THE MAGAZINE OF FOOD, WINE AND GRACIOUS LIVING THE MAGAZINE OF FOOD, WINE AND GRACIOUS LIVING THE MAGAZINE OF FOOD, WINE AND GRACIOUS LIVING (\$3.00) HOLIDAY 1985

VINTAGE RECOMMENDS

The wines listed below and on the preceeding pages have been tasted and evaluated by Philip Seldon. All the wines reviewed have been included without any commercial considerations, however the "highlighted" reviews showing the labels and containing a detailed description of the wines have been sponsored by the wineries. Wines have been sponsored by the wheres. Wines are categorized by their quality category and food affinity style. The quality tiers are: Everyday - simple wines with straightforward fruity flavors and a short finish; Simple-premium -simple varietal or regional character; Premium some complexity and a lingering aftertaste; Super-premium - complexity with subtle nuances, superior quality known as "finesse" or "breed" with a complex, lingering aftertaste; Noble - quintessential wine ranking among the world's finest. Wines are rated as: Outstanding Superb wines for the seasoned connoisseur's taste; Highly Recommended - excellent wines suitable for the connoisseur; Recommended well made wines with appeal for the casual wine drinker. Poor - Unpleasant wines. Note: Wines in the Outstanding and Highly Recommended cate gories frequently are of an acquired taste appealing only to experienced winetasters. Prices vary according to local regulations and are approximate for New York City. See page 80 for food af-

GROUP A - WHITE WINES - LIGHT BODY

1984 Mill Creek Sauvignon Blanc, California, Dry Creek Valley, Super-premium, \$7.50. Lightly grassy, hints of oak, elegant and restrained. R 1984 R & J Cook Merlot Blanc, California, Simplepremium, \$5.25. Hints of strawberries, slightly sweet, tastes almost like a Beaujolais. R

1983 Ultravino Chardonnay, California, Napa Valley, Premium, \$8.00. Chardonnay aroma with hints of pears and oak, moderate aftertaste. R

GROUP B - WHITE WINES - MEDIUM BODY

1984 Chateau Chevre Sauvignon Blanc, California, Napa Valley, Super-premium, \$10.50. Light grassy flavors, tart acidity, long aftertaste. R 1984 Clos du Bois Early Harvest Gewürztraminer, California, Alexander Valley, Premium, \$7.50.

Spicy varietal character, excellent balance. R 1984 Husch Sauvignon Blanc, La Ribera Ranch, California, Mendocino County, Premium, \$7.00. Light grassy/oaky character, dry and crisp. R

1983 Kenwood Chardonnay, Yulupa Vineyard, California, Premium, \$12.50. Simple Chardonnay character, French Chablis style, crisp. R

1983 Snoqualmie Chenin Blanc, Washington, Yakima Valley, Premium, \$5.99. Ripe peach flavors, good balance, slightly sweet. R

1983 Snoqualmie Gewürztraminer, Washington, Yakima Valley, Premium, \$4.99. Soft spicy character, good acidity, slightly sweet. R

1983 Spring Mountain Chardonnay, California, Napa Valley, Super-premium, \$15.00. Light and elegant varietal character with pleasing oak overtones, excellent balance, long aftertaste. HR

GROUP C - WHITE WINES - FULL BODY

1983 Caymus Johannisberg Riesling Late Harvest, Special Selection, California, Napa Valley, Super-premium, \$15.00. Very ripe peaches, concentrated flavors, honied, quite sweet but with excellent counterbalancing acidity. HR

1981 Clos du Bois Johannisberg Riesling, Late Harvest, California, Alexander Valley, Super-premium, \$10.00. Deep gold color, concentrated rich honied, ripe flavors, very sweet, excellent for dessert, lacks acidity for aging, drink now. R

1982 Domaine Laurier Chardonnay, California, Sonoma County, Super-premium, \$15.00. Rich toasty/oaky flavors with vanilla notes. HR

1984 Kenwood Late Harvest Johannisberg Riesling, California, Sonoma Valley, Super-premium, \$15.00. Rich, complex, honied botrysized character with lively acidity and firm structure. O

GROUP E - RED WINES - MEDIUM BODY

1981 Beringer Cabernet Sauvignon, California, Knight's Valley, Super-premium, \$10.00. rich Cabernet/oak/fruit character, soft and full. HR 1981 Chateau Chevre Merlot, California, Napa Valley, Super-premium, \$12.00. Soft oaky character, mellow and round.very drinkable. HR 1980 Clos du Bois Pinot Noir, California, Dry Creek Valley, Premium, \$10.50. Vaporous, complex, fruity character, firm structure. R 1982 Domaine Laurier Cabernet Sauvignon, California, Sonoma County, \$13.00. Ripe fruit/oak/herbal character, jammy. HR 1983 Duckhorn Merlot, California, Napa Valley,

acidity, puckering tannins, firm structure. O
1978 Estrella River Winery Cabernet Sauvignon,
California, San Luis Obispo County, Super-premium, \$9.00. Rich "cassis" bouquet and taste,
almost like a port, velvety puckering tannins. HR
1979 Estrella River Winery Cabernet Sauvignon,
California, San Luis Obispo County, Super-

Super-premium, \$15.00. Rich fruit and oak, lively

almost like a port, velvety puckering tannins. HR
1979 Estrella River Winery Cabernet Sauvignon,
California, San Luis Obispo County, Superpremium, \$9.00. Complex "sawdust" and cassis
character, hints of raspberries, very good
balance, very rich. HR

GROUP F - RED WINES - FULL BODY

1978 Estrella River Winery Cabernet Sauvignon Reserve, California, San Luis Obispo County, Super-premium, \$15.00. Rich cassis/oak port like character, mouthfilling concentration. HR

1982 St. Carl Cabernet-Merlot — Bernder-Los Olivos, California, Santa Ynez Valley, Premium, \$5.50. Rich oak character, chewy, firm, straightforward/grapey, very drinkable, great value. HR

GROUP G - SPARKLING WINES

N.V. Banfi Brut Pinot, Italy, \$13.00. Neutral taste, very effervescent, clean-tasting. R

N.V. Bersano Asti Spumante, Italy, \$7.85. Delicate piney taste, superb balance, sweet. O N.V. Bouvet Brut, France, \$8.99. A simple

Ca' del Bosco Franaciacorta Pinot, Italy, \$19.95. Elegant plummy aroma, delicate yet assertive, excellent balance, superb quality, great value. O

N.V. Ca' del Bosco Franaciacorta Pinot Dosage Zero, Italy, \$19.95. Bone dry, like a cloud in the mouth, equals the best French Champagne. O

N.V. Conde de Caralet Blanc de Blanc Brut, Spain, \$6.99. Neutral taste, very effervescent. R N.V. Delapierre, Spain, \$4.99. Toasty, fruity taste,

medium body, good acidity and balance. R

N.V. Duval, France, \$7.99. Very fruity, clean
tasting, soft mouthfeel, slightly yeasty. R

N.V. Freixenet Cordon Negro, Spain, \$6.75. Fruity aroma and taste, mild effervescence. R 1981 Gran Cavit Chardonnay Di Trento Brut, Italy, \$10.00. Yeasty, fruity aroma and taste, clean. HR N.V. Henriot Champagne, France, \$18.00. Fruity, clean, assertive, moderate effervescence. R

1980 Iron Horse Vineyards Estate Bottled, Green Valley, California, \$16.50. Yeasty, neutral, well-balanced, moderately long aftertaste. HR
N.V. Hans Kornell Brut Champagne, California,

\$11.00. Fruity and nutty, medium body. R
1981 Monmousseau Vin Mousseau, France,

\$8.00. Restrained Blanc de Blanc style. HR
N.V. Mumm Cordon Rouge Brut Champagne,
France, \$20.00. Pleasant fruity/yeasty character,
complex, aggressive bead, tart acidity, well
balanced, superb. R

1979 Mumm Cordon Rouge Brut Champagne, France, \$27.00. Delicate fruit and yeast character, light, smooth and round, less assertive than the N.V. version. R

N.V. Paul Masson Vineyards Champagne, Calitornia, \$8.00. clean fruit, good balance. R

fornia, \$8.00. clean fruit, good balance. R
N.V. Perrier Jouet Grand Brut Champagne,
France, \$17.00. Tart, buttery aroma, creamy texture, perfect balance, tart aftertaste, superb. HR
N.V. Piper Heidsieck Cuvée des Ambassadeurs
Brut Champagne, France, \$24.00. Light yeasty
character, supple, complex, creamy, excellent. R

1979 Pommery Brut Vintage Champagne, France, \$23.00. Moderate aroma of yeast, fruit with nuances of process full body, very clean, delicate and refine

N.V. Taittinger Br France, \$23.00. character, aggres N.V. Tenuta S. / Mild yeasty/toas R

world's finest. Wines are rated as: Outstanding
Superb wines for the seasoned connoisseur's
taste; Highly Recommended - excellent wines
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Ca' del Bosco Franaciacorta Pinot, Italy, \$19.95.

Elegant plummy aroma, delicate yet assertive, excellent balance, superb quality, great value. O

Zero, Italy, \$19.95. Bone dry, like a cloud in the mouth, equals the best French Champagne. O