

BEST BUY

88 ALTOS LAS HORMIGAS 2011 Clasico Malbec
Mendoza, Argentina
BC \$15, AB \$19, ON \$14, QC \$13

The Hormigas Clasico is grown at or above 800 metres in Lujan de Cuyo and Valle de Uco to Alberto Antonini's exacting standards (See Page 32). The wine is aged using new French and American oak insert staves. The 2011 follows an excellent 2010, offering a fragrant mix of red and black fruit flavours flecked with smoky dried herb notes. The textures are ultra-silky; the style is Euro classy. Serve for dinner all week long. Great value. (AG)

CELLAR DWELLER

92 LE VIEUX DONJON 2009
Châteauneuf-du-Pape
Rhône Valley, France
BC \$60, AB \$77, ON \$58, QC \$53

Deep and complex, with intense aromas of earth, clove, candy floss, white pepper, plum, black cherry, floral, burlap and barnyard. The palate is full, with a soft texture and flavours of plum, black cherry, clove, pepper, paprika, dried berries, meat and garrigue. Long finish; meaty and seamless. Moroccan-inspired braised lamb would do it justice. (RP)

TAKE ME TO DINNER

90 CONCHA Y TORO 2010
Marques de Casa Concha
Chardonnay
Limari Valley, Chile
BC \$20, AB \$21, ON \$16, NS \$25, NL \$22

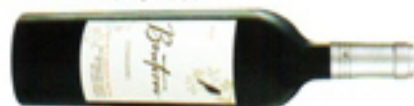
One of Chile's best, most consistent chards, this wine boasts peaches, honeysuckle, clove and zingy citrus aromas, plus nutty lees complexity. Tropical fruit, crisp acidity and toasted French oak extend the admirable finish. Great with sablefish in lime-leaf-infused coconut milk. (DUK)

LOCAL HEROES

88 QUAILS' GATE 2011
Chenin Blanc
Okanagan Valley,
British Columbia, Canada
BC \$19, AB \$20, SK \$19, MB \$19,
ON \$20, NS \$23 Bishop's Cellar

Light, crisp and with bright acidity to match the lemon-lime flavours, it rolls out mouth-watering secondary peach and green apple notes. A great aperitif, or try with crisp salads. Made for sushi, light salads or hors d'oeuvres. (BMS)

WEEKEND WARRIOR

89 BONTERRA VINEYARDS
2009 Zinfandel
Mendocino County, California,
United States
BC \$20, AB \$20, SK \$21, QC \$22,
NS \$19, NL \$21

Eight percent petite sirah and 4 percent cabernet sauvignon. Expect a clean, fresh, pure zinfandel with red fruit flavours and spice. Long, warm and pleasingly ripe, it is ready to drink now with barbecued fare, but will keep another year or two under screwcap. Certified organic. (AG)

KILLER VALUE

87 LOUIS BERNARD 2009
Côtes du Rhône Rouge
Rhône Valley, France
BC \$15, MB \$14, ON \$13, NB \$15

On the lighter side of most 2009s, this wine has soft, plummy black fruit aromas and flavours with a touch of dried herbs and tannins in the back. A simple, straightforward red you can serve with hamburgers or grilled chicken. The blend is roughly 65 percent grenache and 35 percent syrah. Ready to drink. (AG)

88 SOUTHBROOK VINEYARDS
2011 Connect Red
Niagara Peninsula, Ontario,
Canada
ON \$15

Made from certified-organic fruit, this blend of cabernet franc, cabernet sauvignon and merlot sees light oak aging. A nice, affordable red. On the nose, expect currants, bramble, smoke and licorice. Juicy on the palate, with rich cassis, subtle spice and good structure. (RVS) **WA**

