



BurrellesLuce



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COMPLETELY UNCORKED



**Bill Van
Ollefen**

Wines of the week

A few standouts from 2006

- **Rosenblum Rockpile Zinfandel 2004, \$35.** Great nose of dark fruit, vanilla and black pepper. A mouthful of currant, cherry and spice with a dark chocolate note. I had this with a slow smoke barbecued Carolina pulled pork — Magnificent!
- **Rosenblum Hillside Syrah, Sonoma 2004, \$25.** Huge nose, deep purple. Mouth filling flavors of dark berries, currants, vanilla and spice. Big wonderful wine. Drink or cellar for 5-8 years.
- **Kendall Jackson Sauvignon**

Blanc Vintner's Reserve 2005, \$11. This wine well exceeds its price point: Excellent value for really great wine. Has a hint of Semillon and Chardonnay for added complexity.

- **Concha y Toro Terrunyo Sauvignon Blanc 2005, \$25.** A wowza from Chile, I loved this wine. Not cheap but worth the money

- **Flora Springs Trilogy 2003, \$60.** This is definitely an expensive wine but I thoroughly enjoyed it and recommend it for a special occasion. It is a Bordeaux blend that will easily outshine many Bordeaux at the same price. A bit on the tight side but not more than would be expected from a cellar worthy wine, extremely complex — both nose and on the palate — and a long finish.

- **Joseph Drouhin Meursault 2004, \$75.** Not cheap for this excellent white French Burgundy but not overpriced either. Full bodied yet quite refined, perfect to drink alone or with delicate foods such as seafoods, pates, foie gras and poultry so long as the food is not highly spiced. Exquisite finish.

- **Valentin Bianchi S.A. ELSA Malbec 2005, \$8.** Luscious!

- **Chateau Lassegue St. Emilion Grand Cru, 2003, \$50.** Dense and complex, retaining an elegance and just ready to drink, decant or cellar for a bit or 10-plus years

- **Pine Ridge Howell Mountain Cabernet Sauvignon 2003, \$80.** I know, I know, expensive but definitely a special wine for a special occasion, with a great nose and palate and a simply

exquisite finish. Excellent but young right now; can be cellared for a decade or so.

- **Pine Ridge Rutherford Cabernet Sauvignon 2003, \$40.** Different than the Howell, it is none the less a great wine, showing the Rutherford terroir very well. Excellent but young right now; can be cellared for a decade or so.

- **Four Vines Naked Chardonnay, 2005 \$14.** While not required to be naked to drink, these Chards are themselves naked. No oak, no malolactic fermentation. I really loved them. Drink fresh, don't cellar. Drink the currently available vintages.

- **Joel Gott, Syrah, 2005, \$15.** Great wine, great price.

- **Banfi Chianti Classico Riserva DOCG 2002, \$18.** I think Chianti is an under appreciated wine. This is a great example at a good price point. Enough oomph to lay down for five or six years but ready to drink. Plum and leather nose, good fruit, excellent structure. I have this in my cellar too.

- **Tyrrell's Vat 47 Hunter Valley Chardonnay 2003, \$40.** Exceptionally clean and lively, owing to the complete lack of malolactic fermentation. Only a third new oak but still showing some vanilla overtones. Excellent wine; in my cellar. Really worth tasting!

- **Tyrrell's Vat 9 Lower Hunter Valley Shiraz 2001, \$20.** A wonderful Old World-style wine reminiscent of the Rhone Valley wines. Not an Aussie fruit and jam-style at all. Layered and complex with an excellent finish. I really liked this wine

- **Cecchi Arcano Chianti Colli Senesi DOCG 2004, \$15.** This is an organically produced Chianti, well balanced and easy drinking. Perfect for pizza or an easy red Italian dinner.