

## Canada

### White

#### **89 Henry of Pelham Riesling Off Dry 2006, Niagara (\$14.95)**

By the looks of it, 2006 is turning out to be another great Riesling vintage. This wine possesses a white gold colour and a youthful bouquet of peach, lime zest, minerals and honey. Medium body with a refreshingly long finish. Great value! (ES)

#### **88 Reif Estate Winery Chenin Blanc 2006, Niagara River (\$18.95)**

A Chenin that teems with honeysuckle, green apple and minerals. The palate has a touch of sweetness, which works well with the fresh acid. The clean finish resonates with clementines and honey. Very good length. Has enough weight to pair up with fresh shucked oysters or Rockefeller style.

#### **85 Reif Estate Winery Sauvignon Blanc**

A light to medium bodied S.B. with mild flavours of fresh cut grass, minerals, grapefruit and gooseberries. Dry with a medium finish. (ES)

#### **82 Coyote's Run Pinot Gris 2006, Niagara**

A light wine that is crisp with moderate aromas of pear, citrus and flint. Chill it down and enjoy it as an aperitif. (ES)

## Rose

### **86 Reif Estate Gamay Rose, Niagara River (\$10.95)**

This is a serious dry Rose. Starting with a deep pink colour it heads into an intense bouquet of fresh strawberries, raspberries and black pepper. Medium length and easy to drink...maybe too easy!. Pair it up with grilled salmon or pork tenderloin in a mild bbq sauce.

## Red

### **88 Coyotes Run Meritage 2005, Niagara (\$24)**

A blend of 54% Cabernet Sauvignon, 32% Cabernet Franc and 14% Merlot. The medium cherry colour leads the way to a bouquet of blackberries, plum, smoky chocolate and herbs. Medium to full body with firm tannins and very good length. Drink over the next 4 to 6 years. (ES)

### **86 Lakeview Merlot 2005, Niagara (\$13.95)**

This is just your everyday, good ol' fashion everyday drinking Merlot. It has a pleasant bouquet of plum, smoke, cherry and dark chocolate. Try it with braised short ribs. (ES)

## Greece

### **87 Boutari Skalani Syrah/Kotsifali 2004, Crete (\$19.95)**

This is one of those new fangled international/indigenous grape combinations that Greece is becoming known for. The Syrah gives the plum, spice and licorice aromas and the Kotsifali gives the gamey and leather component. Mid weight with some heat on the finish and perfectly suited for roasted lamb. (ES)

## Germany

### **91 St. Urbans-Hof Piesporter Goldtropfchen Riesling Spatlese 2006, Mosel-Saar-Ruwer (\$38.95)**

During my visit to Germany, I had the chance to taste the entire line up of the 06's at St. Urbans-Hof. This wine stood shoulders above the rest. A sublime nose of tropical fruits, honey and hefeweizen beer (think banana, yeast and spice) leads the way to a full bodied mouthful of pineapple and various fruits. Superb depth and length with noticeable sweetness, enough so to match with lighter fruit based desserts. (ES)

### **90 Selbach-Oster Zeltlinger Schlossberg Riesling Kabinett 2006, Mosel-Saar-Ruwer (\$32.45)**

Tasted at the winery with owner Johannes Selbach. A superb Kabinett with peach, honey, lime, pineapples and minerals on the nose and a ripe palate showcasing citrus, honey and a long mineral finish. At least a decade of aging ahead of it.(ES)

**89 St.Urbans-Hof Ockfener Bockstein Riesling Kabinett 2006, Mosel-Saar-Ruwer (\$23.95)**

Normally this wine has a distinctive mineral personality but in 2006 there was an incredible amount of botrytis, so this version is riper, with a peach, apricot, pineapple and honey profile. In the mouth, the wine retains a good citrus backbone. Drink over the next 5 to 6 years. (ES)

**88 Dr. Pauly-Bergweiler Bernkastler Badstube Riesling Kabinett 2003. Mosel-Saar-Ruwer (\$22.95)**

This Kabinett benefited from the insane heat wave that hit Europe in 2003. It starts off rich and ripe with lots of peach and tropical fruit flavours. Only when it hits the palate does it turn "Moselesque;" with a lean personality, good acid, off dry and a dose of minerality. Drink over the next 4 years. (ES)

**87 Lingenfelder Grosskarlbacher Osterberg Riesling Spatlese 2003, Pfalz (\$21.95)**

From one of the most famous in the Pfalz comes this mid weight Riesling with a profile of petrol, honey and lime. There is good depth with lots of crisp green apple on the finish. Now to 2008

**87 St. Urbans-Hof Riesling Qba, Mosel-Saar-Ruwer (\$19.99)**

Pale yellow colour and off dry with pear, apple, citrus and qualities. The finish resonates with grapefruit and green apple. (ES)

**87 Domdechant Werner Weingut Hochheimer Hoelle Riesling Kabinett 2004, Rheingau (\$18.95)**

A lighter style of Riesling with peach, citrus and honey and white flowers. Although it is slim in the mouth there is very good length. Drink now. (ES)