

SPECIAL ANNUAL AWARDS ISSUE



# WINE ENTHUSIAST<sup>®</sup>

MAGAZINE

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WINE ENTHUSIAST  
WINESTAR  
AWARDS

# 2009 WINE STAR AWARDS

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**87 Marco Felluga 2006 Ronco dei Moreri Refosco (Venezia Giulia); \$20.** Here's a dark and well-extracted Refosco with deep layers of black fruit and spice. The wine is brambly and slight sour on the close but also offers soothing softness as it moves across the palate. Imported by Dalla Terra. —M.L.

**87 Pitars 2007 Refosco (Friuli Grave); \$14.** Here's a pretty expression of Refosco with easy but clean aromas of wild berries, blueberry and light spice. The wine is bright, lean and compact and would pair well with informal meals of pasta and pizza. Imported by Great Sunsan Wine Imports. —M.L.

**87 Tenuta Luisa 2007 Refosco (Isonzo del Friuli); \$17.** This is a dense and chewy wine made from Refosco grapes (a variety that is native to Northern Italy) with aromas of blueberries and ripe cherries. The wine is soft and thick in the mouth. Imported by Vias Imports. —M.L.

**87 Villa Rubini 2006 Refosco (Colli Orientali del Friuli); \$18.** Aromas here include milk chocolate, spice, ripe blueberry and plum. Made with Refosco dal Peduncolo Rosso (a native grape of Northern Italy) the wine is soft, chewy and dense in the mouth. Imported by Scoperta Importing Co. Inc. —M.L.

## OTHER RED WINES

**93 Livio Felluga 2004 Sossó Rosazzo Riserva (Colli Orientali del Friuli); \$55.** This is an amazing wine from all points of view. It excels in power, intensity, concentration, purity and elegance. The many aromas it offers include black cherry, plum, polished mineral, tobacco, earth and exotic spice. It livens the mouth thanks to its rich berry flavors and leaves a soft, plush impression that lasts a long time. Imported by Moët Hennessy USA. *Cellar Selection.* —M.L.

**92 Bressan 1999 Pignol Pignolo (Venezia Giulia); \$70.** Here is a compact and tight red wine with a polished mouthfeel and pretty aromas of black fruit, prune, plum and natural spice. The wine is smooth and velvety in the mouth with lively fruit and shadings of crushed black pepper. Imported by VinUS Inc. —M.L.

**87 Bressan 2003 Pinot Nero (Venezia Giulia); \$40.** This sun-ripened Pinot Nero delivers exaggerated layers of crushed black pepper that are so intense, it's like putting your nose directly inside a pepper mill. This is certainly not a style of wine that will appeal to everyone because its richness and intensity are almost too much. Imported by VinUS Inc. —M.L.

**91 Mezzacorona 2004 Nos Riserva Teroldego (Teroldego Rotaliano); \$32.** This successful vintage of Nos (an oak-aged Riserva made with native Teroldego grapes) shows rich extraction, a plush mouthfeel and intense aromas of blackberry, chocolate, spice, vanilla bean and black currant. The texture is dense and velvety and the wine closes with characteristic sourness. Imported by Prestige Wine Imports Corp. —M.L.

**91 Russiz Superiore 2003 Riserva degli Orzoni (Collio); \$47.** This is a rich and nicely concentrated blend of Cabernet Sauvignon (75%) Merlot and Cabernet Franc from Northeast Italy that offers clean aromas of black cherry, spice, chocolate, prunes and plums. The wine has a tart and fresh mouthfeel with good density and persistency on the close. Imported by Dalla Terra. —M.L.

**90 Bressan 2001 Vintage N.3 (Venezia Giulia); \$40.** This is a sophisticated and nicely aged blend of Schioppettino, Pinot Nero and Cabernet Sauvignon with layers of black fruit, spice, leather, Spanish cedar and exotic spice. The wine is intense and long lasting and offers Bressan's trademark flavors of freshly milled black pepper and spice. Imported by VinUS Inc. —M.L.

**90 Le Due Terre 2006 Sacrisassi Rosso (Colli Orientali del Friuli); \$66.** There's a strong element of smoke and ash here backed by mature fruit and exotic spice. This is a distinctive and unique wine (made from a 60-40 blend of Schioppettino and Refosco) thanks to those unmistakable mineral and herbal elements. It's tart, fresh and slightly tannic in the mouth. Imported by Vias Imports. —M.L.

**90 Pitars 2004 Naos (Venezia Giulia); \$35.** This is a bold, oak-aged blend of Refosco, Merlot and Cabernet Franc with intense aromas of exotic spice, toasted wood, leather and tobacco. The wine has a rich, dark color and its thick concentration is evident on the palate, where you will taste smoke, black fruit, clove and crushed black pepper. Imported by Great Sunsan Wine Imports. —M.L.

**89 Mezzacorona 2006 Riserva Teroldego (Teroldego Rotaliano); \$16.** This plush Riserva wine is made from native grapes of Northern Italy and delivers a snuggly caressing mouthfeel that is tasty and long.

**90 Bressan 2004 Schioppettino (Venezia Giulia); \$40.** This unique wine made from native Italian Schioppettino grapes opens with a blast of freshly milled black pepper, clove, nutmeg and black fruit. It's unlike anything you will ever try and makes a perfect pairing with pepper-crusted cold cuts or thickly sliced ham. The mouthfeel is intense and pungent just like crushed peppercorn. Imported by VinUS Inc. —M.L.



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