

94 Solaia 2001, Tuscany IGT (\$145)

The 01 Solaia at the time of tasting displayed a multi dimensional, ever changing bouquet of smoke, cassis, blackberries, cherries, tobacco, violets, earth and vanilla. Full bodied with a long finish. Still young and rather tannic, it requires 4 years of aging before being broached. A good long term cellar candidate; until 2020. (ES)

Canada

White

91 Maleta Vidal Icewine 2001, Niagara (\$24.95/200ml)

Aged 1 month in both new French and American barrels. Full bodied with peach, honey, spice and a touch of caramel. Concentrated, the palate starts thick and sweet but balance arrives in the form fresh acid. Drink over the next 3 years. (ES)

90 Pillitteri Vidal Icewine 2003, Niagara (\$35/375ml)

Peach, honey and floral aromas come forth on the nose. On the taste buds, the wine is intense with loads of peach and apricot which leads into a refreshing finish.

89 Reif Riesling Icewine 2002, Niagara (\$26.95/200ml)

A fruit forward, low acid Icewine with a bouquet of peach, honey, apricot and spice. The finish is lengthy and echoes apples. Drink now. (ES)

89 Lakeview Riesling Icewine 2003, Niagara (\$49.95/375ml)

Apricot, flowers, apple juice and caramel are all present in this medium bodied Icewine. The palate emulates the nose, with very good length. (ES)

89 Marynissen Chardonnay French Oak 2002, Niagara (\$18.95)

Of all of the 02 Chardonnay's released by Marynissen, I have a marginal preference for the French Oak version which displays a powerful nose of caramel, buttered popcorn, spice, figs and tropical fruit scents. Full bodied, the palate has a creamy, soft texture with a dab of acid and a dash of sweetness, which provides more weight. Drink over the next 3 years. (ES)

88 Marynissen Chardonnay Canton Oak 2002, Niagara (\$16)

A sweet vanilla, fig, pear and toasty bouquet say hello in the glass. Medium bodied with serious ripeness, thanks to the heat wave in 02. Very good length with mild acid. Drink now to 2008. (ES)

87 Angel's Gate Old Vines Chardonnay 2003, Niagara (\$23.95)

Vanilla infused crème brulée, spice, wax and green apple work there way frontward and backwards on the nose and palate. Medium bodied and crisp. Drink over the next 2 years. (ES)

Red

90 Marynissen Merlot 2002, Niagara (\$18.95)

Tasting at family wineries is a small joy to me as the owners do much of the work and are never off the clock. Example, my most recent tasting with Glen Muir (Sandra Marynissen's husband and one of the business' most down to earth guys), who on a minus degree day was in the middle of filtering and bottling in a winter coat when I came a knocking. Needless to say he was darn proud to show of his lineup of 02 wines, which are all superb. Medium to full bodied the wines are on par if not better than the 01's. Plum, chocolate, coffee, spice and black cherry are present in the dense yet elegant mouthful of a wine. Now to 2015 and a real steal at this price. (ES)

89 Marynissen Cabernet Franc 2002, Niagara (\$18.95)

An opaque purple/ruby colour with a nose of raspberry, coffee, roasted herbs, maple and spice. The palate is a touch light right now but more weight should appear with bottle age. The lengthy finish echoes spice and earthiness. Now to 2013. (ES)

87 Inniskillin Meritage Reserve 2002, Niagara (\$16.95)

A young wine with a dark cherry colour with a ruby rim. The wine displays aromas of plum, cherries, herbs, mint, earth and vanilla. Ripe in the mouth with cherry, cassis, vanilla and chocolate flavours. Very good length. Now to 2008. (ES)

87 Angel's Gate Merlot Single Vineyard 2002, Niagara (\$26)

Angel's Merlot is medium bodied with a medium to deep ruby colour and aromas of chocolate, plums, spice, vanilla and bell pepper tones. Tannins are supple. Now to 2008. (ES)

86 Thomas and Vaughn Cabernet Franc 2002, Niagara (\$14.95)

A light to medium bodied wine that smartly uses oak to add chocolate to the raspberry, cassis and tobacco components. Medium length and to be consumed over the next 2 years. Try with pasta in a tomato sauce with chunky vegetables. (ES)

85 Thomas and Vaughn Marechal Foch 2002, Ontario (\$14.95)

A black core with a deep ruby rim. Displays a bouquet of smoke, chocolate, spice and black/red fruits. The mouthfeel is soft with a floral element thrown in for good measure. Now to 2006. (ES)

France

86 Dopff au Moulin Riesling 2003, Alsace (\$14.45)

A drink now Riesling or hold for the next couple of years. Minerals, petrol, white flowers and a touch of peach are present in this light bodied wine. An ideal foil for shellfish. (ES)