

2004

93

ARGYROS ESTATE

2002 Santorini Barel

Mention Argyros on Santorini and you'll be met with knowing nods. The winery has been producing Santorini since 1903 and claims some of the oldest vines on the island. With some advice from Yannis Paraskevopoulos, co-owner of Gaia, Yannis Argyros makes some of the island's best wines. This barrel-aged Santorini is case in point: While it begins on a woody note, nutty, salty mineral flavors quickly push through, offering up a taste of the sun-leached island and the blue sea that surrounds it. Smooth yet chalky, like lasts long. Buy enough to cellar some; this vintage produced very little wine, but what vintners did manage tends to be intense, and, like this bottling built for the long run.

Hellas Import, Brookline, MA

83

ARGYROS ESTATE

2003 Santorini Kanava

Argyros' basic Santorini has the broad, chalky base. Lively acidity makes it refreshing, a good choice for grilled scallops or sautéed prawns.

Hellas import, Brookline, MA

2005

93

ARGYROS

2003 Santorini Ktima

Yannis Argyros is a compact, quiet man who makes some of the island's best wines. This estate bottling is excellent proof, a muscular Santorini built of chalk and toasty lees. A little bit of oak gives it extra power without obscuring the wine's beautiful minerality or sweetening its savory flavors, the effect creating a wine one taster called "the Montracher of Greece." To me, it's Santorini at its best, and it will continue to get more interesting over the next ten to 15 years.

Hellas Import, Brookline, MA

91

ARGYROS

2004 Santorini Canava

Powerful, young Santorini, this was even better the second day, when its savory, chalky minerality let out richer notes of honey, apple and orange peel. It's a regal white to drink now, with veal or to cellar through 2014.

Hellas import, Brookline, MA

2005

87

ARGYROS

2002 Santorini Atlantis

Intense and wild, this was voted the most interesting wine or almost forgotten mandilaria, it's tannic and spicy, the cinnamon, clove, and mace notes on the dark wild cherry flavors suggesting a match with a lamb pilaf.

Hellas import, Brookline, MA

86

ARGYROS

2003 Santorini Canava

A warm, pithy, broad assyrtiko, this would go well with lamb in avgolemon sauce.

Hellas Import, Brookline, MA

2006

90

ARGYROS ESTATE

Santorini Barrel

Right now, barrel tones compete with vibrant lemon pith flavors in this assyrtiko. The finish, however, is pure Santorini chalk, sunny and savory. Give it at least a year before opening it. It will be delicious with roasted fish, but it has the powerful structure to stand up to lamb, especially in a lemon sauce.

Hellas import, Brookline, MA

90

ARGYROS ESTATE

Santorini Atlantis

This is tight and herby, its chalky minerality holding the wine in a vine grip. That tension gives it energy, speeding the wine with laserlike focus toward oysters or any raw, sweet seafood.

Hellas Import, Brookline, MA

2007

92

ARGYROS AIDANI

2006 Santorini

This is tight and herby, its chalky minerality holding the wine in a vine grip. That tension gives it energy, speeding the wine with laserlike focus toward oysters or any raw, sweet seafood.

Hellas import, Brookline, MA

86

ARGYROS

2006 Santorini Canava

A warm. Pithy, broad assyrtiko, this would go well with lamb in avgolemon sauce.

Hellas Import, Brookline, MA