



International Wine Cellar

the consumer's passport to fine wine

My annual trip to Washington is always a voyage of discovery, and this year I had the impression of experiencing early releases—and some barrel samples—from more potential future stars than ever before (perhaps not a surprise, as nearly 80 of the state's roughly 540 wineries will release their first crop of wines from vintage 2006). Among emerging wineries of note are such producers as Cadaretta Winery, Efesté, O'Shea Scarborough, Pacific Rim, Trust Cellars, Va Piano and Woodinville Cellars. Add these to the list of producers I named last year—àMaurice Cellars, Chateau Rollat, Brian Carter Cellars, Gramercy Cellars, Mark Ryan Winery and Waters Winery—and wine lovers have a pretty impressive list of new choices. And then there's Corliss Estates, this year's #1 new superstar on the Washington scene, with a bullet.

Pacific Rim. 2007 Gewurztraminer (\$11; a combination of 70% Washington and 30% Oregon fruit): Pale orange-tinged yellow. Subtle hints of flowers and nutmeg on the clean nose. Juicy and spicy in the mouth, with lively acidity keeping the wine fresh and buffering its hint of residual sugar. Nicely balanced gewurztraminer. 87. NV American Dry Riesling (\$11): Green-tinged yellow. Stone fruits, smoke and minerals on the nose, with a fusel hint. Supple, round and dry, with good concentration and persistence for a wine in this price range. 87. 2007 Chenin Blanc Columbia Valley (\$11): Very pale color. Delicate aromas of lime and white flowers. Juicy, bright and dry, with noteworthy cut to its lime and floral flavors. There's something almost Savennières-like about this wine. Finishes with good length. 88. 2007 Riesling Wallula Vineyard Columbia Valley (\$20): Pale, green-tinged color. Subtle aromas of soft citrus fruits, pineapple and nutmeg, plus a lightly fusel quality. Supple and subtly sweet (nine grams per liter of r.s.), with hints of stone fruits, lemon, nutmeg, clove and smoke. Finishes with good length and a drying minerality. 88. 2007 Riesling Wallula Vineyard Biodynamic Columbia Valley (\$33): Pale greenish-yellow. Vibrant aromas of citrus and stone fruits complicated by spices and lifted by a floral topnote. A step up in depth of flavor from the regular Wallula Vineyard offering, with notes of earth and petrol bringing another dimension. This has a nicely three-dimensional texture, and the touch of sweetness is currently overshadowed by some unabsorbed CO₂. 90. 2007 Riesling Solstice Vineyard Yakima Valley (\$33): Good pale green-tinged color. Hints of yellow fruits complicated by minerals and nutmeg. Supple and brisk, with firm acids framing the peach, apricot, kumquat and quince flavors and giving this slightly sweet (17 g/l) riesling a light touch. Finishes with enticing notes of citrus and stone fruits and flowers. 90. 2007 Sweet Riesling Columbia Valley (\$19): Full straw-yellow. Subtle hints of stone fruits and spices on the nose. Thick and rather sweet, but with lovely acid grip framing the juicy peach and ginger flavors. An enticing fruit bomb with a chewy, layered texture. 89. 2007 Vin de Glacière Selenium Vineyard Columbia Valley (\$19): Full straw-gold color. Aromas of apricot syrup and clove. Very sweet and silky, with a softness to its flavors of tropical fruits. This has very good acidity but still comes across as a bit sugary for "ice wine." 89.