



A SNEAK PREVIEW OF THE BUYING GUIDE FOR THE SEPT. 30TH ISSUE

Wine Spectator's annual "Food Issue" features an in-depth cooking section including essential kitchen techniques and tips for beginners and experts. Top chefs contribute their advice, plus recipes and wine-matching suggestions. A must read for any wine-loving cook. Plus, two extensive tasting reports on California Pinot Noir and white Burgundy.

97

HIGHLY RECOMMENDED

**DIDIER DAGUENEAU**

Pouilly-Fumé Pur Sang  
2005 • \$65

Shows a humus hint in the aroma, with lots of fresh herb, lemon peel, grapefruit, macadamia nut and floral notes. Long and very stony on the finish, with herb and fleur de sel notes that refuse to quit. Hangs together perfectly, leaving a mouthwatering impression. Drink now through 2012.—*J.M.*

95

HIGHLY RECOMMENDED

**MOLLYDOOKER**

Shiraz McLaren Vale  
Carnival of Love 2006 • \$80

A stunning wine of immense depth and integrity. Seamless from start to finish, it starts off strong and keeps building through the long, powerful finish. The flavors center on blueberry, plum, meaty cherry, cedar and cream, with a hint of mint, and the tannins are finely polished. Drink now through 2020.—*H.S.*

93

HIGHLY RECOMMENDED

**SCHILD**

Shiraz Barossa 2005 • \$25

Smooth and round, impressive for its seamless balance, offering cherry and grilled pepper flavors against refined tannins. The open texture reveals sweet spices and mocha flavors as the finish lingers. Has complexity, depth and excellent detail. Best from 2008 through 2015.—*H.S.*

92

HIGHLY RECOMMENDED

**CALERA**

Pinot Noir Mount Harlan Mills  
Vineyard 2003 • \$45

Exhibits vivid dusty blackberry and wild berry fruit that's tight, focused and deftly balanced, revealing layers of concentration and complexity. The best Calera Mills I've tasted in a while. Drink now through 2012.—*J.L.*

97

COLLECTIBLE

**JEAN-LOUIS CHAVE**

Hermitage White 2004 • \$210

Very rich, but cuts like a knife, with dried apricot, marzipan and wet stone notes leading the way for richer flavors of candle wax, heather, honey and white peach on the back end. The long, extremely taut finish seems almost tannic; this is built for a long life. Try now, or forget it in the cellar. Best after 2017.—*J.M.*

95

COLLECTIBLE

**JEAN-LOUIS CHAVE**

Hermitage 2004 • \$210

This red has a gorgeous beam of currant and fig paste, surrounded by supple tannins and notes of coffee, worn leather, violet, licorice snaps and iron. The long, rich finish has nice detail now, but better to cellar for maximum effect. Best from 2008 through 2022.—*J.M.*

92

SMART BUY

**COULY-DUTHEIL**

Chinon La Baronnie  
Madeleine 2005 • \$16

Rock solid, with ripe, structured layers of plum, black currant and black cherry offset by sweet olive tapenade, mineral and aged tobacco. The long, iron-filled finish shows impressive depth. Should age nicely. Drink now through 2010.—*J.M.*

90

SMART BUY

**MOLLYDOOKER**

Shiraz South Australia  
The Boxer 2006 • \$20

Ripe and smoky. A big, polished mouthful of cherry and raspberry, with peppery, spicy overtones that mingle effortlessly with the fruit as the finish sails on. Drink now through 2011.—*H.S.*

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90

SMART BUY

**DOMAINE SIGALAS**

Santorini 2006 • \$22

Rich and exotic-tasting white, with aromas and flavors of beeswax, apricot, tropical fruits and spice. Very creamy and filled with custard notes, which extend on the minerally finish. Drink now through 2012.—*K.M.*

90

SMART BUY

**SALLIS CASTRUM**

Montepulciano d'Abruzzo  
Castello di Salle 2003 • \$21

Worth lingering on the nose, which offers complex floral, mineral and almost chocolate character, with a good underlying vein of black currant. Medium- to full-bodied red, with lots of flavor, fine tannins and a long finish. Elegant. Best after 2007.—*J.S.*

90

SMART BUY

**ZONTE'S FOOTSTEP**

Shiraz-Viognier Langhorne Creek  
2006 • \$17

Broad and generous. A real mouthful of smoky, tar-scented blackberry and licorice flavors, persisting against fine tannins on the long finish. Best from 2009 through 2015.—*H.S.*

89

SMART BUY

**JOSÉ MARIA DA FONSECA**

Douro Domini 2004 • \$15

Plenty of pretty red cherry and raspberry flavors give this red a lush vibrancy. The delicate finish is filled with spice and cream notes, with hints of milk chocolate. A joint venture of Domingos Soares Franco and Cristiano van Zeller. Drink now through 2012.—*K.M.*

89

SMART BUY

**JIP JIP ROCKS**

Shiraz Limestone Coast  
2006 • \$15

Bright and jazzy, with lively raspberry and cherry fruit, lifted with juicy acidity that lets the fruit and cream notes mingle nicely on the extended finish. Drink now through 2013.—*H.S.*

90

BEST VALUE

**PIERRE CHAINIER**

Côt Touraine Domaine Roc de  
Châteauvieux 2005 • \$10

Dark, with a brawny, beefy hint in the background that adds dimension to the ripe and very juicy plum, boysenberry and mocha flavors. A great tangy iron note helps stretch out the finish. Drink now through 2008.—*J.M.*

90

BEST VALUE

**EMERY**

Athiri Rhodes Rhodos  
2005 • \$11

Offers a ripe, spicy aroma, with lush flavors of Fuji apple, pear, hazelnut and custard. There are also some pineapple and tropical fruit flavors in the mix. The fresh, creamy finish echoes the spice. Drink now through 2011.—*K.M.*

88

BEST VALUE

**SYMINGTON FAMILY ESTATES**

Douro Altano 2005 • \$7

A creamy red, with a sanguine quality to its raspberry and blueberry flavors. The toasty finish features plenty of chocolate and spice. Tinta Roriz and Touriga Franca. Drink now.—*K.M.*

88

BEST VALUE

**TIMBUKTU**

Big Block Red Australia  
2004 • \$10

Lithe and appealing for its juicy berry and herb flavors, focusing on raspberry and plum as the finish waxes nicely. Has presence and subtlety, with enough structure to warrant cellaring. Cabernet Sauvignon, Petit Verdot and Shiraz, with Merlot and Malbec. Best from 2008 through 2014.—*H.S.*

87

BEST VALUE

**D. KOURTAKIS**

Patras Kouros White 2006 • \$9

Well-structured, with a vibrant mix of crunchy peach, mineral and grapefruit flavors that gain intensity on the crackling finish. Reditis. Drink now through 2010.—*K.M.*

87

BEST VALUE

**BODEGAS Y VIÑEDOS DE MURCIA**

Mad Dogs & Englishmen  
Jumilla 2005 • \$10

This fleshy red shows black cherry, plum, herb and vanilla flavors over sturdy tannins. A bit rough around the edges, but has character. Monastrell, Cabernet Sauvignon and Syrah. Drink now through 2010.—*T.M.*

86

BEST VALUES

**J. & F. LURTON**

Sauvignon Blanc Vin de Pays du  
Comté Tolosan Les Fumées  
Blanches 2006 • \$9

This has a fresh, herbal cast, with plenty of lime and ruby grapefruit on the crisp finish, with minerally elements. Drink now.—*K.M.*

Initials at the end of each tasting note indicate the Wine Spectator editor who blind-tasted and scored the wine and wrote the review. The tasters are as follows: James Laube (*J.L.*); Kim Marcus (*K.M.*); Thomas Matthews (*T.M.*); James Molesworth (*J.M.*); Bruce Sanderson (*B.S.*); Harvey Steiman (*H.S.*); James Suckling (*J.S.*); Jo Cooke (*J.C.*); Daniel Sogg (*D.S.*). A lack of initials indicates the wine was reviewed by a *Wine Spectator* panel.