

Sunset

INTERNATIONAL

WINE

COMPETITION



Our 2012 Gold and Silver Medalists



A flight of reds ready
for the judging panel at
Sunset's headquarters.

Old World Wines (continued)

Domaine Laroche 2010 “Saint Martin”
(Chablis AOC; \$28)

Laroche 2010 (Petit Chablis AOC; \$24)

French “Country” (VDP) Whites

Laroche 2010 “Mas La Chevalière”
Vignoble Peyroli (Vin de Pays d’Oc; \$19)

Italian Highest-Quality (DOCG) Whites

★**Vietti 2011 Arneis** (Roero Arneis
DOCG; \$24) Fresh and sassy—dancing
with aromatic florals, bright citrus, and
melon flavors.

Italian Quality (DOC) Whites

**Lungarotti 2010 “Torre di Giano”
Trebiano & Grechetto** (Bianco di
Torgiano DOC; \$16) Beautifully balanced
fresh white fruit, streaky minerality,
and a lasting finish.

**Marco Felluga 2011 “Mongris” Pinot
Grigio** (Collio DOC; \$19) Golden yellow,
taut, and pleasantly herbaceous, with
crisp apple flavors and a pert finish.

Russiz Superiore 2010 Sauvignon
(Collio DOC; \$25) A Sauv Blanc that
manages to deliver great citrus and
acidity with a slightly creamy mouth-
feel. Earthy minerality puts it in the Old
World.

★**Tenuta Ca’ Bolani 2011 Pinot Grigio**
(Friuli Aquileia DOC; \$17) Light-bodied
and fresh, with inviting floral aromas
and a core of lean yet juicy yellow stone
fruit.

Inama 2011 “Vin Soave” (Soave Classico
DOC; \$15)

Italian Table (IGT) Whites

Barrymore 2011 Pinot Grigio (delle
Venezie IGT; \$20) Light and lively, with
floral aromas and striking minerality.

Cavit Collection 2010 Moscato (Provin-
cia di Pavia IGT; \$9)

Riff 2011 “Terra Alpina” Pinot Grigio
(delle Venezie IGT; \$11)

Stellina di Notte 2011 Pinot Grigio
(delle Venezie IGT; \$12)

Italian Highest-Quality (DOCG) Reds

Contemassi 2007 Riserva (Chianti
Classico DOCG; \$22) Classic Chianti juicy

berries, spice, and earth, with refresh-
ing acidity.

★**Marchese Antinori 2007 Riserva**
(Chianti Classico DOCG; \$35) Leather and
smoke aromas give way to a rich, full-
bodied palate, with plump black and
red fruit and a crisp, lingering finish;
remarkable balance.

Tenuta di Nozzole 2008 Riserva
(Chianti Classico DOCG; \$24) Tangy cran-
berry, rich dark chocolate, a dash of
spice, and a sweet, satisfying close.

Coltibuono 2009 “RS” (Chianti Classico
DOCG; \$16)

Italian Quality (DOC) Reds

★**Tenuta Guada al Tasso 2009 “Il
Bruciato”** (Bolgheri DOC; \$32) Made in a
modern, full-bodied style, with oak
aromas, dense black currant and black-
berry fruit, and a hint of mint on a
velvety finish.

Citra 2010 (Montepulciano d’Abruzzo
DOC; \$7)

Li Veli 2010 “Passamante” Negroa-
maro (Salice Salentino DOC; \$13)

Poliziano 2010 (Rosso di Montepulciano
DOC; \$16)

Vietti 2009 “Perbacco” Nebbiolo
(Langhe DOC; \$26)

Italian Table (IGT) Reds

Feudi di San Marzano 2010 Primitivo
(Puglia IGT; \$12) Buoyantly rich blue-
berry, dark cherry, and black plum
flavors lifted with bright acidity on a
refreshing finish.

Masi 2008 Ripasso Campofiorin (Rosso
del Veronese IGT; \$19)

Portuguese Reds

Lost NV “Vinho de Mesa Tinto” Red
Wine (Portugal; \$7)

Spanish Albariño: Rías Baixas DO

Deusa Nai 2010 Albariño (Rías Baixas
DO; \$16)

Spanish Highest-Quality (DOCa) Reds

★**Morlanda 2007 “Criança” Red Wine**
(Priorat DOCa; \$48) Roasted cherries,
espresso, licorice, and a splash of
balsamic vinegar.

Beronia 2006 Reserva (Rioja DOCa; \$20)

Bodegas Riojanas 2001 Gran Reserva
“Viña Albina” (Rioja DOCa; \$38)

Bodegas Riojanas 2005 Reserva
“Monte Real” (Rioja DOCa; \$25)

Ontañón 2008 Crianza “Elaborado en
la Propiedad” Tempranillo, Garnacha
(Rioja DOCa; \$14)

Spanish Quality (DO) Reds

Valdubón 2006 Reserva Red Wine
(Ribera del Duero DO; \$24)

Spanish “Country” (VdT) Reds

Finca Moncloa 2006 Red (Vino de la
Tierra de Cádiz; \$35)

Spanish Regional Quality Reds: Utiel-Requena DO

Tarantas 2008 Crianza (Utiel-Requena
DO; \$12)

New World Sparklers

Vintage Blanc de Blancs: Traditional grapes

★**Gloria Ferrer 2007 Méthode Cham-
penoise Blanc de Blancs** (Carneros; \$28)
Toast, brioche, apple, and citrus on an
elegant frame, delivered with great
verve.

Chateau Frank 2007 Estate Bottled
Méthode Champenoise Blanc de
Blancs (Finger Lakes; \$30)

Vintage Blanc de Noirs: Traditional grapes

Chateau Frank 2006 Estate Bottled
Méthode Champenoise Blanc de Noirs
(Finger Lakes; \$30)

Vintage Brut Rosé: Traditional grapes

**Laetitia 2007 Méthode Champenoise
Brut Rosé** (Arroyo Grande Valley; \$28)
Delicate strawberry, cranberry, citrus,
and pleasant yeastiness; focused and
crisp.

Gloria Ferrer 2007 Méthode Champe-
noise Brut Rosé (Carneros; \$42)

Handley 2006 Estate Brut Rosé
(Anderson Valley; \$40)

Schramsberg 2008 Méthode Champe-
noise Brut Rosé (North Coast; \$41)

Vintage Brut: Traditional grapes, .51–1.5% residual sugar

★**Schramsberg 2004 Reserve** (North
Coast; \$110) Heady brioche, toast, and