

NEW & NOTABLE NEW YORK RESTAURANTS

Wine & Spirits

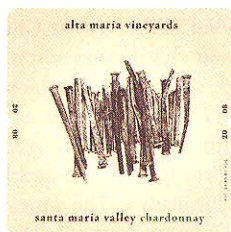
The 7 Best New Sommeliers of 2010



October 2010
wineandspiritsmagazine.com
US \$4.99 • CANADA \$5.99



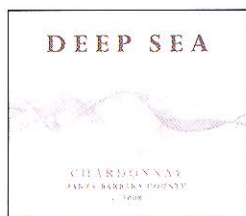
0 74470 02019 6



90 | Alta Maria \$25
2008 Santa Maria Valley Chardonnay (Best Buy) This wine's warmth and plush texture gain shape and structure from a core of tart fruit. It brings grapefruit and green apple to mind, the acidity relieving some of the supple richness. For a lobster roll. (1,800 cases) *Alta Maria Vineyards, Santa Maria, CA*



90 | Bjornstad \$25
2007 Sonoma County Chardonnay A savory chardonnay with rooty, pithy aspects to its flavors, this feels cool even while delivering richness in scents of brioche and a creamy texture. Spice warms the finish. For almond-crusting seabass. (130 cases; *W&S, 8/10*) *Bjornstad Cellars, Santa Rosa, CA*



90 | Deep Sea \$32
2008 Santa Barbara County Chardonnay Simple and direct, this wine has tart green-apple flavors and the white chocolate sweetness of oak. It finishes fresh, a vibrant match for pan-roasted sand dabs drizzled with lemon. (163 cases) *Conway Family Wines, Santa Maria, CA*

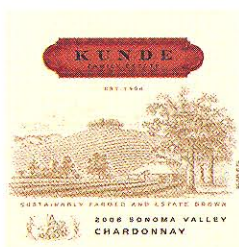
90 | Fort Ross \$30
2008 Sonoma Coast Fort Ross Vineyard Chardonnay (Best Buy) Plump in the middle with candied citrus flavors, this broadens out in toasty richness. A cool sweep of flavor to accompany grilled salmon. (878 cases) *Fort Ross Winery, Sebastopol, CA*

90 | Francis Ford Coppola Presents \$20
2008 Russian River Valley Director's Cut Chardonnay (Best Buy) Fragrant and fresh, this chardonnay has a leafy, minty edge to the fruit. While barrel-fermented, it barely shows its oak, feeling balanced and substantial enough to serve with fluke sashimi. *Francis Ford Coppola Presents, Geyserville, CA*

90 | Girard \$24
2008 Russian River Valley Chardonnay (Best Buy) Delicate honeycrisp apple and melon rind flavors cool this wine down, while mild vanillin scents of oak and a touch of heat warm it up. The cool fruit wins out in the finish. A light-bodied wine for grilled sea bass. (*W&S, 6/10*) *Girard Winery, Sonoma, CA*

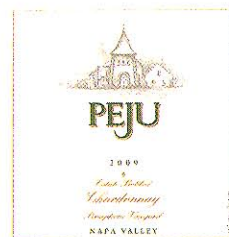
90 | Hartford \$65
2007 Sonoma Coast Seascape Vineyard Chardonnay Golden fruit flavors of apricot and lemon balance this wine's oak tones of vanilla and toasted wheat, all refreshed by a crisp, apple-like acidity. It's full-on chardonnay, hinting at sweetness, but not tiring to drink. Serve it with roast pork glazed with apricot. (500 cases; *W&S, 2/10*) *Hartford Family Winery, Forestville, CA*

90 | Hess Collection \$35
2008 Mount Veeder Napa Valley Chardonnay Fermented in older, neutral oak barrels without malolactic to soften the acidity, this is a bright, limey chardonnay. It's made entirely from the musqué clone, which gives it a distinct floral impression. Undertones of linden and nettle balance the sweetness. For a salad of roast beets and goat cheese. (1,053 cases) *The Hess Collection Winery, Napa, CA*



90 | Kunde \$17
2008 Sonoma Valley Chardonnay (Best Buy) This has the citrus creaminess of lemon curd, tart, simple and fresh. There are Rainier cherry and sweet orange notes to the flavor, juicy and clean. For roast chicken. *Kunde Family Estate, Kenwood, CA*

90 | Lynmar \$40
2008 Russian River Valley Quail Hill Vineyard Chardonnay A big, heady chardonnay with scents of spun sugar and lemon curd, this may be sweet, but it tastes vinous and refined. Think of hazelnuts and lemon crème brûlée and you're close to the flavors; then add several points to the score if you like that style of wine. (436 cases) *Lynmar Estate, Sebastopol, CA*



90 | Peju \$28
2009 Napa Valley Persephone Vineyard Chardonnay Scents of apple blossoms and spicier herbal notes of oregano give this warm, round wine some edge to its softness. Sapid rather than sweet, this will match weiswurst. (1,500 cases) *Peju Province, Rutherford, CA*

CELEBRITY CHEF TOUR
 BENEFITTING THE JAMES BEARD FOUNDATION

Enjoy a once-in-a-lifetime meal prepared by America's top culinary talents at the Celebrity Chef Tour, benefiting the James Beard Foundation.

To see where the Celebrity Chef Tour will be in 2010 and for tickets go to www.celebritychefs.com

We look forward to seeing you!

PREMIERE SPONSORS

STELLA ARTOIS, Mercedes-Benz, VISA SIGNATURE

PARTNERS

WineSpirits, FIJI WATER