

Wine Madness 33% off wines over \$50 Sunday and Monday

The Dino Wine Book

This list serves as a mind map of my view on the world of wine- a scary thought indeed! Over the years, I have made associations of wines that are function alike {ie how they go with food or affect your mood etc} that may or may not be similar in where they come from or what grape they are made of. So this is how our list is set up.

In any case, rest assured that every wine is on here because I love it for what it is & for what it costs. Nothing is on here because of a review, a perceived "need" or because it will sell. That isn't why I buy wine- I buy wine to share my passion with you

Dean Gold

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Sangiovese - Page 1

- sp. Poppiano "Il Cortile" {Sangiovese Colorino, Cab, Merlot} Chianti Colli Fiorentini 2007 30**
 From the Giucciardini family, an ancient & honored name in Firenze history, comes this very nice entry level Chianti. Good purple fruit: plums, purple raspberries etc. A blend of tradition with a touch of the modern: large oak casks, the use of colorino for blending but with a touch of cab & merlot. A good gulp of wine
- 7a. Ciacci Piccolomini Poggio delle Fonte {Sangiovese, Cab, Merlot} 2005 30**
 50% sangiovese from Montalcino & 50% cab & merlot from one of MONTalcino's finest wineries. Good value,. more round than many a rosso di montalcino but without the finesse & power of 100% Sangiovese.
- tr. Ambra Barco Reale {Sangiovese, Cabernet, Merlot} Carmignano, Toscana 2007 33**
 From a village just west of Florence where cabernet and merlot have been grown for over 200 years under the name of "Uve Francese" comes this sangiovese blend fermented and aged in stainless and concrete. Just a touch of funk on the nose, great value! Perfect with red meats, salumi, rustic pasta.
- 38. Arnaldo Caprai "Poggio Belvedere" {Sangiovese} Umbria 2005 36**
 Caprai is a modernist master in Umbria's Montefalco region. Here Sangiovese loses its bright red color & high acidity typical of great locals in the Chianti or Montalcino areas of Toscana & gains a ripeness & richness that makes Umbrian Sangiovese a different thing altogether. Big, ripe, lush, juicy.
- 76. Valdipiatta "Rosso" {Prugnolo Gentile} Montepulciano 2006 40**
 This is one heck of a good wine!!!! Lovely small producer making fairly modern wines that do more than scream oak & intensity. Good drink with salumi, red sauces, pork. Drink it!!!!
- de. Tassi Rosso di Montalcino 2005 42**
 The Tassi Family owns the Enoteca Fortezza in Montalcino. Recently he branched out to buy some vineyards right next door to Poggio di Sotto in the southern part of Montalcino. Wines from this spot have a complexity that usually only comes from long aging. Silky, rich, soft, it is a top notch 2005

Sangiovese - Page 2

- de. Caparzo Rosso di Montalcino 2006 45**
Very nice introduction into Rosso di Montalcino. Nicely balanced, soft for a 2004, medium bodied. If you are used to drinking Chianti, this is a good place to start discovering the joys of Montalcino!
- tr. Collemattoni Rosso di Montalcino 2006 54**
Collemattone is an amazing producer: combining a rustic, old fashioned feel with a respect for the flavors of ripe grapes. Marcello Bucci makes big, very rich yet thoroughly traditional wines. Perfect with our wild boar or a steak. The '06 is a massively porportioned rosso from a great vintage & quite the bargain.
- hu. Valdipiatta Nobile di Montepulciano 2005 51**
{Prugnolo Gentile, Canaiolo}
A nice balance between modernity & tradition: they use Canaiolo instead of the now allowed international grapes in their blend & they use a mix of 6 months in small barrique & a year large cask Slavonian oak {5000 liter}. Firm, spicy wines where, while you can taste a light touch of oak but the real story is the terroir & riper, prune/plum flavor that is so characteristic to Vino Nobile di Montepulciano.
- el. Agostina Pieri Rosso di Montalcino 2007 60**
When you go to Montalcino, most folk agree that this is one of the great producers of rosso di Montalcino. Their wines are elegant, restrained
- 28. Ciacci Piccolomini Rosso di Montalcino 2006 64**
Big, fat, lush. Ciacci uses traditional means to make some of the richest wines in the zone because of the ripeness of their grapes.
- 182. Lisini Rosso di Montalcino 2006 65**
Lisini uses traditional methods but looks for ripeness in their wines. They make a wine that seems more modern than traditional to me, but in a great year like 2006 the terroir of their vineyards shines thru. Limited.

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tr.	Il Fagetto	"Pietra del Diavolo" {Prugnolo Gentile} Nobile di Montepulciano	2005	65
9.	Uccelliera	Rosso di Montalcino	2007	65
27.	Costanti	Rosso di Montalcino	2006	66

Why should you buy this Rosso when you can have the same winery's Brunello for the same price? Vintage over pedigree! From the incredible 2006 vintage, this is a preview of what 2006 Brunello will be about. Great stuff! Produced from a hillside vineyard just outside Montalcino itself, in an old spot named Collematrichiese where the family has been growing grapes since the 1500's. All soft fruit, drinks with typical Costanti elegance & restraint.

el.	Costanti	Brunello di Montalcino	2003	66
	◆ - this wine is priced at Wine Madness level every day, no further discounts possible!			
32.	Costanti	Brunello di Montalcino	2004	150
82.	Costanti	Brunello di Montalcino	2001	170
54.	Costanti	Brunello di Montalcino	1999	195

Andrea Costanti is one of my favorite people in Montalcino, a good friend as well as a superb winemaker. His wine is traditional in that it shows off the terroir, the earth where it is grown, despite the use of barrique. His vineyards have a complex mix of soils & that complexity follows into his gentle wines. 2003 is a vintage of high quality in Montalcino but one that is showing its maturity early. This is not a year that impresses the wine critics, but it offers the wine drinker good wines that are drinkable- smooth, silky with tannins resolved. This is a superb bargain! '99 is a classic Costanti: dark, brooding, spicy, balanced but in need of a lot of time to develop. Don't drink it! The 2000 is wonderful, one of the best of the vintage. Due to its typically higher acidity level {Costanti is one of the highest vineyards at 400mt} it carries the super ripe fruit wonderfully. The 2000 is a superb wine to drink now or over the next few years. If you order the 2001, I will cry as it is just too young to drink. Do not order the 2004, unless killing amazing wines in their infancy is a particular hobby of yours.

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35a. Fattoi Brunello di Montalcino 2003 99
 Rather traditional producer making earthy, tarry Montalcino with grip & spice.
 Good stuff at a very good price!

145. Mocali Brunello di Montalcino 2004 99

75. Prima Terra "Tonos" Cinque Terre 2006 99
**{Sangiovese, Canaiolo, Ciliegiolo, Merlot,
 Cab, Dolcetto, Moscato dAmbrogio}**

What a wine! From one of the steeply terraced vineyards of the Cinque Terre {most wine labeled Cinque Terre comes from flatland vineyards not in the area!} comes perhaps the most wild & wonderful & strange wines we have had in ages!!! As befitting a windswept vineyard on a mountain overlooking the sea, the nose is all seaweed & spice with loads of bright red cherry fruit. This is a wine like no other and well worth experimenting with if you are adventurous. Great with seafood as well as meats! Not cheap, but truly unique & wonderful!

ru.. Sasseti Pertimali Brunello di Montalcino 2003 99
128. Sasseti Pertimali Brunello di Montalcino 2004 130
89. Sasseti Pertimali Brunello di Montalcino 2001 145
174. Sasseti Pertimali Brunello di Montalcino 1999 165

Full of spice, earthy, full & complex. This is a "real deal" Brunello that benefitted from the perfect location surrounded by so many great vineyards of Brunello: Montesoli, Gianni Brunelli, Il Maronetto all ring Livio Sasseti's property. The 99 is too young but incredibly yummy still. The 01 is lush and way too young to drink. The 2004 is best and would be a shame to drink, except it is so good it will make you really really addicted to Brunello! It is said of Livio that he is 120% Sangiovese, remember that Brunello is only 100% sangiovese.

Sangiovese - Page 6

55.	Collosorbo	Brunello di Montalcino	2003	99
57.	Collosorbo	Brunello di Montalcino	2001	125
152.	Collosorbo	Brunello di Montalcino	2000	125
155.	Collosorbo	Brunello di Montalcino	1999	140

Collosorbo is famous for big, round, ripe & juicy Brunello., very well suited to lovers of ripe wines like the southern Rhones & California cabs. The 98 vintage is getting nicely ready to drink!

84.	Ciacci Piccolomini	"Annata" Brunello di Montalcino	2004	110
25.	Ciacci Piccolomini	"Pianrosso" Brunello di Montalcino	2004	125
69.	Ciacci Piccolomini	"Pianrosso" Brunello di Montalcino	2003	125
127a.	Ciacci Piccolomini	"Pianrosso" Brunello di Montalcino	2000	125
184.	Ciacci Piccolomini	"Pianrosso" Brunello di Montalcino	2001	130
31.	Ciacci Piccolomini	"Pianrosso" Brunello di Montalcino	1999	145

The Ciacci Piccolomioni d'Aragona property dates back to the Piccolomini Popes. The winery itself was founded by the recently deceased G Bianchini in the late 50's. Ciacci's wines are ripe & extracted, yet full of balance. They are made in an extremely traditional style from exceptionally ripe grapes. The 2004 is uperb, big and fat from a great vintage. The 2003 is surprisingly balanced considering the heat of the vintage and where the property is loceted. The '01 is a spicy stunner, fabulous! The 99 is just now showing off its adolescent charms. These are yummy wines!

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116.	Agostina Pieri	Brunello di Montalcino	2000	125
42.	Agostina Pieri	Brunello di Montalcino	2001	145
62.	Agostina Pieri	Brunello di Montalcino	1999	165

Theirs is a racy & spicy wine, with spice & fruit in perfect balance. Powerful without harshness, rich without too much body. Pieri's 2001 shows all the early drinkability of the vintage with plenty of stuffing for further extended aging. The 2000 is very soft & balanced. The 1999 is a true powerhouse with lots of life ahead.

70a.	San Polo	Brunello di Montalcino	2000	125
65.	San Polo	Brunello di Montalcino	2001	125

San Polo is a modernist Brunello producer who has not forgotten the traditions of taste & terroir of this special place. While their wines see barrique & are on the richer & riper side, they are simply great bottles of wine.

153.	Canalicchio di Sopra	Brunello di Montalcino	2001	125
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Huge & lush Brunello from an amazing hillside vineyard.

179.	Le Macioche	Brunello di Montalcino	2001	125
122.	Le Macioche	Brunello di Montalcino	1999	135

Lean, tightly wound, clear & cutting flavors are the hallmarks of Le Maccioche. A superb traditional producer in the older style camp, yet not making harsh tannin monsters. These wines are worthy of your attention & show the true essence of Brunello. One of my favorite producers. Yet another Marc di Grazia Brunello of note!

147.	Argiano	Brunello di Monalcino	2001	125
156.	Argiano	Brunello di Monalcino	1999	165

Year in & year out, Argiano makes a very stylish Brunello that drinks incredibly well young. Their 99 is no exception. Not as full bodied as some Brunello, perhaps on the more "Burgundian" end of Brunello. Complex, stylish, with layers of erry, smoke, mineral all with a rather velvety mouthfeel. Superb wine from a superb vintage. The 2001 is powerful & youthful.

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sp.	Collemattoni	Brunello di Montalcino	2004	130
137.	Collemattoni	Brunello di Montalcino	2001	145
45.	Collemattoni	Brunello di Montalcino	1999	165

If your idea of a Brunello is a huge, spicy wine, loaded with tannin & earthy flavors yet still intense with the ripe fruit of sangiovese, look no further. Superb! Collemattoni is a very small winery with incredible wines. It is located at the site of an ancient brick factory & you can taste the red brick dust in the wine. Owner, good friend & fellow food lover Marcello Bucci is one of the great new generation of very young winemakers who is keeping true to the traditions of Brunello. Every visit to his property involves tasting every botte of wine he has! One of the best Brunello!!!!

150.	Capannelle	"Solare" {Sangiovese, Malavasia Nera}	1999	130
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Amazingly wonderful super Tuscan using an old traditional grape: Malavasia Nera for spice & aroma. A superb wine, even if it isnt a Brunello! Neil Empson Selections.

139.	Monte Vertine	"Le Pergole Torte"	2004	154
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One of the first great super Tuscan wines ever made, still one of the best. From a perfect spot in Radda in Chianti, this is old vines Sangiovese fermented in cement for 25 days & aged in a combination of barrique & botte. If you love super Tusans, this is the wine for you!

39.	Valdicava	Brunello di Montalcino	1999	165
33.	Valdicava	Brunello di Montalcino	2001	199
49.	Valdicava	Brunello di Montalcino	1997	275

Val di Cava is my favorite of the modernists in Brunello. These are huge ripe spicy Brunello, almost as if made by Turley or Loring from California. These are extracted, rich, huge wines not for lovers of transitional Brunello. The 99 is dark, earthy & spicy, the 2001 is full & ripe, the 1997 is from the greatest vintage in Montalcino, still young.

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47. **Costanti** "Riserva" Brunello di Montalcino 2001 199

Perhaps the best wine of the outstanding 2001 vintage. Not as big & full as some, but incredibly layered & textures. Amazing stuff!

41. **Collemattoni** Brunello di Montalcino
"Riserva Fontelontano" 2001 199

48. **Collemattoni** Brunello di Montalcino
"Riserva Fontelontano" 1999 225

I think Marcello Bucci at Collemattoni is one of the great unheralded winemakers of Italy. Despite his being awarded Tre Bicchieri for his 2001 Normale, he is pretty much unknown even in his native Montalcino. This young winemaker is putting out wines of incredible style & strength that reflect the terroir of his vineyards in the Sant'Angelo in Colle district of Montalcino. This riserva is just a baby but it is more intense & rounder than his 99 Normale selection. Made from a single vineyard selection on the hill of Sant'Angelo itself.

68. **Sassetti Pertimali** "Riserva" Brunello di Montalcino 2001 199
133. **Sassetti Pertimali** "Riserva" Brunello di Montalcino 1999 225

Simply my favorite Brunello producer. Sassetti Livio is a wonderful person who is one of the best known & loved characters in Montalcino. Poet, farmer, bon vivant, he is 100% Brunello. These wines are simply amazing with layers & layers of complexity along with the characteristic earthy smell of wines from the Pertimali farm. Incredible stuff, still way too young to drink, but...

86. **Ciacci Piccolomini** "Riserva" Brunello di Montalcino 1999 225

Very rich & concentrated, this is a simply huge wine still a baby. ((is a superb vintage that has been overlooked because it is between 2001 & 1997. But the wines are more traditional than these other two vintages. Superb wines in a huge style.

141. **Cerbaiona** Brunello di Montalcino 1999 225

Diego Molinari takes great pains over his tiny estate {6 hectares}. Low yields & traditional methods of production make for an elegant yet full style. If you know about my feelings on expensive wines, you know that I have to really be in love with a wine to ask over \$200 a bottle. Incredible wine imported by Vias.

Corvina et al - Page 10

I think that Valpolicella & Amarone are the most exciting wines being made right now in Italy. What you have is a region where the quality of the wines were diluted by the influence of huge commercial wineries like Bolla. In the past few years, led by winemakers like Quintarelli, Dal Forno etc. , Valpolicella has come into its own. There are now more exciting developments here than practically anywhere else in Italy.

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|-------------|--|---|-------------|-----------|
| de. | Degani | Valpolicella | 2008 | 27 |
| | Straghtforward valpol from a small family winery that has been growing grapes for years but only making wine recently. Cherry flavors, superb sipper on a hot day. | | | |
| st. | Tenuta Sant'Antonio | "Nanfre" Valpolicella | 2007 | 30 |
| | These folk make really fun wines! This is no exception: a spice bucket of a red with loads of fruit and a touch of earth. Perfect when some are having red meats and others fish! | | | |
| 43 | La Giaretta | "Ripasso Superiore" | 2007 | 37 |
| | Superb, fun style, big & gutsy. | | | |
| tr. | Degani | "Ripasso Cecelia" Valpolicella | 2004 | 39 |
| | Degani si a small family owned winery and this is their ripaso. Ripasso takes fresh valpolicella and referments it on the lees left fromt he making of Amarone. The result is a bigger, gutsier wine. | | | |
| 181. | Monte Dall'Ora | Valpolicella | 2006 | 40 |
| | A very pure & delicate style of Valpolicella with a wonderful afinity for seafoods. Gentle on the palate with a good acid backbone, this is great with cheese, light meat dishes as well as fish. | | | |
| 42. | Niccolis | "Ripasso Seccal" | 2005 | 42 |
| 88. | Sant'Antonio | "Monte Garbi Ripasso" Valpolicella | 2004 | 47 |
| | Plummy, rich, spicy, fun brash, this is a superb bigger example of the ripasso style that does not go iver the top to to any extreme. Snat'Antonio is a small winery making cery well priced & quite good wines. | | | |

Corvina et al - Page 11

- 36. Corte St.Aala "Ca' Fiui" Valpolicella 2007 48**
Corte St Alda is devoted to making natural wines. They eschew such modern necessities as temperature control and pumping of their wines. Theirs os a mostly hands off approach making wines of incredible mouthfeel with wild, racy overtones. This is their entry level Valpolicella and it has touches of balsamico notes, fresh berries & spice.
- hu. Tomasso Bussola "Ripasso Ca' del Laito" Valpolicella 2004 51**
Huge, rich, raisiny, this is real deal Ripasso which means that it is re-fermented on the skins of Bussola's amazing Amarones.
- 67. La Giaretta "I Quadretti" Valpolicella 2006 59**
La Giaretta is a favorite valpolicella & Amarone producer. They make superb wines of good value. "I Quadretti" is their reserve style line, wines that are rich, round & ripe. Add to that the extreme ripeness of 2003&you have a huge winner in this wine. Yet for all its big & ripe flavors, like most all Valpolicella it is easy to drink without a lot of tannin.
- hu. Degani Amarone 2005 79**
Rich, spicy, yummy & super friendly. This is our best valus in Amarone in a drier style than the La giaretta with more plums & less spice. It will make a great accompaniment to cheeses, cured meats & red meats of all kinds. Super!
- 56. Bussola "TB" Valpolicella 2004 89**
Modern Master Tomasso Bussola is a controversial figure in Valpolicella, naming his best wines after himself & his entry level wines after grandpa. While he may not be popular amongst his competitors, his wines amaze. This is ripe, rich valpolicella, very lush, supple & sexy. Itis a big wine, great with cheeses especially aged ones.
- ru. Degani "La Rosta" Amarone 2005 95**
While so many Amarone are more modern in style today, this oneis a throw back to the old school with a big raisiny nose, lush flavors & loads of spice. No whimpy wine this! Superb stuff from a very good, very small winery! DRINK IT!!!

Corvina et al - Page 12

- 170. Le Salette "La Marega" Amarone 2004 135**
Le Salette makes amazing wines from a series of three vineyard in diverse areas of Valpolicella. This Amarone is their "traditional" style wine & what an Amarone it is! Big, raisiny, spicy, thick. Just the thing for aged cheeses. I love this stuff!
- 120. Vivviani Amarone 2004 133**
I odn't kow much about this winery except that I tasted the wine in Verona at my favorite wine bar, Cangrande or Big Dog, & fell in love with it then & there. THis 2004 is a hugekly powerful, tight & spicy vintage sure to grow into a world beater wine with years of age, yet it is a great drink right now.
- 121. Corte St Alda Amarone 2004 200**
I first had this wine in Verona at a small wine bar. The wine guy there was sper excited about this property. We now have sourced it here & what a wine it is! Corte St Alda rises their grapes organically & makes their wines without chemical interventon & temerature control. The resultant wines smell a bit like incredible Balsamico with a wild characteristic that is somewhat unique in Valpolicella. This is one hell of a stunning Amarone! One of the great Amarone available today. Drinking the 04 this young is a shame!
- 106a. Bussola "TB" Amarone 2004 199**
Bussola is a modernist and these are his finest wines.

Corvina et al - Page 13

4.	Le Salette	“Pergole Vece” Amarone	1999	199
1.	Le Salette	“Pergole Vece” Amarone	2000	205

Made from a selection of very old vines, this is Le Salette’s extreme version of Amarone- huge, ripe, alcoholic, extracted and, above all, extremely yummy! The best Amarone I have had without stepping up to the price level of Dal Forno or Quintarelli. The 99 is full of spice that is characteristic of the vintage. It packs a tannic wallop, but you can easily enjoy it right now {and if you see the guy with the beard walking around, you can share a sip with him}. The 2000 is a simply stunning wine. 2000 is one of the great vintages in Amarone and, of my favorite 3, this is the first one out. Considering Amarone pricing, it is a steal.

sp.	Dal Forno Romano	Valpolicella {1 bottle in stock only}	2002	245
up.	Dal Forno Romano	Valpolicella {1 bottle in stock only}	2000	299
up.	Dal Forno Romano	Valpolicella {1 bottle in stock only}	2001	299
up.	Dal Forno Romano	Valpolicella {1 bottle in stock only}	2003	299

These are simply the best Valpolicella made if you ask me! Bigger&richer than almost any Amarone on the market! No other winemaker in the Valpolicella is as controversial as Dal Forno. His wines are huge & rich & intense. He uses American oak as well as European. Are they worth it? If totally unique wines are important, then yes! Dal Forno’s Valpolicella are really baby Amarones! If you don’t buy it, I will just drink them myself. Oh darn!

up.	Dal Forno	Amarone {1 bottle in stock only}	1999	675
up.	Dal Forno	Amarone {1 bottle in stock only}	2000	775
up.	Dal Forno	Amarone {1 bottle in stock only}	2002	775

To my mind, the greatest& most important red made in Italy. Romano dal Forno is obsessive about the quality of his wines. Huge beyond belief with intensity galore. Rare, wonderful&way too young to drink! The 99 is most mature with a little roughness to its palate impressions. The 2000 is huge & simply a shame to kill off in its youth. The 2002 is superb. Dal Forno made wines of intensity & rich concentration in this vintage because he suffered no hail damage, so forget your vintage charts.

up.	Quintarelli	Amarone {1 bottle in stock only}	1997	750
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While most Amarone are huge & alcoholic, Quintarelli’s have a silky smoothness & a restraint to them, yet they are complex & full of flavor. Wildly expensive, yet wildly wonderful. Is it worth it? It clearly is one of the “Great Wines” I have ever had.

Zinfandel - Page 14

ru.	Foxglove	Paso Robles	2007	36
136.	Pezzi King	"Old Vines" Sonoma	2006	55
115.	Ridge	"Pagani"	2006	65
158.	Ridge	"Lytton Springs"	2006	65

Ridge had been maing zins since the early 60's & I have been drinking them since the early 80's. With the possible exception of 1974, I simply cannot remember a vintage with more good zin than this one from Ridge. These are wines for the ages that are drinking great right now. Pagani is lightest {but that is only relative} with that vineyards ethereal purple fruit flavor that I love, my favorite of the quartet. Lytton is the biggest andhardest, with chalky tannins that cry out for long term aging. Paso is all opulent ripe fruit . Under 40 vintage winemaker Paul Draper, Ridge is simply one of the world's greatest wine estates!

hu.	Seghesio	"Old Vines" Sonoma	2006	69
30.	Graziano	"Coro Mendocino" {Zin, Petite Sirah, Barbera, Sangiovese, Carignane, Dolcetto}	2004	70

The Graziano family has old plantings of the traditional Italian grape varieties so beloved by the early Italian winemakers who dominated winemaking in California until the 50's. Remember Italian Swiss Colony? It really was a home away from home for Italian winery workers! This wine is mostly zin but with a rich blend of other fun grapes!

100.	Turley	"Pesenti" Paso Robles	2005	70
104.	Turley	"Pesenti" Paso Robles	2006	70
101.	Turley	"Cedarman" Howell Mountain	2005	85
103.	Turley	"Moore Earthquake" Napa	2006	88
105.	Turley	"Hayne" Napa	2006	125

Some people love his wines, some hate them. They are certainly the most extracted, over the top zins around. Very limited.

Lagrein, Dolcetto & Other Fruity Reds - Page 15

- | | | | | |
|-------------|--|---|-------------|-----------|
| de. | Di Lenardo | {Refosco} Greve in Friuli | 2008 | 24 |
| | <p>What fun! Refosco is the local red grape of Friuli & it screams out “gulp me!” Fresh, lively, full of flavor & spice. The type of wine you drink at bars in Venice with cicchetti.</p> | | | |
| ru. | La Slina | "Georgio Cichero" {Dolcetto} d'Ovada | 2008 | 35 |
| | <p>From one of the lesser known town of the Alba area that specializes in Dolcetto: earthy, a little spicy, very nice!</p> | | | |
| de. | San Giuliano | {Dolcetto} d'Alba | 2008 | 36 |
| | <p>Superb, fruity style of dolcetto, very friendly and extremely gulpable!</p> | | | |
| 51. | Corregia | "Anthos {Brachetto} | 2007 | 37 |
| | <p>Brachetto is a light red, tart & strawberry flavored with a spicy edge. This is a great red to start a meal with if you are into sharing antipasti. Not fruity but tart & dry.</p> | | | |
| 50. | Pratello | {Gropello} Lombardia | 2006 | 39 |
| | <p>For those of you collecting odd grape varieties, here is one from Lombardia. Redolent of red fruit like plums & strawberries along with touches of peach.</p> | | | |
| ex. | Grosjean Freres | {Gamay} Valle d'Aosta | 2007 | 42 |
| | <p>What a fun wine! Valle d'Aosta may be Italy's least known winegrowing region & yet one of the best. This is a lovely, fresh & soft red loaded with blackberry & spice flavors. Superb with our pasta's & antipasti. ANother winner from Neal Rosenthal.</p> | | | |
| 173 | Cappellano | "Gabutti" {Dolcetto} d'Alba | 2006 | 45 |
| | <p>Hugely rich and fruity, this is a hedonistic experience without being overly extracted or alcoholic. From Louis Dressner.</p> | | | |
| hu. | La Querciola | "Corniole" {Dolcetto} di Dogliani | 2006 | 48 |
| | <p>Very big and full of berry fruit, this is a modernist wine with a nice earthy edge.</p> | | | |
| 159. | Marchesi Di Gresy | "Monte Aribaldo" {Dolcetto} d'Alba | 2007 | 46 |
| | <p>Marchesi di Gresy is famous for their barbaresco but it is their dolcetto that I am loving so much right now! Rich blackberry fruit with spice & a touch of earth.</p> | | | |

Lagrein, Dolcetto & Other Fruity Reds - Page 16

- ex. Abbazia di Novacella {Lagrein} Alto Adige 2007 50**
 Brash, grapey, fun, failry expoldes with fruit balanced & minerality. Novacella is a top producer int he area! Lagrein has a blusberry nose & a lively feel on the palate. it is the wine to chose when some are having fish & others red meat. Top notch suff!!!
- 24 Giuseppe Mascarello "Bricco" {Dolcetto} Castiglione Faletto d'Alba 2005 50**
 This ain't no fruity, sleazy hedonistic dolcetto here baby!
- ex. Pecchenino "Seri d'Jemu" {Dolcetto} di Dogliani 2006 57**
 Pecchinino specializes in Dolcetto and they make some pretty serious wines. This one is spicy, earthy, rich & flavorful without being tannic or over extracted. Quite yummy, especially if you normally drink syrah.
- st. Belldes {Lagrein} Alto Adige 2007 59**
 Another reason why you should drink Lagrein: soft, lovely, spicy, tasty!
- de. Colterenzio "Praedium Mantsch" {Lagrein} Alto Adige 2005 60**
 The single vineyard Colterenzio shows what happens when you barrel age a Lagrein a little bit: it gets a lot of subtlety & structure, but retains its yummy Lagrein fruit.
- 26. Robert Foley {Charbono} Napa Valley 2007 62**
 Spft, cherries ina warm style. Pretty darned yummy!
- 120a. Marcarini "Boschi di Berri {Dolcetto} d'Alba 2007 65**
 What a wine. This is a tiny, isolated patch of dolcetto, possibly the oldest dolcetto vines still in Piemonte. The "mother clone" if you will. But what makes then more special is that they are grown on its own rootstock, something they are able to do because of its sandy soils which don't harbor the root louse that causes phylloxera. Soft, silky, velvety, all red fruit & spice. We only get a case or two a year!

Lagrein, Dolcetto & Other Fruity Reds - Page 17

- 106. Einaudi "Vigna Tecc" Dolcetto Dogliani 2007 60**
 This wine is made from grapes selected for concentration & ripeness from a hillside vineyard. Dogliani is a village that is known for Dolcetto & makes wines with more firmness & acidity than a Dolcetto d'Alba. Really wonderful stuff! The 07 is bigger and rougher for Dolcetto and quite wonderful for that!
- 22. Hofstatter "Steinraffler" {Lagrein} Alto Adige 2000 72**
 Hofstatter makes a single vineyard version of their Lagrein. When first opened it hits you with tons of spice & smoke. You might think it is all about aging in new oak, but this gem only sees large botte & older barrique. These elements come from terroir of the Steinraffler vineyard. plus its age in the bottle. An incredible wine & an brilliant value!!! DRINK IT!!!! In case you haven't noticed it, I love this superb wine
- el. Peter Solva "De Silva" {Lagrein} Alto Adige 2007 75**
 Dino specialized in the Lagrein grape. Why? Because it delivers incredible layers of fruit & spice in a very low tannin style. It is great with an incredibly wide range of our, especially when some are having seafood or fish, and the rest meats. This one is hugely rich, loaded with spice & racy flavors. Superb wine from one of my favorite tiny producers!
- 124. Peter Solva "Amistar Rosso" 2005 79**
{Cabernets, Lagrein, Merlot, P Verdot}
 What a wine! Round, seamless, with a unique flavor due to the unusual combination of grapes. Supple & decadent on the palate: simply amazing stuff!
- 151. Peter Solva "De Silva Edizione" {Lagrein} 2006 99**
 a rarity in Lagrein: big, huge, extracted from very old vines in a broad, rich, coffee tinged style. Intense, not overly tannic, great with red meats! Superb!!!!
- 34. Abbazia di Novecella "Praeposituus" 2005 120**
 Huge, massive for a lagrein, nicely oaked. Superb treat from one of our favorite producers in the Alto Adige

Barbera & Other Northern Rustic Reds - Page 18

- | | | | | |
|-------------|--|---|-------------|-----------|
| ex. | Terre d'Aleramo | {Barbera} Pimonte | 2007 | 21 |
| | A nice gulp of wine at a great price. Good with fried foods, tomato sauces, salumi. | | | |
| sp. | Vajra | {Barbera, Dolcewtto, Freisa, Albarosso}
Piemonte | 2007 | 29 |
| | A combo of the well known barbera along with some odds and ends of Piemonte making for a great gulp of wine. | | | |
| tr. | Fracchia | "Tambass" {Barbera} Monferrato | 2007 | 30 |
| | Earthy, sassy, spicy, a little tannic & rough around the edges: in short a perfect example of what a non d'Alba barbera should be. Superb with fried seafood to big gutsy red meat dishes. | | | |
| 140. | Crivelli | {Ruche} Monferrato, Piemonte | 2007 | 40 |
| | No one in the DC area has so much fun finding value priced wines as Brenan Downey. This Ruche is a cousin to Barbery in a big bold berry style. It is a super fun wine to drink, especially with cured meats & cheeses | | | |
| tr. | Cavalotto | "Brico Boschis" {Freisa} Piemonte | 2006 | 42 |
| | Freisa is a formerly more common grape now relegated to almost extinction in Piemonte. Economis dictate that when you ahve a vineyard that can produce Barolo and you can sell that Barolo for \$100+,you can't devote the land to simpler, approachable young wine like Friesa. Lucky for us, cavalotto flunked economics and still makes one. Full, rich, spicy, great acidity, very funky & rustic, this is one of my favorite off the wall wines on the list. Superb with big foods but not too big as to overpower seafood. | | | |
| 21. | Renzo Seghesio | {Barbera} d'Alba | 2006 | 44 |
| | Small producer who makes barbera and Barolo. His barbera is old school: tannic, spicy. Just perfect with fred foods, spicy tomato containing dishes or game. | | | |

Barbera & Other Northern Rustic Reds - Page 19

- ex. Hilberg-Pasquero {Barbera} d'Alba 2006 54**
Big, rich barbera from a specialist in that grape. This is a fun wine to have with spicy foods & salumi. It is imported by Dino Tatawi who has an amazing portfolio of quirky wines. I just love this producer!
- 15. Noussan {Torrette} Val d'Aosta 2007 60**
We surely have the largest collection of Val d'Aosta wines this side of New York City {Hell, the Val d'Aosta maybe} and this wine is a perfect example of why. Spicy, rustic, earthy yet extremely balanced. Wonderful stuff from Joe Dressner!
- 142. Grosjean Freres "Merletta" {Fumin} Valle d'Aosta 2006 65**
What the heck is fumin? & where the heck is Valle d'Aosta & why does every thing there sound so French? The region is on the French border high in the Alps & it is home to many ancient & unique grapes, like the Fumin. It is all at once rustic & elegant, a superb, unusual wine to try. I love it with game!
- 162. Hilberg-Pasquero "Superiore" {Barbera} d'Alba 2005 89**
superb barbera from a top producer who makes wines of seamless roundness. Their barbera vineyards are located on the hill of Ginestra but just outside the Barolo zone. A GREAT barbera!!!
- 77a. Cascina Ebreo "Segreto" {Barbera} Langhe Rosso 2001 99**
The Jewish Home just outside of Alba owns one of the great vineyard sites of the world. However, when the boundaries of Barolo & Barbera d'Alba were drawn, curiously they excluded this property. In any case, although not entitled to a lofty denomination, the wines are beyond belief. This is 100% Barbera. My tasting notes on this wine consist of the word: "Insane!!!" Robust & rough but not overly tannic style.

Montepulciano, Sagrantino & Other Rustic Central Reds - Page 20

- el. Per Linda Montepulciano d'Abruzzo 2007 24**
Fat, fruity, spicy, just a great gulp of wine, especially with cheese & salumi. From our good friend Dino Tatawi.
- hu. Antonelli "Montefalco Rosso" 2006 38**
{Sangiovese, Sagrantino, Cabernet, Merlot}
Montefalco is home to Sagrantino, a grape that rises to greatness only there. Here it is a component in a blend yet the wine screams with a richness and ripeness due to that grape. This is a superb buy!
- sp. Boccadigabbia {Montepulciano, Sangiovese} Rosso Piceno 2006 38**
A small producer in Ascoli Piceno working with the traditional local grapes that usually make nice, non-descript wines. This wine must be the epitome of descript! It is gutsy and full loaded with earth & spice. Nothing better with a plate of prosciutto, salame, tripe or tongue.
- sp. Antonelli {Sagrantino} Montefalco 2004 68**
Sagrantino is a small total production grape because it only shows its stuff in a tiny part of Umbria. Like zinfandel in the US, it can be mild-mannered to wild and huge. This tends to the latter and is a great entry level to this wonderful grape.
- ru. Paolo Bea "Rosso di Veo" {Sangiovese, 2002 86}**
Montepulciano, Sagrantino}
In the difficult 2002 vintage, Paolo Bea put all their grapes together. By picking very selectively & parcel by parcel, they were able to craft this very fine, very drinkable wine. It is huge, spicy & delightful to drink. Perhaps the best 2002 vintage I have tried from anywhere in Italy.
- 53. Paolo Bea "San Valentino" {Sangiovese, 2004 99}**
Montepulciano, Sagrantino}
OMFG! It's that simple. This is not a shy & retiring wine but a powerful wine crafted in old-fashioned style by a master of traditional winemaking. This is why I hate hate hate Robert Parker & wine journalists with a passion. This is just not the kind of wine that they champion.

Montepulciano, Sagrantino & Other Rustic Central Reds - Page 21

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|------|-----------------------|--|-------------|-----------|
| 169. | Arnoldo Caprai | "Collepiano" {Sagrantino} Montefalco Umbria | 2003 | 99 |
| 175. | Arnoldo Caprai | "Collepiano" {Sagrantino} Montefalco Umbria | 2004 | 99 |

Caprai is a bit of a modernist when it comes to Sagrantino. His wines are fairly lush yet they still speak to the terrior of this special part of Umbria & have the wonderful intense ripe berry flavor of Sagrantino. Collepiano is a softer version of his vision of Sagrantino.

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|-----|-------------------|---|-------------|-----------|
| 66. | Illuminati | "Lumen Riserva" {Montepulciano, Cab} Abruzzo | 2003 | 99 |
|-----|-------------------|---|-------------|-----------|

Huge, full, monster of a mouthful of wine. This is a wine designed to push the limites of Montepulciano & it certainly does so in an extremely interesting fashion. If you love big cabs, this is a wine to try, not for a cabernet experience, but for a wine adventure! Try it with our Bistecca!

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|-----|------------------|---|-------------|------------|
| 61. | Paolo Bea | "Secco Pagliaro" {Sagrantino} di Montefalco Umbria | 2003 | 140 |
| 87. | Paolo Bea | "Secco Pagliaro" {Sagrantino} di Montefalco Umbria | 2004 | 160 |

Bea is a major wine hero to me. His Sagrantinos are impossibly full of flavor & fruit yet are easy to drink. They are the Amarone equivalents of Umbria: alcoholic, made from a local grape, amazing wines. 2003 is a short vintage with only 5 cases coming into DC for the entire market!

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|-----|-----------------------|--|-------------|------------|
| 91. | Arnoldo Caprai | "25 Anni" {Sagrantino} Montefalco | 2003 | 150 |
|-----|-----------------------|--|-------------|------------|

Year in & year out, the 25 anni bottling of Sagrantino from Caprai continues to be one of Italy's greatest wines. Huge, tannic, earthy, supremely ripe & rich, it is a mouthfull you will not soon forget. A true vino di Meditazione, it goes best with sharp cheeses after your meal. Superb!!!!

Aglianico, Nero d'Avola, Primitivo & Other Rustic Southern Reds - Page 22

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|-------------|---|--|-------------|-----------|
| ru. | Villa Teresa | {Primitivo} di Puglia | 2007 | 27 |
| | <p>Earthy, fruity, spicy, rich, and big. Great value. A huge red that can go with seafood to cured meats.</p> | | | |
| hu. | Li Veli | "Passamente" {Negroamaro} | 2007 | 32 |
| | <p>Big, huge, grapey, with a touch of raisin, this is a great bottle of fun drinking wine. Nothing somber or important about it, it is just a good drink of red.</p> | | | |
| 113. | Messapicus | {Nero d'Avola} Sicilia | 2007 | 33 |
| | <p>If you love merlot but want to drink really good wine for a change, try this! Warm, gentle like merlots can be, Nero d'Avola has a distinct berry flavor with just a touch of spice. It's too bad that in the world of international</p> | | | |
| tr. | Barco | "Pezza delle Case" {Negroamaro, Malavasia} Salento | 2007 | 39 |
| ru. | Grotte del Sole | "Monteguarro Riserva" {Piedirossi} dei Campi Flegri, Campania | 2005 | 42 |
| | <p>Just north of Naples lies the Campi Flegri or fields of fire. In the old days the Romans, who summered near by, thought these were the gates of hell. Today, the fumes & fumaroles are known to be of volcanic origin. This result, though, is volcanic soil great for making wines. Piedirossi is a grape dating back to Roman times. Here it makes for a full, spicy, robust & rich wine, lovely to drink with all sorts of food from seafood to cured meats to strong cheeses. Superb wine!</p> | | | |
| hu. | De Conciliis | "Donnaluna" {Aglianico} Campagna | 2007 | 50 |
| | <p>De Conciliis is a superb winemaker. His wines are sharply defined & have traditional flavors, yet are bold & flavorful. He straddles the rustic & modern. I absolutely love his wines.</p> | | | |

Aglianico, Nero d'Avola, Primitivo & Other Rustic Southern Reds - Page 23

- hu. Milleuna "Bacmione" {Primitivo} Puglia 2005 65**
 If you love zinfandel, you will really love this wine. It is typical of primitivo {a clone of zin that only comes into its own grown in the Salento} in that it has a huge berry character but it also has spice and earth. This is not trying to be like a California zin, it is just its own wine. But what a farking great wine!!! *DRINK THIS WINE!!!*
- 177. Alberto Longo "Le Cueste" {Nero di Troia} Puglia 2005 66**
 Huge, dark, spicy, rustic, racy, wonderful. If you want to know why I think most modernist wine is absolute junk, this is it!
- 176. Occhipinti "Siccagno {Nero d'Avola} Sicilia 2006 70**
 Outrageously full of ripe berry fruit yet not overly extracted. Wonderful stuff!!!
- 35. Librandi "Magno Megonio" {Magliocco} Val di Neto, Basilicata 2003 71**
 Magliocco is an ancient grape thought to go back to Greek origins that was the predominant grape of Basilicata in older times. It is an exciting, spicy grape that yields wines rustic & yummy! This is a fun, grapy, rich wine perfect with our meats from the cured meats to our pasta to our steaks.
- st. Cos "Pithos" {Nero d'Avola, Frappato} Sicilia 2006 72**
 Fermented in amphora, a trick they learned from the ancient Egyptians and Greeks, this is a throwback to the winemaking of 3000 years ago. The result is a super smooth red, lighter bodied but with an amazing layered flavor profile. Goes with just about anything from seafood to red meats. One of the best reds we have!

Aglianico, Nero d'Avola, Primitivo & Other Rustic Southern Reds - Page 24

- 58. Terre Nere "Guardiola" {Nero Mascalese & Cappuccio} 2005 79**
 Famed Italian wine shipper Marco diGrazia, a Wasington DC native, now has a winery on Mt Etna in Sicilia. The Guardiola is his top of the line wine, made in the Burgundian tradition from local Sicilian grapes. The wine is aged in barrique but only 25% new, making for an elegant & spicy experience
- 178. Milleuna "Riserva Shahrazad" {Primitivo} 2004 99**
Salento, Puglia
 Old vines, huge ripeness & balance make for an amazing experience. These wines transcend modernist & traditionalist lables: they are both at once. The Primitivo is all spice, lush raspberry ripeness you just have to try to experience. If you like Sagrantino, Amarone or late harvest zinfandel, this wine is for you to explore!!!!
- 144. De Concillis "Naima" {Aglianico} di Paestum Campania 2004 115**
 From an area that never made great wines, he is making some of the greatest wines in all of Italy. I love this wine!!! It is a selection of the best Aglianico he grows, in the style of a Taurasi. It is huge, tannic but surprisingly drinkable so young. The '03 is fatter & softer, a little more developped. The '04 spicier Fabulous!!!!
- 79. De Conciliis "Zero Supercampano" 2004 150**
{Aglianico}, Paestum
 There simply is no point of comparison of this wine. I simply wrote "Perfect" as my descriptor when I tried it. It is huge, ripe, rich, earthy, spicy. But these are meer words. What Pavarotti's singing was to other tenors, this wine is to other Aglianico. Some will love it, some hate it. In the words of Duke Ellington, "Beyond Category!"

Syrah et. al. Page 25

- ex. Vigna Alarba {Old Vines Garnacha} Calatayud, Espania 2007 24**
Explosively fruity yet earthy and spicy. Alarba has been a favorite of mine for years. I mean, this is ancient vine grenace for the price of plonk!!!
- sp. Eric Texier {Syrah Grenache etc} Cotes du Rhone 2006 30**
Biodynamically grown. Full of spice, rich, sturdy, great with salumi and meaty pasta dishes.
- tr. Domaine la Garrigue {Old Vines Grenache & Syrah} Vacqueyras 2004 38**
ANother Rhone gem. Spicy, a touch of bacon fat, yet with a touch more elegance. A selection of the oldest vines in the vineyard!
- sp. Cecilia "Oglasa" {Syrah} Elba, Toscana 2004 65**
Due tot he French heritage of Elba, the Syrah grape has a long history here. This is a spicy,full, rich style of Syrah whithout the syrupyeness so common to Aussie syrah today. Only 300 cases made!!
- ru. Sean Thackery "Pleiades" {Sean never tells!!!} Lot 16 79**
- 102. Turley "Hayne" {Petite Sirah} Napa 2006 125**
Love em or hate em, Turley's Petite Sirahs are massive & huge, extracted & excesive. Very hard to get, the petite sirahs more so than the zins.
- 11. Sean H. Thackery "Orion" {Syrah} Eaglepoint, Mendocino 2003 200**
The flagship wine of Sean Thackery. THis is an old vines red from a wonderful vineyard in Napa. Sean Thackery does not specify the grape variety on the label so I won't either. Huge& profound & almost impossible to find.

Nebbiolo et al - Page 26

63. Luigi Ferrando "Etichetta Bianco" Carema 2005 69

Ferrando is the dominant producer in this area. He crafts old fashioned wines of incredible depth & integrity. This is what Nebbiolo used to be: brick red, a little rough, very aromatic with tar, earth, truffle & spice, & loads of fun to drink.

ru. Roagna "Opera Prima" Nebbiolo di Barbaresco Piemonte Lot XV 72

This wine defies all normal descriptions of Barbaresco. It is entirely from Cru Paje vineyards of 40 year+ average age. The maceration is 70 to 80 days, where modern winemaking calls for 15 days and traditional 30-40!! But these wines are no tannin monsters, but big, rich, feisty examples of great barbaresco from a mix of vintages {here 1997, 1998 and 1999} aged in the botte for at least 4 years and the bottle for 2. This one has even more aging than that! One of the GREAT expressions of Barbaresco at an unbelievable price! DRINK THIS WINE!!!!

46. Ada Nada "Valeirano" Barbaresco, Piemonte 2005 76

64. Ada Nada "Valeirano" Barbaresco, Piemonte 2004 95

Ada Nada is a small family owned estate making superb wines. Barbaresco, except from a few top names, is a great bargain. And Ada Nada is one of the best bargains of all of Barbaresco. Here is a cru wine at a ridiculous price. Big with a touch of feistyness, this wine combines spice, tar with violets and lavender of Nebbiolo.

6. Vietti "Castiglione" Barolo Piemonte 2005 85

A blend of several cru vineyards from Vietti, one of the oldest family owned estates in Barolo. All from the top hillsides of Castiglione Falletto making for a big wine that could age but drinks well now.

Nebbiolo et al - Page 27

sp.	Brovia	Barolo	2003	88
131.	Brovia	Barolo	2004	95

Brovia is a tiny estate represented by Neal Rosenthal, my favorite Terroirista in the wine business. This wine is a 2003 which usually means a fat & flabby red from Barolo, but Brovia avoided the excesses of that hot vintage. Spicy, earthy, mineraly with typical traditional Barolo flavors & characteristic. Great buy! The '04 is superb but way too young to drink,

81.	Sertoli Sartis	"Canua" Sforzato di Valtellina	2002	95
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Made from 100% air dried nebbiolo grapes, this is the amarone equivalent of northern nebbiolo. It is huge & rough, but in a good way. This is not a wine for wimps, but for those who think wines should wow you. Very traditional. It is a "vino di Meditazione" or a wine to think over. Meats & cheeses, especially stong aged ones, are the foods to have with it.

130.	Hilberg-Pasquero	"Superiore" Nebbiolo d'Alba	2005	99
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Most Nebbiolo d'Alba is made from grapes grown far from Barolo or from wine deemed not good enough to make the cut into Barolo or Barbaresco. But the couple who owns Hilberg Pasquero bought a small plot of vineyard land right below the Barolo Border on the hill of Ginestra. Here they quietly make wines that the Italian wine cognosenti love. This is a far better "Barolo" and many a more famous wine at a higher price. Take advantage of its "humble origins" Round, silky, modern in style but loaded with nebiolo fruit, tar & funk along with rose petals, violets & a touch of vanilla. Modernist, not modernist clap-trap!

Nebbiolo et al - Page 28

- 70. San Giuliano Barberesco 2004 99**
Tiny winery that makes wines of a lot of intensity, firm balance & structure without veering to overripeness or extreme extraction. This wine that screams barbaresco: not as big as Barolo but with every bit as much drinking pleasure. Superb!
- 72. Roagna "Paje" Barbaresco 2000 120**
One of the more individualistic producers around. This 5th generation estate ages its wines for at least 4 years in oak after a 70 to 80 days maceration. The result is not an oak monster but a hugely traditional wine of power but not overripe or jammy like so many more famous, more expensive wines. Paje is a top cru of Barbaresco and the 2000 vintage yielded ripe, drinkable wines in Piemonte. Having said that, this wine could age 30 years or so.
- 127. Brovia "Garblet Sue" Barolo 1999 125**
118. Brovia "Garblet Sue" Barolo 2004 125
Very traditional house for Barolo. Earthy, dark, spicy, from a top notch vintage!
- 146. Marcarini Barolo "Brunate" 2004 125**
This is my favorite Barolo producer, bar none! Marcarini is a historic name in Barolo & their wines are just plain fun to drink. They are not tannin monsters, nor are they intense oddities that will kill the flavor of your food. They are yummy, rich & great. They age forever, but they also drink well young, because they have balance.

Nebbiolo et al - Page 29

60.	Brovia	"Villero" Barolo Castiglione Faletto	2004	150
52.	Brovia	"Villero" Barolo Castiglione Faletto	2001	170
23.	Brovia	"Villero" Barolo Castiglione Faletto	1999	190

Brovia is a traditionalist par excellence making some of the best value wines in Barolo today. Villero is usually priced at hundreds of dollars a bottle wholesale so to get your choice of 2 vintages from Brovia is a real treat. The 99 is darker & spicier, the 01 a little more powerful. In any case, these are incredible wines!!!!!!

83.	Vietti	"Rocche" Barolo	1998	150
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Take a great wite for growing Nebbiolo & give the grapes to a skilled winemaker in a very good, if early maturing vintage, & you get this wine. Superb drinkability, lots of spice yet with quite a bit of richness & body. Pretty yummy!

114.	Scarzello	"Vigna Merenda" Barolo	2001	150
56a.	Scarzello	"Vigna Merenda" Barolo	2000	199

From a young producer taking over his family's winery & bringing it to new heights. This is a huge barolo but given its 2000 vintage, there is enough fruit & softness to make it drinkable now. 2000 will mature rapidly & this wine really should have only another 10 or so years in the cellar, but if you can't wait... Top notch stuff!

160.	Ca'Rome	Barbaresco "Maria di Brun"	2001	150
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For many a year, this wine has been my favorite barbaresco. Maria di Brun is the designation for Ca'Rome's best selection of barbaresco blended from among all their holdings. It is a mix of several cru vineyards. 2001 is an outstanding vintage & this is stunning wine! This is the kind of wine you need to wear protective eyewear when you pour- its big enough to break a glass! Jokes aside, it is huge, but not overly extracted or concentrated, just balanced.

40.	Martinetti	Barolo "Marasco"	2001	150
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Modern without going to any extremes, this fine Barolo combines terroir with ripe nebbiolo fruit moderated by lots of oak. Delicious stuff from a producer who should be much more famous than he is. Quite full & rich.

Nebbiolo et al - Page 30

164.	Einaudi	"Costa Grimaldi" Barolo	2004	150
154.	Einaudi	"Costa Grimaldi" Barolo	1999	175
149.	Einaudi	"Nei Cannubi" Barolo	1999	225

Huge, ripe, rich barolo for a vintage that is showing to have quite a few very drinkable, early maturing wines of substance. Very good stuff indeed!!!

172.	Giacomo Conterno	Barolo "Cascina Francia"	2003	150
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Roberto Conterno is simply the greatest wine grower in Barolo. His Monfortino is in a class of its own & this, the Cascina Francia, is typically one of the 2 or 3 best of any vintage. Very rare, very amazing. Big, thick, tannic, earthy all without a hint of modernism or over-extraction. You simply have to experience it to understand the greatness that is Giacomo Conterno. I can think of no other major winegrowing region where there is such a strong separation between the top grower & everyone else!

19.	Giuseppi Mascarello	Barolo "Monprivato"	2000	185
37.	Giuseppi Mascarello	Barolo "Monprivato"	2004	220

The first Italian wine I ever drank was a Giuseppi Mascarello Barolo! It was a 1964 & the wine was so huge it scared me away from Italian reds for years! But now I have made up for lost time in a big way. If you have never had Mascarello Monprivato, you are missing out on one of the great Barolo ever made! The 2000 is very drinkable now & will do nothing but get better for 10 or more years! Earthy, tarry, smokey, spicy, layered, rosepetals, everything! The 2004 is a stunning wine from a simply huge vintage. Either way, these wines should be aged for a long long time, but are great to drink now!

49up.	Giacomo Conterno	Barolo "Monfortino"	2000	950
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Legendary wine that lives up to its hype. I only get 2 bottles of this vintage so please don't buy it! If you have never had a Monfortino you just cannot understand how good it is!

Pinot Noir - Page 31

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|-------------|---|---|-------------|-----------|--|
| st | King Ridge | Willamette, Oregon | 2007 | 42 | |
| | Pure pinot fruit and surprisingly good for the money! | | | | |
| 166. | Noussan | Val D'Aosta | 2007 | 65 | |
| | Val d'Aosta is on the French border but htis is no burgundian wine: it is fuller and more rustic than its French cousins. We love Val d'Aosta reds and this wine shows why. Great with meats, game, salumi. | | | | |
| el. | Adelsheim | Wilamette Valley, OR | 2007 | 65 | |
| | Soft, full of rose petal & a little berry flavor. Great value year in and year out from the Adelsheim brothers. | | | | |
| 188. | Arcadian | "Gold Coast" Santa Maria | 2004 | 86 | |
| | This pinot struck me with its ethereal character. Pure fruit like Placido Domingo is a pure voice! Everything that makes pinot noir so good in perfect balance. WOW!!! | | | | |
| 2. | Au Bon Climat | "Sanford & Benedict" Santa Ynez Valley | 2004 | 89 | |
| | Perhaps the vineyard that put California pinot noir on the map. Pioneer Richard Sanford planted this vineyard & now a few select wineries make wines from the grapes. This is a huge S&B, showing the power of the vineyard. | | | | |
| 78. | Adelsheim | "Elizabeth's Reserve" Willamette OR | 2007 | 99 | |
| | Stunning pure represenatation of pinot, not jammy,extracted or any of thoise other thins that stupid wine writers who shall go nameless {robert parker} seem to love in lieu of having taste! This is one of our favorite wines from Oregona nd we only get a very limited amout each year. | | | | |

Pinot Noir - Page 32

- | | | | | |
|------|-------------------|---|-------------|-----------|
| 18. | Ken Wright | "Meridith Mitchell" Mc Minville OR | 2007 | 99 |
| 110. | Ken Wright | "Carter" Eola-Amity Hills, OR | 2007 | 99 |
| 8. | Ken Wright | "McCrone" Yamhill Carlton, OR | 2007 | 99 |

Ken Wright makes either wonderful expressions of Oregon pinot or he doesn't know what he is doing. If you like big out of balance jammy wines, he doesn't know what he is doing. If you are looking for a great bottle of wine that will complement your dinner, then drink a Ken Wright.

- | | | | |
|------|--|-------------|-----------|
| st. | Mount Eden Vineyards "Estate", Santa Cruz Mountains | 2004 | 99 |
| 107. | Mount Eden Vineyards "Estate", Santa Cruz Mountains | 2006 | 99 |

One of the oldest & best names in pinot & chard in California. This pinot is ethereal yet filled with spicy black fruit flavors. It is one of the best pinot I have ever had from California, but not in the overhyped Parkerized cultish fashion. These are not syrupy rich pinots that will tire your palate with the third sip, but complex wines sure to draw you into their depths. The '04 may be their best yet & I have yet to try the 06. We only got 2 cases of 2004 for the entire vintage, & were allocated only one of the 06!!!

- | | | | | |
|------|----------------------|---|-------------|-----------|
| 119. | Dutton Estate | "Dutton Ranch Manzana" Russian River | 2006 | 99 |
|------|----------------------|---|-------------|-----------|

Tracy & Joe Dutton have an incredible patch of pinot in their Dutton planting in the Green Valley near Sebastopol. This wine is silky beyond belief, full of intense fruit but with excellent acidity to make it perfectly balanced. Shockingly good!

Pinot Noir - Page 33

138.	Littorai	Sonoma Coast	2008	99
3.	Littorai	Sonoma Coast	2006	109
10.	Littorai	"Cerise" Anderson Valley Mendocino	2006	99
80.	Littorai	"Les Larmes" Anderson Valley	2008	99
123.	Littorai	"Les Larmes" Anderson Valley	2006	119
109.	Littorai	"Les Larmes" Anderson Valley	2005	129
16.	Littorai	"Hirsch Vineyard" Sonoma Coast	2006	100
111.	Littorai	"Hirsch Vineyard" Sonoma Coast	2004	125
59.	Littorai	"Savoy" Anderson Valley, Mendocino	2006	100

Littorai is a tiny producer of Pinot making incredible wines from select vineyards. Hirsch is a Sonoma Coast appellation vineyard, known for silky, spicy pinot. The Hirsch is big without being overripe or tannic. The 06's are very spicy, the '05s are fat & the '04s starting to soften. This is uniquely Californian winemaking while showing the skills & sensibility Ted Lemmon developed while a wine maker in Brugnandy. These are gems that are among the best pinot ever made in California

17.	Chehalem	"Reserve", Oregon	2004	110
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Very full body for a pinot, but from the intensity of old vine fruit & not overripe or jammy excess. This is a substantial pinot that calls out for food: big food indeed. Great with a steak, braised & roasted meats, salumi, big cheeses.

14.	Arcadian	"Pisoni" Santa Lucia Highlands	2004	125
-----	-----------------	---------------------------------------	-------------	------------

Perhaps the most famous vineyard right not for Pinot production int he fames Santa Lucia Highlands. It is certainly one of the most expensive. Is it worth it? HeckifI know but this is a simply superb vintage, vineyard & winemaker.

Cabernet Sauvignon et al - Page 34

- | | | | | |
|-------------|---|---|-------------|-----------|
| el. | Castello di Magione | "Morcinaia" {Cabernet, Merlot Sangiovese}
Umbria | 2005 | 37 |
| | <p>Big, somewhat tannic but also round and flavorful all at once. A good buy!</p> | | | |
| 168. | Stelzner | "Claret" {Cabernet Blend} | 2006 | 42 |
| 157. | Ronco del Gnemiz | "Rosso del Jacopo" {Merlot, Cabernet, Refosco, Schiopettino} | 2004 | 60 |
| 135. | Mount Eden | "Estate" Santa Cruz Mountains | 2004 | 75 |
| | <p>This is cabernet as it should be: mountain grown, loaded with fruit, spice & tannins. This is not a wimpy cabernet for modernists. It is a stunner showing just how good that vintage was in Santa Cruz. The '04 a tad more elegant if less powerful than some vintages on the "hill" but given that this wine really needs about 20 years, a little early drinkability is a good thing. If you have to ask what it goes with, DON'T DRINK IT!</p> | | | |
| 117. | Antico Broilo | {Cabernet Franc} Colle Orientali del Friuli | 2005 | 75 |
| | <p>Antico Broilo makes usperb wines with great roundness that do not give up their their devotion to terroir. This cab franc is very spicy with a lovely texture. It is complex & penetrating rather than huge & massie. Very supple & elegant.</p> | | | |
| 124. | Peter Solva | "Amistar Rosso"
{Cabernets, Lagrein, Merlot, P Verdot} | 2005 | 79 |
| | <p>What a wine! Round, seamless, with a unique flavor due to the unusual combination of grapes. Supple & decadent on the palate: simply amazing stuff! If you are into Super Tuscans, you should try this wine & see what amazing cabernet is being made in north of Italy where you get ripeness without all that alcohol & chocolate.</p> | | | |
| 161. | Stelzner {Cabernet Franc} | Stag's Leap District} | 2005 | 89 |

Vini Bianchi

Garganega et al - Soave etc - Page 37

The Veneto is home to one of Italy's great wine secrets- SOAVE! These wines offer incredible quality for reasonable prices. While there are collectors & wine writers who extol the latest international styled chardonnay from some area of Italy that does other grapes so much better, we love Soave! The following producers are setting the standard for the rebirth of this great wine growing area. These wines have nothing to do with the Bolla Soave of your youth!

+ = served at cellar temperature or iced to order

- | | | | | |
|------------|----------------------|---|-------------|--|
| tr. | Suavia | Soave Classico (Garganega, Trebbiano di Soave) Soave, Veneto | 2007 | 39 |
| | | | | <p>Crisp, chalky, citrus influences with loads of freshness show why I think soave is such a great wine value. This wine will kock most sauvignon blancs & chards off the table, especially with outr food, and just look at the price.</p> |
| fb. | Dal Maso | "Riva del Molino" {Gambellara} Veneto | 2007 | 39 |
| | | | | <p>Made from some grapes allowed to ripen longer then their main production and with 1/3 barrique aging, this is a rich round version of what is usually a quaffing wine. Very lovely and perfect for chardonnay lovers looking for something very Italian.</p> |
| lu. | Inama | {Garganega} Soave | 2007 | 39 |
| | | | | <p>Soave is just such a fun wine to drink. It is perhaps the best value region in Italy right now (along with Verdicchio) for yummy whites that compete with wines at twice the price from France and California. This is a lush style of wine, with an appealing nutty earthy element. Wines this good don't usually cost \$39 at a restaurant! Great with fish and lighter meat sauces and even our mailino.</p> |
| tr. | Masut di Rive | {Pinot Grigio} Isonzo, Friuli | 2007 | 42 |
| | | | | <p>Normally we say friends don't let friends drink Pinot Grigio but we make exceptions when we come across estate bottles wines as stuctures and full o f flavor as this one. Earthy, classic, a top notchwine!</p> |
| br. | Inama | "Foscarino" {Garganega} Soave | 2006 | 47 |
| | | | | <p>Crisp, steely with a touch of toasty or flinty overtones. If you love true French Chablis than tis is a great wine choice in Soave.</p> |

Garganega et al - Soave etc - Page 38

br. Suavia "Monte Carbonare" {Garganega} Soave 2007 59

This is the big gun wine from Suavia from a single vineyard on the hill of Soave grown in volcanic basalt soils. The wine sees only 10% wood in both fermentation and aging, the rest in stainless so you are getting mostly the flavor of the fruit of the Garganega grape and not wood. What a concept!!! Spectacular seafood wine, great with chicken, rabbit, pates, salumi and cheese!

Tocai, Ribolla, Pinot Bianco etc - Page 40

180. Antico Broilo {Ribolla Gialla} Colli Orentali del Friuli 2007 69

We first discovered Antico Broilo in Venezia at a wine shop with a superb selection. The vineyards are pruned for very low yields, the wines fermented in stainless with wild yeasts & the wines are aged in tonneaus (double sized barrels for less oak flavor). The result are ultra smooth wine that is screamingly full of flavor & luxurious textures. If you want a velvety smooth white that can accompany most anything on our menu, this is the wine to try. **WONDERFUL WINE!**

Coastal Whites - Particularly Good with Fish - Page 41

+ = served at cellar temperature or iced to order

- re. Ajello {Grillo/Cataratto} Sicilia 2008 27**
Just a good glass of wine at a good price. What more can you ask for. Super with seafood and lighter pastas.
- tr. Grotte del Sole {Coda di Volpi} Campania 2008 30**
A study in non fruity wine: nutty, earthy, a little spice. This is a superb wine from Campania, perfect with tomato, eggplant, roast fish etc.
- tr. Santa Barbara "Le Vaglie" {Verdicchio} Castelli dei Jesi Marche 2008 39**
Verdicchio is one of the great unsung wines of Italy. Lemony and crisp, with great affinity for olive oil based dishes & fish, this is a superb example of the wine balanced with a hint of oak. Great with pasta!!
- 162a. Robert Weil "Kabinett Halbtrocken" 2006 60**
{Riesling} Tedesco Rheingau Estate
Big body, fairly dry.
- 44. Zilliken "Kabinet" Riesling Tedesco 2001 60**
Saarberger Rausch
Very dry & crisp with a muscatty/apricot nose. Superb estate, superb wine!

Mountain Whites - Fuller, Richer, Assertive Wines - Page 43

+ = served at cellar temperature or iced to order

- tr. Belldes** {Gewurztraminer} Alto Adige 2007 60
Dry & spicy gewurz loaded with character. Great with cheeses or cured meats {better than most red actually!}.
- 129. +Paolo Bea** "Santa Chiara" {Grechetto, Malavasia, Chard, Sauvignon, Garganega} Umbria 2006 75
Yikes! What a wine! Where past vintages of Santa Chiara were interesting blends in a modern style, that is no longer the case. This wines are hugely flavorful, but it is an oxidative styled wine in the school of Gravener. The wine is fermented on the skins & aged on the lees till bottling. Do not order this wine if you are looking for something refreshing & cold. Have it at cellar temperature & enjoy its power & ever changing flavors!
- 29. +Ronco del Gnemiz** {Malavasia} Colli Orentali del Friuli 2006 69
One of my favorite wine moments of the year is when this wine is released. Each year I get a tiny amount! Lush, rich, oily, spicy, totally unique. Not fruit driven at all, but textural in a way few whites ever are. What a wine!!!!!!!!!!

Bone Dry - Aggressively Dry Wines Page 44

- | | | | | |
|-------------|---|--|-------------|-----------|
| re. | Riello delle Balze | "Bianco delle Vergine"
{Trebiano, Viognier, Chard} | 2007 | 25 |
| | <p>A new DOC from the area around Montepulciano. I am not sure what is really in it, but it tastes good. Its crisp and great with assorted antipasti & pasta.</p> | | | |
| 184. | Schafer-Frohlich | "Estate" {Riesling} Tedesco
Nahe | 2006 | 41 |
| | <p>The Nahe is a small river in Germany famous for wines of great minerality & complexity. This wine is dry, crisp & enticing. Its nose is full of peaches, apricots & litchi. It is a superb accompaniment to our seafood & lighter pasta.</p> | | | |
| 49a. | Schafer-Frohlich | "Schlossbockheimer Trocken" {Riesling}
Tedesco Nahe | 2007 | 50 |
| | <p>A fuller expression than the estate riesling as it comes from a collection of vineyards in the leading area on the Nahe: Schlossbockenheim.</p> | | | |
| br. | Abbazia di Novacella | {Sylvaner} Alto Adige | 2007 | 50 |
| tr. | Abbazia di Novacella | {Veltiner} Alto Adige | 2007 | 50 |
| | <p>A pair of impressive wines from one of our favorite producers in the Alto Adige. The sylvaner has spice and is bone dry, the Veltliner aggressively bone dry. Both are superb with fish, cured meats like prosciutto, sausages etc.</p> | | | |

Lush: Not Sweet, but Full of Fruit Page 45

+ = served at cellar temperature or iced to order

- lu. Pievalta {Verdicchio} Castello dei Jesi, Marche 2007 50**
Lush,. creamy, rich. Makes most chardonnay at this price look silly. Superb with duck, chicken, seafood, tomato sauces.
- re. Abbazia di Novacella {Kerner} Alto Adige 2008 51**
Every good classification system has to have an inconsistency {see Goedel's Theorem} and this wine is mine. It is grown in the Alps at 5000 feet but it acts like a coastal white with food. The wine has a delicious lime edge, loads of minerality, crispness & spice. This a wildy good & wildy refreshing wine. Superb!!!!!!
- 14a. Peter Schandl {Furmint} Austria 2007 45**
- fb. Paves Ermes "Nathan" {Blanc} Morgex et del La Salle 2006 70**
Val d'Aosta
Made from a blend of normally harvested grapes and some that are late harvest, this is lush, soft, round and wonderuff. Val d'Aosta makes really great wines!!!

Lush: Off Dry to Sweet Page 46

- | | | | | |
|--------------|---------------------|---|-------------|--|
| lu. | Jakoby-Mathy | "Balance" {Riesling} Kinheimer
Mosel | 2007 | 35 |
| | | | | <p>Riesling is just so damn good. A wine with this much value should be allowed!
SUperb with cheese course!</p> |
| 167. | Zilliken | "Spatlese" {Riesling} Tedesco
Saarburger Rausch | 2007 | 60 |
| | | | | <p>Off dry & crisp with a muscatty/apricot nose. Superb estate, superb wine!</p> |
| half | Littorai | "Lemon's Folley {Gewurztraminer,
Sauvignon Blanc} Sonoma Coast | 2008 | 375ml 65 |
| | | | | <p>Made to fill the bill of an Alsatian Vendage Tardive but with Ted Lemmon's delightfully wacked out approach to wines: huge amounts of fruit, tight acid structure and lushness.</p> |
| 143. | Kuntsler | "Spatlese" {Riesling}
Hocheimer Kirchenstuck | 2007 | 59 |
| | | | | <p>Kuntzler makes wines of extreme concentration that are the essence of honey, apricot, white peach without a huge feeling of sweetness due to the acid backbone. These are some serious wines!</p> |
| 148a. | Zilliken | "Auslese" {Riesling} Tedesco
Saarburger Rausch | 2007 | 99 |
| | | | | <p>My favorite riesling year in and out. Huge, lush, sweet, amazing</p> |
| 85. | +Robert Weil | Kiedracher Graffenberg "Spatlese" | 2006 | 89 |
| 190. | +Robert Weil | Kiedracher Graffenberg "Spatlese" | 2004 | 99 |
| | | | | <p>Robert Weil is a big deal producer in the Rhinegau. His wines are huge for German wines but they never lack for balance, elegance & style. Each step up in sweetness is also a step up in complexity, richness, intensity & amazement. 2004 yielded some of the best wines I have ever had from Weil, & so, maybe some of the best wines I have ever had from Germany. 2006 is even better!</p> |

Sauvignon Blanc - Page 47

fb. Foradori "Myrto" {Sauvignon, Incrocio Manzoni}
Vignetti del Dolomiti 2007 50

Take aggressive sauvignon and a local grape that no one has ever heard of, barrique age it and you would think it is the last thing you would see on my list at Dino. But I really do like some modern wines: those with a sense of where they come from and ones where you still get the grape. That's this wonderful wine. If you love chardonnay from California, try this one!

108. Colterenzio "Lafoa" {Sauvignon} Alto Adige 2006 75
Huge oak aged sauvignon loaded with herbal components.

Chardonnay

+ = served at cellar temperature or iced to order

re. Frog's Leap Napa Valley 2007 54

74. Adelsheim "Caitlin's Reserve Wilamette Valley OR 2007 65

tr. Mount Eden "Estate" Santa Cruz Mountains 2003 75

112. +Mount Eden "Estate" Santa Cruz Mountains 2005 99

13. +Mount Eden "Estate" Santa Cruz Mountains 2004 109

171. +Mount Eden "Estate" Santa Cruz Mountains 2006 109

7. +Mount Eden "Estate" Santa Cruz Mountains 2001 119

This is one of the GREAT chardonnay made anywhere in the world. It is not huge & oaky, but ethereal, complex, alluring, wonderful!

20. +Littorai "Mays" Russian River 2005 120

12. +Littorai "Mays" Russian River 2006 110

71. +Littorai "Mays" Russian River 2007 100

5. +Littorai "Charles Heintz" Sonoma Coast 2006 110

77. +Littorai "Charles Heintz" Sonoma Coast 2007 100

Wine genius Ted Lemmon makes freaking incredible wines! This chard is tight, young, intense but not over the top. We only get a case a year of Littorai chard right now!!!

"La Perfezione dell'Imperfezione" - Page 48

The Perfection of Imperfection

In today's wine world, making a technically perfect wine is easy. There are labs all over the world that will chemically analyze your wines {and your grapes as they grow} to give you the chemical secrets of high wine reviewer scores. If a wine isn't technically perfect these days, it is due to careless winemaking... or a different view on what makes a wine great. Technical perfection is a modern ideal. It was not the source or cause of the great, legendary vintages collectors pay so much for {Bordeaux '61 or '45, California Cab '74, Brunello '83, Barolo '64 or '71}. Yet it is today's holy grail of winemaking.

Here is a page of wines that reject that very notion. These wines are made by winemakers in various stages of the rejection of modern technology & tradition in their winemaking, who lust after broader ranges of flavor & complexity they feel have been stripped away by today's international style & quest for technical perfection. If you chose one of these wines, please check your prejudices & preconceived notions at the door. These are wines meant to challenge, that demand attention. Not from an over the top ripeness or huge tannins, but from true complexity & an ever changing character. These wines will be like nothing you have ever experienced from these grapes before. They are unique, personal expressions of great risk taking winemakers.
"Bravi!"

Vini Bianchi

+ = served at cellar temperature or iced to order

at.	Cos	"Rami" {Insolia, Grecciano} Sicilia	2007	46
	Amphora fermented, superb wine for an intro to this wild style of wine making!			
at.	Movia	{Ribolla Giala} Brda, Slovenia	2007	50
	Cloudy, funky, this is wine making that eschews such modernity as filters, chemicals, sulphur additions etc. The result is a wine that is delicious, texturally interesting and like nothing else you have ever had. This is real wine!!!			
at.	<i>served at cellar temp</i>	Radikon "Jakot" {Tocai Friulano} Oslavia	2003 65	500 ml
at.	<i>served at cellar temp</i>	Radikon {Ribolla Giala} Oslavia	2003 65	500 ml

Oh my god. If you have not had Radikon, you have missed a treat! These are complex wines that go against everything a white wine should be. Fermented and aged on the skins for months, aged on the lees for 36 months in 3000 liter casks.

'La Perfezione dell'Imperfezione - Page 50 The Perfection of Imperfection - Vini Rossi

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"Bravi!"

- 36. Corte St.Aala "Ca' Fiui" Valpolicella 2007 48**
Corte St Alda is devoted to making natural wines. They eschew such modern necessities as temperature control and pumping of their wines. Theirs os a mostly hands off approach making wines of incredible mouthfeel with wild, racy overtones. This is their entry level Valpolicella and it has touches of balsamico notes, fresh berries & spice.
- st. Cos "Pithos" {Nero d'Avola, Frappato} Sicilia 2006 72**
Fermented in amphora, a trick they learned from the ancient Egyptians and Greeks, this is a throwback to the winemaking of 3000 years ago. The result is a super smooth red, lighter bodied but with an amazing layered flavor profile. Goes with just about anything from seafood to red meats. One of the best reds we ahve!

'La Perfezione dell'Imperfezione - Page 51 The Perfection of Imperfection - Vini Rossi

ru. Paolo Bea "Rosso di Veo" {Sangiovese, Montepulciano, Sagrantino} 2002 86

In the difficult 2002 vintage, Paolo Bea put all their grapes together. By picking very selectively & parcel by parcel, they were able to craft this very fine, very drinkable wine. It is huge, spicy & delightful to drink. Perhaps the best 2002 vintaged I have tried from anywhere in Italy.

53. Paolo Bea "San Valentino" {Sangiovese, Montepulciano, Sagrantino} 2004 99

OMFG! Its that simple. This is not a shy & retiring wine but a powerful wine crafted in old fashioned style by a master f traditional winemaking. This is why I hate hate hate Robert Parker & wine journalists with a passion. This is just not the kind of wine that they champion.

121. Corte St Alda Amarone 2004 200

I first had this wine in Verona at a small wine bar. The wine guy there was sper excited about this property. We now have sourced it here & what a wine it is! Corte St Alda rises their grapes organically & makes their wines without chemical interventon & temerature control. The resultant wines smell a bit like incredible Balsamico with a wild characteristic that is somewhat unique in Valpolicella. This is one hell of a stunning Amarone! One of the great Amarone available today. Drinking the 04 this young is a shame!

61. Paolo Bea "Secco Pagliaro" {Sagrantino} di Montefalco Umbria 2003 140

87. Paolo Bea "Secco Pagliaro" {Sagrantino} di Montefalco Umbria 2004 160

Bea is a major wine hero to me. His Sagrantinos are impossibly full of flavor & fruit yet are easy to drink. They are the Amarone equivalents of Umbria: alcoholic, made from a local grape, amazing wines. 2003 is a short vintage with only 5 cases coming into DC for the entire market! The '04 is amazing-er

