

Publisher's Picks



In each issue THE TASTING PANEL's Publisher and Executive Editor, Meridith May, selects her favorites.

93 Knights Bridge 2007 Chardonnay, West Block, Sonoma County (\$65)

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(\$60) Warm cinnamon and mandarin notes take you from dry to sweet, while clove, cherry, coffee, vanilla and roasted hazelnuts coat the palate; so rich and vigorous: two ice cubes and you're sailing.

DESTIL FRIA SFERRAILES

89 Clos Poggiale 2005 Vin de Corse, France (\$28) This blend of Sangiovese and Syrah is elegant yet speaks of rustic, Old World Mediterranean soil; ripe plum and summer raspberries are encased in a chocolate-caramel core.

SKALL/ST. SUPERY

spirits



90 Gran Sierpe Pisco, Peru (\$20) This clean and sweet-ish pisco is made exclusively from Quebranta grapes; the heavenly flavors run from cherries to lime, with focus.

ARTISAN BRANDS



90 La Valote Absinthe, Switzerland (\$62) Herbal and hot until you add water, when it evolves into an elegant sip; lemon oil and rosemary coat the tongue.

UNIQUE IMPORTS

94 Dry Fly Washington Wheat Whiskey, USA (\$44) A new category of American whiskey; warm and embracing, its soft elegance is rich and perfumed with orange blossom, roses and white flowers culminating in vanilla'd finesse.

DRY FLY DISTILLING

