

## Argentina

### 90 Trapiche Gran Medalla Malbec 2014, Mendoza (\$25.95)

**Inky/purple, this is a substantial Malbec with blueberry, cassis, cherry, smoke, vanilla and distinctly spicy. Concentrated with loads of fruit and spice lingering long. Drink over the next 5 years. (ES)**

## Australia

### 91 Peter Lehmann The Barossan Shiraz 2015, Barossa (\$21.95)

**Superb value! There is a good amount of oak in the form of coffee and chocolate which weaves between the dark cherry, damson plum, blackberry and eucalyptus. It is deeply coloured with firm tannins which will allow it to age for a decade. (ES)**

## Canada

### 90 Stratus Wildass Rosé 2017, Niagara (\$18.95)

**Cotton candy colour with an explosive bouquet of strawberry, raspberry, gooseberry, cassis, herbs and citrus. Medium plus body with refreshing acidity and excellent length. There is just a touch of sweetness, so pair alongside tuna/salmon sashimi. (ES)**

## Chile

**89 Vina Tarapaca Gran Reserva Cabernet Sauvignon, Maipo (\$17.95)**

**On the nose, cassis, blackberry, plum, cherry, mint, herbs, licorice and tobacco.**

**□ Medium plus body and tannins. Lengthy aftertaste. Drink until 2021, preferably with grilled tri-tip. (ES)**

**89 San Pedro 1865 Single Vineyard Cabernet Sauvignon 2015, Maipo (\$19.95)**

**This friendly and well priced Cabernet Sauvignon features cassis, blackberry, herbs/mint, spice, vanilla, black olive and violets. Full bodied, it starts off fleshy, almost creamy, and then the tannins appear, turning the finale dry. (ES)**

**France**

**White**

**86 Baron de Hoen Reserve Pinot Blanc 2016, Alsace (\$13.95)**

**An easy drinking PB with melon, apple, citrus and notes of white flower. Acidity is medium as well as the length. □ Try alongside a chilled seafood tower. (ES)**

**Rose**

**92 Luc Belaire Rare Sparkling Rose NV, Provence (\$38)**

**Fruit driven, this bubbly from Southern France exudes strawberry, cherry, raspberry, plum, red flowers, herbs and hints of spice. Impressively rich on the palate with some residual sugar, so chill and serve alongside Indian curries or Tacos al Pastor. (ES)**

**91 Taittinger Prestige Rosé NV, Champagne (\$79.95)**

**Aromatic, this Rose obtains its colour from the addition of 15% Pinot Noir red wine added to a white wine base which contains a high percentage of Chardonnay. Strawberry, cherry, apple, toast and mineral transition from the nose to the palate where a creamy texture comes in to play via the bubbles. It is all about the finesse here! (ES)**

**87 Chateau Bellevue La Forêt 2017, Fronton (\$14.95)**

**Fronton is a small appellation in South West France which uses the singular Négrette grape as it's signature varietal. Here, it is blended with Gamay to produce a dry and tangy Rose with a personality of strawberry, lemon balm, herbs and pepper. Chill and serve with mild cheeses. (ES)**

**Red**

**89 Gérard Bertrand Saint Chinian Syrah/Mourvèdre 2015, Languedoc (\$17.95)**

**From a reputed producer, this wine packs lots of punch for the price. Firm, there is plum, blackcurrant, garrigue, spice, violets and earth qualities to be found. Very good to excellent length. Grilled meat all the way. (ES)**

## Greece

### White

#### 91 Santo Santorini Grand Reserve Assyrtiko 2014, Santorini (\$44.95)

Most Assyrtiko is vinified in the stainless steel, unwooded, purity of fruit style. That said, the wooded versions are on the rise, and in my esteem, this is the one that leads the pack, qualitatively. Full-bodied, this wine doles out, honey, salty minerals, quince, pineapple, peach, banana, and spice. There is strong Assyrtiko acidity on the palate which meshes with creamy notes. Excellent length. Lobster and cream-based dishes all the way! (ES)

#### 88 Thalia White Sauvignon Blanc-Vilana 2017, Crete (\$9.85)

This is the best yet for this wine and it an absolute no-brainer for the warm summer, especially for under \$10. It is a delicate offering with banana, citrus, apple, grapefruit, gooseberry, honey and herbs all supported by crisp acidity. Chill thoroughly and drink up. (ES)

### Red

#### 91 Boutari Grand Reserve Naoussa 2012, Macedonia (\$24.95)

Made from 100% Xinomavro, this wine is a dead ringer for a quality Barolo - for half the price. Full-bodied and complex, there is cherry, plum, herbs, tomato paste, tar, leather and rose. Grippy, there is high acidity, so best serve alongside beef brochettes or braised or lamb chops. (ES)

**90 Mega Spileo Cuvee III Red 2016, Achaia (\$18.95)**

From the Peloponnese region comes this assemblage of 40% Mavrodaphne, 40% Cabernet Sauvignon and 20% Agiorgitiko. Intense and somewhat over-ripe, there is cherry syrup, blackberry jam, plum, vanilla, spice, mint and laurel. It is an unmistakable style which will flatter many, especially for the price. Drink or hold. (ES)

**87 Kir-Yianni Paranga, Macedonia (\$13.95)**

Paranga always over-delivers for its price-point. A blend of Xinomavro, Syrah and Merlot this medium-bodied red features plum, cherry, spice, black pepper, herbs and some cocoa. Very good length with enough punch to pair alongside lasagna or a meat lovers pizza. (ES)

**Italy**

**87 Fontanafredda Gavi di Gavi 2016, Piedmont (\$18.95)**

Gavi is always 100% Cortese, a grape known for its vibrant acidity which is most definitely found in this bottling. Add lime, apple, honey, almond and herbal elements and you have a perfect pairing with pickerel topped with a tarragon infused beurre blanc sauce. (ES)

**New Zealand**

**89 Villa Maria Sauvignon Blanc Cellar Selection 2017, Marlborough (\$21.95)**

Quintessential Kiwi Sauvignon Blanc with pink grapefruit, lime, nectarine, passion fruit

and fresh peach juice. Zest acidity, medium body and a long fruity/mineral aftertaste. (ES)

## Portugal

### Red

#### 91 Ramos Pinto LBV 2013 (\$31.95)

An unfiltered style of LBV, the wine is opaque black/purple with a soaring bouquet of plum, blackberry, crème de cassis, raspberry, violets, raisins and spice. Concentrated, powerful and sweet, it is very much enjoyable right now but should age well for a decade. (ES)

#### 90 Messias LBV 2013 (\$25)

Deeply coloured, this LBV dishes out intense plum, blackberry, dark cherry, raisin, chocolate and spice. Rounds, mouth-filling and sweet. Excellent length and ready to drink. (ES)

#### 88 Adegame Dory 2016, Lisboa IGP (\$16.95)

This red blend from Lisbon is a blend of Touriga Nacional, Syrah and Tinta Roriz. Fresh, juicy and easy drinking there is plum, cherry, cassis, violets and black pepper. Solid length and tailored for grilled sausages or roast pork loin. (ES)

## USA

## White

### 91 Cline Viognier 2017, North Coast (\$18.95)

When Viognier is done right, it is a truly ethereal experience, and Cline has hit the mark with this offering. Medium body with a beautiful perfume of banana, peach, honeysuckle, golden apple, yogurt, fresh flowers and spice. The palate doles out the same alongside a combination of cream and acidity. (ES)

### 90 St. Supéry Sauvignon Blanc 2017, Napa Valley (\$29.95)

A delicious Sauvignon Blanc which leans towards the tropical side of the varietal. Passion fruit, nectarine, guava, pineapple, cucumber, lime and pink grapefruit explode out of the glass and onto the taste buds. There the acidity tidies everything up and helps carry the extended finale. (ES)

### 90 Buena Vista Pinot Noir 2014, Carneros (\$29.95)

A melange of plum, earth, smoke, herbs, red flowers and vanilla flow from the glass. It is somewhat jammy on the palate with some alcohol creeping in on the grand finale. Ready to drink. (ES)

### 88 Josh Cellars Chardonnay, California (\$17.95)

With the Josh Cabernet Sauvignon as the number one selling California Cabernet at the LCBO, it was only time before a white wine companion would be listed - enter this Chardonnay! It is a well-balanced wine with restrained pineapple, apple, peach citrus and spice. Medium body with a refreshing palate and great length. Can be sipped by itself or

with food. (ES)

Red

**92 Trefethen Cabernet Sauvignon 2014, Oak Knoll (\$89.95)**

Planted on rocky, well-drained soils, this Cab possesses a dark ruby/purple colour and feature a gorgeous nose of crème de cassis, boysenberry, blackberry, mint, anise and cocoa. Powerful and linear, there are enough tannins to allow 15 years of cellaring. (ES)

**90 Levendi Sweetwater Cabernet Sauvignon 2015, Napa Valley (\$69.95)**

Levendi means “handsome man/eye-pleasing,” and indeed this wine will please to those who enjoy jammy reds decked in oak. Full-bodied, the wine hits the senses with blackberry, crème de cassis, cherry liqueur, vanilla, smoke and mint. Full-bodied and ready to drink. (ES)

**89 Cline Ancient Vines Zinfandel 2016, Contra Costa County (\$23)**

I have always been a fan of this bottling! Jammy plum, blackberry and cherry fruit mesh with raisin, vanilla, chocolate and spicy undertones. There 15% alcohol punches alongside a certain richness on the palate. Excellent length. 1 Serve alongside a coffee crusted rib-eye, now or over the next five years. (ES)

**89 Cline Pinot Noir, Sonoma Coast (\$26)**

The vineyard for this wine is situated in the cool ‘Petaluma Gap’ which is slated to become Sonoma’s next AVA. Sweet cherry, raspberry jam, plum, cinnamon and violets



coat the palate and are supported by lovely acidity and smooth tannins. (ES)

**89 Irony Small Lot Cabernet Sauvignon 2015, North Coast (\$24.95)**

**This multi-appellation blend from Northern California is made in a crowd-pleasing style with plum, dark cherry, blackcurrant, mint, spice, cocoa and vanilla. The tannins are suave and the fruit echoes long. Ready to drink. (ES)**

**87 Gnarly Head Cabernet Sauvignon 2016, California (\$16.95)**

**This is a multi-versatile Cabernet that won't break the bank. Smoke, tobacco, blackcurrant jam, plum and surround notes of mint and cocoa. Very good length and ready to serve with tonight's dinner. (ES)**

**87 Joel Gott Merlot 2014, California (\$24.95)**

**A pleasant, drink up Merlot featuring plum, cherry, chocolate, vanilla and some herbal elements. The palate is four square and it is made in a style for the masses. (ES)**