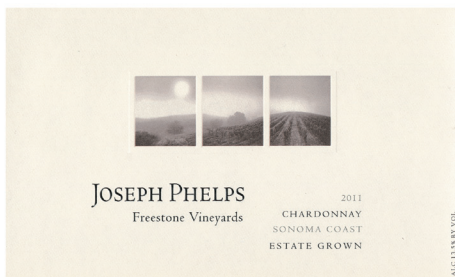


through the lengthy finish, and continues to improve overnight, suggesting it also has serious aging potential. —P.G.

abv: 14.5%

Price: \$50

62



94 Joseph Phelps 2011 Freestone Vineyards Estate Grown Chardonnay (Sonoma Coast). What a roll Phelps has been on these past few cool vintages in this, its far Sonoma Coast vineyard. The wine is bright in mouthwatering acidity, and tantalizing, with a subtle vein of lime, golden mango, orange zest and honeysuckle. Firm minerals are enriched by toasty oak. The alcohol is moderate. As delicious as this wine is, it should develop nicely over the next 5–6 years. —S.H.

abv: 13.5%

Price: \$55

63



95 Marchesi Antinori 2009 Tignanello (Toscana). The bottle that changed Italian wine forever, Tignanello is as modern and innovative as its first vintage many decades ago. Soft blackberry and cherry is backed by balanced spice, leather and toasted espresso. Those rich oak tones do a wonderful job of holding up the wine's natural richness and velvety smoothness. Hold 10 years or more. Ste. Michelle Wine Estates. —M.L.

abv: 14%

Price: \$105

64

95 Joseph Drouhin 2010 Marquis de Laguiche Morgeot Premier Cru (Chassagne-Montrachet). The vineyards of the Marquis de Laguiche date back to before the French Revolution, and Drouhin is fully responsible for producing the wines since the 1940s. This ripe, opulent selection lives up to its illustrious pedigree. It is full bodied, and it offers vibrant acidity and minerality. It's a wine for aging over eight years and many more. Dreyfus, Ashby & Co. —R.V.

abv: 13.5%

Price: \$114

65



95 Schramsberg 2005 Reserve (North Coast). Very fine and complex, this is a great sparkling wine, but one that needs lots of time in the bottle. A classic brut blended with Pinot Noir and Chardonnay, it's rich with flavors of strawberries, limes, vanilla and honey, with lots of smoky toast and yeastiness. Above all, the mousse is exceptionally refined and pure. —S.H.

abv: 12.5%

Price: \$110

66

94 Markus Huber 2011 Berg Erste Lage Reserve Grüner Veltliner (Traisental). A high altitude vineyard yields a cool feeling wine that's very crisp and fragrant. Concentrated and full, this has great acidity, fruitiness and spice all blending together. This is a dense wine with singular intensity that needs time, so give it 3–5 years. Screwcap. Circo Vino. —R.V.

abv: 13.5%

Price: \$56

67



96 S.A. Prüm 2010 Wehlener Sonnenuhr Riesling Trockenbeerenauslese (Mosel).

This stunning TBA is a powerhouse of superripe peach, mango and orange flavors. The palate feels smooth and rich, with honey and marmalade flavors, but it's ethereally light, with a dusty minerality and shrieking lemon acidity that reverberates on the finish. Gorgeous now, but should develop an earthy, honeyed intensity over the next decade. Palm Bay International. —A.I.

abv: 5.5%

Price: \$200/375 ml

68

95 Cantina Bartolo Mascarello 2009 (Barolo). This producer has made an outstanding Barolo 2009—no easy feat in this vintage. This bottling is made from top vineyards in Barolo and La Morra. It has a gorgeous bouquet of rose, leather and a whiff of tar. The palate delivers a hint of carob, spice and succulent black cherry notes. Impeccably balanced, this is elegant and complex. A textbook Barolo. Rare Wine Company. —K.O.

abv: 14.5%

Price: \$120

69

95 Ruinart 2002 Dom Ruinart Brut (Champagne). A superb, mature wine that is ripe, toasty and full of yellow- and white-fruit flavors. A fine balance brings up spice, an opulent texture, a taut edge of steel and a feeling that this fine wine is ready to drink. It can age, and it will be better over the next few years as its secondary aromas stay in balance with the fruitiness. Moët Hennessy USA. —R.V.

abv: 12.5%

Price: \$130

70

94 Buty 2009 Phinny Hill Vineyard Columbia Rediviva Cabernet Sauvignon-Syrah (Columbia Valley). Supple and sturdy, this beautifully structured blend of 75% Cabernet Sauvignon and 25% Syrah, which uses fruit sourced from the estate vineyard, utilizes the best assets of both grapes. The Cabernet gives it both firmness and depth, while the