

# Wine Spectator



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## THE TOP 100

WINE OF  
THE YEAR

All Wines Rated 95+  
In 2016 Listed Inside

100 Top Values

Wine Experience  
Highlights

VILLA SPARINA  
RESORT

MONTEROTONDO DI GAVI - PIEMONTE - ITALIA - [www.villasparinaresort.it](http://www.villasparinaresort.it) - Tel. + 39 0143 607801



# RICH WHITES

Chardonnay tends to define this category of riper, fuller whites, yet there are many other wines from a diverse array of regions whose rich, lush flavors are nicely balanced by brightness, vibrancy and structure. Portuguese whites have come on particularly strong in recent years, showcasing the country's indigenous grapes in distinctive versions, while New World examples such as Oregon Pinot Gris and South African Chenin Blanc are expanding the map.

**91 \$19 ST-URBANS-HOF Riesling Qualitätswein Mosel Wiltinger Alte Reben 2015** *Germany* A spicy and smoky white, showing touches of decadence to the flavors of onion tart, ripe apple and baked pear. (K.M.)

**90 \$20 BODEGA BURDIGALA Rueda Campo Alegre 2015** *Spain* This muscular white is firm, full-bodied and savory in character, with leesy, ginger, pear and herbal notes. (T.M.)

**90 \$20 CALERA Chardonnay Central Coast 2014** *California* Long and elegant, this relies on subtlety and finesse, capturing the ripe essence of white peach, mandarin orange, pear and citrus flavors. (J.L.)

**90 \$16 BODEGAS CASA ROJO Albariño Rías Baixas La Marimorena 2015** *Spain* This rich white delivers flavors of melon, pear, salted almond and smoke, with vibrant grapefruit acidity imparting focus. (T.M.)

**90 \$19 ELK COVE Pinot Gris Willamette Valley 2015** *Oregon* Vivid and expansive, with tangy flavors of pear and cantaloupe that play against hints of lime, finishing with polish. (H.S.)

**90 \$17 BODEGAS NAIA Rueda 2015** *Spain* Toasty and smoky notes frame pear, melon and blanched almond flavors in this round white, with fresh acidity keeping the texture focused. (T.M.)

**89 \$10 QUINTA DE CABRIZ Dão White 2015** *Portugal* Juicy and fruit-forward, with a mineral streak to the passion fruit, melon and peach flavors. Spicy and elegant. (K.M.)

**89 \$15 CANOE RIDGE Chardonnay Horse Heaven Hills The Expedition 2014** *Washington* Polished and spicy, this white shows peppery overtones to the apricot and grapefruit flavors, ending with an expressive finish. (H.S.)

**89 \$14 JOSEPH DROUHIN Mâcon-Villages 2014** *France* A mix of peach, apple and grapefruit flavors signals this fleshy white, supported by bright acidity, with moderate length. (B.S.)

**89 \$15 KEN FORRESTER Chenin Blanc Stellenbosch Old Vine Reserve 2015** *South Africa* Juicy, with kiwifruit, pear and green almond flavors that show good drive through the creamy-edged finish. (J.M.)

**89 \$15 JACOB'S CREEK Chardonnay Adelaide Hills Reserve 2015** *Australia* An appealing note of butterscotch adds a rich overlay to the citrus, peach and yellow apple flavors. (M.W.)

**89 \$8 LACHETEAU Vouvray 2015** *France* Very fresh, showing pippin apple, green almond and green melon rind notes, with an echo of quince. (J.M.)

**89 \$15 LIBRANDI Val di Neto White Critone 2014** *Italy* Creamy and balanced, this medium-bodied white offers juicy honeydew melon, blanched almond and spicy mineral notes. (A.N.)

**89 \$10 VIA WINES Chardonnay Maule Valley Chilensis Reserva 2015** *Chile* Suave and spicy, showing lush apple, pear tart and apricot pastry flavors, with creamy notes lending elegance. (K.M.)

**88 \$15 LA CAPPUCCINA Soave San Brizio 2014** *Italy* Apple pie, baking spice, toasted almond and caramel notes are rich and aromatic in this white, with firm acidity. (A.N.)

**88 \$15 CASA FERREIRINHA Douro White Planalto Reserva 2015** *Portugal* Shows notes of ripe citrus to its melon and lemon curd flavors, ending fresh and juicy, with a hint of dried mint. (K.M.)





**88 \$12 HERDADE DO ESPORÃO Alentejo Monte Velho White 2015** *Portugal* Delivering green apple and lemon-lime flavors, this is crisp midpalate and rich and toasty on the finish. (K.M.)

**88 \$13 VIÑA MONTES Sauvignon Blanc Aconcagua Coast Classic Series 2016** *Chile* Redolent of nectarine and red peach, this fruity style is plush, with creamy notes on the finish. (K.M.)

**88 \$10 RUDI WIEST Riesling QbA Mosel 2014** *Germany* Flavors of white berry jam, glazed apricot and pear tart are lush and well-spiced, ending with a rich and fruity finish. (K.M.)

**88 \$18 VILLA SPARINA Gavi 2015** *Italy* A lightly oaky style, this elegant white boasts peach, apple, butter and spice flavors, with a moderately long finish. (B.S.)

## A GUIDE TO HOLIDAY FOOD & WINE PAIRING

	VALENTINE'S DAY	PASSOVER	EASTER	FOURTH OF JULY	THANKSGIVING	HANUKKAH	CHRISTMAS	NEW YEAR'S EVE
<b>LIGHT WHITES</b> Sauvignon Blanc, Pinot Grigio, Albariño, dry Riesling	Oysters		Asparagus Tart	Corn Salad Clam Bake	Green Bean Casserole			Shrimp Cocktail
<b>RICH WHITES</b> Chardonnay, Chenin Blanc, Viognier, white Rioja	Truffle Risotto	Matzo Ball Soup	Deviled Eggs	Fried Chicken	Butternut Squash Soup	Noodle Kugel	Creamed Spinach	Lobster Mac 'n' Cheese
<b>ELEGANT REDS</b> Pinot Noir, Cabernet Franc, Merlot, Sangiovese	Duck Breast	Roast Potatoes	Baked Ham	Burgers	Roast Turkey & Stuffing	Potato Latkes	Stuffed Mushrooms Roast Goose	Bacon-Wrapped Dates
<b>BIG REDS</b> Cabernet Sauvignon, Malbec, Syrah, Grenache, Douro reds		Lamb Shank				Beef Brisket	Roast Beef	

—Keith Newton and Hilary Sims