

The Hanes Wine Review, August 2011 Edition

Mostly domestic and French wines this time around. Got fairly lucky with the “value” wines category. Living in a world of price inflation, harder to keep to the \$15 cutoff level to count as a “value” wine. From this it is obvious to all that Hanes does not buy wine at Trader Joe’s. Maybe the bar needs to be reset to \$20 to count as a value wine. But this would probably just reinforce the snootiness of *The Hanes Wine Review*. Hmm, is that a bad thing?

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This month’s big winners... The wines of The Scholium Project just became available here in North Carolina so got a few bottles to try. The three sampled this time around were all uniformly excellent and intriguing but still more “mainstream” than Hanes remembers this producer’s wines to be. The prices are high but the wines are made in a very labor intensive style and they do deserve to be tried, although one might not exactly back up the truck to buy pallets of the stuff (granted, they don’t have pallets of the stuff). The entry level bottling of Gamay produced by Marcel Lapierre and called “Raisins Gaulois X” is delicious and for those who love the grape and wines of Beaujolais a relative steal at around \$17. The 2008 Big Basin Syrah “Homestead” is the first wine Hanes has had from this winery and it was quite nice, not overblown and stays friendly. \$41 is pushing it but the winery is not alone in this. The price of Mas de Daumas Gassac has reached stupid levels but give credit where it is due, the 2010 flagship white blend from the Languedoc is excellent stuff. But at \$54 or so, Hanes is off the bus going forward. Sigh, but ditto for the wines of Paolo Bea, a benchmark for Umbrian wines. Their 2005 Sagrantino “Vigna Pagliaro” is delicious from start to finish but \$90 is insane in the membrane to pay. As a side note, this was unusually approachable given its relative youth. Odd. A newish small producer out of New Zealand called Marlborough Grace has made a zippy little Sauvignon Blanc in 2010 and it’s worth getting if you ever see any around. \$18 seems fair for what’s in the bottle.

The best \$15 and under picks... Librandi from Calabria, Italy is a well recognized producer which still doesn’t sell much. But their 2009 Cirò Bianco from the Greco grape should as it is only \$12 and has the flavor richness to attract many, should they be bold enough to try it. Clocking in at an affordable \$15, the 2009 Chenin Blanc from Pope Valley Winery in Napa was fresh and dry with attractive moments of sweetness. See, they can make good affordable wine in Napa! Never had a wine from Pascal Bouchard before yet was suitably impressed by their 2010 Bourgogne Aligoté, a perfect rendition of the grape at a fair \$14. Bravo. Southwest France continues to put out tasty and affordable white wines, this month the 2009 Philémon “Perlé” from Gaillac and the 2010 Salette from the Côtes de Gascogne. Both cheap and in a just world would sell regularly by the case. The bonus of the former is that you get to tell everyone it is mainly from the Loin de l’Oeil grape, sure to impress. Tenuta Canale’s Tuscan “IGT” bottling named “Pergolato” is an honest and direct wine and a fine everyday Sangiovese. Likewise, Garofoli’s table wine from the Marche labeled as “Antica Osteria Rosso” is a fine house wine and an example of how well Montepulciano and Sangiovese can blend together. Both of these are \$10 or less, added bonus. From Austria, Loimer’s entry Grüner Veltliner bottling called “Lois” typically hits the right notes and 2010 was no exception. At \$15 still within the value range for the grape.

And the disappointments... Hanes likes to root for Tempranillo in California so was hoping the 2009 Straight Line version of the grape would wow. Alas, it was just decent and is more or less an easy pass at around \$32. But there’s no reason to not root for Californian Tempranillo, you go girl. California also produced a couple of so-so efforts in the 2008 Fort Ross Pinot Noir “Fort Ross Vineyard” and the 2009 Spicerack Syrah “Punchdown” and it’s hard to get behind the wines at their respective price points although neither “sucks” per se. It may be unfair but Hanes feels as if the Côtes-du-Rhône rouge called “Mon Coeur” and produced by Chave Selection has become an intentionally “internationally” styled wine to get the big points. While the price remains fair and close to what it was even 8-10 years ago, the juice itself is too slick and lacking in soul. Hanes is a fan of Austrian producer F.X. Pichler yet two 2009 Grüner Veltliner bottlings did not match expectations, even if these were their “lower end” wines. Prices in the \$30’s ought to get you more complexity than these. Many folks expect cheaper wines to be consistent vintage to vintage but the truth is when the wines reflect terroir and vintage characteristics they do differ from each other. Witness Jouclary’s 2008 Cabardès “Cuvée Tradition” which does not meet the quality levels of the two preceding vintages. Affordable at \$13 but nothing to go crazy about, still, looking forward to trying the 2009 version. Sparkling Vouvray can be an excellent choice when factoring for “QPR” but even at a fair \$20 the NV Bernard Fouquet (Domaine des Aubuisières) bottling is just “ehh” and one can reasonably expect more from this usually solid producer.

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Unlike *those other* professional reviews, Hanes only will share what he likes if it is *currently available* in stores for immediate purchase. If these wines are not to be found in some of your local stores, they suck and that's not Hanes's fault.

If you are interested in reading tasting notes by Hanes on the *older (or non-imported) wines* he has recently consumed, these notes are gathered here: <http://www.haneswinereview.com/reviews/oldervintages2011.html>

If you are interested in reading tasting notes by Hanes on *beer* he has recently consumed, these notes are gathered here: <http://www.haneswinereview.com/reviews/beer.html>

Here's the order in which Hanes humbly provides the wine review information:

- Winery/Producer Name
- Region of Origin, Appellation, Brand Name/Wine Style, Single Vineyard (if any applicable)
- Grape Type
- Vintage Year, Price Hanes Paid (if available), Alcohol Percentage (if available)
- Tasting Notes, Hanes's Numeric Score (on the traditional, yet inane, 100 point scale (which for Hanes truly begins at around 80 points and more or less ends around 94 points)

And here's Hanes's wine reviews for August!

CALIFORNIA RED

Scholium Project, The
 Regional Blend, California, Gardens of Babylon
 Blend
 2008, \$46.99, 16.2%
 Supersaturated black purple core, thin purple to dark ruby rims, sleek surface, built to impress. Fat nose, dripping with sugary plum, black cherry, blueberry fruit, flowers and orange juice, just the same ample, milk chocolate, cinnamon, ginger, has strong lift but in no way "breezy," overall oddly "normal" and easy to approach, has more retronasal complexity, especially as it opens. Full-bodied, rich and fluid for its weight, surprising acidity for its blend, the tannin stays smooth throughout. Solid orange, lemon zest, pressed flowers, for all of the dried fruit prune and raisin notes, also offers more tart raspberry, strawberry as well. Mild earth, tea leaf, forest floor nuances keep it alternating from sweet to sour. Ginger spice, milk and dark chocolate, cocoa, even vanilla powder present. Lively and pushes hard on you. Presents an interesting splash of soy sauce. You can find a bunch of stuff in there if you look. 55% Petite Sirah (Tenbrink Vineyards), 17% Merlot (RME Vineyard), 11% Mataro (Pato Vineyards FRP), 11% Cinsault (Phillips Farms Lamby), 3% Syrah (Hudson Vineyards), 3% Sangiovese (Vanderkous Vineyard). 90

Big Basin
 Regional Blend, Homestead
 Syrah
 2008, \$40.99, 15.5%
 Easily achieves a glowing purple opacity in the core, the clarity becomes evident through the ruby-scarlet rims, sleek and reflective surface. The nose is floral with orange and grapefruit citrus, touch of oak, wood, peanut shells and coffee rinds, toasty chocolate edge too, given the breadth of its bottom has lifting perfume as well as n ability to mask the vast majority of the alcoholic fumes. Full-bodied but arguably closer to medium-bodied, no defiant squatting on the tongue for effect. The butterscotch, caramel, chocolate comes through but just to sweeten further the raspberry, blueberry, cherry then cranberry fruit. Orange and grapefruit pick up steam through the mid-palate and brings energy through the end. At all the right times chooses to slim down and pick the areas where it wants to excel. Unassuming classiness is achievable in California. (73% Monterey County, 27% Santa Cruz County) 90

Scholium Project, The
 Suisun Valley, Tenbrink Vineyards, Bricco Babelico
 Petite Sirah
 2007, \$56.99, 15.8%

Inky black core which stains the palate, fully opaque, deep crimson to ruby hued rims, hard to picture deeper saturation, highly reflective surface. For all of the depth to the nose has a high-toned to smooth out the plum, blackberry, blueberry fruit, leverages coffee, mocha, milk chocolate, peanut brittle to bring back the sweetness, also brings orange citrus, mint before soy, pine and saline notes, an underlying earthiness stays mute, overall pulls up short, particularly as the wine closes up over time. Full-bodied, lemon to grapefruit citrus firms up the mouth entry and helps highlight the credible acidity, as well as tannin. Minerals, soy, salt, quinine with peanuts, bread, loamy earth, not afraid to both clamp down on you and offer some offputting to some accents. To be safe, then produces molasses, caramelized brown sugar, butterscotch. A mass of many dark fruits, so highly concentrated that you get tired at times. Still, so relentlessly flavorful that it is hard to get really pissed off at it. 89

Irish Family Vineyards
Calaveras County, Kilkenny
Blend

NV, \$26.99, 15.6%

Some blackness to the dusky purple-red hued core, the transparency more apparent when you reach the effulgent crimson to brick red rims, good visual liveliness in the glass. The nose positively drips with creamy vanilla, chocolate, butterscotch oak and super-ripe plum, cherry, blackberry fruit, cinnamon and ginger spice, has a heavy floral musk as well, while heavy doesn't feel sluggish in your nostrils. Full-bodied, piles layers onto your tongue, all sugary sweet brown sugar, molasses, butterscotch, and flowers with a fresh mintiness as well. Stops just short of dried fruit character in the plum, currant, blackberry, cherry fruit department, dusted with powdered sugar. If you're not getting the message, it's sweet. Maybe a vague suggestion of leather or kindling wood smoke.

Certainly not a wine for everyone but if you have a sweet tooth its infectiously fun personality will win you over. Approximately 45% Petite Sirah, 35% Cabernet Sauvignon, 20% Zinfandel. (Composite Cork) 89

Turley
Contra Costa County, Duarte Vineyard
Zinfandel

2009, \$32.00, 15.2%

Deep glow to the ruby to burnt orange core, clear but not quite sparkly, more cranberry red around the rims, very good effulgence, spotless surface. The nose is soft, round and close to overstuffed, drips with golden raisin, raspberry, strawberry, red cherry scents, candied orange peel, honey, molasses and cinnamon, floral dew, pine sap, this is the old school Turley "balls to the wall" approach of waves of sugar and fruit. Full-

bodied, smooth and flowing with only a bit of turbulence from the alcoholic heat, the layers of blackberry, blueberry, cherry, plum fruit does a good job of softening any brunt. Tangerine, lemon citrus pleasing, the eucalyptus, menthol and pine measured. As the chocolate and caramel comes out stabilizes the whole further. The tannin can be bitter at times, kind of a very light phenolic underripeness. Still, a niggling complaint, the fruit and citrus keep it relentlessly happy. For those who want uncomplicated pleasure. 88

Grant Family Wines
Regional Blend, California, Straight Line
Tempranillo

2009, \$31.99, 14.6%

Brightly hued, the core as much ruby as violet, not close to opaque but has a certain gauziness which deepens the hue, the rims a youthful ruby to red-magenta, perfectly reflective surface, just looks like "fun." There is a nearly imperceptible greenness to the nose, easily overcome by in yo' face strawberry, watermelon, raspberry, red cherry fruit scents, this abetted by lemon reduction and a mash of eucalyptus and mint, mixed and indistinct florality, primary enough that little is gained by searching for other components. Medium-bodied, the dry mouth feel and texture immediately strikes you as at odds with the sugary sweet raspberry, strawberry, red cherry, watermelon fruit, introduces a nagging suspicion that it lacks natural flow. Orange and lemon citrus contribute to layering and weight, here you get more caramel, butterscotch, vanilla oak notes albeit not excessive in nature. Touches of cedar, tea leaf and dried sweet garden herbs. Adequate complexity, does not provide any evidence of future development. 90% Tempranillo (Madder Lake Vineyard, Lake County; Liberty Oaks Vineyard, Lodi), 10% Graciano (Sueño Vineyard, Lodi) 88

Fort Ross
Sonoma County, Sonoma Coast, Fort Ross Vineyard
Pinot Noir

2008, \$44.99, 14.2%

Somewhat dusky to filmy reddish purple core, consistent to the rims with a heavy saturation, average surface shine, density strongest suit. Sugary cherry, blackberry, raspberry fruit in the nose with a thick orange citrus mist, eucalyptus to mint, close to jammy, some floral dew, thick and forceful, delicacy is not its strong suit but it has lots of blunt staying power. Full-bodied, on the dry side although both the tannin and acidity are moderate. Ripe and close to overripe, but not sugary, blackberry, raspberry, red cherry fruit, vague sour twist at the end. The sourness is found though in the white grapefruit, lemon, orange citrus.

Cola, eucalyptus, sweet herbs drift in and out, there is a dried grass element with helps ground it at the end, slight pickled aspect too. If you just wanted to be “impressed” you would respond more favorably to this. 87

Spicerack

Sonoma County, Sonoma Coast, Punchdown

Syrah

2009, \$26.99, 14.5%

Effulgent and saturated purple core, not without attractive clarity, the rims a formidable dark magenta with a thin pink aura at the very outermost limits. The nose is lean which helps mask the reductive notes of peanut shells, merde, the plum, blackberry, black cherry scents have more punch than finesse, any florality or white citrus have trouble finding their footing, the caramel and molasses can't quite provide any anchor either. Medium-bodied with a pleasing smokiness that is more borne of grill fat and animality than oak, not to say there's no caramel, butterscotch there. Displays a more than usual degree of acidity and there's ripeness but not excess sugar in the currant, plum, cherry fruit. You get more life here in the white grapefruit, orange citrus. And there's a tarry earthiness which lends complexity. However, it feels like a wine caught between two worlds, trying at once to be serious and please while looking away when these two goals conflict. Hence, it doesn't satisfy fully on either count. 87

Irish Family Vineyards

Calaveras County, Roller Vineyards, Blarney Red Blend

NV, \$20.99, 14.9%

Fuzzy sort of brick red to purple color, lightens just a little bit towards the rims to muddied orange and red, like real mud. Heavy cream, vanilla fudge, butterscotch, caramel and just OAK in the nose, then ripe plummy fruit with blackberry, black cherry and an accent of green apple, this is really trying to just give you both barrels of oak and fruit indiscriminately, besides this maybe some dank earthiness but not much else. Full-bodied, soaks in there and stains the palate with plum, prune, cherry, black currant fruit, sugary and sweet. Strong enough here to diminish the oak, the caramel, butterscotch, and sweet smoke shunted a few yards from center stage. Brings sufficient earth, grass to give it an inkling of place. Still, friendly enough to uncritically pound it. 80% Merlot, 20% Cabernet Franc. (Composite Cork) 86

Spellbound

Napa Valley, Reserve

Petite Sirah

2006, \$23.99, 13.5%

Dark ruby tinged purple core, stops just short of opacity, the rims in turn a deep scarlet red of very good clarity, impressively saturated. Mild dusty character to the nose, easily overcome by the prune plum, cherry, currant fruit scents, the mixed white citrus and flowers covered in large part by cocoa powder notes, some oak toast but this too pales in the face of the fruit. Full-bodied, dry with an increasing astringency through the finish, more like wood tannin than phenolic underripeness. The prune to black raisin notes make the mouthfeel more concentrated but not necessarily sweeter, lacks juicy length in the cherry, blackberry, plum flavors. Here the white grapefruit, blood orange citrus is sweeter, helps at least fill the mid-palate. Retains the florality even if not so much inner mouth perfume. Some grill smoke and meatiness. Adequate and correct, they probably got all they could out of the primary material and didn't go for excessive makeup to compensate. 96% Petite Sirah, 4% Syrah. 85

Cannonball

Regional Blend, California

Cabernet Sauvignon

2008, \$14.99, 13.9%

Unblemished purple core with more black than red, the rims a more crystalline ruby to magenta, slick surface, no lack of color but it doesn't provide any hints to the sort of wine you will be sipping. Bottom heavy nose of plum, black cherry, blackberry fruit and then cinnamon, clove spice and lemon, grapefruit citrus and a up and down florality, its density stands in the way of allowing any nuances to breathe, even allows the relatively low alcohol to show. Full-bodied, dense and sluggish, slows churns across the palate. Caramel, butterscotch, molasses can barely stay awake and sweeten the pot. The plum, cherry, blackberry fruit scents and extracted, tries quite hard to forestall the inevitable dryness which comes from the massaged fruit and worked over phenolics, the tannin strikes you at once as green and yet declawed. Sweet orange, grapefruit citrus, like a breakfast wedge dappled with sugar. No secondary flavors, maybe a woody feel that may or may not be residual oak. Perfectly fine as an innocent chugger but this has aspirations beyond its ability to deliver. 88% Cabernet Sauvignon, 12% Syrah. Grapes sourced 88% Mendocino County, 12% Napa County. (Composite Cork) 84

CALIFORNIA WHITE

Scholium Project, The
Central Valley, Lost Slough Vineyards, Naucratis
Verdelho

2009, \$26.99, 15.3%

Clean green-white straw color, shiny surface but a bit flat underneath, a few tiny bubbles hug the glass sides way after the pour. Mint, flowers and lemon curd open up first in the nose, then dense peach, apricot, pear fruit that barely moves, keeps expanding until your nostrils completely full, has a vague white pepper edge which makes an odd pairing with a vanillin component, overall a friendly enough profile. Medium-bodied, very firm mouth feel with an almost tannic presence. Yet, sweet powdery sugar sprinkled on top with equally dulcet cinnamon spice, gingerbread and tangerine to mandarin orange citrus. The apricot, peach, pear, yellow apple fruit layers itself thickly across the palate, literally cements its presence. The acidity is adequate but not able to create a cleansing sensation. You “feel” the alcohol but minimal, if any, burn. Keeps pushing at you. 89

Pope Valley Winery
Napa Valley, Meyercamp Ranch
Chenin Blanc

2009, \$14.99, 14.2%

Very pale white straw color, more washed out green tint than any deeper yellow, transparent with a layered shimmer when you swirl, looks as clean as water. Crystalline sweetness to the nose, anise, licorice, mint, honey, ginger snaps and orange zest, a slight smoky quality lifts the peach, apricot, pear scents which might otherwise be a touch heavy. Full-bodied, has decent acidity which helps induce a modicum of movement, seems to seek the permanence of stone. Here you get a strong suggestion of botrytis and related honey, brown sugar accents. The orange, tangerine citrus steps up some, teases out more florality to accompany the licorice and mint. Hint of nuttiness now and then. The peach, nectarine, apricot, apple fruit clean and not overly ripe, helps it achieve freshness through the finish. Ends on a dry note. Easily drinkable, food friendly, even factoring for that botrytis-like element. 88

Irish Family Vineyards
Regional Blend, California, Blarney White
Blend

NV, \$15.99, 13.5%

Flat yellow straw in color with a certain brown tint, holds well through the rims, surface lacks any meaningful shine, block-like appearance. Creamy textured nose with mint, vanilla cream and fudge, flowers, orange sherbet, sweet and soft without getting flabby, good fullness in the apricot, peach, pear, yellow

apple fruit scents, nothing offensive but you have to enjoy its semi-confectionary nature. Full-bodied, possesses sufficient acidity to keep it mostly dry, still this is not a zippy, refreshing wine. The general creaminess found in the nose here too which allows things to soak in and get heavier. Vanilla ice cream, mint, licorice, orange blossom and honey make it pretty enough. The apricot, peach, pear fruit stays basic and easy to understand. Here there's a bitter note at the finish, like underripe nuts rather than real greenness. Impresses more while well chilled. Decent enough, the primary material massaged to best effect. Approximately 65% Chardonnay (Sierra Foothills), 35% Chenin Blanc (Clarksburg). (Composite Cork) 87

OREGON WHITE

Airlie
Willamette Valley, Seven

Blend

2009, \$15.99, 12.2%

Golden straw color with a certain brown tint which lends depth, semi-dull with a light translucent light bending action, attractively solid. Aromatic nose, very floral featuring orange blossoms, has a noticeable nuttiness, then fresh cream and a dollop of caramel, the peach, apricot, melon, pear fruit wisely stops short of both overripeness and tropicality although clearly could have gone both ways, overall maybe a bit too heavy and clingy. Full-bodied even with something like a light fizz, starts out sweet and sugary and has pretty much dried out by the finish. Juicy tangerine, lime citrus met by vanilla custard and lighter banana notes. Solid work performed by the pear, green melon, apple, apricot fruit. Not much sense of terroir or place, maybe lost in the blending. Basically a simple sipper for those who don't want anything more than a simple sipper. Unspecified percentages of Müller-Thurgau, Riesling, Pinot Gris, Gewürztraminer, Chardonnay, Pinot Blanc, Auxerrois. 87

FRANCE RED

Lapierre, Marcel
Beaujolais, Vin de France, Raisins Gaulois X
Gamay Noir

2010, \$16.99, 12.5%

Sparkly clean and noticeably transparent, there's some purple darkening from a distance but up close it's all pinks and strawberry red from core to rims, just looks “pretty.” The nose isn't lean per se but it is stripped down to basics, cracked dirt road stones, raspberry, red cherry, strawberry scents, lemon oil, milk chocolate, even with broad florality dense enough to “hover” more than lift. Light to medium-bodied, while it has a hard candy sweetness to it overall, there's

more than ample tannin and then acidity to imbue the experience with structure. Everything tightens into higher wattage, sour brightness in the lemon, grapefruit citrus as well as red cherry, raspberry, cranberry, strawberry fruit. At base it is not a complex wine, again impresses mostly on the utmost clarity of what it does choose to express. The stones, brown dirt, light meadow grassiness fits it seamlessly, there's even a briny edge to bring added twist to the finish. Crunchy, at times you think a sip might chip a tooth. (Screwcap: Stelvin) 90

Chave Selection, Jean-Louis
Rhône, Côtes-du-Rhône, Mon Coeur
Blend
2009, \$25.99, 14.0%

Fuzzy luminescent glow to the red-ruby, purple core, dark ruby to magenta rims, well-saturated and with a clean sheen across the surface. Strong florality to the nose, garrigues and lilacs, candied raspberry, strawberry, cherry fruit scents, light liqueur quality, cocoa powder and coffee accents too, there's an initial animal funk which blows off easily enough, some stone and grass, on the negative side it's open and breezy lift allows freedom to alcoholic fumes. Medium-bodied plus, muscularly dense but not heavy and has good nimbleness. Marked by slow and deft movements which may belie its underlying pandering to the lowest common denominator. In any event, both intelligence and pleasure come through, primarily via fat and juicy raspberry, cherry, strawberry, boysenberry fruit and orange to tangerine citrus. The floral side anchored too strongly to take flight, leaves a little more room for the cocoa, chocolate, coffee and general toast to move about. Dash of wet wool, fur and dusty stone shards but not especially earthy nor grassy. The acidity level is pleasing, the tannin drying and just a tad green. A cunning little cuss. 50% Grenache, 50% Syrah. 88

Haut-Monplaisir, Château
Southwest France, Cahors, Tradition
Malbec
2008, \$17.99, 14.0%

The deeply saturated purple core closes in on opacity, the rims an equally dark magenta to cranberry red, hums warmly in the glass and makes a big visual impression. There's a minerally to dried earth crinkle to the nose, however, this gets run down by ripe red currant, blackberry, pomegranate scents, a few orange peels, some cedar, any oak is demure and close to absent. Medium-bodied, more savory than dry per se, in any event you mouth feels the lack of moisture and attendant pucker. Elevated orange to white grapefruit adds zestiness, offers more dried earth and mineral dust along with a touch of dried straw. Erect bearing

and snap describe the currant, red cherry, raspberry fruit, overall more red than black in complexion. The tannin is there for sure, yet it's the acidity that puts a charge in things. Has wiry strength, does not have to depend on sheer weight to stand up for itself. 88

Jouclary, Château
Languedoc/Roussillon, Cabardès, Cuvée Tradition
Blend
2008, \$12.99, 13.0%

Dark, trim purple core with a crimson red edge, the rims a clear brick red, quite shiny surface. The nose is very focused, to the point of turning lean, mainly offers pressed flowers, semi-candied red cherry to raspberry fruit and orange juice, light swipe of toffee, ends with spreading herbaceousness. Medium-bodied, stumbles some out of the starting gate, the tannins seem underripe and create more pucker than desirable. Still, sweet and tangy white grapefruit to mandarin orange flavors please and the raspberry, red cherry, strawberry fruit lasts credibly through the mid-palate plus. Produces more of a stony earth profile here, enticing yet does add to the overall dryness at the same time. The toffee to caramel notes too subtle to fill in the gaps. Offers some pleasure but lacks the flesh and give of previous vintages. 50% Merlot, 25% Syrah, 25% Grenache. 86

Gassier, Michel
Rhône, Côtes du Rhône Villages Visan, Cercius
Blend
2009, \$16.99, 14.5%

Scarlet red inflected purple core, clean and clear while the heavy saturation darkens it all the way through the red ruby to scarlet rims. The nose suffers from a twiggy greenness, squashes a large portion of the flowers and orange citrus, strives for a candied, sugary feel in the raspberry, red cherry scents, dollop of milk chocolate, on the whole flattens out and lacks lift and playfulness. In the mouth it's medium-bodied and leans heavily on the semi-syrupy raspberry, blackberry, cherry fruit, although this still comes up short. Signs point towards a fair amount of phenolic underripeness which creates a bitter, semi-astringent aspect and underscores the green twigs and bark. Favorably supplemented by orange to lemon citrus. Some acidity, hard to gauge the tannin with the general pucker. Tends more to raspberry, strawberry, red cherry than darker fruit, in any event a bit emaciated even as it piles the artificial sweetener on. Seems like it was worked over too much for fluid expression. 85% Grenache, 15% Syrah. (Synthetic Cork) 85

FRANCE WHITE

Huet, S.A.

Loire, Vouvray, Le Mont, Moelleux

Chenin Blanc

2009, \$51.99, 12.5%

Deep golden color layers into the glass and takes on an appearance of solidity, fills the rims nicely, light sparkle across the surface. The nose has a broad insistency, not "penetrating" per se but stays on you, initially shows a lactose element then honey, beeswax and tangelo to grapefruit citrus, blends some pineapple, nectarine and mango into the base of apricot and peach scents, touch of herbs, the mineral shards and stones woven deeply into the fabric and hidden some, floral breeze before it dissolves, restrained and drier than might be expected, definitely smells like a regular table wine than dessert wine. Full-bodied without much "weight" more so just density, the acidity has the "fist in the velvet glove" feel, no keen edge but power nonetheless. Pithy pink grapefruit, lime, tangerine citrus, quite bright. Overall honeyed, some yogurt and milk, here there's much less tropicality and more white pit fruit, apricot, peach, nectarine, yellow apple. In the end it comes across more as an aggregate of separates than a seamless whole. Very tasty either way. 90

Daumas Gassac, Mas de

Languedoc/Roussillon, Vin de Pays de l'Hérault Haute Vallée du Gassac

Blend

2010, \$53.99, 13.5%

Very light golden straw color, slight greenish tint in the center, hueless rims, moderate shine on the surface, nothing really grabs you visually. Ripe green melon, apple, pear, apricot fruit in the nose, simple and straightforward, no tropical bite, produces flowers with suggestion of vanilla bean, cinnamon and juicy orange to tangerine citrus, just comes across as super-happy and friendly. Medium to full-bodied, has ample framing acidity to create some dusty sensations on the tongue. The tangerine, lime, lemon citrus sugary yet with tang. Some minerality and stone, sufficient to add further spine. Still, creamy mouthfeel that coats the mouth pores, this without sinking into heaviness. Lively apple, pear, apricot, peach fruit here also ripe but not tropical. Spicy finish helps provide the guise of more structure. 25% Chardonnay, 25% Viognier, 25% Petit Manseng, 25% Chenin Blanc. 90

Bouchard, Domaine Pascal

Burgundy, Bourgogne Aligoté, Vignoble de l'Auxerrois Aligoté

2010, \$13.99, 12.0%

The yellow straw hue is light but bright, transparent, especially at the colorless rims, looks like what it should. The nose brings sweet honey, vanilla pudding, lemon meringue, cinnamon spice to accompany the perfectly ripened peach, yellow apple, cantaloupe scents, lower level of stone dust and chalk but it's there. Medium-bodied, alternates between a creamy mouth feel and a more zesty tang, the stone and mineral element shows more life while the lemon, orange citrus dry and lively, semi-sour. The vanilla, butterscotch, cinnamon to ginger persists despite the wine being unoaked. This makes it more user friendly, the acidity strong enough to moderate this influence. Does not overly depend on the apricot, peach, pear, melon fruit but it's there anytime you want it. Light smokiness at the end, especially when warmer, could pass for either oak or for terroir. A crowd pleaser for the teeming masses clamoring for Aligoté. (Screwcap: Stelvin+) 88

Terres Dorées (Jean-Paul Brun), Domaine des

Beaujolais

Chardonnay

2009, \$17.99, 12.0%

Deep golden color which helps it fill the glass in lieu of shininess, just pools down into the glass to achieve solidity, the rims empty out some. Fresh honey gallops through the nose, lemon drop hard candy, mint and sweet herbs before a more pinched sauna smoke and hot stone element appears, the latter bolstered by a dash of jalapeño pepper, while ripe and broad the peach, apricot, melon, apple scents still come across as somewhat of an afterthought, thin sliver of milkiness right before it all dissolves. Medium-bodied, the acidity takes pains to frame the attack and create the impression of a sleek, focused wine. However, with the honey, pie crust flakes, sweet orange and lemon juice, mint and licorice, really it's a pretty gosh darn user friendly drop and not a vin de terroir per se. Lots of peach, apricot, nectarine, apple, pear fruit, simply lacks the sugars to take it over the top. Smooth and contoured stone, pebble notes, nothing like metallic minerality. Fun and accessible, no sense in looking for depths not there. 88

Philémon, Domaine

Southwest France, Gaillac, Perlé

Blend

2009, \$11.99, 14.0%

White to yellow straw in color, layered enough to distort down through the glass, hue holds adequately through the rims, reflective surface compensates some for the duller fatness below. Big honeyed quality to the nose, candied orange and tangerine citrus large in scale too, then mint, flowers, vanilla cream and a brush of stony dust, the apricot, peach, nectarine,

apple fruit succinct, doesn't let its full ripeness make it too "obvious." Medium-bodied, uses its weight to maximal effect and keeps its shoulders squared throughout. Honey, lemonade, vanilla custard, coconut and mint repeat the general landscape as the nose, no rough edges to be found in the melon, apple, pear, apricot fruit. Maybe a slight green quality towards the finish, hard to finger the acidity, the latter being acceptable but never close to a driving force. Perhaps as a result, more diffuse ending. Drinks better with a solid chill on it, better able to leverage the honey aspect without giving into sweetness. Hard not to like. 60% Loin de l'Oeil, 20% Muscadelle, 20% Sauvignon Blanc. (Composite Cork) 88

Salette, Domaine La
Southwest France, Côtes de Gascogne
Blend
2010, \$10.99, 12.0%

Faint glow breathes some lift into the otherwise light white to yellow straw hue, transparent yet with a fine reflective surface. Nice grainy smokiness to the nose with mineral and stone dust, jalapeño, grapefruit pith and pineapple, green apple, pear, peach scents, the underlying florality becomes more apparent as it warms, the same too for a vanillin creaminess. Medium-bodied, feels firmly set in the mouth and no breeze will knock it over. The acidity is at a plus level while it never seems too dry and stays fluid in pacing. Broader orange, grapefruit citrus highlights tropical tang in that pineapple, papaya, nectarine, apple fruit. Slight herbal element here, you get a swipe of mint with the flowers. The minerality metallic and ferrous, ability to stay in a supporting role makes the wine more approachable as a whole. Plenty easy to quaff. 80% Colombard, 10% Ugni Blanc, 10% Gros Manseng. (Screwcap) 88

Daumas Gassac, Mas de
Languedoc/Roussillon, Pays de l'Hérault, Moulin de
Gassac Guilhem
Blend
2010, \$10.99, 12.5%

White straw base with about as much brown to it as yellow, glassy yet pools deeply into the glass, given its relative lack of hue it really sits impressively in the glass. The nose displays a certain smoky bitterness, not out-and-out herbaceous, more a metallic minerality with raw nuts, the lemon citrus notes sour, sharper edges found in the green apple, pear, peach fruit, minute flutter of vanilla creaminess softens the dissolve. In the mouth it's medium-bodied, adopts a slow pace from attack to finish which accentuates rubbing its bottom along your palate. The nuttiness still raw and bitter here, the grassiness comes more to the fore, likewise the lemon, white grapefruit citrus not shy

about taking a bite out of you. Slightly oily texture, helps set the apricot, pear, apple fruit. The acidity is pretty good, maybe even higher than it should be given the modest flesh. Likely best served when, umm, served with food. 50% Sauvignon Blanc, 30% Grenache Blanc, 20% Clairette. (Composite Cork) 87

Anniche, Château
Bordeaux
Blend
2009, \$12.99, 12.5%

Good richness to the golden hue, close to block-like and too layered for full transparency, strong rims, sits confidently in the glass. Mint, lanolin, candle wax, orange peel blossom in the nose, fat golden apple, pear, melon fruit scents, slight minerally sparkle, does a credible job of holding onto its weight and density while presenting lift and movement. Full-bodied, same general profile in the mouth with a firm rubbery fatness which makes it impossible to ignore. Dry, seems like it achieved full ripeness, however, the acidity a blanket across your tongue. Plenty of zest in the orange, grapefruit citrus, mild sourness. The apple, pear, peach, persimmon fruit steady through the finish. Needs a clean mineral, stone, streamwater aspect to succeed, that said, not a bad drop at all for the price. 75% Sémillon, 25% Sauvignon Blanc. (Composite cork) 87

FRANCE ROSE

Caractere, Vignerons de
Rhône, Vin de Pays IGP Méditerranée, Petit Caprice
Rosé
Blend
2010, \$11.99, 13.0%

Bright dark pink color, equally split between red and orange, clear yet with a mild translucent shimmer, its metallic glow helps fill the rims, richness of hue keeps it attractive. There's a stone, mineral powder to saline quality to the nose, while it scrunches your nostrils some also primes them for the ripe strawberry, watermelon, raspberry fruit scents and playfully zesty lemon to orange citrus, momentarily hints at accents of chocolate or vanilla but never delivers, waft of anise or pine, guileless, leaves you feeling it does not smell simple while you also could not call it complex. In the mouth it's medium-bodied and just in-between sweet and dry, possesses more acidity than may be desired by the casual drinker yet does not take on any harder edge. The red cherry, raspberry, watermelon, cranberry flavors more like hard candy than loose sugar. Lemon water, flowers and mint next, the stone to streamwater are quiet supplements. Again, hints at caramel or chocolate, a tease. Nothing mind boggling but it is an agreeable quaff that only a real jerky boy

would turn down. 60% Grenache, 40% Syrah.
(Synthetic Cork: Nomacorc) 87

FRANCE SPARKLING

Fouquet (Domaine des Aubuisières), Bernard
Loire, Vouvray, Méthode Traditionnelle Brut
Chenin Blanc
NV, \$19.99, 13.0%

Paler yellow straw in color, not so many beads as random array of larger bubbles rising throughout, the fizz renews along the sides at the liquid surface. The nose has a firmness to it which leaves it neither friendly nor unfriendly, does let the apricot, yellow apple, peach scents to sink in, same for the lemon citrus and mint accents, modicum of honey and cane sugar, no clear stone or mineral aspects, sufficient sweeter elements to main neutrality. Medium-bodied, moderate fizz with more lift than palate scrubbing going on. On the whole drier than might be expected, also kind of short for a sparkling wine, usually the fizz makes for longer apparent mouth presence. Has enough honey, brown sugar, vanillin cream to buttress the more taut green apple, pear, apricot fruit flavors. The stone, stream water component not an essential part, hard to figure what it's supposed to be accomplishing. King of twiggy and earthy at the end. Overall, strikes you as the primary material was not as deep and rich as might have been desired. (Composite Cork: Mytik) (L0110) 86

Vergnes, Maison
Languedoc/Roussillon, Blanquette de Limoux, Le
Berceau Brut Méthode Traditionnelle
Mauzac
NV, \$14.99, 12.5%

Solid golden color with a maelstrom of very large bubbles within, aggressive foam lasts after the pour. The nose is not lean but is sparse with a focus on green apple, pear fruit, lemon peel, stone powder, no real herbal component, when warmer a mild honey touch develops. Medium-bodied, the fizz is tightly woven and active, throws a flurry of jabs at you. Here there is a bitter undercurrent to the whole but, again, can't pin it on an herbaceous or underripe element per se. Green apple, peach, pear the most vivid flavors, the lemon to vaguely orange citrus gains length from an equally gossamer floral side. Almost stony or chalky by default, no other flavors to come to the fore. At times seems like it might turn creamier in the mouth but then doesn't. Adequate, no glaring flaws but by the same token no really winning attributes. (Composite Cork: Mytik) 85

FRANCE DESSERT

Bellegarde, Domaine
Southwest France, Jurançon, Cuvée Thibault
Petit Manseng
2006, \$35.99, 13.5%

Metallic glow to the chrome orange color, while the rims fade some the surface shine is highly reflective and intensifies the overall hue, looks older simply in terms of color not visual appeal. Milky nose with honey and molasses, mint and then sharper edged pineapple, guava, nectarine, green apple fruit, graham crackers, even the flowers seem crunchy, white grapefruit to lime and lemon citrus gives you a push too, rich but not really that sweet and by nose alone could easily be a table wine and not a dessert wine per se. Medium-bodied, solidly set in the mouth and has the sort of blunt acidity that could leave a nice bruise behind. The milk, yeast, yogurt flavors persist here, more through the attack as the active nectarine, peach, pineapple, papaya, mango fruit pushes most else out of the way. The grapefruit, lime citrus fares better but not so easy to parse separately from the fruit. Bready like pie dough or croissants, sweet and flaky. From start to finish that acidity sets the tone so that as concentrated of sugars as it may have the finish is clean and you never feel weighed down. 90

ITALY RED

Bea, Azienda Agricola Paolo
Umbria, Montefalco Sagrantino, Vigna Pagliaro, Secco
Sagrantino
2005
\$89.99, 14.5%

Some loose, light sediment in the rust red to purple core, switches slightly to purer red with a streak of orange, looks aged even as a fairly young wine, shiny surface, attractive for what it gives you at face value. No loose ends or unnecessary words to the nose, sweet and sugary raspberry, blackberry, black cherry fruit firmed up by white grapefruit to create more persistent thrust, pleasing swipe of licorice and rose petals, gives you a friendly pinch at the end to make sure you're still paying attention. Medium-bodied, very tannic at first but then settles into a steady softer groove where orange peel, herbs, grass, earth and some rubber notes keep the blend stirring. The candied strawberry, cherry, raspberry, boysenberry fruit paired against a salty, mineral aspect, never green. Grinds against you through the finish. Seems like it will stay in a good state for 3-5 more years then start to slide off. 91

Canale, Azienda Agricola Tenuta
Tuscany, Toscano Rosso, Pergolato
Sangiovese
2009, \$9.99, 12.5%

Brilliantly reflective and transparent, the garnet hue explodes out of the glass, hints at a more orange coloration around the rims, very pretty. Slightly dusty texture to the nose belies the candied sweetness of the strawberry, raspberry, red cherry scents, steady undercurrent and lemon to orange citrus, light straw and earth notes steadies it, brush of tar as well, with air time the flowers come out more as does a chocolate powder element. Light-bodied, however, the tannin and acidity anchor it firmly on the palate and make it "serious" with excessive dryness. That said, more savory chewiness in the cherry, raspberry, cranberry and green apple fruit and zest in the orange citrus. Tar, leather and tree bark along with a mix of dried garden herbs keep it countrified. Plenty of pucker factor on the finish, not much this could not stand up in spite of relative lighter body. Lively juice. 90% Sangiovese, 10% Cabernet Sauvignon. (Composite Cork) 89

Garofoli, Casa Vinicola Gioacchino
Marche, Antica Osteria Rosso Vino da Tavola
Blend
NV, \$8.99, 12.5%

Mild layering effect to the ruby-violet core, stays trim but also is not so clear there's no depths to draw you in, more of a full cranberry red at the rims, looks like fun. Woodsy sort of nose with twigs, bark, wood beams, crushed orange and grapefruit pulp and some ferrous and iodine notes, floral too. Medium-bodied, there is a slight green astringency at the end. Allowing for this, fine ripeness in the cherry, strawberry, raspberry, rhubarb fruit. Some straw, leather and twigs, fallen forest matter, has tannin which is perhaps stronger than the underlying material can support but avoids excessive dryness. Sweet garden herbs and mixed citrus churn things up some. Spoonful of powdered sugar helps fill the mid-palate. Intriguing complexity for the price without getting too challenging. This can stand up to a lot of foods, especially spicier dishes like with puttanesca sauce. 70% Montepulciano, 30% Sangiovese. (Synthetic Cork) 88

ITALY WHITE

Librandi, Casa Vinicola
Calabria, Cirò Bianco
Greco
2009, \$11.99, 12.0%

Rich golden hue that hints at orange at times, bends light to create a layered effect in the glass, a few random bubbles cling to the glass sides, rims hued

well, certainly carves out a presence for itself. The nose is nutty with almond notes, ginger and clove spice, some mineral smoke, the tangerine, lemon citrus adds to its good posture, the peach, yellow apple, pear, star fruit scents penetrate well, sweeter at first but the smokiness lingers longer. Medium-bodied, lays its flesh evenly across the tongue, the acidity able to create some freshness but not any bite. Lilacs and violets help bring a blossom aspect to the orange, lemon citrus. Fresh, fuzzy skin feel to the peach, apricot, pear, apple fruit. Although done in stainless steel there's still a vanilla fudge, butterscotch, ginger touch which helps it soak into the palate. Just off-center to intrigue while remaining solidly in the pleasure zone of those who enjoy off-dry whites. 89

Montezemolo, Società Agricola Monfalletto di Cordero di
Piedmont, Langhe
Arneis

2010, \$19.99, 13.0%

Solid golden color throughout, more layering than shine, rims retain hue decently, nothing really jumps out at you about it. The nose has good fullness with orange, lemon citrus, dewy flowers and green apple, peach, apricot fruit scents, touch of mintiness as well as nuttiness, what it does best is dig right in there and use what it has to maximal effect, impresses more as it warms. Full-bodied, keeps its shoulders squared from the first sip and leans into your mouth with intent. Nutty and floral here too, the orange to mixed white citrus more sweet and juicy than tangy. The mint and sweet garden herb component pretties things up further. A vanilla custard to ice cream softness cushions the apricot, peach, apple, green melon fruit. The acidity is about average and breaks the surface now or then, not a major determining factor. Overall, pleasing and without any glaring flaws, by the same token nothing positive leaps out at you as worthy of note. More enjoyable than serious. (Composite Cork) 88

AUSTRIA WHITE

Loímer, Weingut Fred
Kamptal, Lois
Grüner Veltliner
2010, \$14.99, 12.0%

Light white to brown straw cast with maybe, maybe a touch of green, subtle shimmer and bending of light otherwise clear, high glossy sheen to the surface. The nose comprised mostly of mandarin orange, white grapefruit and lemon citrus, some chalk and mineral water, the lees aging comes through in some creamy notes, dash of pineapple and guava among the nectarine, peach, apricot base scents, broad and maintains weight in your nostrils. Medium-bodied, the acidity does a fine job of throwing jabs at you,

however, the texture even creamier here once you adjust and with vanillin notes. The grapefruit, blood orange supported by a pepperiness which brings things back into balance. Too light to get full-on tropical but pineapple and passion fruit find their way into the blend of nectarine, peach, green apple fruit. When warmer develops a floral side. Insistent scrubbing sensation on the palate through the finish. Nothing crazy complex but it coheres very well and without unduly challenging you and becoming a drag. (Screwcap: Stelvin+) 89

Pichler, Weingut F.X.
Wachau, Loibner, Klostersatz, Federspiel
Grüner Veltliner
2009, \$39.99, 12.5%

While the yellow straw hue is not especially deep, it gains presence from a faint glow as well as light translucence, clean surface, the rims lose what color there is in the core. On the whole the nose has a creamy textured fullness, like a syrupy pear, peach, apricot, apple fruit cocktail with mounds of whipped cream on top, gets a tug in the other direction by white grapefruit zest and pepper notes, the grassy element is subdued, a mineral prickle appears now and then. Medium to full-bodied, coats the palate fully and comes across as "heavy," might benefit from a more nimble gait. The pepper spice kicks it up a notch here and you get pineapple and star fruit mixed into the peach, apricot and pear base, however, the relatively weak-willed acidity a sore spot. That vanilla pudding to whipped cream element persistent, more so than the mineral water and stones. More herbaceous through the finish but, in the end, needs more focus and biting verve to impress. (Screwcap: Stelvin+) 88

Pichler, Weingut F.X.
Wachau, Loibner, Frauenweingarten, Federspiel
Grüner Veltliner
2009, \$35.99, 12.0%

Pale yellow to green straw in color, transparent with a soft light bending shimmer, the rims hueless, good enough surface shine. The nose retains good posture, pepper and an undercurrent of green grass add focus to the whole, the vanilla and whipped cream beaten back, crisp sparkle to the pear, apricot, apple scents, the grapefruit citrus appears as an afterthought. Medium-bodied, the acidity moderate without impairing overall freshness, more floral here without giving up that white pepper and snap pea stuff. While still no blockbuster the grapefruit to lemon citrus scrubs things during the mid-palate, painting the apricot, peach, apple, pineapple fruit as a welcome salve. Presents a vague fizz to the mouth feel. On the whole more savory than sweet. Finishes maybe a touch short.

Gives you a good feel for the basics of the grape.
(Screwcap: Stelvin+) 88

SPAIN RED

Sarabande
Navarra, Old Vines
Garnacha
2008, \$11.99, 13.5%

Ruby-purple core which turns into a more fiery red towards the clear rims, surface is clean and reflective. Sour cranberry, red cherry, raspberry fruit in the nose, slight pickle to brine edge, mixed white citrus, some twigs and grass, never quite ventures into annoying territory but no reason to draw deeply and savor either. Light to medium-bodied, very dry and falls flat on the palate. Some ginger crisp, fried orange peels, pressed flowers to support the weak cherry, raspberry fruit, no sign of underripeness nor green tannin, more so overcropping or the like. The citrus really rescues it and deepens the flavor profile. Stop trying to get paid by the ton. (Synthetic Cork: Supremecorq) 84

SOUTH AFRICA RED

Beau Joubert
Coastal Region, Oak Lane
Blend
2009, \$10.99, 13.5%

Vivid violet core with a garnet tint, segues to broad ruby rims, dark and clean as a whistle, captures light inside the glass well. The nose makes it clear from the start that this wine wants to be your pal, takes pains to hide the mineral earth and black smoke behind a wall of overripe cherry, raspberry, blackberry juice, caramel to toffee, and dollar store potpourri, not much staying power but hard to find something to upset the proverbial apple cart. Medium-bodied, very suave and, again, goes way out of its way to please with a clear focus on butterscotch, caramel, toffee and then cherry, raspberry, cranberry, green apple fruit. Nothing abnormal about the acidity or tannin, there when it has to be. The smoky, mineral earth here too relegated to the shadows but still there. Loses some grip through the finish but a mere quibble. Delivers what it should plus. 85% Merlot 15% Cabernet Sauvignon. (Screwcap) 87

AUSTRALIA RED

Alpha Box & Dice (Viottolo Pty Ltd)

South Australia, Tarot

Grenache

2008, \$11.99, 15.0%

The filminess in the core helps the purple hues accrete, mild opacity, slow segue into brick red to garnet, vibrantly hued rims, has a somewhat brooding quality to it. Hard candy watermelon, raspberry, strawberry fruit and zingy orange, lemon citrus yield over time to more powerful herbaceous accents, flower at intervals, has an undercurrent of lactose which confuses, given its richness of fruit you'd expect it to soften and soak in but instead it turns its nose up at you. In the mouth it's both savory and sweet, does a good job of teasing you with the raspberry, blackberry, cranberry fruit then pulling it away. Same for the lemon, orange, white grapefruit citrus with some additional lingering. Very little overt oakiness, some grill smoke or toast but nothing sugary. Has some acidity, maybe. Turns green towards the end, more herbaceous, leaves the impression of underripe phenolics. Lack of saccharine nature gives it passing credibility. You'd buy a bottle but not so much a case. (Screwcap) 85

NEW ZEALAND WHITE

Marlborough Grace

Marlborough

Sauvignon Blanc

2010, \$17.99, 13.0%

Pale but sparkly green-white hay in hue although at times may appear colorless as it's fully transparent, nothing visually unusual. Not much chili pepper nor arch herbaceousness in the nose but has serious citrus, loads of grapefruit, tangerine, lime, has a light powdered sugar coating to add prettiness and tease out a few floral notes, has unthreatening minerality and streamwater shades, gently unassuming apricot, peach, pear, green melon fruit scents, generously spreads out. Medium-bodied, lowish acidity allows that apricot, peach, yellow apple, cantaloupe to come to the fore, ever so creamy texture. The tangerine, pink grapefruit, lime citrus is sweet and zippy. More stony than minerally, softer as a result. Not profound, not complex, just a highly pleasurable drop. (Screwcap) 89