromas of orange marmalade, citrus peel, honey drenched flowers and spice inundate the senses. Sweet, rich and soothing. Excellent value! (ES)

90 El Gorú Monastrell/Syrah/Petit Verdot 2015, Jumilla (\$13.95) This wine is a stellar value, especially if you like modern and hefty reds. An opaque purple tinged colour leads into a bouquet of blackberry, crème de cassis, spice and cocoa. Excellent length with tannins to either drink or age. Grill up some steak and go to town. (ES)

88 Señorío De P. Peciña Crianza 2012, Rioja (\$21.95) Old -School Rioja all the way

**with dried fruit, leather, tomato paste, herbs, cedar and cured meats. Mid-weight, fresh acid and easy-going tannins complete the package. Lamb skewers would be perfect! (ES)**