



WINE ENTHUSIAST[®]

MAGAZINE

INSIDE:
WINE LOVER'S GIFT GUIDE

DECEMBER 1, 2008



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STELLAR
CHAMPAGNE
ULTIMATE GUIDE
BEST BUBBLES

WINES & SPIRITS
FOR HOLIDAY
ENTERTAINING

WINES TO
PAIR WITH
OYSTERS

TOP 25
SCOTCH
WHISKIES



RIESLING

93 Pacific Rim 2007 Wallula Vineyard Biodynamic Riesling (Columbia Valley); \$32. This vineyard has been Demeter certified biodynamic, one of just a handful in Washington to achieve that recognition. It's all natural, ripe and full-flavored, with a wonderful, mouthfilling intensity. The flavors are a lovely mix of stone, yeast, flower and a jumble of citrus and apple fruits. —P.G.

92 Pacific Rim 2007 Solstice Vineyard Riesling (Yakima Valley); \$32. The wine is finished at 1.2% residual sugar, but tastes bone dry. It's succulent and juicy, with floral aromas, stone fruits and hints of honeysuckle. Concentrated and dense, it is both bracing and long. The bottle was re-tasted on the second and third days after being opened and retained its crispness and vitality beautifully. —P.G.

90 Pacific Rim 2007 Wallula Vineyard Riesling (Columbia Valley); \$19. From the biodynamic Wallula Vineyard comes this dry, leesy, chewy Riesling, packed with lime and citrus flavors. The fruit was hand-picked and biodynamically grown, though not biodynamically vinified (there is a biodynamic version from the same vineyard). Tart and juicy, the wine brings a mouthful of peach and stone fruits, with marvelous minerality and texture. —P.G.

