

Limited, International & Interesting Reds

	Glass	
2620 Alamos, Malbec, Argentina, 2007	8.00	32
0140 Monticillo, Rioja Reserva, Spain, 2003	12.00	48
2960 Chateau Grand Traverse Gamay Reserve, Michigan, 2008		39
0362 J. Vidal, Cotes Du Rhone, Fleury, France, 2005		32
2961 Catena, Malbec-"Vista Flores", Argentina, 2008		48
2141 Torres, Tempranillo, "Celeste" 7:00 PM, Chile, 2006		48
2622 "Coyam" by Emiliana, Chile, 2006 (organic grapes)		65
1974 <i>Pride Mountain</i> , Cabernet Franc, Sonoma, 2005*(91 RP) (Please, no additional discount on <i>Pride Mountain</i>)		100*
1833 Clo de los Siete, (Malbec, Merlot, Cabernet, Syrah), Argentina, 2006		49
0907 Concha y Toro, Carmenere-Castillo Del Diablo, Chile, 2008		38
2385 Martin Codax, Tempranillo-Rioja, "ERGO", Spain, 2006		45
1046 <i>Chapoutier</i> , Chateauneuf du Pape, Rhone, 2005*		95*
1312 Juan Rojo, Tempranillo, Spain, 2005 (90 points RP)		45
1308 Atteca, Grenache, Old Vines, Spain, 2007		49
1889 Guenoc, Petite Sirah, Lake County, 2006		48
2991 <i>Alion by Vega Sicilia, Tempranillo, 2003 (97 points RP)</i>		170*
2992 <i>Alion by Vega Sicilia, Tempranillo, 2004 (96 points RP)</i>		170*
0196 <i>Chateau de Beaucastel, Chateauneuf-Du-Pape, Rhone, (RP 95) 2005*</i>		150*
2220 <i>Chateau Batailley, Bordeaux, Grand Cru Classe, Pauillac-France, 2005*</i> (Robert Parker 91 points-----Wine Spectator 90 points)		140*
2352 <i>Cos D'Estournel, Saint Estephe-Bordeaux, France 2005 (RP 98)</i>		350*

Medium to deep garnet color. Aromas of dark cherries, raspberry compote, cardamom, black truffles and a touch of star anise. The palate is full bodied, richly fruited with medium to high acidity and a medium+ level of grainy, slightly chewy tannins. Concentrated with a good compliment of structure to hold it up. Long peppery finish. Drink 2010 to 2025.

While I am not convinced the 2005 Cos d'Estournel will eclipse the compelling 2003 Cos, it is unquestionably another superb classic from proprietor Michel Reybier and his brilliant winemaker, Jean-Guillaume Prats. Made from an unusually high percentage of Cabernet Sauvignon (78%) and the balance mostly Merlot with a tiny dollop of Cabernet Franc, this superb effort requires plenty of time in the bottle. It boasts an inky/purple color as well as a glorious perfume of licorice, Asian spices, creme de cassis, blackberries, and toasty oak. This full-bodied St.-Estephe is exceptionally powerful, pure, and dense with a layered mid-palate that builds like a skyscraper. While there are massive tannins, they are remarkably velvety and well-integrated in this big, backstrapping effort that should enjoy an unusually long life.

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All wine vintages are subject to change without notice

Wine Spectator Grand Award 2006, 2007, 2008 & 2009