



WINE SPECTATOR'S Advance

A SNEAK PREVIEW OF THE BUYING GUIDE FOR THE **APRIL 30, 2010** ISSUE

Wine Spectator's April 30 issue includes tasting reports on Germany, Portugal and South Africa. Plus, a wide range of reviews, from dry whites to big reds to dessert wines. And don't miss our spotlight on the best of Italian food and culture.

HIGHLY RECOMMENDED

97 PRAGER Riesling Smaragd Trocken Wachau Achleiten 2008 • \$60
Gloriously creamy and rich, with powerful white fruit and spice flavors supported by precise acidity. There's mouthwatering intensity to the apricot, apple and peach flavors midpalate. The finish lingers with vanilla and white chocolate. Drink now through 2020.—*K.M.*

96 QUINTA DO CRASTO Douro Vinha da Ponte 2007 • \$155
Very rich and balanced. The deep well of dark plum, kirsch and spiced cherry flavors are joined by decadent Asian spice and mocha notes. Shows plenty of grip on the finish, which lingers with cocoa powder and cream. Drink now through 2017.—*K.M.*

96 F.X. PICHLER Riesling Smaragd Trocken Wachau Dürnsteiner Hollerin 2008 • \$58
Layered and elegant, with wave after wave of rich white fruit and spice flavors supported by firm acidity and plenty of fresh glazed citrus notes. There's mineral and cream on the long, full finish. A mouthwatering expression of Riesling. Drink now through 2019.—*K.M.*

92 S.A. HUËT Vouvray Sec Le Haut-Lieu 2008 • \$30
Offers lilted ginger, creamed peach, green fig and brioche flavors offset by a live-wire spine of acidity. Flirts with being off-dry in feel, but finishes with rapier cut. There's impressive purity and definition for the vintage. Drink now through 2015.—*J.M.*

COLLECTIBLES

95 ARMAND ROUSSEAU Chambertin 2007 • \$360
Like macerated cherry and plum flavors, this muscular red also shows leather, tobacco and a wild, feral character. Smooth and concentrated, with a long finish of sweet fruit and mineral. A more chewy version. Best from 2014 through 2030.—*B.S.*

95 ARMAND ROUSSEAU Chambertin-Clos de Bèze 2007 • \$360
Loads of sweet cherry, bilberry, plum, mineral and spice notes are matched to a firm, well-integrated structure. Dense and velvety, vibrant and long, with a pure fruit and mineral aftertaste. This doesn't want to quit on the finish. Best from 2014 through 2030.—*B.S.*

94 M. CHAPOUTIER Ermitage L'Ermitage 2007 • \$305
This has depth, length and character, with mouthfilling blackberry, raspberry and cherry fruit flavors supported by bright acidity. The long, mineral spine lets additional cherry pit, blood orange and espresso notes chime in. Still a touch raw in a youthful way, so let this settle in. Best from 2011 through 2017.—*J.M.*

SMART BUYS

92 **MARKUS MOLITOR** Riesling Spätlese Mosel Haus Klosterberg 2008 • \$23
Shows fine clarity to the slate, white peach and apple aromas, along with the cool black currant, or black currant leaf, note prevalent in the vintage. Supple and harmonious, with a vibrant structure and fine length. Drink now through 2022.—*B.S.*

91 **CONCHA Y TORO** Cabernet Sauvignon Puente Alto Marqués de Casa Concha 2007 • \$21
Rock-solid, with dark currant, fig and blackberry fruit flavors supported by briar, licorice snap and coffee notes. The long, muscular finish should soften nicely with moderate cellaring. Drink now through 2012.—*J.M.*

91 **BODEGAS ONDARRE** Rioja Reserva 2004 • \$18
Black cherry, licorice, smoke, tobacco and tar notes mingle in this firm, lively red. Maturing now, but shows balance and length. Still fresh, this brings you back for another sip. Drink now through 2016.—*T.M.*

90 **MT. DIFFICULTY** Pinot Noir Central Otago Roaring Meg 2008 • \$23
Bright and tangy, with a peppermint candy note wafting through the cherry and raspberry flavors, lingering easily against fine tannins. Drink now through 2015.—*H.S.*

90 **J.-C. PICHOT** Vouvray Domaine Le Peu de la Moriette 2008 • \$16
Off-dry and flattering, with tasty quince, fig and pear flavors backed by a lilting floral note on the lively finish. Drink now through 2012.—*J.M.*

BEST VALUES

89 **WILLAMETTE VALLEY** Riesling Willamette Valley 2008 • \$12
Light and refreshing, a delicate style that hides its sweetness with lively acidity, playing its lemon and grapefruit flavors artfully. Drink now through 2013.—*H.S.*

88 **ANDELUNA** Malbec Tupungato 2008 • \$11
Ripe and mouthfilling, with a juicy, fleshy core of crushed red currant, raspberry and blackberry fruit notes kept lively by licorice and briar hints on the finish. Drink now.—*J.M.*

88 **EOLA HILLS** Chardonnay Oregon 2008 • \$10
Smooth and creamy, this is light on its feet, but packed with orange-accented pear and toast flavors, extending into the vivid finish. Drink now.—*H.S.*

87 **COLUMBIA CREST** Chardonnay Washington Two Vines 2007 • \$8
Creamy smooth, with a toasty edge to the pear and grapefruit flavors, lingering easily on the open-textured finish. Drink now through 2012.—*H.S.*

87 **INVACESA** Tempranillo Rioja Rivarey Crianza 2006 • \$8
Cherry, plum and chocolate flavors mingle in this fresh, chewy red, which has notes of smoke and earth, with good grip and a clean finish. Drink now through 2012.—*T.M.*

87 **JOÃO PORTUGAL RAMOS** Alentejo Loios Red 2008 • \$10
A very zesty red, offering crushed red fruit flavors, with currant and plenty of spice. The finish lingers with kirsch notes. Drink now.—*K.M.*

85 **COOPERATIVA REGUENGOS DE MONSARAZ** Reguengos 2007 • \$8
Currant, red plum and raspberry flavors are well-defined and supported by crisp acidity. The finish is spicy. 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.*); Tim Fish (*T.F.*); Alison Napjus (*A.N.*); MaryAnn Worobiec (*M.W.*).