

IMPORTED VALUES

WINES THAT DELIVER MORE THAN THEIR PRICE



Laurenz und Sophie Singing Grüner Veltliner 2005 - Fresh, grassy and acidic. Slightly creamy finish. With a sharp-looking bottle/label and a twist-off cap, this is the type of wine that could continue to put Austria on the wine map in the US. **88**

Conti Contini Sangiovese 2004 - Dark and lush. Medium- to full-bodied. Rewarding. **89**

Clos de la Granière Châteauneuf-du-Pape 2001 - Smooth and medium-bodied with earthy overtones. Soft yet slightly tannic finish. **89**

Parent Bourgogne Pinot Noir 2003 - Smooth and with delicate cherry fruits. Not as earthy as some Burgundies, but still true to the Burgundian style. **89**

Mad Dogs and Englishmen 2004 - Slightly medicinal and very good. Excellent blend of Shiraz, Cab and Monastrell. **89**

Picinni Chianti 2004 - Soft and full of ripe cherry flavors. Easy to drink. **88**

Zeal Sauvignon Blanc 2005 - Refreshing with good acidity. Another example of what makes New Zealand such a renowned producer of S. Blanc. **88**

Feudo Arancio Nero D'Avola 2004 - A simple red that comes alive in your mouth. Well-developed. Perfect with pasta or pizza. **88**

Pascual Tosos Sauvignon Blanc 2004 - An Argentine full of excitement. Caramel flavors with a lasting finish. **88**

Greco Malvar White 2004 - Looking for something different? This value from Spain is a uniquely flavored white. Slightly complex but easy to sip. **88**

Heath Southern Roo Cab/Shiraz 2002 - Well-made with slightly sweet overtones. Not the cough syrup taste often associated with Aussie reds. **88**

Juno Sauvignon Blanc 2006 - Funky nose. Tropical fruit in the mouth. A South African just different enough to make it worth a try. **87**

Clean Slate Riesling 2005 - Like its name, this German Riesling has a clean, fairly sweet character with a welcome touch of minerality. Refreshing with a lasting finish. **87**

J.J. Müller Riesling 2004 - Sweet and tasty. Affordable, which makes it even better. **87**

Esperto Pinot Grigio 2005 - Not too fruity. Well-developed. **86**



Vanna, can we buy a vowel?

In last month's issue, we mistakenly (mis)identified Voga Pinot Grigio as Vega. Where's Vanna White when we need her? We apologize for the confusion.