



# WINE SPECTATOR'S Advance

A SNEAK PREVIEW OF THE BUYING GUIDE FOR THE **JULY 31, 2008** ISSUE

---

*Wine Spectator's* July 31st issue features California Chardonnay. Over 400 wines from the excellent 2005 and 2006 vintages are included in this summer entertaining special. Plus, a tasting report on Washington state.

## HIGHLY RECOMMENDED

---

**95** **ANDREW WILL** Sorella Horse Heaven Hills 2005 • \$68  
Impressive for its purity of flavors and generosity. This gorgeous red fills the mouth with rich black cherry, blackberry and hints of cedar and sweet spices, waxing and persisting on an expressive finish that goes on and on. Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. Best from 2009 through 2017.—*H.S.*

---

**94** **PETER MICHAEL** Chardonnay Sonoma County Ma Belle-Fille 2006 • \$80  
Notably rich and perfumed, with deep, persistent and concentrated layers of fig, honeysuckle, tangerine and nectarine that are opulent and unctuous. Sensational finish too. Drink now through 2011.—*J.L.*

---

**93** **MAS DU SOLEILLA** Coteaux du Languedoc La Clape Petit Mars 2005 • \$29  
Exhibits a minerally aroma, with pure, profound flavors of raspberry, smoke, licorice and dried cherry. Finely crafted and full of finesse. The long finish harnesses fresh savory herb, cream and mocha. Drink now through 2014.—*K.M.*

---

**93** **PATZ & HALL** Chardonnay Napa Valley 2006 • \$36  
Exhibits a rich, layered mix of ripe pear, fig, melon and honeysuckle flavors that are intense yet polished, firm and concentrated. Long, lingering finish repeats the fruit themes, with a hint of butterscotch. Drink now through 2012.—*J.L.*

---

## COLLECTIBLES

---

**98** **M. CHAPOUTIER** Ermitage Le Méal 2005 • \$225  
A big, broad-shouldered version, with loam, tobacco, currant paste and hoisin sauce notes out in front of the formidable tannin structure. Dark, loamy and muscular through the finish, with a haymaker of black fruit and tarry grip. Best from 2010 through 2030.—*J.M.*

---

**98** **JEAN-LOUIS CHAVE** Hermitage 2005 • \$245  
Really packed, but amazingly supple and velvety in texture, with layer upon layer of black mission fig, crushed plum, freshly brewed espresso, worn saddle leather and iron notes all driving through the long, long finish. The structure is well-integrated already, but this has a long life ahead of it. Best from 2009 through 2030.—*J.M.*

---

**95** **DOMAINE ROULOT** Meursault Perrières 2005 • \$160  
Fresh, and laced with citrus, apple, mineral and honey notes, this is like a beam of light in its focus and purity. Lean and delicate, with a linear structure, it's tight and seamless, yet needs time to unfold all its facets. Terrific length. Best from 2010 through 2025.—*B.S.*

---

## A SNEAK PREVIEW OF THE BUYING GUIDE FOR THE JULY 31, 2008 ISSUE

### SMART BUYS

- 91 FERRATON PÈRE & FILS** Crozes-Hermitage La Matinière 2006 • \$25  
A juicy, structured style, with iron, lavender and sanguine notes framing the black cherry and currant fruit. An enticing herb note marks the finish. Should flesh out nicely given time. Drink now through 2012.—*J.M.*
- 91 HEATH WINES** Shiraz Barossa Valley Southern Sisters Reserve 2004 • \$19  
Aromatic, fleshy and seductive. Not a big wine, but plays out its coffee- and cinnamon-scented black plum, blackberry and cherry fruit with surprising restraint, finishing ripe, supple and long. Drink now through 2016.—*H.S.*
- 91 RAZOR'S EDGE** Shiraz-Grenache McLaren Vale 2006 • \$13  
Polished, round and expressive. A gorgeous mouthful of ripe blackberry, plum, cherry and exotic spices, with hints of leather and brown sugar. The finish rolls on against superfine tannins. Drink now through 2016.—*H.S.*
- 90 LIOCO** Chardonnay Sonoma County 2006 • \$20  
Fragrant, with fresh, floral pear, honeysuckle, fig and melon flavors that are clean and refreshing, gaining depth and nuance on the finish, with light toasty oak notes. Drink now through 2011.—*J.L.*
- 90 DOMAINE DE NIZAS** Coteaux du Languedoc 2004 • \$17  
An intriguing aroma of pine and spice leads into fresh flavors of cherry, *garrigue* and mineral. Distinctive, with a rich finish of dried aged beef and plum. Syrah, Grenache, Mourvèdre. Drink now through 2014.—*K.M.*
- 89 CHÂTEAU ST.-MARTIN DE LA GARRIGUE** Coteaux du Languedoc Bronzinelle 2005 • \$16  
Supple and well-proportioned. Plenty of spice notes accent the juicy red plum, berry and cherry flavors, with a suave finish. A very nice quaffer from the south of France. Drink now.—*K.M.*
- 89 WATERBROOK** Mélange Red Columbia Valley 2006 • \$15  
Crisp and beautifully focused to show its rose petal-accented blackberry and cherry flavors, finishing firm and persistent. Cabernet Franc, Syrah, Cabernet Sauvignon, Sangiovese. Best from 2009 through 2013.—*H.S.*

### BEST VALUES

- 88 FEUDO ARANCIO** Pinot Noir Sicilia 2006 • \$9  
Delicate aromas of flowers and plum, with a hint of strawberry. Medium-bodied, with fine tannins and a clean, focused finish. Very attractive Pinot Noir. Drink now.—*J.S.*
- 88 DOMAINE GAYDA** Syrah Vin de Pays d'Oc Three Winds 2006 • \$9  
Firm, with well-focused white pepper, graphite and dark plum flavors. The spicy finish features hints of raspberry and vanilla bean. Drink now.—*K.M.*
- 87 HOGUE** Cabernet Sauvignon Columbia Valley 2006 • \$9  
Smooth, polished and appealing for its juicy plum and currant fruit, lingering softly on the finish. Drink now through 2011.—*H.S.*
- 87 MORRO BAY** Chardonnay California Split Oak Vineyard Sur Lie 2006 • \$9  
Wonderful tropical fruit notes are tasty and effusive, with pineapple, melon and pink grapefruit flavors that are joined to a refreshing acidity. Drink now.—*M.W.*
- 86 MAISON BADET CLÉMENT** Corbières Château Lamy 2005 • \$9  
Ripe and spicy, oozing with plum and dried berry flavors. Shows notes of iron and cocoa on the soft finish. Drink now.—*K.M.*
- 86 THE MAGNIFICENT WINE COMPANY** House Wine Red Columbia Valley 2006 • \$10  
Fresh, open-textured and distinctive for its peppery raspberry flavors that linger gently. Cabernet Sauvignon, Merlot, Syrah and others. Drink now.—*H.S.*

Initials at the end of each tasting note indicate the *Wine Spectator* editor who blind-tasted and scored the wine and wrote the review. The tasters are as follows: James Laube (*J.L.*); Kim Marcus (*K.M.*); Thomas Matthews (*T.M.*); James Molesworth (*J.M.*); Bruce Sanderson (*B.S.*); Harvey Steiman (*H.S.*); James Suckling (*J.S.*); Jo Cooke (*J.C.*); Tim Fish (*T.F.*); Alison Napjus (*A.N.*); Daniel Sogg (*D.S.*); MaryAnn Worobiec (*M.W.*).