

RESTAURANT WINE

The Full Service Guide to On Sale Beverage Profits



— **Brief Conversations** *pg. 4*
with New Master Sommeliers

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Tuscany's 'Other Sangiovese'

— **Notebook: Do Your BTG Wines**
Reflect Your Overall Wine Program?

STAR LISTINGS *pg. 20*

— **Outstanding wines from Spain**

— **Italy: Excellent wines from Tuscany,**
Piedmont, Umbria, Veneto, Alto Adige

— **Great values from Argentina, Australia,**
New Zealand, Portugal, South Africa, Uruguay

— **USA: Exceptional Pinot Noirs, Chardonnays,**
Zinfandels, Cabernet Sauvignons (and blends)

DAVINCI, 2011 CHIANTI, \$120 (\$15)

★★★★+

Softly textured and full bodied, this is an appealing wine with modest richness, good balance, and a medium long finish. In aroma/flavor, it tastes of plum, raisin, pepper, and red currant. [2013-2014] DaVinci USA, Hayward, CA 510.476.5299

**SAN FABIANO CALCINAIA, 2010 CHIANTI CLASSICO, \$172 (\$21.50)**

★★★★

Fine value: round, full bodied, and intense flavored; a Chianti Classico with firm acidity, evident oak character, and a long finish, tasting of red currant, toast, juniper berry, plum, and sour cherry. Castellina in Chianti. [2013-2015] Epic Wines, Santa Cruz, CA 831.689.9080

**SANGIOVESE & BLENDS — High Priced:
\$201-\$400/case (\$25.10-\$50/btl. full retail)**

AGRICOLA VILLA CERNA, 2010 CHIANTI CLASSICO RISERVA, \$208 (\$26)

★★★★+

Full bodied, intensely flavored, and both crisp and lightly tannic on the finish. It is concentrated and lightly oaky in character, and tastes of red currant, caramel, toast, and cherry. Long finish. [2015-2018] Excelsior Wines & Spirits, Farmingdale, NY 516.293.3500

CASTELLO D'ALBOLA

- **2009 LE ELLERE, CHIANTI CLASSICO, \$104/6 (\$26)**

★★★★

- **2008 CHIANTI CLASSICO RISERVA, \$232 (\$29)**

Castello d'Albola is a fine Chianti Classico estate, located in Radda. The Le Ellere ('ivy') is a supple, ripely flavored wine of excellent quality. It is well balanced and long on the palate, with light tannin on the finish. Just beginning to show signs of development, it tastes of truffle, plum, toast, caramel, cherry, and white pepper. The 2008 Riserva is crisp, complex in character, and full bodied; an elegant Riserva that is round, long on the palate, and lightly tannic, with aromas/flavors reminiscent of cherry, toast, red currant, white pepper, and plum. [2014-2016] Zonin USA, Charlottesville, VA 434.979.6180

MASTROJANNI, 2010 ROSSO DI MONTALCINO, \$128/6 (\$32)

★★★★★

Exceptional. This is a supple, full bodied, and complex Rosso with unusual depth and complexity for the type (truly, a 'baby Brunello'). It has good balance and a long, lightly tannic finish, tasting of plum, cherry, rose petal, and toast. [2014-2016] Epic Wines, Santa Cruz, CA 831.689.9080

RUFFINO 2007 'RISERVA DUCALE ORO', CHIANTI CLASSICO RISERVA, \$392 (\$49)

★★★★

Fleshy and ripe, this is a maturing, full bodied Riserva that is rich and long on the palate, with a lightly tannic, mildly oaky finish. It tastes of cassis, toast, plum jam, spicy oak, and tobacco. Excellent quality. [2014-2017] Constellation Wines U.S., San Francisco, CA 415.912.3700

TENUTA COL D'ORCIA, 2010 BANDITELLA, ROSSO DI MONTALCINO, \$160/6 (\$40)

★★★★★

Wonderful single vineyard Rosso: ripely flavored, full bodied, moderately rich, and long on the finish, with modest tannin. It tastes of ripe fruit (red currant, blackberry, cherry) and oak (toast, caramel), with floral, peppery overtones. Aged 12+ months in French oak barrels and casks. [2015-2018] Palm Bay Int'l, Port Washington, NY 516.802.4700

TENUTA DI VIGNOLE, 2009 CHIANTI CLASSICO, \$120/6 (\$30)

★★★★+

Fleshy and full bodied, this is a ripe, intensely flavored wine with a long, full, lightly tannic finish. Very generously flavored, it tastes of cassis, spicy oak, berry jam, pepper, and plum jam. Excellent value. Panzano in Chianti. [2014-2016] Total Beverage Solution, Mt. Pleasant, SC 843.881.0761

**SANGIOVESE & BLENDS — Expensive:
\$401-\$800/case (\$50.10-\$100/btl. full retail)**

BADIA A PASSIGNANO, 2008 CHIANTI CLASSICO RISERVA, \$232/6 (\$58)

★★★★

Fleshy, full bodied, and mildly tannic, this is a fine Riserva; moderately rich, complex in flavor (cassis, plum, toast, spicy oak, tobacco), and long on the finish. Will develop for several more years. Aged 14 months in Hungarian oak barrels. [2014-2017] Ste. Michelle Wine Estates, Woodinville, WA 425.488.1133

MASTROJANNI, 2010 BRUNELLO DI MONTALCINO, \$300/6 (\$75)

★★★★+

Full bodied and intensely flavored, this is an excellent Brunello in a ripe, moderately tannic style. It is long on the palate, and persistent on the finish, tasting of plum, blackberry, pepper, toast, and caramel. Very fine quality. Needs aging. [2015-2020] Epic Wines, Santa Cruz, CA 831.689.9080

COL D'ORCIA**TENUTA COL D'ORCIA, 2008 BRUNELLO DI MONTALCINO, \$428 (\$53.50)**

★★★★★

Exceptional Brunello: elegantly flavored, full bodied, and beautifully balanced; a wine with medium richness, supple texture, and a very persistent finish, tasting of cherry, red currant, toast, spicy oak, vanilla, and rosehips. Top quality. [2015-2020] Palm Bay Int'l, Port Washington, NY 516.802.4700

**CABERNET SAUVIGNON & BLENDS — Medium Priced:
\$101-\$200/case (\$12.60-\$25/btl. full retail)**

POGGIO AL TUFO, 2011 CABERNET SAUVIGNON, MAREMMA TOSCANA, \$152 (\$19)

★★★★

Distinct in character and very supple in texture, this is a full bodied Cabernet with moderate richness, good balance, and a smooth, long finish. It has aromas/flavors reminiscent of plum, herbs, black cherry, and tobacco. Excellent value. Aged 12 months in Slavonian oak casks. [2013-2015] Vintus, Pleasantville, NY 914.769.3000

