

Top 10 Meals of the Year

Vancouver



Castello Sonnino Galterra 2007

ITALY **\$24.95** +392753 ★

Ultra-elegant Tuscan red

RED WINE

Xumec Syrah 2007, Argentina, \$23.00-25.00

Xumec is a small boutique winery located in Argentina's San Juan province. In terms of production this area is second only to Mendoza but unlike its larger neighbour to the north, Syrah is the grape of choice here rather than Malbec. Very complex with deep ripe aromas of raspberries, pepper, vanilla and spice! Excellent concentration with rich powerful tannins and a long peppery finish.

Decero Remolinos Vineyard Malbec 2008, Argentina, \$26.00-28.00

Inky black with a superb nose that is very intense but still closed; leave it in the glass for a few minutes or better yet decant the bottle and give it a couple of hours and the fruit slowly starts to emerge. There is much going on here with layers of raspberry, mocha and black pepper. Very fruity but very firm! This is a big wine loaded with fruit, tannin and flavour.

Galterra Rosso Toscana 2007, Italy, \$29.00-31.00

Rustic in style with dried cherry, spice and dusty earth aromas that roll through the palate, medium-bodied and well balanced with firm acidity and a rasp of tannin through the finish.

Summerhill Merlot 2007, Okanagan Valley, \$20.00-23.00

Organically grown, pyramid aged Merlot is hard to come by, no matter what your address and although owner Stephen Cipes may be starry eyed with the geometric perfection of the great pyramids, winemaker Eric Von Krosigk is much more pragmatic. This is not a bad thing, between the two of them Summerhill is once again at the top of the wine game in British Columbia. Aged in oak for 16 months the berry-like nose is pure Merlot with a barely perceptible herbeaceousness adding complexity to the flavour profile. This wine has style! Silky smooth with a long savory finish.

PORT

Taylor Fladgate First Estate Reserve Port, Portugal, \$23.00-25.00

First Estate is a non-vintage blend designed for everyday drinking enjoyment. It is ready to drink the moment you get it home and does not require decanting. It is rich and jammy with dark fruit and molasses flavours, good weight with a lovely creamy texture and a blush of soft tannin on the finish.