

Wine reviews 2004

ARGYROS ESTATE

2002 Santorini Barell

93

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 though, 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

KTIMA VOGIATZI

90

2001 Vin de Pays de Velvendos

A gorgeous scent of spicy black fruit and white flowers wafts from the wine, a blend of xinomavro, cabernet sauvignon, and merlot.

The floral note hovers throughout the taste, as dense smoky chocolaty fruit flavors flow underneath. Firm tannin and strong acidity hold the flavor long and strong, and promise this will only get better in the cellar.

Hellas import, Brookline, MA

88

CRETA OLYMPIAS

2000 Peza Mirambelo

An intriguing blend of Crete's kotsifali and mandilaria, this is tannic as cold tea and spicier than sausage, with savory notes of green herbs and black anise. Yet it's also tangy and bright, like a maraschino cherry, with hints or rose at the end. It would be delicious with rich-but-delicate foods like Cretan cheese pies of butternut squash-filled dumplings.

Hellas Import, Brookline, MA

86

MONDRIZA

2003 Corinth Roditis

Honeysuckle scents lead into pink grapefruit flavors, cool and pithy. A ribbon of savory honey flavor gives it enough substance to match grilled fish, though it's delicate enough to drink on its own.

Hellas import, Brookline, MA



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CAMBAS

84

1998 Nemea Reserve

Red and green, this combines red cherry flavors with green pepper notes, an earthy blackness bringing them together. It's rustic and ready for a stew.

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