

**FROM E4**

**NK'Mip Cellars Qwam Qwmt Pinot Noir 2008, Osoyoos, Okanagan Valley, \$30**

Open light herbal cherry aromas attract along with a delicious fresh acidity and cool rhubarb, cherry, herbal, camot top, orange and vanilla flavours. Finesse and fruit make this a fun dinner wine with grilled or roasted food.

**Osoyoos Larose 2007, Osoyoos Bench, Okanagan Valley, \$40**

This is the best OI, by any measure with real finesse that sets a new level for all wannabe icons. Cellar this for five years. It makes a fine gift for collectors.

**Painted Rock Red Icon 2007, Skaha Bench, Okanagan Valley, \$55**

This is a big burly spicy red with vanilla, tobacco and olive aromas and similar flavours. Another good bet for collectors that should begin to unwind in 2012 or 2013. Try this with roast beef.

**Quails' Gate Pinot Noir Stewart Family Reserve 2007, \$45**

Red fruits, black cherries and spice make it easy to like this supple rich red Pinot with just enough tension to make it serious. Fine density and mouth feel, which is what Pinot Noir is all about.

**Top 20 imported wines for the holidays**

**SPARKLING**

**Pares Baltà Cava Brut B N/V, Penedès, Catalunya, Spain, \$20**

Dry, elegant and stylish with a fine creamy mousse. Similar creamy, nutty, mineral, floral flavours. An attractive style for entertaining that works well with a variety of foods. Made with organic grapes.

**Miometto Prosecco Brut N/V, Veneto, Italy, \$20**

Fresh, crisp, off-dry palate with light, foamy mousse. More citrus peel, peach, almond, floral, honey flavours with a juicy, green apple finish. A touch sweet but



good juicy acidity makes it fun. **Segura Viudas Brut Reserva Cava N/V, Penedès, Catalunya, Spain, \$16**

Fresh floral, nutty, lemon notes greet the nose. The palate is fresh, with a creamy mousse and more dried pears, citrus, apple, nutty honey almond flavours. A grade 'A' sparkler made for appetizers or light meals.

**WHITE**

**Boutari Moschofilero 2008, Mantinia, Peloponnese, Greece, \$19**

Elegant, aromatic and enticing on the nose with lime, lemon grass, jasmine and mineral flavours. No oak and modest alcohol make this a go-to sipper that pairs well with sushi and lightly spiced seafood dishes.

**Cono Sur Viognier 2009, Valle del Colchagua, Valle del Rapel, Chile, \$11**

Fresh and clean with nectarine, honey, grapefruit, ginger and orange aromas and flavours. Light, refreshing New World style with myriad food possibilities.

ties. Crazy value.

**Rodney Strong Chardonnay Chalk Hill 2008, Sonoma County, Calif., \$27**

So fresh and creamy with bright citrus fruit and nutty flavours all with a hint of mineral, orange and nectarines. You can almost taste the white volcanic soils. Delicious modern California chardonnay.

**Francois Lurton Les Fumées Blanches 2008, Vin de Pays d'Oc, Languedoc, France, \$13**

The nose alone, a smoky, mineral, citrus affair, is better than most wines at twice the price. Enjoy the fresh bits of green melon/ gooseberry and grapefruit, all with a dash of grass. Clean, balanced and crazy value.

**Errazuriz Estate Sauvignon Blanc 2009, Aconcagua Costa, Valle de Aconcagua, Chile, \$14**

The new cool, coastal Aconcagua Costa vineyard is home to this delicious, cutting-edge sauvignon blanc that is a cross between the Loire and Marlborough at half the price. Seafood appetizers or chicken all work. Big value.

**Laurenz V. Und Sophie Singing Gruner Veltliner 2008, Niederösterreich, Austria, \$22**

So clean, so sharp, so mouth-watering, so delicious it translates its tenor with ease. Look for a creamy palate with floral citrus, crunchy fruit and honey notes. Oysters, clams, poultry — you name it, this is a versatile wine.

**Paul Mas Viognier 2008, l'Hérault, Languedoc, France, \$14**

Peach and honey mix effortlessly with a creamy lees character. Very serious value here. A small percentage is barrel fermented in new oak. Perfect for sushi appetizers or spicy Indian dishes.

**Rodney Strong Sauvignon Blanc Charlotte's Home Estate Vineyards 2009, Sonoma County, Calif., \$17**

So fresh and bright, under screw cap, and note the new price. Look for grassy, lemon/lime rind, passion fruit flavours all in a clean, fresh white made for local shellfish. Load up.

**Telmo Rodriguez Baza Rueda**

**Blanco 2009, Rueda, Castilla-Leon, Spain, \$19**

What a delicious bottle of white wine with a fresh, crisp, juicy palate and creamy textures. Grapefruit, mineral, gooseberry, passion fruit, melon rind and green apple flavours that are ready to serve.

**Wynns Coonawarra Estate Riesling 2008, Coonawarra, South Australia, \$15**

Fresh, crisp, dry, slightly austere style with juicy green apple, petrol, lime, nectarine skin flavours. Very fresh, but good flavours. Best with smoked salmon or mussels.

**ROSE**

**La Vieille Ferme Cotes du Ventoux Rose 2009, Cotes-du-Ventoux, France, \$14**

The nose is bright and fresh, the palate medium dry with citrus/mineral and red fruit notes. The palate is sweet and covered in mineral, raspberry, floral fruit and a clean finish. All

under screw cap. A pink party favourite.

**RED**

**1884 Reservado Malbec 2009, Mendoza, Argentina, \$17**

Crazy value and works well the most anything on the barbecue. Still young and fresh with some gritty tannins but they will dissipate going forward. A perfect bottle for rainy nights.

**Familia Bianchi Malbec 2007, San Rafael, Mendoza, Argentina, \$19**

The latest version is smooth and glossy with typical black cherries, plums, black licorice and flecks of orange flavours with one foot in the New World and the other in the Old World. Think hearty dishes.

**Boekenhoutskloof The Wofftrap 2009, Western Cape, South Africa, \$14**

Supple, fresh, elegant palate with smoky, spicy, black cherry, plum, coffee, licorice, chocolate flavours with a touch of sweetness and grilled meat on the finish. Good solid style for meats and tomato sauces or mole.

**The Lucky Country Shiraz 2008, Barossa Valley/McLaren Vale, South Australia, \$20**

Big fruity raspberry kirsch, orange, tobacco, chocolate, black pepper flavoured red with a warm, slightly tart finish. Serve this with grilled meats.

**Paul Mas Estate Malbec Gardemiel Vineyard 2009, Coteaux du Languedoc, France, \$17**

Grown some 200 kilometres from the heart of Cahors, this modern Euro version of malbec presents drier and tighter than its Mendoza cousins. Will be best with grilled meats.

**Santa Carolina Coastal Hills Syrah 2009, Melipilla, Valle del Maipo, Chile, \$18**

Ripe, round, supple, smooth and fresh palate with meaty, gamy, peppery, licorice, black cherry flavours. Good intensity and concentration for near term consumption. Try this with lamb.

**ONLINE >>> 10 MORE WINES TO TRY**

LULU ISLAND WINERY WOULD LIKE TO INVITE YOU TO OUR

# 1st Ever Christmas Open House

Friday December 3<sup>rd</sup> —  
Sunday December 5<sup>th</sup>  
From 11am – 6pm

**FREE ADMISSION**

Join us in celebrating the best our local community has to offer. There will be tasty treats to tempt your taste buds and some great ideas for everyone on your list. Discounts, prizes and surprises for all!

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