



Milsetentayseis 2018 1076

Tinto, Ribera del Duero, Spain (\$80)

An extreme altitude of more than 3,000 feet, mineral-rich soil, and harsh weather conditions make for one big, bold wine. Aged for 18 months in French oak, this blend of 95% Tempranillo and 5% native varieties exhibits notes of crushed rock as well as broad strokes of leather, tar, and balsamic. At once graceful and powerful, it makes a stand to showcase an abundance of black fruit. **94**



ALMA CARRAOVEJAS



Dancing Hares 2017 Red Blend, St. Helena, Napa Valley (\$125)

Crushed violets, wet stone, and sturdy tannins keep this rabbit hopping as sweet earthy notes combine with an animated sweep of dark fruit and a chalky texture that grips the teeth. It's dusty and shadowed, with tarry notes racing alongside coffee bean and bittersweet chocolate on the finish. **95**



AMULET ESTATE



Turnbull 2016 Cabernet Sauvignon, Leopoldina Vineyard, Oakville, Napa Valley (\$135)

According to winemaker Peter Heitz, Leopoldina—which sits on top of the renowned Oakville Bench—is the “crown jewel” of Turnbull’s four estate vineyards. With elevations up to 860 feet and iron-rich volcanic soil, it was one of the first sites to be planted in the Oakville region. Though armed with depth of character, the blue fruit is high-toned, thanks in part to a keen mineral component that sharpens the senses. Savory herbs, dried violets, brown-sugared espresso bean, and a hint of tobacco line up for attention. The fruit becomes darker—not to mention softer and richer—on the finish. **96**



SPIRITS



Coco Sky Coconut Cream Liqueur, USA (\$20)

Touted as the world’s only all-natural and gluten-free premium cream liqueur that uses gin as its base, this 30-proof spirit is a pleasant surprise. The producer claims that no refrigeration is required for the blend of fresh coconut water, gin, and fresh cream, yet its shelf life is one year after opening. The gin’s clean botanicals come through with notes of lavender and lime, while the lithe coconut flavor is balanced, with no cloying aftertaste. The cream, meanwhile, is well integrated and not too rich—likely helped by the low calorie count and sugar content. **93**



Casa México Tequila Reposado, Mexico (\$38)

Founded by Mexican-American beverage industry pioneer Eric Buccio in partnership with actor Mario Lopez and famed boxer Oscar De La Hoya, this exceptional Highlands tequila is aromatic, with a great mouthfeel. Sweet scents of peach enhance vibrant agave notes. The palate offers tremendous appeal via lemon verbena and baked apple with a dash of white pepper. Well-integrated oak does not mask the true agave flavors of the expressive and clean liquid. **94**



Los Siete Misterios Mezcal Joven, Oaxaca, Mexico

The layered nose of vanilla, fresh agave, black pepper, and clay features a delicate touch of smoke. The palate is rich and unctuous with notes of vanilla, marshmallow, and lime zest. At 88 proof, it has intense character; yet the fine agave still shines through. Well-defined minerality emerges amid the superb balance of flavor and texture before a tropical finish of grilled pineapple and mango. **95** *TR*

CHATHAM IMPORTS



High Goal Gin, USA (\$50)

The term “high goal” refers to the most advanced level of official tournament polo. This 80-proof spirit is produced in Charleston, South Carolina, by spirits veteran Matti Christian Anttila and polo champion Nic Roldan. Light notes of juniper and lime are backed by jasmine and white flower petals on the nose. The palate is unctuous, with a coat of spearmint and licorice that lines the mouth; a dash of black pepper follows as grapefruit zest seals in the unique texture and flavors. **95**



GRAIN & BARREL SPIRITS