



PAUL CLUVER SAUVIGNON BLANC

□ **2007 vintage** publication: *Wine Spectator* (06-30-2008) **87 points**
"Plump, with lime and kiwifruit hints backed by chive and grapefruit notes. A nice mix."

□ **2006 vintage** publication: *Wine Enthusiast* (3.1.08) **86 points**

□ **2006 vintage** publication: *Wine Spectator* (07-31-2007) **88 points**
"Tangy, with lots of chive, grass and gooseberry notes followed by a tangy,

citrus-filled finish. Drink now."

□ **2004 vintage** publication: *Wine Spectator* (11-30-2005) **89 points**
"Nice, steely version with chive, flint and lime notes followed by a bracing, minerally finish. Drink now."

PAUL CLUVER CHARDONNAY

□ **2007 vintage** publication: *Wine Spectator* **89 points**
"Ripe but racy, with yellow apple, melon and fig notes backed by fresh acidity. The long finish lets hints of golden raisin and toast peek in."

□ **2005 vintage** publication: *Wine Spectator* **91 points**
"Lush and pure, with a range of dried papaya, quince, pear and yellow apple flavors guided by suave hazelnut and brioche hints. The long finish holds your interest."

□ **2004 vintage** publication: *Steve Tanzer's International Wine Cellar* **88 points**
"Pale color. Complex nose combines lime, peach and toasty oak, plus exotic orange marmalade. Intense and fairly dry, with flavors of peach and nutmeg nicely balanced by ripe acidity."

□ **2003 vintage** publication: *The Wine Advocate* (issue 155) **87 points**
"Armed with a spicy berry-filled nose, the 2003 Chardonnay sports a broad, medium-bodied personality. Its flavor profile, filled with thick layers of spiced creamy peanuts, is distinctive and satin-textured. Drink it over the next 1-2 years."

PAUL CLUVER GEWÜRZTRAMINER

□ **2007 vintage** publication: *Wine Spectator* **88 points**
"A bright and festive wine with a powerful nose of tropical fruit, lychee and rose and a touch of mineral. Lively in the mouth, with zippy acidity playing against a good dose of sweetness, the flavors pour on rose petal, lychee and spice, everything you could want from a Gewürz.." **BEST BUY**

□ **2006 vintage** publication: *Wine Spectator* **87 points**
"A bright, fresh style with tasty pink grapefruit, lychee and lime flavors. A chiseld edge to the finish keeps this honest."

□ **2005 vintage** publication: *Wine Enthusiast* (12.30.06) **88 points**

PAUL CLUVER RIESLING

□ **2007 vintage** publication: *Wine Spectator* **88 points**
"Tangy and bright, with nice varietal character, showing lime and quince flavors backed by a crunchy finish."

□ **2005 vintage** publication: *Wine Enthusiast* (12-2006) **87 points**
"From Elgin, a cooler coastal area, comes this citrusy, slatey wine that speaks with the authority of this majestic grape. Whiffs of citrus and lanolin add to the nose, while flavors of nectarine and orange complement the mineral mouthfeel."

PAUL CLUVER NOBLE LATE HARVEST

□ **2006 vintage** publication: *Wine Spectator* **90 points**
"Lush with apricot, date and dried orange flavors that are driven by a tangy, buried minerality and a lingering sweet-sour note on the green tea-tingled finish. Drink now through 2010.."

□ **2006 vintage** publication: *Wine Enthusiast* **EDITOR'S CHOICE** **91 points**
"Lush honey, apricots and pineapple come together in this luxuriant dessert wine. It displays a mouthwatering apple character that adds a clean spin to the decadent richness. Balanced and very elegant."

- **2005 vintage** publication: *Steve Tanzer's International Wine Cellar* **91 points**
 "Full yellow with green highlights. Highly complex, vibrant nose melds apricot, orange marmalade, lime, minerals and honey. Sappy and bright, with racy acids giving shape and life to the pineapple, lime and mineral flavors. Finishes with penetrating tangerine and lime flavors and terrific verve. A splendid showing."

PAUL CLUVER PINOT NOIR

- **2003 vintage** publication: *Steve Tanzer's International Wine Cellar* **86 points**
 Bright dark red. Dark aromas of blackberry, chocolate and smoky oak. A bit extractive and chunky but true to the variety, with slightly roasted black fruit, smoked meat and bitter chocolate flavors and good mid-palate texture and sweetness. Finishes ripe if a tad gritty.

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PAUL CLUVER CHARDONNAY

- **2003 vintage** publication: *Steve Tanzer's International Wine Cellar* **88 points**
 "Complex nose melds ripe stone fruits, creamed corn and nutty, smoky, toasty oak scents. Rich, sweet and chewy, with a strong barrel toastiness and an edge of citrus skin. Not especially fruity, but offers an interesting push-pull of acids and oaky sweetness."
- **2003 vintage** competition *Chardonnay du Monde*
 Gold medal winner at the 2005 *Chardonnay du Monde* competition. 1090 wine samples from 37 countries were tasted. The judges tasted in accordance with the International Rules proposed by the OIV, and they strictly followed Quality Assurance procedures. 64 wines were awarded Gold Medals
- **2003 vintage** publication: *Wine Spectator* (11-30-2005) **87 points**
 "Plump, with juicy pear, fig and toast notes. Fresh acidity and minerality keeps it honest on the finish. Drink now."

PAUL CLUVER NOBLE LATE HARVEST

- **2006 vintage** publication: *Wine Spectator* (April 2008 Issue) **90 points**
 "Delivers lots of apricot, papaya, persimmon and clove aromas and flavors, with a rich, sweet, long finish. Hint of green tea underneath too, with a minerally tang that brings you back for more. Drink now through 2010."
- **2003 vintage** publication: *John Platter Guide* ******* (5 out of 5 stars)**
 Scintillating contrast between botrytis and peach/muscat/pepper notes; sumptuous fruit refined, intensified by poised nervy acid; whistle-clean, lingering.
- **2003 vintage** publication: *The Wine Advocate* (issue 155) **89 points**
 "Powerful aromas of jammy apricots and smoky spices are found in the nose of the 2003 Weisser Riesling Noble Late Harvest. Sweet, but well-balanced by its buttressing acidity, this is a focused, medium-bodied wine with outstanding concentration and length. Candied apricots and spices make up its fruit-forward personality."

PAUL CLUVER CABERNET SAUVIGNON

- **2002 vintage** publication: *Wine Spectator* (11-30-2005) **88 points**
 "Ripe and smoky, with tobacco, black currant and grilled sage flavors, followed by cocoa and briar on the finish. Solid, hearty Cab. Drink now through 2006."