

# CUTTING EDGE SELECTIONS

✧ HAND-CRAFTED WINES ✧



## TOP 100 Best Buys of 2008

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**90 Bodegas Luzón 2007 Luzón (Jumilla); \$9.** Truly captivating wine for under \$10? Yes, Luzón's Monastrell-Syrah blend is exactly that. It delivers huge plum and spice notes, with tobacco, herbs and smoked meat working their way into the game. Remains powerfully fruity and spicy in the mouth, with a long, minty, medicinal finish. Competes with thousands of wines priced higher. Overdelivers by a lot! Imported by Fine Estates From Spain.

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35

**90 Kings Ridge 2007 Riesling (Oregon); \$13.** This spicy and aromatic Riesling is sourced from a vineyard planted 40 years ago by Dick Erath. Stainless-steel fermented and finished off-dry, it's tart and juicy enough to work with most Riesling-friendly foods. It's the spice that dominates, not the sugar. This is a wonderful bottle, with classic Oregon scents that run from flower to fruit to stone. Concentrated and yet delicate, it is an amazing value.

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45

**89 Razor's Edge 2006 Cabernet Sauvignon (McLaren Vale); \$12.** A very good effort, this may be among the last great values to emerge from Australia, as smaller crops and changing currencies will undoubtedly take their toll. It's remarkable that McLaren Vale fruit can go into a \$12 bottle. Black cherry fruit is presented on a medium-bodied, softly tannic frame, embellished by hints of cola and eucalyptus. Finishes soft, with a fine texture of charcoal dust and lingering cassis flavors. Imported by Joshua Tree Imports.

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54

**90 Carl Ehrhard 2006 Rudesheimer Kabinett Riesling Feinherb (Rheingau); \$15.** Broad in the mouth and rather burly, this nearly dry Riesling offers mineral, spice-driven aromas and flavors. A touch of honeyed richness on the palate rounds it out, but this is not a stereotypical fruity Riesling despite the mouthwatering finish. Imported by Scoperta Importing Co. Inc.

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**90 Apaltagua 2006 Envero Carmenère (Colchagua Valley); \$15.**

For the second straight year, Envero is a more elevated wine than Apaltagua's basic Carmenère, and it shows all that's good in the variety. The bouquet blends ripe black fruit with pepper and spice, while the palate is full of plum, blackberry and molasses. It's big but lively, with ripe tannins and pure flavors. Drink now through 2009. Imported by Global Vineyard Importers.

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**89 Shoofly 2006 Aussie Salute (Fleurieu Peninsula); \$14.**

A blend of Shiraz (70%), Grenache (25%) and Viognier (5%), this is a lush, weighty red imbued with earthy flavors of espresso, olives and dark-skinned plums that linger on the finish. The creamy texture makes it go down easy; pair it with grilled or roasted meats. Imported by Old Bridge Cellars.