

The Gazette

Wines of the week

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It is rare that a wine's quality does not reflect its price. However, there are exceptions. The wines of the week are reserved for those wines that show both exceptional quality and outstanding value.

\$25 AND UP: FOR A TREAT

ONE OF THOSE BRILLIANT TUSCANS FROM 2004

Toscana Igt 2004, Le Cupole, Tenuta di Trinoro, Italy red, \$44.25, SAQ # 10844637. There is a lot going on here - tobacco, leather, cherries and plums, maybe a hint of graphite and cedar. This blend of merlot, cabernet franc and petit verdot gets a little local character from the addition of local grapes cesanese and uva. This is yet another fine example of the spectacular 2004 vintage in Tuscany, where maturity and ripeness is balanced by near-perfect acidity. Drink now- 2012. Food pairing: Osso bucco and other stewed meats.