



# WINE SPECTATOR'S Advance

A SNEAK PREVIEW OF THE BUYING GUIDE FOR THE **MAY 31, 2008** ISSUE

*Wine Spectator's* May 31 "Burgundy" issue features a tasting report on reds from the excellent 2005 vintage, a preview of the very successful 2006 vintage, and a must-read travel guide to Beaune, Burgundy's capital.

## HIGHLY RECOMMENDED

95

**F.X. PICHLER** Riesling Smaragd Trocken Wachau Dürnsteiner Kellerberg 2006 • \$90

A seductive creaminess is draped over lush, ripe and rich flavors of pear, peach, apricot and tropical fruits. Shows a sense of elegance and refinement as well, with a concentrated and well-structured finish of mineral and hickory smoke. Drink now through 2020.—*K.M.*

94

**MEINHARD FORSTREITER** Grüner Veltliner Qualitätswein Trocken Kremstal Tabor 2006 • \$30

Muscular Grüner, with rich and concentrated quince, peach, ruby grapefruit, guava and mango flavors. Plenty of structure to back it up, with a mouthwatering finish of smoke and spice. Best from 2010 through 2017.—*K.M.*

93

**BOEKENHOUTSKLOOF** Syrah Coastal Region 2005 • \$47

Really ripe and mouthfilling, with a core of blackberry and currant fruit supported by lots of briar, sweet spice, dark olive and sage notes. Long finish is well-integrated already, but this should cellar nicely, as it just blooms in the glass. Drink now through 2013.—*J.M.*

93

**JOSEF SCHMID** Riesling Qualitätswein Trocken Kremstal Vom Urgestein Bergterrassen 2006 • \$23

Very pure-tasting and racy, with concentrated citrus, peach, apple and Asian pear flavors. Big structure, with bracing acidity and a long finish of salt and pepper. Should have a long and interesting life ahead. Best from 2010 through 2020.—*K.M.*

## COLLECTIBLES

97

**G. ROUMIER** Bonnes Mares 2005 • \$220

Dense with ripe black fruit—plum, blackberry and black currant—along with mineral and spice, this starts out lush and silky. The tannins are there, but discreet and supportive, letting the fruit take center stage. Shows great freshness and length as the complex fruit washes over the palate. Best from 2015 through 2040.—*B.S.*

95

**LOUIS JADOT** Chambertin-Clos de Bèze 2005 • \$228

A monolith now, with a core of sweet cherry locked in by the firm structure. There's also a lot of spicy oak. Its tannins are substantial and dominate today, but all the components are there. Very fresh and lively red, with a long finish. Best from 2015 through 2040.—*B.S.*

94

**MARQUIS D'ANGERVILLE** Volnay Clos des Ducs 2005 • \$100

A little reticent, showing subtle cherry and berry notes on a dense, rich profile. It's peppery and vibrant, with sweet fruit, solid tannins and long, long finish. Everything is in the right proportion, but this needs time. Best from 2014 through 2028.—*B.S.*

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### SMART BUYS

- 91** **FREIE WEINGÄRTNER WACHAU** Grüner Veltliner Smaragd Trocken Wachau Terrassen Domäne Wachau 2006 • \$22  
Exuberant, like biting into a red peach, this has plenty of crisp acidity, with notes of pineapple and spice. Creamy finish features vanilla and hints of coffee. Drink now through 2015.—*K.M.*
- 91** **TURK** Grüner Veltliner Qualitätswein Trocken Kremstal Kremser Weinberge 2006 • \$11  
Very refined, with elegant flavors of apple, peach, citrus and spice. Excellent balance, with understated power. Crisp finish features mineral notes. Drink now through 2015.—*K.M.*
- 90** **STADT KREMS** Grüner Veltliner Qualitätswein Trocken Kremstal Sandgrube 2006 • \$18  
Intense, with concentrated flavors of ripe pear, baked apple, apricot and spice. Long finish features lemon curd, spice and meringue. Drink now through 2015.—*K.M.*
- 90** **WAYNE THOMAS** Shiraz McLaren Vale 2006 • \$17  
Bright and distinctive for its wild cherry and roasted beet aromas and flavors, around a supple core of polished tannins. Savory black olive notes weave through the long, pointed finish. Drink now through 2016.—*H.S.*
- 89** **DESERT WIND** Merlot Wahluke Slope Desert Wind Vineyard 2004 • \$15  
Smooth and velvety, with a touch of a roasted meat weaving through the raspberry and cherry fruit, playing against fine tannins on the long finish. Drink now through 2011.—*H.S.*
- 89** **FERRATON PÈRE & FILS** Crozes-Hermitage La Matinière 2005 • \$18  
Solid red, with ripe plum and dark cherry fruit held together by subtle toast and sanguine hints. There's a nice underlying richness on the finish. Drink now through 2010.—*J.M.*

### BEST VALUES

- 89** **THREE RIVERS** River's Red Columbia Valley 2006 • \$13  
On the lighter side, but shows nicely focused blueberry and plum fruit, typical of Syrah with a bit more restraint, and firm tannins to lift the finish. Syrah, Cabernet Sauvignon, Cabernet Franc, Malbec. Drink now through 2011.—*H.S.*
- 88** **COLUMBIA CREST** Two Vines Vineyard 10 Red Washington 2005 • \$8  
Lithe and polished, with juicy raspberry and cherry flavors and a hint of citrus, lingering on the open-textured finish. Syrah, Sangiovese, Cabernet Sauvignon, Grenache and others. Drink now through 2010.—*H.S.*
- 88** **PACIFIC RIM** Riesling America Sweet NV • \$11  
Definitely sweet, but balanced with enough acidity to make it feel refreshing, offering pineapple, mango and a touch of honey as the finish lingers. Drink now through 2011.—*H.S.*
- 87** **SNOQUALMIE** Whistle Stop Red Columbia Valley 2006 • \$10  
Crisp and direct, with pretty cherry and slightly cedary aromas and flavors, picking up a chocolate note on the finish. Cabernet Sauvignon and Merlot. Drink now through 2011.—*H.S.*
- 86** **COLUMBIA CREST** Chardonnay Washington Two Vines 2005 • \$8  
Soft and gently spicy, with a creamy, toasty aspect to the modest pear flavors, lingering discreetly. Drink now.—*H.S.*
- 86** **TERRA D'ALIGI** Trebbiano d'Abruzzo 2006 • \$10  
Bright and fruity, with lemon, honey and mineral character. Medium-bodied, with good acidity and a crisp finish. A bit neutral, but delicious. Drink now.—*J.S.*
- 85** **HOGUE** Cabernet-Merlot Columbia Valley 2005 • \$9  
On the light side, with spicy cherry flavors that linger softly. Drink now through 2010.—*H.S.*

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.*); Tim Fish (*T.F.*); Alison Napjus (*A.N.*); Daniel Sogg (*D.S.*); MaryAnn Worobiec (*M.W.*).