

## Austria

**94 Kracher TBA No.6 Grand Cuvée 2015, Burgenland (\$75/375ml)** From Austria's dessert wine producer par excellence comes this unctuous blend of 70% Chardonnay and 30% Welschriesling which possesses 240g/l of residual sugar. Layers of fig, nectarine, peach, pineapple, golden apple, cantaloupe and spice just bowl over the senses. Insane finale. It should age well for two decades, if not more. (ES)

**92 Domäne Wachau Riesling Smaragd Kellerberg 2017, Wachau (\$40)** An overt, dry Riesling with sweet peach, pineapple, melon, honey and flowers. There is a deep minerality and spice on the palate all supported by a beam of freshness. Excellent quality. (ES)

**91 Domäne Wachau Grüner Veltliner Smaragd Apoint 2017, Wachau (\$40)** Full-bodied, this Gruner sings with peach, grapefruit, sweet apple, honey and banana aromas. Much of the same is found on the palate where it is joined by green notes, minerality and spice. Echoes long. Drink or hold. (ES)

**88 Weingut Winzer Krems Grüner Veltliner "13" 2017, Niederösterreich (\$13.20)** The LCBO's only general list Gruner is a fabulous value and a solid introduction to the varietal if you have yet to experience it. White peach, honey, green apple, lime, white pepper, mineral and celery notes. Refreshing, dry and very good length. (ES)

## Canada

### White

**91 Henry of Pelham Cuvée Catherine Carte Blanche Estate Blanc de Blanc 2013, Short Hills Bench (\$44.95)** HOPs top end bubbly is a 100% Chardonnay which has been given the full premium Champagne treatment: hand-picked, whole cluster press, partial new oak and five years aging on the lees. Refined, it offers up toast, apple, citrus, hazelnut and honey. The mousse is fine and creamy with great length and freshness. A pure delight to drink! (ES)

**89 Henry of Pelham Riesling Speck Family Reserve 2016, Short Hills Bench (\$24.95)** The perception here is an of a dry wine with layers of yellow apple, lemon, honey, pineapple and white flowers. Acidity and minerality carry the finale, making for a perfect match with Alsatian Choucroute Garni or schnitzel. (ES)

**89 Tawse Sketches of Niagara Chardonnay 2014, Niagara (\$21.95)** From year to year, the Chardonnay is always of top quality. Made from estate and purchased grapes and fermented via natural yeasts, it was then aged in 20% new oak. Pear, apple, peach, honey, cream, vanilla and spice all play nice together. A fresh finish bodes well for pairing against scallops and crab. (ES)

**88 Tawse Limestone Ridge North Riesling 2016, Twenty Mile Bench (\$25.95)** Mineral, lime, bergamot, peach, honey and hints of jasmine encompass the vibrant acidity. Off-dry with fine length. (ES)

**88 Cuddy By Tawse Spark Riesling, Twenty Mile Bench (\$24.95)** Mature and ready to drink with apple, lemon, pear and yeasty/toasty aromas. There is a light sweetness which is off-set by the crisp acidity. Pair with shrimp tacos or warm goat cheese salad. (ES)

**88 Tawse Redfoot Vineyard Pinot Gris 2017, Lincoln Lakeshore (\$27.95)** Tree and stone fruit are at the core of this somewhat lighter Gris. Add in nuances of flowers, smoke, spice, and banana, and what you have is an easy drinking, food-versatile white. Dry with a crisp personality and hints of minerality finalize everything. (ES)

**87 Henry of Pelham Riesling 2017, Niagara (\$14.95)** Lithe, this Riesling is off-dry with lemon, lime, mineral and hints of white peach floating around. Light bodied and ready to drink, so chill and serve alongside perch or sole. (ES)

**87 Château des Charmes Sauvignon Blanc 2017, Niagara-on-the-Lake (\$15.95)** A clean well made SB with lime, peach, fresh herbs, grapefruit and white flowers. Dry, it is vibrant on the palate with a mouthwatering finale. Ceviche please. (ES)

#### Red

**89 Tawse Quarry Road Vineyard Pinot Noir 2015, Vinemount Ridge (\$35.95)** Farmed biodynamically, this Pinot Noir reveals aromas of cherry cola, raspberry, wet earth, spice and vanilla. Mid-weight with a vibrant minerality on the taste buds and long-lasting. (ES)

**88 Cave Spring Cabernet Franc 2016, Niagara (\$17.95)** Cave's workhorse Cab Franc is a super solid offering with blackcurrant, raspberry, roasted herbs, cherry, and purple flowers. Grill up some mild Italian sausage or dry rubbed ribs and head right to town. Drink or hold. (ES)

**88 The Foreign Affair The Conspiracy 2016, Niagara (\$19.95)** FA's take on a Ripasso wine features cassis, plum, raspberry, tobacco, graphite, cocoa and vanilla. Medium plus body with lots of fine tannins and very good length. Drink over the next five years. A blend of Cabernet Franc (62%), Cabernet Sauvignon (25%) and Merlot (13%). (ES)

**88 Red House Wine Co. Cabernet Shiraz 2017, Niagara (\$13.95)** From the good folks at Henry of Pelham comes this well priced and easy drinking blend. Cassis, raspberry, pepper, leather, oregano and hickory all find a home in this medium-bodied red. Tannins are smooth, and there is lovely length. (ES)

**87 Château des Charmes Cabernet Merlot, Niagara-on-the-Lake (\$15.95)** A Cabernet Franc dominant Bordelaise blend. Medium body with classic cassis, raspberry, cherry, plum, herbs, cocoa and spice. Lengthy with fine-grained tannins supporting everything. Solid value to be had. Pair with shish-kabobs. (ES)

#### Rose

**87 Tawse Sketches of Niagara Rosé 2017, Niagara (\$17.95)** A heavy reliance on Pinot Noir (85%) has created a medium pink colour with an orange tinge and flavours of

cherry, strawberry, herbs, spice and red flowers. On the dry side, so pair with tuna poke or salmon tartare. (ES)

**France**

**90 Manoir de Mercey Mercurey Chateaubeau 2015, Burgundy (\$31.95)** The combination of 60-year-old-vines and the warmth of the 2015 vintage have created a Pinot Noir with punch. Cherry, raspberry, strawberry, undergrowth, spice and hints of vanilla are in play. □ Try with duck rillettes or terrines. □ (ES)

**Italy**

**89 Dievole Chianti Classico 2014, Tuscany (\$22.95)** A charming and straight forward CC with sour cherry, strawberry, plum, humus and tobacco leaf. Fresh acidity and mild tannins mean that pasta and pizza will work well with this red. (ES)