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**Baumard's Magical  
2005 Sweet Cuvées**


MAY 15, 2007

# Jean-Philippe Fichet

## *Great Meursault as a Window into the Earth*

*A noble terroir* has at last reclaimed its birthright. Once esteemed above all other villages for its white wines, Meursault fell from grace in the late 19th century—despite having a greater diversity of superb Chardonnay soils than any other place in Burgundy, and possibly any other spot on earth.

Today, Meursault is back on top, and a new generation of winemakers is capitalizing on its diverse soils to make Burgundy's most expressive—and some would say best—white wines. Wines of unprecedented individuality are emerging from such cellars as Guy Roulot, Arnaud Ente and Comtes Lafon, but if there is one winemaker who points the way to the future, it may be Jean-Philippe Fichet.

 *"(This is) real Meursault, if so unlike the buttery cliché that I and my contemporaries were brought up to expect."*  
Jancis Robinson

### **The Magic Within**

More than any of his peers, Fichet is testing the limits of transparency, to find the very soul of Meursault's *terroirs*. It was Meursault's destiny to have its soils revealed in this way: their intense stoniness is magnified by an exceptionally low water table that forces the vines' roots deep underground.

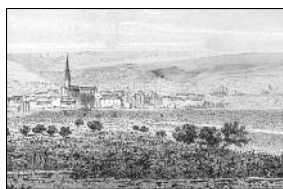
Fichet's work is a direct outgrowth of a breakthrough that happened three decades ago: René Lafon's decision to bottle his Meursault "Clos de la Barre" on its own.

For a century before, such a thing had been unheard of, as only the most famous vineyards, the *premier crus*, were ever bottled individually; everything else was blended into Meursault *villages*. ►

## *What Happened to Meursault in the Century before Lafon?*

Until the late 1800s, it was widely known that Meursault—and not Puligny and Chassagne—had Burgundy's most compelling Chardonnay *terroirs*. In his pioneering 1855 Burgundy classification, Lavalley placed Meursault's Perrières vineyard higher than both Chevalier-Montrachet and Batard-Montrachet. Earlier—when Julien ranked the *premier crus* in his historic 1816 *Topographie*—only Puligny's Combettes could hold its own against Meursault's Charmes, Genevrières and Goutte d'Or.

But over time, Meursault became lost in the



*Lavalley's view of  
Meursault in 1855*

giant shadow cast by Le Montrachet, the hallowed ground that straddles Puligny's and Chassagne's border. In the late 1800s, both villages added "Montrachet" to their names, transferring its cachet to countless lesser vineyards. And while Puligny's and Chassagne's stars subsequently rose,

Meursault's fell. By the 20th century, only Meursault's top *premier crus* were ever bottled on their own. As for the unclassified vineyards—the so-called "*lieux-dits*"—they disappeared into anonymous village blends, until René Lafon and others allowed them again to express themselves. ◻

## BURGUNDY & TUSCANY

*“As I have said repeatedly, the Fichet wines are among the very best and purest in Burgundy ... they still remain outstanding bargains.”*

*Allen Meadow, Burghound*

► Lafon’s innovation not only proved that a *lieu-dit* (a non-classified vineyard) could say something profound, it drew attention to Meursault’s incredible soils— paving the way for the later accomplishments of Jean-François Coche, Jean-Marc Roulot and, of course, René Lafon’s son Dominique. But Fichet has carried Lafon’s revolution to another level—studying every square inch of earth and stone in his domaine, to make Meursault’s purest set of single-*climat* wines.

### Purity & Passion

Even if uneconomical, Fichet would rather produce a very small amount of wine from his best sites than to lose their unique character in a blend. In 1998, his Meursault-Tessons vines yielded little more than four

barrels; anyone else would have blended so little wine into their village cuvée. But the Tessons was so magical that Fichet bottled it separately, only in magnum.

Just as Jean-Marc Roulot did until recently, Fichet has flown largely under the world’s radar. He began as a grower in 1981 but had to start over in the 1990s, having lost his best fruit sources—including a piece of Meursault-Perrières—for lack of long-term contracts. But he learned from this experience and by 2000 had assembled one of Meursault’s finest domaines, brimming with extraordinary sites.

Fichet’s methods reflect his philosophy: he is famously meticulous and abhors short cuts. His low yields, the foremost key to quality, are achieved through ►

## Soldera’s 2000 Brunello Riserva

### *Incredible Price for a Tuscan Icon*

*It seems* only yesterday that Gianfranco Soldera was a little-known cult figure—not the superstar he has become. One of the first of Brunello’s “new wave” in the 1970s, he was already turning heads by the early 1980s, with his intensely concentrated, yet highly aromatic, Brunellos. Yet, production of just a few hundred bottles kept the lid on his reputation until the stakes were raised with his monumental 1990’s.



*Gianfranco Soldera*

Today, of course, his wines are uniquely sought-after among Brunellos, the equivalent of Dal Forno’s Amarones or Giacomo Conterno’s Barolo Monfortino. They have a majesty that other Brunellos seldom achieve, the result of methods that blend traditionalism with his own quest for perfection. He continues to age his Brunello for five years in large Slavonian oak tanks and vats, but he is a modernist in the vineyard, short pruning in the winter, a green pruning in the summer, and grape thinning and limited leaf-stripping in the fall to maximize ultimate ripening. Soldera’s wines are all subtle variations on the same

theme. In some years, he will select part of his production to spend a year less in barrel, calling the wine “Intistieti.” And in a particularly great year, he sets aside his best wine as “Riserva.” This is the ultimate Soldera prize. We are pleased to be able to offer the fabulous 2000 Riserva at a truly extraordinary price. Don’t miss out.

**2000 Soldera Brunello  
“Case Basse” Riserva**  
**\$215.00 reg. \$300**



Antonio Galloni: “Soldera’s 2000 Brunello di Montalcino Riserva offers layers of sublime perfumed ripe fruit that blossoms on the palate with great concentration, length, finesse and purity of expression ... in time it is likely to put on weight and mature into a darker set of flavors. Soldera’s 2000 Brunello Riserva is a remarkable achievement for the vintage and will drink well for several decades.”

# Fichet's Monumental 2005s

► severe winter pruning rather than green harvesting. And he believes his wines' expressiveness is enhanced through a patient 18-month *élevage*, with little new oak and by avoiding aggressive lees stirring.

## This Offering

The 2005 white Burgundies look to be of historic quality, with great richness balanced by relatively low yields. Fichet participated fully in the year's bounty, producing his finest set of wines to date. And we could not have picked a more perfect vintage for our first-ever Fichet offering. He produced thirteen different cuvées

in 2005, of which five are essential purchases. Three are the iconic *lieux-dits* of **Gruyaches**, **Chevalières** and **Tessons**. The other two enjoy equally strong followings: the **Bourgogne Blanc Vieilles Vignes**—which surpasses many growers' Meursaults for complexity—and **Auxey Duresses Blanc**, which delivers Meursault quality at an even higher level.

Our prized 2005 Fichet allocation arrives in just two weeks. Don't miss this opportunity to acquire some of the greatest white wines made in Burgundy today—and to do so at truly compelling prices.

## 2005 Meursault "Gruyaches" \$57.95



The richest and fullest of the *lieux-dits*, this wine's existence is due to Fichet's innate understanding of *terroir*. Gruyaches is a small plot of 77-year-old vines enclosed on two sides by Meursault-Charmes. Fichet realized that the only thing that kept it out of the Charmes appellation was imperfect drainage, which he easily corrected, creating a virtual slice of Charmes. Tanzer says of the 2005: "Fat, chewy and ripe, boasting an exhilarating sugar/acid balance. The brisk mineral and lemon flavors offer terrific verve."

## 2005 Meursault "Chevalières" \$69.95



One of Meursault's greatest *lieux-dits*: a superb plot of 30- to 77-year-old vines in soil like that of Perrières. Intensely mineral with great delineation and length. Tanzer says of the 2005: "Pure, rocky aromas of grapefruit, minerals and nuts. Extremely pure and vibrant in the mouth, with brilliant cut to the grapefruit and crushed stone flavors. Wonderfully minerally, suave and tensile. Finishes with a real whiplash of flavor: tactile, salty, iodiney and very long. **You can't find chardonnay like this outside Burgundy.**"

## 2005 Meursault "Tesson" \$69.95



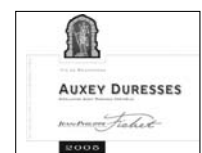
Less overtly mineral than Chevalières, but with correspondingly greater mid-palate weight, richness and length. Focused like a laser beam, it has been called by some Fichet's most complete *lieu-dit*. Tanzer on the 2005: "Ripe, perfumed aromas of peach, pineapple, lemon, vanilla, smoke and hazelnut; an essence of Meursault. Then chewy, dry and gripping on the palate, with lovely purity to the flavors of grapefruit, lemon, peach and spices. Finishes fat and long, with firm underlying mineral character."

## 2005 Bourgogne Blanc Vieilles Vignes \$24.95



From 30- to 40-year-old vines in a parcel across the road from Meursault-Charmes, this wine has more Meursault character than the vast majority of village wines. Impressively ripe, with rich and complex flavors of pear, lemon and stone, there is superb balancing acidity and a long, firm, satisfying finish.

## 2005 Auxey Duresses Blanc \$34.95



The quintessence of Fichet's style at a bargain price. Half of this cuvée comes from just outside Meursault, providing the rich minerality of Meursault-Chevalières. Tanzer on the 2005: "Vibrant aromas of pineapple, crushed stone and spices. Fat, creamy and rich, with a ripe lemon flavor supported by minerality. Finishes with lovely building sweetness."

# High-Wire Vignerons

## *The Brilliant 2005s of Domaine Pierre Usseglio*

We've written before that wines usually reflect their makers. Wines of unique personality are often made by unusual characters, and this is especially true in Châteauneuf-du-Pape, the region that gave us Jacques Reynaud and Henri Bonneau.

But every rule has its exception: some of the most individual (and great) wines made in Châteauneuf today are coming from two seemingly conventional young winemakers named Thierry and Jean-Pierre Usseglio. But their work is anything *but* conventional, and so are their wines.

In just seven vintages, these two young brothers have emerged as winemakers of commanding genius—having crafted approaches not only unique in the region, but rarely seen *anywhere*. In the meantime, they have produced a series of wines for the history books.

What makes their work all the more extraordinary is that they are *purists*, seeking maximum power *and* transparency.



Thierry & Jean-Pierre Usseglio

### Three Marvels

All of the wines are largely old-vine Grenache with long *cuvaison* and little or no new wood. But there the similarities end. The **Cuvée Tradition** is the most classic, featuring 50-year-old Grenache aged in old *foudre*. It's as pure and generous a *classique* as you'll find.

The wildly individual **Cuvée Mon Aïeul** is another story. Made from three parcels 75-90 years old, the first two vintages were aged in old *foudre*, but Thierry and Jean-Pierre decided that *no wood* would be even better. By 2003, the wine was aged entirely in tank, producing a wine of epic opulence *and* soul.

As for the iconic **Deux Frères**, it is the most unique of all: very old vines and in some years made entirely from press wine. A wine of true grandeur, it is aged in a mixture of *barrrique* (mostly used), *cuve* and *demi-muid*.

We are pleased to offer all three of Thierry's and Jean-Pierre's brilliant 2005s reds. Quantities are limited.



**2005 Cuvée Tradition\***  
**92-94 Parker 91-94 Raynolds**  
**\$39.95 bt. \$450.00 case**

Robert Parker: "... terrific fruit notes of raspberry, black cherry, and even some black currant and licorice. Medium to full-bodied, with good acidity, moderate tannin, and outstanding ripeness and length, this wine will be at its best in 2-3 years, and drink well for 12-15"

Josh Raynolds: "... finishes with silky-sweet red fruits, a bright mineral note and excellent length."



**2005 Cuvée Mon Aïeul\***  
**93-95 Parker 93-96 Raynolds**  
**\$89.95 bt. \$189.95 mag.**  
**\$450.00 jeroboam (3L)**

Robert Parker: "... promises a considerably long life ... Made from very low yields of 22 hectoliters per hectare ... blockbuster, powerful, muscular style of wine ..."

Josh Raynolds: "Explosive aromas of blackberry, cherry and licorice ... Impressively fleshy and mouthfilling, with dense, sweet red and dark berry flavors ... Lush, creamy and extremely long on the finish ..."



**2005 Deux Frères\***  
**95-97 Parker 95-98 Raynolds**  
**\$195.00 limited**

Robert Parker: "... a beautiful nose of blueberry, blackberry, scorched earth, pepper, roasted meats, and smoke. It is full-bodied, viscous, with an inky richness and thickness ... it should keep for 20+ years."

Josh Raynolds: "Utterly compelling. Smoked meat, floral pastille and anise notes accent deep, sweet red fruit flavors, with suave, silky tannins ... Incredibly sweet but precise."

# Classic López de Heredia

*A Stunning Line-up of Venerable Riojas Direct from the Estate*

With good reason, *Wine Spectator* has called López de Heredia “Rioja’s Glorious Anachronism.” Little about López de Heredia has changed in the 125 years since its founding. The family adheres to a winemaking doctrine blueprinted in the 1880’s—still making wine only from their own vineyards, using natural yeasts, long aging in wood, and no filtration at bottling.

López de Heredia’s greatest wines are their Gran Reservas—Viña Tondonia and Viña Bosconia—aged 6 to 8 years in immaculate old barrels, which mellows the fruit and gives the wines a wonderful complexity. But even after these Gran Reservas are bottled, they’re not ready for sale; the family often keeps

them a decade more before shipping a bottle.



*The famed tower of López de Heredia’s bodega.*

While López de Heredia is best known for its profound old reds, its white Gran Reservas (“Blanco”) have their own following. Long-aging in wood gives them an opulent, honeyed quality that can be savored for decades.

For a number of years, we have enjoyed a special relationship with López de Heredia, allowing us to offer their greatest and most sought-after library wines at truly compelling prices. Our latest shipment of these treasures has just arrived and includes five wines that are must-purchases for lovers of traditionally made Spanish wine.

**1976 Viña Bosconia  
Gran Reserva  
96 Tanzer  
\$97.50**

Tanzer: “Multidimensional nose of raspberry, black plum, orange zest, coffee, milk chocolate, game and a superripe whiff of raisin. Uncanny sweetness in the mouth ... Really remarkable acid/fruit balance. Big, rich, powerful and deep. Finishes extremely long and magically fresh.”

**1985 Viña Tondonia  
Gran Reserva  
95 Tanzer  
\$69.95**

Tanzer: “Knockout perfumed nose of great purity and complexity: strawberry, milk chocolate, loam ... Great clarity and grip in the mouth ... a wonderful penetrating sweetness ... An extremely elegant, very intensely flavored Rioja with superb persistence on the palate.”

*Read a full profile of  
López de Heredia  
on our homepage:  
[www.rarewineco.com](http://www.rarewineco.com)*

**1981 Viña Bosconia  
Gran Reserva  
94 Josh Raynolds  
\$69.95**

Raynolds: “Gorgeous, multidimensional aromas of dried red fruits, white flowers, spicecake, leather, underbrush, graphite and lavender sachet. Silky and seemingly weightless, with a haunting crystalline purity ... A remarkable wine ... this is the stuff that gets die-hard Rioja traditionalists all weepy.”

***A Classic López White***  
**1981 Viña Tondonia  
Blanco Gran Reserva  
93 Josh Raynolds  
\$69.95**

Raynolds: “Wild, complex bouquet of pungent flowers, succulent herbs, orange peel, violet, vanilla, toasted nuts and baking spices. Rich, deep and beautifully concentrated, with surprising energy to the ripe pear and poached apple flavors complemented by marzipan and vanilla.”

**1998 Viña Tondonia  
Reserva  
93 Josh Raynolds  
\$32.95**

Raynolds: “Penetrating, complex bouquet of red berries, cherry skin, minerals, dried rose, tobacco ... deep cherry and plum flavors with suggestions of succulent herbs and graphite ... intensely flavored ... A remarkably elegant, balanced and complex wine ...”

# Clos de la Tech

## *A Computer Chip Magnate's Quest for Pinot History*

*Bill Gates* has his da Vinci Codex, Paul Allen his spaceship and Mark Cuban his Mavericks. But computer chip giant T.J. Rodgers has a dream: to make the world's greatest Pinot Noir.

This founder of Cypress Semiconductor set out on his quest in 1994. He chose a one-acre 50° slope near his home in Woodside, CA, as his laboratory. (The name "Domaine du Docteur Rodgers" honors the famed Burgundy producer Docteur Barolet.) And he poured all the money, sweat and collected knowledge he could into the project.

And though his lofty goal may or may not be obtainable, he is already making remarkable Pinot Noir that has more to do with its maker and its Burgundian antecedents than it does with its geographic origin.

### Sources of Wisdom

For his inspiration, T.J. drew largely on 170 years of Domaine de la Romanee Conti history. In addition to learning at the knee of Aubert de Villaine, the current proprietor, he pored through the records of Ouvard, the owner and winemaker of DRC in the 1830s to discover the secrets of greatness.

He planted low-vigor Pinot clones at close spacings to yield .8 kilos per plant. Following Ouvard's lead, grapes are crushed by foot, fermentation is whole-cluster with native yeasts and there is no filtration. His barrels are low-toast for maximum transparency, and grapes and wines are infinitely measured—only to understand their balance and potential, never to tamper.

T.J.'s first vintages were for experimentation. His 1996, turned out well (by accident, he says), while he was less happy with his 1997. He felt that both vintages were weakened by destemming; so, in 1998 he left in half the stems and by 1999 he went entirely to whole-cluster, just as Ouvard would have done.



*Honored Chips:  
2000's 16-megabit SRAM;  
2001's POSIC communications chip,  
and 2002's 72-megabit SRAM.*

Now in his groove, T.J. went on to make a string of consistently beautiful Pinot Noirs with sub-14% alcohol degrees, healthy acidities, and very ripe tannins. (The 2002 has more tannin than most Napa Cabs, but you'd never know it.)

### Managing Scarcity

Every neck label has a Cypress Semiconductor computer chip embedded in wax. Each year's chip is different: in 1998 it was a Motorola cell phone chip and in 2002 a 72-megabit SRAM chip.

We hate to think what it costs T.J. to produce each bottle—given his astronomical investment and the fact that he makes little more than 100 cases. He doesn't send samples for review or sell his wine to shops or even restaurants. He quietly allocates a few bottles to each customer, the largest percentage of whom are Silicon Valley CEOs.

So, we were flattered when T.J. asked us to do the first open-market offering ever of Clos de la Tech. Quantities are tiny, so you'll need to hurry.

**2002 Clos de la Tech**  
**Domaine du Docteur Rodgers**  
**\$125.00 extremely limited**



A wine of more brooding power than either the 2001 or the 2000. The wine took an hour in the decanter to begin to express itself, and the small amount left 24 hours later was going strong. With notes of clove and cinnamon, its aromatics are more New World than its two predecessors. But on the palate it is totally Old World, delicately textured, structured and full of finesse.

**2001 Clos de la Tech .....125.00**

The nose is expressive, featuring spicy black fruit and mediterranean herbs. The palate is seamless yet deceptively structured. Promises great drinking for a decade at least.

**2000 Clos de la Tech .....135.00**

The first vintage ever sold. (He's aging the 1999 for later release and refused to sell the 1997 and 1998 at all.) The 2000's effusive nose of both red and black fruit is followed by a sumptuously rich palate, with excellent concentration and length. Delicious now, it too should age with ease for a decade or more.

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# Magical Nectar

## *The Glorious 2005 Sweet Wines of Domaine Baumard*

The Layon River's north bank produces some of France's greatest dessert wines. A tributary of the Loire, the Layon features the same grape, Chenin Blanc, and similar soil as Vouvray. But its position nearer the Atlantic allows for even later harvests and greater sugar development. In top years, the harvest stretches well into October, and the autumn mists that drift up from the river are a sure incubator for *botrytis*.

In fact, so great is the potential for off-the-charts sugar that in recent years "Sugar Hunters" like Jo Pithon have emerged, intent on making wines with the highest possible concentration of sugar. (Pierre Rovani called Pithon's top 95s and 96s the most viscous wines he'd ever tasted.) But others reject this approach, seeing the true greatness of the Layon's best wines as balancing richness with acidity, and fruit with minerality. For these classicists, there can be no greater Layon producer than Domaine Baumard.

### Four Hundred Years

The Baumard family has owned land here for nearly four centuries. For most of this time they have been wine producers—though between Phylloxera and the 1950s, the family was content to use their land as a nursery, growing vines for sale. It was not until Jean Baumard purchased part



Domaine Baumard

*"If there ever was God in a glass, this is it."*

Matt Kramer  
*Wine Spectator*

of Quarts de Chaume in 1957 and Savennières in 1968 that the family returned to winemaking full time.

Jean Baumard's son Florent continues his father's dedication to a very pure style of winemaking, seeking maximum expression of the vineyard and the year. To insure this, he uses no wood for his sweet wines, aging them strictly in tank.

In the best years, Baumard produces three elite Côteaux du Layon bottlings: **Cuvée le Paon**, made from hand-select-

ed botrytised grapes; **Clos de Ste. Catherine**, a sublime sweet wine produced from an historic vineyard with sandy soil; and the iconic **Quarts de Chaume**, from the Layon's greatest vineyard. Meticulously made from *botrytised* grapes, great years of the Quarts de Chaume can age with grace for a half century or more.

### An Historic Vintage

A great year is exactly what Baumard enjoyed in 2005. It was a vintage made in heaven: a full ripening under sunny skies, capped by thorough *botrytisation*. The 2005s are wines of great richness and sweetness, but with intense transparency and minerality. And they are *en route* to us as we write.

It is an honor to offer the top three Baumard Layon '05s—each destined to become legendary.

### 2005 Quarts de Chaume

**98 Wine Spectator**

**\$69.95** *bt.* **\$37.50** *half*

*Wine Spectator:* "A jaw-dropper, with orange blossom, persimmon, fig and quince flavors that remain remarkably bright and light thanks to riveting acidity and a superfine, minerally finish. Pure and perfectly balanced ... Drink now through 2032."

### 2005 Clos de Ste. Catherine

**96 Wine Spectator**

**\$46.95** *bottle*

*Wine Spectator:* "Rich and ripe, with glazed fruit, apple tartine and fig paste notes backed by rich texture and a long, creamy finish, where lingering fig and green almond notes keep pulling you back. Combines power and precision. Drink now through 2027."

### 2005 Cuvée Le Paon

**95 Wine Spectator**

**\$39.95** *bottle*

*Wine Spectator:* "Really enticing, with quince, pear, persimmon and fig aromas and flavors, but it's never heavy, just pure and refined with a lovely, caressing finish. The acidity is really buried here—should cruise in the cellar. Drink now through 2027."

# 1999 Monfortino

*“... sure to take its place among the great Monfortinos of all time.”*

*Antonio Galloni*

For 45 years, until his death in 2004, Giovanni Conterno forged a reputation as the greatest of all Barolo producers, irrespective of style. The wines he made were the quintessence of “old style” Barolo: rich, powerful, massively structured, and capable of long development in bottle.

For many, Giovanni’s mythic Monfortino is the most perfect expression of the Nebbiolo grape. Conceived in the 1920s by his father Giacomo, Monfortino was the first Barolo built for long-aging. Prior to its birth, Barolo had been sold primarily in barrel and demijohn and was intended to be drunk within two or three years of the vintage.

Giacomo Conterno produced all the great Monfortinos until 1959. In that year, Giovanni took over, changing little in the way the wine was made. He continued to subject Monfortino to wide temperature swings during fermentation, as well as very long aging in *botte*. Many more great Monfortinos came along, including the monumental 1971, 1978, 1982, 1985, 1990, 1996 and 1997. There can be no doubt that the recently released 1999 will be considered among the very greatest of that elite group.

## Collaboration

The 1999 Monfortino was a close collaboration with the heir to Giovanni’s legacy, his son Roberto, who shares his father’s philosophies and genius. Antonio



*“The wines produced by Giovanni Conterno are monuments to Nebbiolo as well as to the glory of Piedmont.” Robert Parker*

*“If I was given a choice of one bottle of Barolo before I die, I would choose Monfortino.”  
Nicolas Belfrage*

Galloni quotes Roberto as describing 1999 as “a truly great vintage, one that unites classical structure with ripeness, profound aromatics and power.”

It was a near-perfect growing season, with moderate heat and little rain, the vines nourished by the winter snows. Yields were low and the harvests among the latest of recent years: October 20th. The result is a wine that captures the essence of Monfortino: mindboggling richness allied to steel-girder structure.

If there is any recent Barolo that will age for thirty or more years, it is 1999 Monfortino.

This is one of the greatest Barolos ever. Don’t miss it.

**1999 Barolo Riserva**

**“Monfortino”**

**98 Antonio Galloni**

**\$295.00 bt. \$635.00 mag.**



Antonio Galloni in *Piedmont Report*: “... deeply expressive in its aromatics, with breathtaking nuances of roses, menthol, spices and licorice that emerge from the glass, melding seamlessly onto the palate where complex layers of dark ripe fruit captivate the taster in an endless counterpoint of aromas, flavors and sensations that are hard to fully capture with mere words ... it is a remarkable wine in every way, and is sure to take a place among the great Monfortinos of all time.” *DbL Mag.*: \$1495

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