

FEBRUARY 2006

# WINE ENTHUSIAST

M A G A Z I N E

ANNUAL  
RESTAURANT  
AWARDS




Eva Longoria of  
TV's *Desperate Housewives*



## ITALY

**93** Bressan 2003 Pinot Grigio (Venezia Giulia); \$40. Amidst the sea of copycat Grigos one exception stands out. It starts with a deep golden color and a nose ripe with toasted almond, pine box, caramel and maple syrup. Compactly structured, smooth and silky with lingering spice from barrel aging. Imported by VinUS Inc. *Editors' Choice.* —M.L.

**EDITORS' CHOICE**



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## GERMANY

**86 Black Tower 2004 Pinot Grigio (Rheinhessen); \$8.** Clean, with pear, cucumber and a touch of diesel on the nose. Slightly candied but largely pleasant, with citrus and apple. Finishes with enough zest to make the grade. Lasting notes of grapefruit and lemon-lime are tasty. Imported by Monsieur Henri Wine Co. **Best Buy.**

## HUNGARY

**86 Craftsman 2004 Pinot Grigio (Neszemély); \$9.** Tropical in style, with mango and pineapple on the nose and tangy citrus and a slight mineral note on the palate. Almost Riesling-like, with a melony aftertaste. Imported by Flesch New York, Inc. **Best Buy.**

## ITALY

**93 Bressan 2003 Pinot Grigio (Venezia Giulia); \$40.** Amidst the sea of copycat Grigios one exception stands out. It starts with a deep golden color and a nose ripe with toasted almond, pine box, caramel and maple syrup. Compactly structured, smooth and silky with lingering spice from barrel aging. Imported by VinUS Inc. **Editors' Choice.** —M.L.

**90 Venica & Venica 2004 Jesera Pinot Grigio (Collio); \$17.** This Pinot Grigio sees only stainless steel but nevertheless boasts creamy, buttery qualities such as crème caramel, banana milkshake and peach cobbler. A thick mouthfeel is amplified by well-integrated acidity and a persistent finish. Imported by Martin Scott Wines. **Editors' Choice.** —M.L.

**89 Bortolusso 2004 Pinot Grigio (Friuli); \$15.** Banana, pineapple and honeysuckle are vivid and expressive and follow through to the mouth, where the wine exhibits a lean, crisp consistency. Imported by Margron Skoglund. —M.L.

**89 Masùt da Rive 2004 Pinot Grigio (Isonzo del Friuli); \$19.** If you appreciate what Italians refer to as "balsam" notes in a wine—menthol and eucalyptus—this Grigio has them. Steel fermentation leads to explosive zest and crispness in the mouth. Imported by Vignaioli. —M.L.

**89 Mezzacorona 2004 Riserva Pinot Grigio (Trentino); \$13.** Partial barrique fermentation and barrel aging add dimension to this Pinot Grigio. Rich with flavors of toasted nuts, honey, banana bread, yellow rose and Golden Delicious apple. It's creamy and slightly sweet in the

mouth backed by a long, crisp finish. Imported by Prestige Wine Imports Corp. **Best Buy.** —M.L.

**89 Teresa Raiz 2004 Pinot Grigio (Colli Orientali del Friuli); \$15.** Lively and expressive, with a rich, creamy feel in the mouth and flavors of yellow flowers, grated lemon zest and Golden Delicious apple. Imported by Chambers & Chambers. **Editors' Choice.** —M.L.

**88 Abbazia di Novacella 2004 Pinot Grigio (Alto Adige); \$21.** Greets the nose with kiwi, lime, pineapple and a large dose of candied, sweet aromas. Well-integrated acidity and a medium-weight body round off a very food-friendly wine. Imported by Vias Imports. —M.L.

**88 Azienda Agricola Luisa 2004 Tenuta Luisa Pinot Grigio (Isonzo del Friuli); \$23.** Toasted nut, sage, exotic fruit and earthy-musty aromas preface what later reveals itself as a wine of unexpected width and character. Imported by Romano Brands. —M.L.

**88 Cesari 2004 Due Torri Pinot Grigio delle Venezie; \$10.** Roasted caramelized almond, banana bread and candied fruit smells characterize a wine that is smooth, but tangy in the mouth, with good persistence. **Best Buy.**

**88 Conte Loredan Gasparini 2004 Pinot Grigio delle Venezie; \$16.** Features clean, delineated mineral tones and feminine floral notes. The wine is elegant, subtle but stylistic, crisp but not sharp. Drink now. Imported by Panebianco. —M.L.

**88 Jermann 2004 Pinot Grigio (Venezia Giulia); \$34.** Starts with toasty, nutty notes, then adds dried sage and a silky feel in the mouth. The wine has enough bulk and texture to be a structured Pinot Grigio—a rare feat, indeed—without compromising its perky personality. Imported by Empson (USA) Ltd. —M.L.

**88 Lis Neris 2003 Pinot Grigio (Venezia Giulia); \$16.** A gorgeously smooth wine with toasted notes, walnut husk and wood woven successfully into a creamy, fruity nose. Creamy and chewy with snappy spice on the finish. Imported by MHW, Ltd. **Editors' Choice.** —M.L.

**88 Lis Neris 2004 Pinot Grigio (Venezia Giulia); \$15.** This wine favors fruit over nuttiness, with opulent melon and pear on an intense and complex nose. There's lovely depth and texture. Imported by MHW, Ltd. —M.L.

**88 Mario Schiopetto 2004 Pinot Grigio (Collio); \$37.** There's fresh pear, nectarine and a prominent mineral vein, rendering an elegant and snappy wine. Pair this with shellfish or

# San Giulio

## PINOT GRIGIO



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creamy soufflés. Imported by Vintus LLC. *Editors' Choice.* —M.L.

**88 Mezzacorona 2003 Riserva Pinot Grigio (Trentino); \$13.** Slightly less generous than the 2004, but with similar notes of toast and baked apple. Feels thick and creamy in the mouth with a long, nutty persistency. Cold maceration keeps floral and fruity notes intact. Imported by Prestige Wine Imports Corp. *Best Buy.* —M.L.

**88 Villanova 2004 Pinot Grigio (Friuli Isonzo); \$NA.** Pine nuts, flint stone, baked banana, roasted nuts and acacia are delivered on the back of a well-structured Pinot Grigio. A prominent vein of acidity slices straight down the middle, leaving a vaguely sour note on the finish. Imported by Opici Import Company. —M.L.

**87 Astoria 2004 Pinot Grigio delle Venezie; \$12.** Textbook Grigio with pretty, clean aromas of pear, yellow rose and vanilla bean. But it is the intensity and clarity of each smell that makes this wine stand apart. Imported by BHF Import and Export. *Best Buy.* —M.L.

**87 Avanti 2004 Pinot Grigio delle Venezie; \$8.** A wine that delivers everything expected from good Grigio: fresh fruit aromas such as peach with crisper mineral notes. This wine has a delicate nose with loads of white field flowers and a light touch in the mouth. Imported by Scoperta Importing Co. Inc. *Best Buy.* —M.L.

**87 Bertani 2004 Velante Pinot Grigio (Veneto); \$12.** Opens with peach and pineapple but has a dab of nuttiness that helps complete a rich and interesting nose. It is crisp and simple in the mouth and would make a good match to curry chicken or light pasta dishes. Imported by Palm Bay Imports. *Best Buy.* —M.L.

**87 Boccadigabbia 2004 La Castelletta Pinot Grigio (Marche); \$17.** Elvidio Alessandri's 2004 Grigio has melon and poached pear over a nicely structured body. Imported by Michael Skurnik Wines. —M.L.

**87 Borgo San Daniele 2004 Pinot Grigio (Isonzo del Friuli); \$24.** Hold tight for a blast of peach, honeysuckle and acacia. Fresh and compact in the mouth with both tartness and sweetness on the finish. Imported by Siema LLC. —M.L.

**87 Caldaro 2004 Pinot Grigio (Alto Adige); \$15.** There's a smoky characteristic to this Grigio that wraps around the fruit aromas. A nicely made wine with elegance; would partner well with smoked salmon appetizers. Imported by T. Edward Wines Ltd. —M.L.

**87 Casa Zuliani 2004 Pinot Grigio (Collio); \$18.** Of the two Pinot Grigios submitted by this producer, the Collio version was silkier, soother and generally more satisfying. The nose opens with butterscotch, almonds and ripe melon. Thick and fulfilling, with a zesty finish that leaves a long-lasting, tingling sensation. Imported by VinUS Inc. —M.L.

**87 Cecchetto 2004 Pinot Grigio (Piave); \$9.** Offers Golden Delicious apple, pineapple, dried field hay and jasmine aromas. A generous serving of baked apple comes through on the palate, backed by refreshing acidity. Imported by Franco Wine Imports. *Best Buy.* —M.L.

**87 Colterenzio 2004 Pinot Grigio (Alto Adige); \$12.** Some wet slate smells emerge on the rear of a fruity, aromatic composition that also has a touch of yellow bell pepper. Not huge, but refreshing and satisfying. Imported by Charmer Sales Company. *Best Buy.* —M.L.

**87 Conti Formentini 2004 Pinot Grigio (Collio); \$15.** This estate boasts five centuries of winemaking tradition and is one of the most-recognized ambassadors of Collio wine. The Pinot Grigio has almond and vanilla extract over fruity aromas and a crisp, filling presence. Imported by Frederick Wildman & Sons, Ltd. —M.L.

**87 Di Lenardo 2004 Pinot Grigio (Friuli Grave); \$10.** The candied fruit, lemon zest, orange blossom and mineral notes make this wine stand out. It has a rounded, soft body with well-integrated crispness. Imported by Martin Scott Wines. *Best Buy.* —M.L.

**87 Elena Walch 2004 Castel Ringberg Pinot Grigio (Alto Adige); \$18.** There's plenty of snap and pop on this peach and melon-infused Pinot Grigio. The snap comes from finely chiseled aromas of cinnamon and orange zest. The flavor profile is good in the mouth, too, where the wine coats evenly and shows balanced acidity. Imported by Distinctive Wines & Spirits. —M.L.

**87 Elena Walch 2004 Pinot Grigio (Alto Adige); \$14.** Floral notes are carefully preserved: honeysuckle, lilies and jasmine—and there's a dash of cinnamon snap on the finish. Imported by Distinctive Wines & Spirits. —M.L.

**87 Feresin Davide 2004 Pinot Grigio (Isonzo del Friuli); \$NA.** This wine has a creamy consistency that coats the mouth with Caribbean fruit, minerals and almond paste. It's thick, silky and extremely food friendly. —M.L.

**87 Franz Haas 2004 Kris Pinot Grigio delle Venezie; \$10.** Mineral and candy-

like notes create an ensemble that recalls a lime margarita. Nice mouthfeel with a tangy sour point at the back. Imported by Winebow. *Best Buy.* —M.L.

**87 Giralan 2004 Filadonna Pinot Grigio (Alto Adige); \$15.** Better than this producer's Valdadige Pinot Grigio thanks to its delineated crispness, fruitiness and green apple flavors. A straight shooter that's fresh and citrusy in the mouth. Imported by Dreyfus, Ashby & Co. —M.L.

**87 I Casali Selection 2004 Pinot Grigio (Friuli Grave); \$14.** It's hard to imagine a wine more floral than this. Florist shop aromas include roses and lilies but leave room for peach and pear, too. Spicy and tart in the mouth. Imported by Conexport. —M.L.

**87 La Vis 2004 Ritratti Pinot Grigio (Trentino); \$15.** A clear-cut crowd pleaser, with dried grass and green olive notes backed by fresh white peach. Twenty percent sees two months of barrel aging and although you don't taste the wood, it does render a tighter, more compact structure in the mouth. Imported by F+F Wines International. —M.L.

**87 Livio Felluga 2004 Pinot Grigio (Collio); \$25.** It's rare to find Grigios that reflect the grape's natural copperish or pinkish skin tone like this one does. Its silky mouthfeel and bursting acidity are also unique. Only the nose, which is dominated by a multivitamin-like smell, didn't win me over. Imported by Moët Hennessy USA. —M.L.

**87 Moletto 2004 Pinot Grigio (Piave); \$13.** The immediate rush of floral intensity is like opening the door to a cooled florist's shop on a summer day. Violets, honeysuckle and daisy or dandelion are present, as is a soothing honey-like aroma. Lightweight and crisp in the mouth, but fun and pleasing. Imported by Laird & Company. —M.L.

**87 Montesor 2004 La Colombaia Pinot Grigio (Valdadige); \$12.** Here's a nose with prominent lemon cream pie and apple granola. There's dimension and smoothness in the mouth, and nothing seems out of place. Imported by Opici Import Company. —M.L.

**87 Peter Zemmer 2004 La Lot Pinot Grigio (Vigneti delle Dolomiti); \$11.** Floral and fruity in all the right ways. Honeysuckle and pineapple round off a wine that shows strength and warmth on the palate. Some spice and good body on the medium-length finish. Imported by Vin Divino. *Best Buy.* —M.L.

**87 Ronco del Gelso 2004 Pinot Grigio (Isonzo del Friuli); \$25.** Steel-tank maturation renders a fresh and crisp wine with lychee

and passion fruit, kiwi and pear. Imported by Panchianco. —M.L.

**87 San Giuseppe 2004 Pinot Grigio (Veneto); \$11.** Easy to like at all check-points. Almond, pear and chunky apple aromas lead into lemon-lime, melon and green apple flavors. A lightly candied finish keeps its freshness, and the overall impression is positive. Imported by Vintwood International Ltd.

**87 Santi 2004 Sortesele Pinot Grigio delle Venezie; \$12.** An intensely fragrant and perfumy wine with fresh flowers, honey and apple from the Sortesele vineyard along the Adige River. Sweet and endearing with prominent acidity. Drink within the next two years. Imported by Frederick Wildman & Sons, Ltd. **Best Buy.** —M.L.

**87 Tenuta Conti Attems 2004 Pinot Grigio (Collio); \$19.** This is a gorgeous wine that sees both steel and French barrigue. Delivers candied chestnuts, banana nut bread and lavender-infused honey. Although this pinkish Pinot Grigio is soft and creamy in the mouth, the alcohol is notable. Imported by Folio. —M.L.

**87 Teresa Raiz 2004 Vigneti Le Marsure Pinot Grigio (Venezia Giulia); \$13.** Banana, pineapple, sweet melon, peach and even a pinch of basil leaf make a tight package of pleasing aromas. The wine performs well in the mouth, where tangy crispness arrives on a medium-length finish. Imported by Chambers & Chambers. —M.L.

**87 Tolloy 2004 Pinot Grigio (Alto Adige); \$12.** From the mountainous Alto Adige region, this Grigio is rich with peach, melon, honey, and apple flavors. Not huge in the mouth, but enjoyable, with just the right touch of acidity. Imported by Prestige Wine Imports Corp. —M.L.

**86 Banear 2004 Pinot Grigio (Friuli Grave); \$14.** Very floral, with kiwi, exotic fruit, chamomile and dried rose petal aromas, this is a delicate and elegant wine. It's also an easy-to-drink wine that is somewhat neutral in the mouth. Imported by Conexport. —M.L.

**86 Boccadigabbia 2003 La Castelletta Pinot Grigio (Marche); \$17.** One extra year of bottle aging has replaced the fruity aromas with rich honey, banana and vanilla bean. If you are looking for freshness, go for the 2004 vintage; and the 2003 if you want a complex, creamier wine. Imported by Michael Skurnik Wines. —M.L.

**86 Bollini 2003 Reserve Selection Pinot Grigio (Friuli Grave); \$13.** Loaded with yellow fruit, dried herbs, almonds and honey. But 2003 was a scorching hot vintage; and you can detect

a hint of jamminess buried beneath the surface. Imported by Kobrand. —M.L.

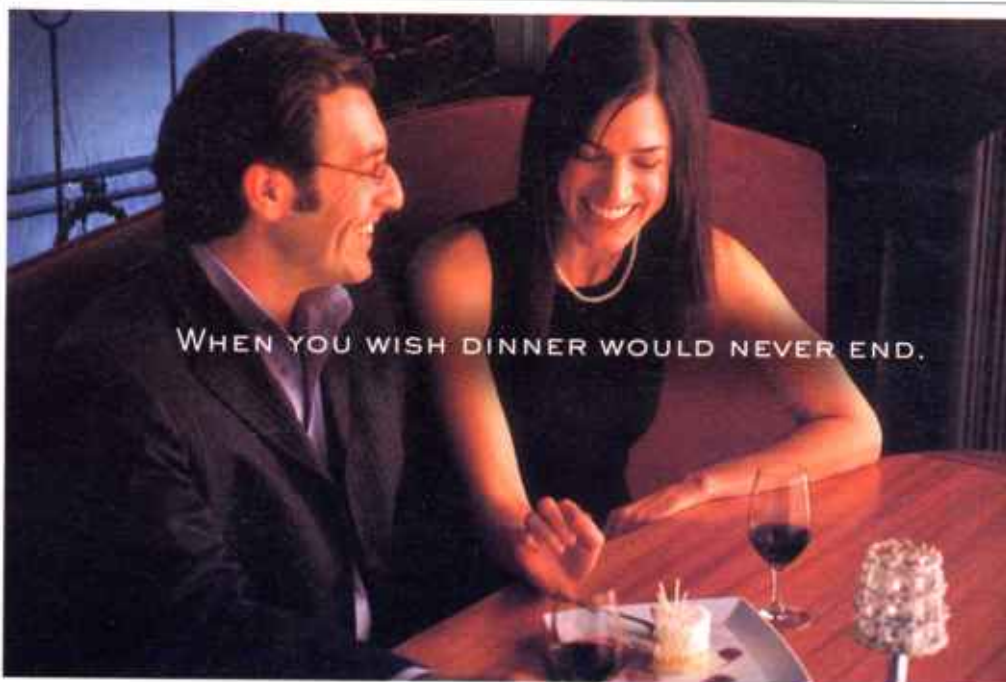
**86 Bosco del Merlo 2004 Pinot Grigio (Lison-Pramaggiore); \$16.** There's a touch of something earthy, like straw or dried herbs, that underscores the overall dryness of this wine. In the mouth, there's a touch of sudden sourness with exotic fruit on the finish. Imported by Tres Import LTD. —M.L.

**86 Ca' Montini 2004 L'Aristocratico Pinot Grigio (Trentino); \$16.** Correct and attractive with fragrant honey, almond skin, pine nut and dandelion. Coats the mouth evenly but appears a trifle heavy in the mouth. Imported by A.V. Imports Inc. —M.L.

**86 Caldaro 2004 Söll Pinot Grigio (Alto Adige); \$28.** The high 14% alcohol seems well integrated. Pear, Golden Delicious apple, honeysuckle, floral notes and some soda pop elements emerge on the nose. It is thick and viscous in the mouth with tangy spice on the finish. Imported by Enotec Imports, Inc. —M.L.

**86 Canaletto 2004 Winemaker's Selection Pinot Grigio delle Venezie; \$10.** Big minerality makes for an extremely food-friendly wine with candy-like lemon-lime powder and mouth-puckering tartness. Imported by Vias Imports. **Best Buy.** —M.L.

**86 Casa di Rocca 2004 Pinot Grigio (Venezie); \$10.** A little out of the ordi-



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nary with spicy, smoked-meat aromas mixed with baked pear and melon. Shows a strong almond note to the palate, which rides alongside melon and peach. Crisp and citrusy on the finish. **Best Buy.**

**86 Casa Zuliani 2004 Pinot Grigio (Isonzo del Friuli); \$15.** A notch below this producer's Collio version in terms of aromatic intensity, with green notes replacing nutty ones. Clean minerality is delivered on the back of dried grass or basil. Imported by VinUS Inc. —M.L.

**86 Drius 2004 Pinot Grigio (Isonzo del Friuli); \$NA.** There are Golden Delicious apple and almond flavors that fill the mouth nicely and have some acidity at the end. Imported by Jao Wine Import. —M.L.

**86 Geretto 2004 Pinot Grigio delle Venezie; \$10.** An intriguing nose features cola, lemon rind, tangerine and a touch of rubber without being unattractive. But the wine does not deliver as successfully in the mouth. Imported by Supreme Wines & Spirits. **Best Buy.** —M.L.

**86 Girlan 2004 Filadonna Pinot Grigio (Valdadige); \$14.** This pinkish-colored wine boasts toasted almond, exotic spice and eucalyptus oil. On the palate, the wine is viscous and spicy, with mustard-green flavors. Imported by Dreyfus, Ashby & Co. —M.L.

**86 Josef Brigl 2004 Altanuta Pinot Grigio (Alto Adige); \$15.** Floral, with a strong shot of pineapple up front. Apple, nectarine and pear comprise a solid, fruity palate. On the spot in terms of feel, with a grippy finish that offers both citrus and honey. Imported by William Grant & Sons, Inc.

**86 Josef Niedermayr 2004 Pinot Grigio (Alto Adige); \$NA.** Wines from the Alto Adige region, where mountains lock in cool temperatures, promise rich aromatics and crisp acidity. Thanks to malolactic fermentation, this wine also has rich layers of apple, pineapple and silkiness. It's sweet and light in the mouth and carries a bitter note at the end. Imported by Pellonedo. —M.L.

**86 Lungarotti 2004 Pinot Grigio (Umbria); \$17.** This appealing Pinot Grigio from Central Italy conveys heavier aromas like warm honey, loads of ripe melon and summer flowers. Soft and creamy in the mouth. Imported by Paterno Imports, Ltd. —M.L.

**86 Montemaro 2004 Pinot Grigio (Veneto); \$8.** Zesty lemon rind, nectarine, peach and pear scents drift off this golden-hued Grigio. Sticky and a tad sweet in the mouth but with a spicy aftertaste and good mouthfeel. Imported by Scoperta Importing Co. Inc. **Best Buy.** —M.L.

**86 Paladin 2004 Pinot Grigio delle Venezie; \$14.** This Grigio boasts fragrant summer flower tones in the foreground and fruity ones at the back. The mouthfeel is lean, making this a good candidate to enjoy with pesto-based dishes. Imported by Tres Import LTD. —M.L.

**86 Palazzi 2004 Pinot Grigio (Veneto); \$9.** Loads of honey-related aromas jive well with a green element that resembles clover-leaf. Some soda pop and candy-like sweetness emerges, balanced by a relatively lean body. Imported by Drinks Americas. **Best Buy.** —M.L.

**86 Peter Zemmer 2004 Pinot Grigio (Alto Adige); \$14.** A nice dose of floral, chamomile and peach notes with lemon rind and citrus zest on the finish. A food-friendly wine. Imported by Vin Divino. —M.L.

**86 Ronco del Gelso 2004 Sot Lis Rivis Pinot Grigio (Isonzo del Friuli); \$22.** Six months of oak aging have imparted a dense and creamy consistency. The only element out of place is the nose, which delivers a blast of multivitamins that might not appeal to everyone. Imported by Panebianco. —M.L.

**86 San Giuseppe 2004 Pink Pinot Grigio (Veneto); \$11.** Copper-pink in color, with a light, floral bouquet. Yes, it's a bit sweet in a White Zin way, but it holds its form and balance courtesy of berry fruit, nectarine flavors and firm acidity. Lasting on the finish; stands out from the crowd. Imported by Vintwood International Ltd. **Best Buy.**

**86 St. Michael-Eppan 2004 Anger Pinot Grigio (Alto Adige); \$14.** Loads of honey, peach and melon shape a softer, rounder Pinot Grigio that is not big in the mouth but is well-made all around (partially aged in oak casks). Imported by Martin Scott Wines. —M.L.

**86 St. Michael-Eppan 2003 Sanct Valentin Pinot Grigio (Alto Adige); \$22.** This producer's star slugger boasts vanilla, toast, banana and fresh sawdust. Despite being a tad monothematic and too focused on wood, the nose is attractive. It's too bad the wine is not more structured or concentrated in the mouth. Imported by Martin Scott Wines. —M.L.

**86 Tenuta Beltrame 2004 Pinot Grigio (Friuli Aquileia); \$19.** A pretty, fruit-forward PG with plenty of Caribbean flavors backed by peach, floral and lychee overtones. There's a trace of bitterness in the mouth but otherwise it goes down smoothly. Imported by Panebianco. —M.L.

**86 Tenuta Cà Bolani 2004 Pinot Grigio (Friuli Aquileia); \$11.** An uncomplicated and easy wine with lemon candy drops, pineapple,

lemongrass and a generally crisp and clean nose. There's a fat feeling in the mouth. Imported by Zonin USA. **Best Buy.** —M.L.

**86 Tenuta di Blasig 2004 Pinot Grigio (Isonzo del Friuli); \$NA.** Exotic fruit, dried banana chips, Granny Smith apple, kiwi and lime pie are deeply etched into a wine with medium body and finish. A correct and enjoyable Pinot Grigio. Imported by Zancanella Importing Co. —M.L.

**86 Tercic 2004 Pinot Grigio (Collio); \$22.** Fairly full and beefy, with apple, banana, papaya and other tropical flavors. More soft than firm, with golden apple and cinnamon nuances. Shows ample intensity, with the slightest hint of coconut. Imported by Polaner Selections.

**86 Villanova 2004 Ronco Cucco Pinot Grigio (Collio); \$20.** Apple, pear and licorice aromas go beyond neutral, while the palate is sweet, ripe and veers toward apple. Honey, anisette and heft define the weighty finish. Imported by Opici Import Company.

**86 Zonin 2004 Pinot Grigio (Friuli Aquileia); \$10.** Green apple, hay, minerals and some peach flavors with a hint of dried basil or sage make this a good value for wine. Tart, acidic and persistent on the finish. Imported by Zonin USA. **Best Buy.** —M.L.

**85 Albola 2004 Pinot Grigio (Friuli Aquileia); \$13.** A solid Grigio with a flattering bouquet of ripe fruit rounded off by mineral tones. Lean in the mouth with soft acidity and a sour note at the back. Imported by Zonin USA Inc. —M.L.

**85 Aldegheri 2004 Pinot Grigio (Veneto); \$10.** This copper-colored stainless steel-fermented Pinot Grigio has a unique and interesting nose: yellow roses, vinous notes and something along the lines of sweet green peapods. It's not hugely structured but has elegance and charm. Imported by Testa Wines of the World. **Best Buy.** —M.L.

**85 Cantina Beato Bartolomeo 2004 Savardo Pinot Grigio (Breganze); \$10.** Fresh, exotic fruit, kiwi and grapefruit are interwoven with honey, soapy notes and a touch of dried basil. The mouth is a bit hollow with chalkiness and sourness riding over a medium finish. Imported by Italian Imports. **Best Buy.** —M.L.

**85 Donna Cristina 2004 Pinot Grigio (Lazio); \$8.** Lightweight and casual, with white flower, flinty tones, lime and stone fruit. Crisp and refreshing, with a sour note on the finish. Imported by Wine Wave. —M.L.

**85 Flourish 2003 Pinot Grigio (Veneto); \$11.** Creamy banana and vanilla with distinct sawmill notes make up a simple but correct nose. The grapes afford some honeysuckle and green apple, with a bitter touch and a long crisp finish. Imported by Winery Exchange. —M.L.

**85 Folonari 2004 Pinot Grigio delle Venezie; \$8.** Grapes for this bargain wine are sourced from both Trentino and Veneto and consequently the nose is redolent of green grass, chamomile, melon and fig. Imported by Frederick Wildman & Sons, Ltd. **Best Buy.** —M.L.

**85 Marega 2004 Pinot Grigio (Collio); \$15.** After fermentation, this wine rests on the lees for two months, which explains its very nutty nose: almonds and pine nuts over pineapple and pear. Light and lean in the mouth. Imported by Laird & Company. —M.L.

**85 Monte Campo 2004 Pinot Grigio delle Venezie; \$8.** Produced especially for the U.S. market by Zonin, Monte Campo has lively exotic fruit, yellow rose petal and acacia. Textbook Pinot Grigio with slight bitterness on the finish. Imported by Zonin USA. **Best Buy.** —M.L.

**85 Nando 2004 Pinot Grigio (Isonzo del Friuli); \$11.** Honeyed apple and cream on the nose, with chunky, spiced apple and pear flavors. Full bodied, with plenty of flavor but not much zest. Imported by Fedway Imports.

**85 Pierpaolo Pecorari 2004 Pinot Grigio (Venezia Giulia); \$10.** A nutty, but not intense wine, with peach, pear and mineral notes on what is a simple but clean nose. The mouthfeel is lean, with well-integrated acidity over a medium finish. Imported by Villa Italia. **Best Buy.** —M.L.

**85 Pighin 2004 Pinot Grigio (Collio); \$22.** Crisp celery, pear and a bit of resin set up ripe apple and spice flavors. Moderate length, decent depth and breadth. Not the most zesty, bouncy wine but flavorful. Imported by Kobrand.

**85 Prima Terra 2004 Pinot Grigio (Lazio); \$6.** Shares the peach, pear and pineapple characteristics of Grigios from northern Italy. Although the aromas are pretty, the flavors lack a bit of intensity. Still, it features lingering spice on the finish. Imported by Wine Wave. **Best Buy.** —M.L.

**85 Ronco Blanchis 2004 Pinot Grigio (Collio); \$17.** A wine with a strong personality. On the upside is its crisp finish that is lively, long and persistent. On the downside is the wine's nose, which is reminiscent of multivitamin tablets or chalk dust and won't appeal to everyone. Imported by AIMC—Prince of Wines. —M.L.

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**85 Santa Margherita 2004 Pinot Grigio (Alto Adige); \$22.** This bestselling Pinot Grigio is the envy of other Grigio producers and often takes a beating back in Italy. Truth is, the wine lives up to expectations: It is informal, easy-to-drink, food-friendly and uncomplicated. Typical of the variety, with contrasting green notes and sweet honey. Imported by Paterno Imports, Ltd. —M.L.

**85 St. Michael-Eppan 2004 Pinot Grigio (Alto Adige); \$11.** Lime, lemon blossom, and a nice mineral quality describe this wine. Lightweight, but with well-integrated acidity, it makes a safe match for seafood, vegetables and white meat. Imported by Martin Scott Wines. —M.L.

**85 Stival 2004 Pinot Grigio (Veneto); \$7.** There's a copperish tinge to the color and although the nose is not intense, it does deliver clear notes of pear, pineapple, chamomile and chopped basil or mint. The lower alcohol helps it go down easily. Imported by Laird & Company. **Best Buy.** —M.L.

**85 Tommasi 2004 Le Rosse Pinot Grigio delle Venezie; \$10.** This Pinot Grigio has a note of candied fruit under white spirit, orange peel, almond and vanilla bean. A powerful nose, but not a complex one, with spicy overtones. Imported by Rolar. —M.L.

**85 Villa Puccini 2004 Pinot Grigio (Friuli Grave); \$10.** The nose is wrapped in a pretty floral bouquet with a saccharine-coated, candy-like center. Like other large case-production Pinot Grigios, this is tasty, just lacks a bit of weight. Imported by Verdoni Imports. **Best Buy.** —M.L.

**85 Villa Russiz 2003 Pinot Grigio (Collio); \$28.** Peanut shell, ripe melon, rich mineral tones and a blast of something lactic give this wine aromatic latitude. Softer than other Pinot Grigios with a medium, mineral-like finish. Imported by Empson (USA) Ltd. —M.L.

**85 Zonin 2004 Terre Palladiane Pinot Grigio delle Venezie; \$8.** Similar in taste and philosophy to Zonin's Monte Campo brand, this wine offers notes of dried lavender, lemongrass and apple peel. Clean, simple, mainstream. Imported by Zonin USA. **Best Buy.** —M.L.

**84 Al Verdi 2004 Pinot Grigio (Terra degli Osci); \$7.** Fresh and somewhat herbal on the nose, with hints of green papaya and underripe melon. Apple, anise and almond notes work the palate, backed by a clean, citrusy finish. Imported by Opici Import Company. **Best Buy.**

**84 Tenuta Ca' Vescovo 2004 Pinot Grigio (Friuli Aquileia); \$12.** This Pinot Grigio has all its cards in order but lacks intensity. It offers

citrus and attractive mineral notes and even a distant hint of cheese rind. Sudden sourness knocks it down a few points. Imported by Zonin USA. —M.L.

## NEW ZEALAND

**90 Neudorf 2004 Pinot Gris (Moutere); \$NA.** Broad, mouthfilling and rich, filled with aromas and flavors of melon and ripe red apples. Picks up hints of dried spice on the finish, along with a modestly tannic quality. Imported by Epic Wines. —J.C.

**89 Gladstone 2004 Pinot Gris (Wairarapa); \$20.** Lemon-lime aromas would seem a bit monochromatic, but they're enlivened by the addition of ripe apple and tropical fruit. It's off-dry, weighty and creamy, with flavors that add spice and mineral nuances on the finish. Imported by Downunder Imports, LLS. —J.C.

**88 Escarpment 2004 Pinot Gris (Martinborough); \$30.** Spicy, with muted apple and pineapple scents on the nose, but this wine is weighty and rich on the palate. Broad and mouthfilling, with a hint of bitter nut skin on the finish. A textural wine, more than a flavorful one, but enjoyable. Imported by Meadowbank Estates. —J.C.

**88 Grove Mill 2005 Pinot Gris (Marlborough); \$20.** Pretty sweet and fat, with honeyed flavors that lean toward apple, melon and pear. There's just enough citrus on the finish to pull it all together and give it some semblance of balance, but this will not be to all tastes. Imported by Palm Bay Imports. —J.C.

**88 House of Nobilo 2005 Icon Pinot Gris (Marlborough); \$22.** There's a copper tinge to this wine's color, the result some skin contact. The result is a richly fruity wine blessed with layers of ripe apples and berries. Zesty and a bit phenolic on the finish, helping to balance the .8% residual sugar. Imported by Pacific Wine Partners. —J.C.

**88 Isabel Estate 2005 Pinot Gris (Marlborough); \$122.** A bit waxy on the nose, followed by scents of lemon and pineapple. It's medium- to full-bodied, ending dry, lemony and long, with enough ripe apple flavor to carry the mid-palate. Imported by Adventures In Wine. —J.C.

**88 Kumeu River 2004 Pinot Gris (Kumeu); \$19.** A cleanly made, straightforward Pinot Gris, with ripe apple and citrus aromas and flavors that finish crisp despite having noticeable residual sugar on the palate. Nicely balanced. Imported by Wilson Daniels Ltd. —J.C.

**88 Omaka Springs 2005 Pinot Gris (Marlborough); \$17.** This plump, medium-

bodied Pinot Gris has lots of bold fruit on the nose ranging from luscious pears and ripe melons to crisp apples. The flavors aren't quite as clean an expressive, but there's still decent fruit along with tarry, rubbery notes. Finishes dry and chalky. Imported by T.G.I.C. Importers. —J.C.

**87 Kemblefield 2005 Distinction Pinot Gris (Hawke's Bay); \$NA.** Smells attractively fruity, like ripe peaches and melons. This medium-bodied Pinot Gris is broad and fat in the mouth, then turns dry and zippy on the finish. Imported by Total Beverage Solution. —J.C.

**87 Rimu Grove 2005 Pinot Gris (Nelson); \$27.** This ripe, off-dry wine comes across as rather full-bodied, balancing melon and pear flavors against zesty lemon and peppery spice notes. Picks up a chalky, flinty note on the finish. Imported by Via Pacifica Imports. —J.C.

**87 Spy Valley 2005 Pinot Gris (Marlborough); \$23.** This plump, corpulent Gris is richly textured, adding another favorable element to its flavors of melon, apple and citrus. Finishes with hints of peppery spice. Imported by Broadbent Selections, Inc. —J.C.

**86 Seifried 2005 Pinot Gris (Nelson); \$17.** Pinot Gris isn't often explosively aromatic, and this example is no exception, offering little more than modest melon and apple scents. Where the wine excels is in the mouth, marrying rich palate weight with density and a citrusy-chalky finish. A bit sweet, at 1.2% residual sugar. Imported by Robert Whale Selections Inc. —J.C.

**86 Southbank Estate 2005 Pinot Gris (Hawke's Bay); \$NA.** A soft, round, easy-to-drink Pinot Gris. Peach and melon flavors end on a note of ripe apples. Imported by Shaw-Ross International Importers. —J.C.

## SOUTH AFRICA

**87 Flat Roof Manor 2004 Pinot Grigio (Stellenbosch); \$NA.** Modest pear and pineapple aromas are alluring and fresh. The palate is crisp, defined by lime and orange. It's just jumpy and jagged enough to rise above the masses; fruity and medium-bodied. Imported by Distell USA Inc.

## USA (CALIFORNIA)

**92 Chalk Hill 2002 Estate Vineyard Selection Pinot Gris (Chalk Hill); \$40.** This is the future of upscale California PG. Made from good grapes in a cool climate, the wine is barrel fermented, aged *sur lies* and given time in the bottle. The result is a dry, tart, delicate yet complex wine.