

N/V

## Wine Spectator

## 95 POINTS

This shows the riper fruit character of 2006—baked apricot and apple, with hints of guava and dried papaya—but considerably more acidity then is typical for the vintage, resulting in a finely cut, lively white. A minerally base adds stony smoke and spice notes, gaining momentum toward the lingering finish of chamomile and honeycomb. Drink now through 2026.

## À propos de Wine Spectator

Wine Spectator editors review more than 15,000 wines each year in blind tastings. Every issue of Wine Spectator magazine contains from 400 to more than 1,000 wine reviews with detailed tasting notes and analysis. We set stringent standards for ourselves and rely on the proven ability and experience of our editors as tasters and critics.