

90 Villicana 2010 Estate Grown Cabernet Sauvignon (Paso Robles). This is one of the best Paso Cabernets of the vintage. It's dry and smooth in tannins, with an elegant mouthfeel. It's a little on the soft side, and the black currant fruit flavors have an earthy edge of herbs and spicy tobacco. There's some heat from alcohol, but not too much. Should develop over the next 5-6 years. -S.H.

abv: 15% **Price:** \$30

89 Villicana 2010 Estate Grown Merlot (Paso Robles). This is a big, mouth-filling Merlot, full-bodied and dry. It's stuffed with black cherry, red currant, licorice and spice flavors that change with every sip. —S.H.

abv: 15% **Price:** \$35

90 Villicana 2010 Estate Grown Syrah (Paso Robles). A first-class full-bodied Syrah. It shows true complexity in the spectrum of black currant, teriyaki beef, sandalwood and black pepper flavors. Give it a good decanting and drink now with upscale roasts, game birds and beef stews. -S.H.

Price: \$32 abv: 15%

90 Villicana 2010 Estate Grown Mourvèdre (Paso Robles). Mourvèdre may be the hardest variety to get right in California, but Villicana has succeeded admirably. What you need to know is that the wine is very dry and medium-bodied, and that highish alcohol gives it some heat. But not too much, and the wine really is marked by its complex cherry, red currant, licorice, tobacco and spice flavors. —S.H.

abv: 15% **Price:** \$35

The Wine Enthusiast

Buying Guide

The Buying Guide includes ratings and reviews of new-release and selected older beverage alcohol products evaluated by Wine Enthusiast Magazine's editors and other qualified tasters. Regular contributors to our Buying Guide include Tasting Director Lauren Buzzeo, Assistant Tasting Director Anna Lee C. Iijima, Executive Editor Susan Kostrzewa, Managing Editor Joe Czerwinski, Contributing Editor Michael Schachner, Contributing Taster Andrew Hoover and Spirits Editor Kara Newman in New York, European Editor Roger Voss in Bordeaux, Italian Editor Monica Larner in Rome, California Editor Steve Heimoff in Oakland, Contributing Editor Virginie Boone in Santa Rosa and Contributing Editors Paul Gregutt and Sean Sullivan in Seattle.

If a wine was evaluated by a single reviewer, that taster's initials appear following the note. When no initials appear following a wine review, the wine was evaluated by two or more reviewers and the score and tasting note reflect the input of all tasters. Unless otherwise stated, all Spirits Reviews are by Kara Newman and all beer reviews are by Lauren Buzzeo.

Each review contains a score, the full name of the product, its suggested national retail price, its abv as reported to us by the submitter and a tasting note. If price or alcohol content cannot be confirmed, NA (not available) will be printed. Prices are for 750-ml bottles unless otherwise indicated.

TASTING METHODOLOGY AND GOALS

All tastings reported in the Buying Guide are performed blind unless otherwise noted. Typically, products are tasted in peer-group flights of from 5–8 samples. Price is not a factor in assigning scores. When possible, products considered flawed or uncustomary are retasted.

ABOUT THE SCORES

Ratings reflect what our editors felt about a particular product. Beyond the rating, we encourage you to read the accompanying tasting note to learn about a product's special characteristics.

Classic 98–100:
Superb 94–97:
Excellent 90–93:
Very Good 87–89:
Good 83–86:
Could 83–86:
Classic 98–100:
A great achievement.
Highly recommended.
Often good value; well rec
Suitable for everyday co

Often good value; well recommended. Suitable for everyday consumption; often good value.

Acceptable 80–82: Can be employed in casual, less-

critical circumstances.

Products deemed Unacceptable (receiving a rating below 80 points) are not reviewed.

SPECIAL DESIGNATIONS

Editors' Choice products are those that offer excellent

Editors' Choice products are those that offer excellent quality at a price above our Best Buy range, or a product at any price with unique qualities that merit special attention.

Cellar Selections are products deemed highly collectible and/or requiring time in a temperature-controlled wine cellar to reach their maximum potential. A Cellar Selection designation does not mean that a product must be stored to be enjoyed, but that cellaring will probably result in a more enjoyable bottle. In general, an optimum time for cellaring will be indicated.

Best Buys are products that offer a high level of quality in relation to price. There are no specific guidelines or formulae for determining Best Buys, but wines meriting this award are generally priced at \$15 or less.

SUBMITTING PRODUCTS FOR REVIEW

Products should be submitted to the appropriate reviewing location as detailed in our FAQ, available online via winemag. com/contactus. Inquiries should be addressed to the Tasting & Review Department at 914.345.9463 or email tastings@wineenthusiast.net. There is no charge for submitting products. We make every effort to taste all products submitted for review, but there is no guarantee that all products submitted in the state of will be tasted, or that reviews will appear in the magazine. All samples must be accompanied by the appropriate submission forms, which may be downloaded from our Web site.

Labels are paid promotions. Producers and importers are given the opportunity to submit labels, which are reproduced and printed along with tasting notes and scores. For information on label purchases, contact Denise Valenza at 813.571.1122; fax 866.896.8786; or email dvalenza@wineenthusiast.net.

Find all reviews on our fully searchable database at buyingguide.winemag.com