



WINE ENTHUSIAST

MAGAZINE

JULY 2009

**A GREAT
BORDEAUX
WHITE
FOR
\$10?**

TURN TO PAGE 26

**SPARKLING WINES
FOR SUMMERTIME**

**CRUISING
CALIFORNIA'S
VINTAGE
WINE ROAD**

TAKE A 3-DAY ROAD
TRIP IN WINE COUNTRY



NEW YORK

CABERNET FRANC

87 Dr. Konstantin Frank 2007 Cabernet Franc (Finger Lakes); \$20. An elegant nose of spicebox, cherry, cranberry and pepper are followed by flavors of nut, cherry, cinnamon and spice in this medium-bodied red. The wine offers structure and complexity, with an earthy, lingering finish. Pair with pork, turkey. —S.K.

86 Red Newt Cellars 2007 Sawmill Creek Vineyards Cabernet Franc (Finger Lakes); \$39. This Cab Franc has appealing aromas of soft black cherry, mocha and smoke, and on the palate, like flavors mingle with spice and pepper to produce an elegant, easygoing character. A gentler red that will pair well with pork and fowl. —S.K.

86 Sheldrake Point 2007 Cabernet Franc (Finger Lakes); \$19. This red offers bright berry and violet in its pretty, perfumed nose, followed by soft, integrated cherry and pepper flavors. The wine has an impressive complexity and a spicy, lingering finish. Pair with cheeses, duck, turkey. —S.K.

85 Miles 2006 Cabernet Franc (Finger Lakes); \$20. An elegant nose of violet and blackberry gives this Cab Franc a graceful start. On the palate, soft cherry and blackberry flavors are punctuated by spice and pepper. An interesting sip that will pair well with fowl, beef. —S.K.

GEWÜRZTRAMINER

88 Dr. Konstantin Frank 2007 Gewürztraminer (Finger Lakes); \$18. This wine offers citrus—orange, grapefruit—and spice on the nose. On the palate, a sweeter array of apricot, tropical fruit and some lemon is buoyed by its minerality. A lush style of Gewürtz that will pair well with spicy cuisine—think Indian curries. —S.K.

87 Lamoreaux Landing 2007 Estate Bottled Gewürztraminer (Finger Lakes); \$15. This notable Gewürtz starts with an aromatic, fresh fruit nose—melon, flowers—tinged with spice. On the palate, the wine offers an elegant array of white fruit, citrus and spice flavors and a shot of balancing acidity. The wine offers complexity but is also fun and refreshing, not perfumy or heavy. —S.K.

86 Wagner 2007 Dry Gewürztraminer (Finger Lakes); \$15. Lively and fresh with a floral and lemon citrus character in the nose and on the palate, this full-bodied Gewürtz offers lovely aromas and full-bodied flavors. Dry in style with a clean character. Pair with Indian or Asian cuisine or grilled chicken. —S.K.

85 McGregor 2007 Dry Gewürztraminer (Finger Lakes); \$20. Fresh and delicate with floral and citrus overtones, this wine has an elegant character. Its dry, spicy flavors are subtle and refreshing, giving the wine food pairing flexibility. Ideally, though, think of spicy cuisine like Indian, Thai or Indonesian. —S.K.

BEST NEW YORK Cabernet Franc & Gewurztraminer!

