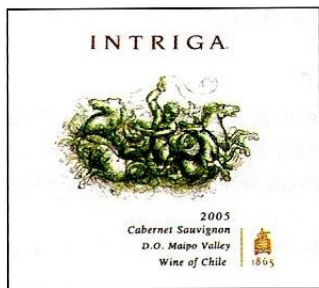
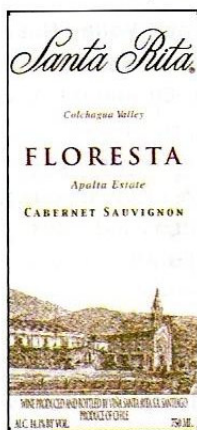


them. The finish is long and complex. For short-term aging. (W&S, 2/08) *Banfi Vintners, Old Brookville, NY*



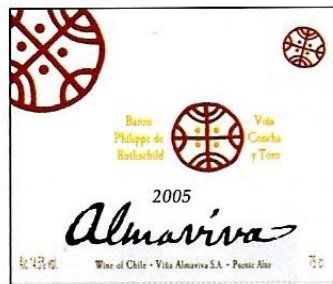
90 | Intriga \$30
2005 Maipo Valley Cabernet Sauvignon Robust in style and black in fruit, this sturdy cabernet needs aeration to show its tender side. Decant it to bring out the sweet fruit and mellow acidity; the tannins remain muscular. For meatloaf. (W&S, 2/08) *Palm Bay Imports, Boca Raton, FL*

90 | J & F Lurton \$35
2003 Colchagua Valley Gran Araucano Cabernet Sauvignon The heat of 2003 in Colchagua has transformed the usually fresh and elegant style of Gran Araucano into something darker. Its compact structure is packed with severe tannins and flavors of black olives and blackberries. It needs at least two years in bottle to mellow. (W&S, 10/07) *Winesellers, Skokie, IL*



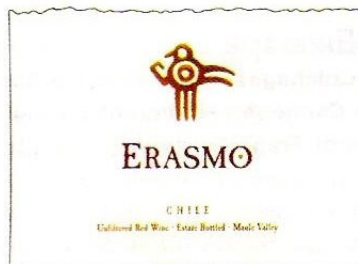
90 | Santa Rita \$60
2004 Colchagua Valley Floresta Apalta Cabernet Sauvignon An opulent cabernet from Colchagua, this is rich in ripe black fruit and oak. Air brings it into focus, coaxing a fresher fruit character out of the massive tannins. Pour it now for steak, or save it for two to three years. (W&S, 2/08) *Palm Bay Imports, Boca Raton, FL*

Cabernet Blends



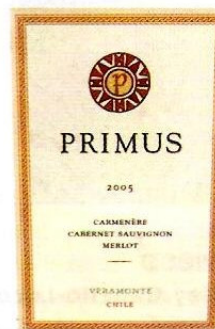
94 | Almariva \$75
2005 Puente Alto This is the tenth vintage from the partnership between Concha y Toro and Baron Philippe de Rothschild. A blend based on cabernet sauvignon with carmenère and cabernet franc, it yields a sophisticated aroma of red cherry, cassis and blackberry notes. The flavor lives up to this promise, offering pure, mouthwatering fruit. The ripeness creates a soft texture, firmed up by tannins, extending the fruit's depth. Let it evolve for four to five years in the cellar and then pour it with braised veal. *Diageo Chateau & Estate Wines, NY*

94 | Casa Lapostolle \$75
2005 Colchagua Valley Apalta Vineyard Clos Apalta Since the first vintage in 1997, this blend of old-vine carmenère, merlot and cabernet has shown an exuberant personality, a direct connection to the warmth of the Colchagua Valley. This new vintage builds on that connection with a voluptuous aroma of blackberry, blackcurrant and sweet spices. The texture is as round and ample as an Italian actress from the 1960s, with a similarly seductive charm. Save this for five years. It will age as well as Sophia Loren. *Moët Hennessy USA, NY*



93 | Reserva de Caliboro \$27
2005 Maule Valley Erasmo From the dry-farmed vineyards of Maule, this blend of cabernet sauvignon, merlot and cabernet franc is extremely austere when first poured. Oxygen reveals its lovely, bright red fruit and its sophisticated texture full of pointedly

firm tannins. The long and profound finish calls for braised beef. (W&S, 2/08) *Palm Bay Imports, Boca Raton, FL*



92 | Veramonte \$18
2005 Casablanca Valley Primus One of the first cool-climate reds from Chile, the newest version of Primus is packed with ripe red cherry flavors and notes of bell pepper and bacon. The flavors of blackberry juice and clove end on a plush, mouthwatering finish. Ready to pour now with a steak, it will also gain in complexity with time. *Huneus Vintners, Rutherford, CA*

92 | Viu Manent \$50
2004 Colchagua Valley Viu 1 Grown on malbec vines planted in the 1930s, this is the fourth edition of Viu 1, the flagship of Viu Manent's portfolio. It's an austere red, its texture firm, the aroma showing oak scents and some blackberry tones. Underneath, there's a shy monster of a wine that needs a decade to evolve. (W&S, 10/07) *Atlanta Improvement Co., Atlanta, GA*



91 | Odfjell Vineyards \$30
2003 Central Valley Aliara Based on carmenère and cabernet sauvignon, this blend feels closed and tight, showing only oak and black fruit plus some dark mineral tones. Time in the glass helps to reveal the ripe berry and caramelized strawberry flavors hidden behind the oak, as the wine gets longer and more ample on the palate. Decant this for roast duck. (W&S, 10/07) *Select Fine Wines Brokers, Traverse City, MI*