

graileys features

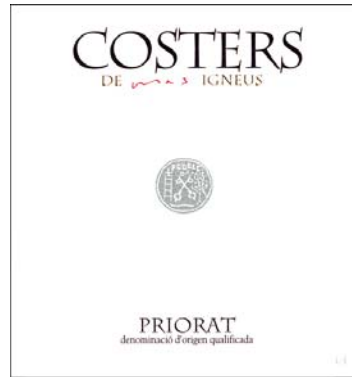


2006 Rippon Vineyard Central Otago Pinot Noir
\$49.99 - 95 points

This young pinot noir is crisp and lively, a rising star in the New Zealand wine world. Winemaker Nick Mills is up and coming winemaker who, as well as making this wine, tenures at Domaine De La Romanee Conti and Jean Jacques Confuron in Burgundy.

I suspect that this stunning 2006 Pinot Noir is a realization of everything Rolfe Mills dreamt of when planting the first vines in the early 1980's. Using 20% whole cluster fermentation and matured for 18 months in 30% new French oak, this wine is distinguished by its spine-tingling tension and tautness on the palate. Its ethereal balance and intensity of fruit suggest this could easily age over 10+ years.

If ever there was a producer that gave a tantalizing glimpse of what New Zealand pinot noir can achieve with mature vines - over 20-years in age - then it is Rippon Vineyard! Whose first pioneering block was planted on schist soils by Rolfe Mills back in 1981 in Wanaka, Central Otago. The winemaking is now directed by Rolfe's ambitious son Nick Mills. His tenures in Burgundy with the likes of Jean-Jacques Confuron and Domaine de la Romanee-Conti are evidenced in Nick's occasionally superlative wines. Their 15-hectares of vineyard are now run under biodynamic principles although they are not as yet officially certified.



2001 Costers de Mas Igneus \$65.00

One of the best wines I have tasted from Priorat with the perfect amount of age. Long lasting smoked cherries with delicious plum overtones all nestled in rich earthiness and a bouquet of roses and violets. When we tasted it, it won wine of the night!

Only produced in the best vintages, Costers de Mas Igneus is a blend of Garnatxa negra (80%) and Carinyena (20%). The grapes are from 5 old *Coster* vineyards planted directly into the steep slopes of the mountains, with 30% gradients. The yield per hectare is just 1500 kg. Vintage starts at the beginning of October and grapes are selected by hand and transported to the cellar in 20 Kg. cases. The fermentation-maceration lasts for 45 days at a temperature of 26°C. After this process the wine goes into new French Allier oak barrels for 12 months where it goes through malolactic fermentation. After bottling wine is stored for 12 months. No finings nor cold treatments are done. It results in a wine with an expected evolution of 10-12 years.

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2001 Luigi d'Alessandro Il Bosco \$49

I am always on the lookout for unique wines and yesterday afternoon I found a sensational bottle that hit the sweet spot in price and quality. This Italian Syrah has it all, the wine received great reviews upon release in 2001 and now that it has had some time in bottle it has really come to life! There are only 12 cases available, let us know if you would like one...

The 2001 Il Bosco is one of the few high level examples of Syrah in Italy. With a brilliant dark ruby color, and a nose of blackberry liqueur and blueberries this wine makes you want to dive into the glass! Sweet and round on the palate, with black berries and plums wrapped in silk sheets this wine glides down a little too easy. This wine is a must!

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6038 Oram Street
Dallas, Texas
75206

Phone: 214-887-1880
E-Mail: wine@graileys.com
www.graileys.com