

Tara Q. Thomas  
**Critic's Pick**



**93** **Domaine Gerovassiliou** \$39  
**2009 Epanomi Viognier** Evangelos Gerovassiliou planted viognier 18 years ago at his estate overlooking the Mediterranean. The 2009 is Condrieu quality, satin textured and brimming with fleshy yellow peach and succulent tangerine fruit. Scents of violets and almond blossoms lift the wine, and the acidity catches it, carrying the flavors effortlessly into a long, saline finish. For lobster and drawn butter or anything rich and opulent. *Cava Spiliadis, Astoria, NY.*

**white wine** of the month

**92** **Boutari** \$25  
**2010 Matsa Malagousia** The current craze for malagousia can be traced to Roxane Matsa, who was studying the variety in her Attica vineyards long before it became the grape du jour. Matsa's remains one of the two best in the country: on par with Gerovassiliou's while made in a very different style. In her hands, the opulence is in the texture, rich and broad, as weighty as beeswax, with a curvaceous acidity that seems to drive the flavors along the contours of the mouth. Rather than peach flesh, it has the almond tones of the pit, along with a lemon pith acidity and chalky minerality. It's a white for rich foods, like chicken in a creamy walnut sauce. *Terlato Wines Int'l., Lake Bluff, IL* -T.Q.T.

**red wine** of the month

**95** **La Jota** \$65  
**2007 Howell Mountain Napa Valley Cabernet Sauvignon** Open this bottle now and you may find a fascinating evolution over the course of several days. When first poured, it's remarkable for the access it provides to fresh cherry flavor—with a bright ping of acidity and an unusual ease for a Howell Mountain cabernet. The structure closes in with the force of a tightening fist, its monumental size apparent as it takes on air. The expression of power in the wine has a grand cru sophistication, layered rather than blunt—a splash of cherry, a black mushroom-savor—the taste of the earth lending a savory dimension and finesse. Grown at an elevation of 1,700 to 1,900 feet in volcanic tuff, this should reach peak drinking around eight to ten years from the vintage. *La Jota Vineyard Co., Angwin, CA* -Joshua Greene

**white discovery**

**92** **Fillaboa** \$19  
**2009 Rias Baixas Albariño** As refreshing as a coastal rain, this wine might convince you that albariño can have a strong sense of place—that margin where the ocean meets the land, the layering of sea on sand paralleled in the motion and persistence of the rich leanness. Cool, bold and salty, it enters with zip and slowly pulls away into the fat of a cherrystone clam. *Folio Fine Wine Partners, Napa, CA* -J.G.



**red discovery**

**91** **Methymneos** \$22  
**2010 Lesvos Chidriotiko** A grape unique to western Lesvos, Chidriotiko was nearly wiped out by phylloxera in the 1950s. In 1985, Dimitris Lambrou returned to his hometown and began replanting it, inspired by his discovery that Lesvos wines were the most expensive in ancient times. The 2010, made by his son, Dr. Yannis Lambrou, is fascinating stuff, a pale brick red wine redolent of herbs and dry spice. With its sweet, dried cherry flavors, smoky minerality and walnut-skin bitterness, it brings both mature grenache and nebbiolo to mind. Firm yet gentle, it would match well with grilled mackerel or roasted pork. *Haw River Wine Man, Burlington, NC; Neri Wine Cellars, Pennington, NJ* -T.Q.T.



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