



WINE SPECTATOR'S Advance

A SNEAK PREVIEW OF THE BUYING GUIDE FOR THE **OCT. 31, 2007** ISSUE

Wine Spectator's Oct. 31 "Great Values" issue features more than 250 wines from around the world that sell for \$20 or less and score 85 points or higher. Plus, our must-read tasting report on Tuscany features more than 950 wines, most of which are from the 2004 and 2005 vintages.

HIGHLY RECOMMENDED

94 ZIND-HUMBRECHT Riesling Alsace Wintzenheim Clos Häuserer 2005 • \$60
A big, powerful Riesling with the stamp of place. Smoky, with dried pineapple aromas, honey and a fireworks of mineral. Concentrated, with a firm structure, this has a resonant energy that pumps it up on the long finish. Drink now through 2020.—*B.S.*

95 DOMAINE ST.-PRÉFERT Châteauneuf-du-Pape Auguste Favier Réserve 2005 • \$45
Dark and densely packed red, with lots of fig, black currant and bittersweet cocoa notes leading the way for blazing minerality and a super-racy, graphite-loaded finish. Long, lush and pure, with great grip. Best from 2008 through 2027.—*J.M.*

93 CAMPO AL MARE Bolgheri 2005 • \$29
Exotic aromas of crushed blackberry and currant follow through to a full-bodied palate with supersilky tannins. Long, long finish. Very pretty. From Ambrogio and Giovanni Folonari. Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot. Best after 2010.—*J.S.*

96 BODEGAS LAN Rioja Edición Limitada 2004 • \$48
This powerful red is rich, thick, even syrupy on the palate, with ripe flavors of blueberry and cassis and plenty of espresso-scented oak. But it's not jammy; it's fresh and balanced, and carries its considerable alcohol with grace. Not traditional in style, but impressive. Drink now.—*T.M.*

COLLECTIBLES

98 TENUTA DELL'ORNELLAIA Toscana Masseto 2004 • \$250
Shows wonderful aromas of flowers and berries, with hints of vanilla and Indian spices. Full-bodied and powerful, with layers of chewy tannins and a long, flawless finish. Compact and dense, yet racy and refined. What a red. Not the perfect 2001, but very close. Best after 2013.—*J.S.*

97 TENUTA DELL'ORNELLAIA Bolgheri Superiore Ornellaia 2004 • \$150
Dark ruby-purple in color, with complex aromas of dark chocolate, cola, vanilla, cedar and currant. Full-bodied yet ultrarefined, with dense, seamless, caressing tannins. Everything is in the right proportion. Superb. Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Best after 2009.—*J.S.*

94 TENUTA SAN GUIDO Bolgheri-Sassicaia Sassicaia 2004 • \$193
Aromas of chocolate, currant and blackberry, with a hint of Spanish cedar. Full-bodied, with firm, velvety tannins and a long finish. Racy and very well-structured. Builds on the palate. Cabernet Sauvignon and Cabernet Franc. Best after 2012.—*J.S.*

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SMART BUYS

- 90** **CONCHA Y TORO** Merlot Peumo Marqués de Casa Concha 2005 • \$19
Has an ample layer of sweet, mocha-infused toast, but plenty of plum and blackberry notes as well. Long, fleshy finish lets the fruit and mineral notes hang together, along with an encore of toast. Drink now through 2009.—*J.M.*
- 90** **DOMAINE SIGALAS** Asirtiko-Athiri Santorini 2005 • \$16
Very lush and complex white, with mouthfilling flavors of salted almond, ripe pear, peach and spice. Minerally finish features piecrust notes. Drink now.—*K.M.*
- 91** **ARGENTIERA** Bolgheri Poggio ai Ginepri 2005 • \$20
Gorgeous aromas of blackberry, currant, chocolate and game follow through to a full-bodied, extremely balanced palate, with ultrafine tannins and a long, caressing finish. Cabernet Sauvignon, Merlot and Syrah. Best after 2010.
- 91** **CASTELLO DI MONSANTO** Chianti Classico Riserva 2004 • \$22
Full-throttle, with lots of vanilla and ripe fruit character. Almost cherry liqueur. Full-bodied, round and soft, with lots of flavor. Drink now.—*J.S.*
- 88** **AIA VECCHIA** Toscana Lagone 2005 • \$15
Plum, currant and hints of toasted oak follow through to a medium body, with velvety tannins. Merlot, Cabernet Sauvignon and Sangiovese. Best after 2009.—*J.S.*

BEST VALUES

- 88** **PROVIVA** Malbec Luján de Cuyo Maípe 2006 • \$10
Juicy and round, with dark plum, currant and blackberry fruit backed by ample toast. Fleshy finish. Impressive value. Drink now.—*J.M.*
- 87** **ALAMOS** Chardonnay Mendoza 2006 • \$10
Juicy, with yellow apple, fig and butter notes that stay fresh and pure through the finish. Drink now.—*J.M.*
- 87** **ALTOS LAS HORMIGAS** Bonarda Mendoza Colonia Las Liebres 2006 • \$8
Ripe and juicy, with lots of plum, sweet toast, cocoa and boysenberry jam notes that are fleshy and delicious through the finish. A crowd-pleaser. Drink now.—*J.M.*
- 88** **CASTELLO BANFI** Toscana Centine 2006 • \$12
Very rich and ripe aromas of blackberries and earth follow through to a full body, with soft tannins and a long finish. Lovely flavors. One of the best values from Tuscany this year. Best after 2007.—*J.S.*
- 88** **FATTORIA DI BASCIANO** Chianti Rufina 2005 • \$12
An intense, full-bodied red, with black fruit and coffee bean character, fine tannins and a flavorful finish. Delicious. Always a good value. Drink now.—*J.S.*
- 88** **L'OCA CIUCA** Toscana The Drunken Goose 2005 • \$12
Very pretty and perfumed aromas of licorice, berry and light vanilla. Medium- to full-bodied, with fine tannins and a solid core of fruit. Chewy. Sangiovese, Merlot and Syrah. Best after 2008.—*J.S.*
- 85** **RUFFINO** Chardonnay Toscana Libaio 2006 • \$9
Fresh apple and cream aromas follow through to a medium- to full-bodied palate, with good acidity and a medium finish. Always a pleasant drink. Good value, too. Drink now.—*J.S.*
- 87** **BODEGAS MONTECILLO** Rioja Crianza 2003 • \$11
Tobacco and licorice notes are dark and alluring in this fleshy red, wrapped around a core of black cherry fruit. Balanced and fresh. Drink now through 2010.—*T.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.