

## Argentina

### White

**88 Catena Chardonnay High Mountain Vines 2016, Mendoza (\$19.95)** Here you will find an obvious, oaky and upfront Chardonnay with loads of pineapple, mango, lemon, yellow apple and honey. The palate is creamy and buttery, with a strike of acidity which provides lift. Fine length. Halibut or salmon. (ES)

### Red

**89 Luigi Bosca Cabernet Sauvignon 2013, Mendoza (\$19.95)** A full-bodied Malbec with loads of blackberry, plum, dark cherry, raspberry, spice, cocoa and vanilla. Tannins are firm, so hold for a year or two then drink over the next six years. (ES)

**89 Catena Malbec High Mountain Vines 2015, Mendoza (\$19.95)** Packs good power for a \$20 red. Medium plus body, there is purple/red colour and loads of plum, blackberry, raspberry, violets, herbs, spice and vanilla. Excellent length and some fine tannins round out the package. Lamb burgers or ratatouille would be delicious with this wine. (ES)

### Canada

#### White

**92 Henry of Pelham Chardonnay Speck Family Reserve, Short Hills Bench (\$24.95)** Top notch stuff! Baked apple, pear, white peach, honey, cream, spice, vanilla and citrus leap from the glass and on to the palate. Sexy mouthfeel with refreshing acidity and a finish which carries long. Lobster or crab poached in butter all the way with this beauty! (ES)

**92 Henry of Pelham Riesling Icewine 2016, Niagara (\$49.95/375ml)** A flattering Icewine with a mouth-coating texture and flavours of bergamot jam, peach, honey, pineapple, sweet apple, spice and minerals. There is acidity which frames everything nicely and brilliant length. Who needs dessert with this beauty - just chill and serve! (ES)

**90 Reif Estate Winery The Stars Sparkling Riesling, Ontario (\$21.95)** Made in the Charmat Method, there is a lifted bouquet of white flowers, tangerine, banana, peach and honey. This leads into a mouthful of sweet apple flavours accented by cinnamon and lime. It is off-dry with crisp acidity and bubbles providing symmetry. Excellent length and ready to drink. (ES)

**89 Two Sisters Riesling 2016, Niagara (\$35)□□□□□□□□**

**Off-dry with a lot of acidic tension, this crisp white doles out the pear, apple, lemon zest, nectarine and mineral. Excellent length and ready to be paired with arancini or oysters on the half shell. (ES)**

**Red**

**92 Henry of Pelham Baco Noir Speck Family Reserve 2016, Short Hills Bench (\$24.95)**

**This is HOP's finest Baco Noir to date! Full-bodied, it exudes loads of blackberry, plum, dark cherry, chocolate, vanilla, hickory and baking spice. There is great concentration and density as well as excellent length. Drink until 2023, preferably with braised dishes. (ES)**

**91 Two Sisters Cabernet Franc Reserve 2013, Niagara River (\$37)**

**Without a doubt, one of the best reds from the 2013 Vintage, as the combination of low yields and late picking has produced a full-bodied red which pushes 15% alcohol, with a concentrated mid-palate and fabulous length. Quintessential Franc with roasted red pepper, cassis, black raspberry, violets, smoke, black olives and graphite. Drink until 2022. (ES)**

**91 Two Sisters Estate Red Reserve 2012, Niagara River (\$37)**

**Another stunning 2012 red from Two Sisters, this one based primarily on Cabernet Sauvignon. There is a lifted personality of cassis, dark plum, raspberry, vanilla, anise and tobacco smoke. Elegant, with a sweet mid-palate and fine tannins. Drink over the next six years. Fans of Bordeaux will find gravitate to this wine. (ES)**

**90 Two Sisters Cabernet Sauvignon 2013, Niagara River (\$64)**

**Cassis, fraises du bois, black raspberry, violets and vanilla work as one in this refined red. Nice weight and density as well as a long aftertaste. Drink or hold, but make sure to serve alongside a rack of lamb accented with garlic and rosemary. (ES)**

**89 Two Sisters Merlot 2013, Niagara River (\$49)**

**A cool climate Merlot with plum, dark cherry, raspberry, roasted herbs, vanilla and smoke. There is fine length, some grippy tannins and a touch of heat. Duck breast with a red wine reduction would be divine with this wine. (ES)**

**87 Henry of Pelham Cabernet-Merlot 2016, Niagara (\$14.95) A versatile, well-priced Bordeaux Blend, which features cassis, plum, raspberry, herbs, smoke and spice. Medium body and perfect for those pasta and pizza evenings. (ES)**

**Chile**

**87 Miguel Torres Santa Digna Sauvignon Blanc Reserve 2016, Central Valley (\$14.95)**

**A punchy Sauv Blanc which leans towards the grassy/jalapeno end of the spectrum. You will also find grapefruit, lime, passion fruit and fruit salad. Popping acidity and fine length round out the package. (ES)**

**France**

**White**

**88 Baron de Hoen Gewurztraminer 2015, Alsace (\$18.95)** A powerful nose of honey, ripe peach, rose, mango, lychee, cold cream and spice spill over onto an off-dry palate. There is sound acidity, a touch of heat and great length. Serve alongside Thai spring rolls or Chicken Tikka Masala. (ES)

**Red**

**88 Gérard Bertrand Saint Chinian 2015, Languedoc (\$17.95)** A warm red with cassis, raspberry, violets, black pepper, rosemary, mint and hints of leather. Med plus body with very good length and grippy tannins. Nice a nice steak to tam (ES)

**87 Henri Bourgeois Sancerre Les Baronnes 2016, Loire Valley (\$22.95)** A mild Sauvignon Blanc with aromas of fruit salad, lime, apple, melon, □ grapefruit, lilac, grass and white pepper. Dry, with a mineral core and hints of passion fruit and herbs on the finale. (ES)

**Spain**

**White**

**94 Bodegas Alvear Pedro Ximenez de Anada 2014, Andalucia (\$24.95)** If you are a fan of super rich stickies with low acidity, then this wine falls right into your wheelhouse. Unctuous, there is masses of toffee, burnt sugar, Amaretto, maple syrup, dried figs and dates. There is a brilliant finale with over 400 g/l of sugar. Needs a good chill before being served. (ES)

**88 Torres Habitat Garnacha-Syrah 2015, Catalyuna (\$19.95)** Organically grown, there is perfumed red pumps out blackberry/cherry jam alongside clove, smoke, rosemary, flowers and cocoa. Already drinking beautifully so pair alongside paella or lamb chops. (ES)

**Italy**

**92 Fontanafredda Vigna La Rosa Barolo 2013, Piedmont (\$74.95)** This single vineyard Barolo is hugely aromatic with plum, cherry, licorice, cedar and tar beguiling the senses. Full bodied, it is firmly structured, so hold until 2019 then drink until 2030. (ES)

**90 Tenuta Frescobaldi di Castiglioni 2015, Toscana IGT (\$21.95)** This red always delivers the goods at a fair price! A blend of 50% Cab sauv, 30% Merlot, 10% Cab Franc and 10% Sangiovese serves up cassis, raspberry, dark cherry, mint, vanilla and spice. Drink now or cellar for another 5 years, the choice is yours. (ES)

**90 Fontanafredda Serralunga d'Alba Barolo, Piedmont (\$44.95)** Plum, spice, tobacco, red flower and tar on the nose meet wup with cherry, earth, vanilla and spice on the palate. Full-bodied with elevated tannins, brisk acid and a lingering aftertaste. (ES)

**90 San Fabiano Calcinaia Chianti Classico 2015, Tuscany (\$24)** I was blown away after tasting the portfolio of this biodynamic producer at this year's Italian Wine Show in Toronto. Plum, cherry, humus, spice, herbs are built on a concentrated frame. Excellent

length, and perfectly suited for a porterhouse steak! (ES)

**88 Masi Campofiorin 2014, Veneto (\$21.95)** This wine, the original Ripasso, celebrates its 50<sup>th</sup> birthday with this vintage. It is ripe with plum, raspberry, cherry, violets, tobacco, cocoa, herbs and spice. Fresh acidity and fine grains tannins round out the package. Ready to drink. Try with a sausage ragu! (ES)

**88 Fontanafredda Barolo 2013, Piedmont (\$29.95)** Always solid value for Barolo! Cherry, plum, spice, vanilla, earth, dried flowers and tar work their way out of the glass and onto the palate. Very good length with dry tannins. (ES)

#### USA

**92 Fess Parker Bien Nacido Vineyard Pinot Noir 2014, Santa Maria Valley (\$64.95)** From California's Central Coast comes this rich and textured Pinot Noir. Black and red fruit snuggle up with rose, anise, earth. Tannins are firm, acidity brims and there is excellent length. Drink over the next five years. (ES)

**92 Domaine Drouhin Pinot Noir 2014, Dundee Hills (\$52.95)** Here is a vibrant and flavorful Oregon Pinot Noir. Full-bodied, there is a plethora of red berry fruit, alongside plum, beetroot, rose, spice, mushroom and smoke. Juicy acidity, fine tannins and a velvety complete and seductive package. Drink until 2022. (ES)