

Top 10 Most Interesting Wines of 2011

Vinted on December 20, 2010 ~ It's with great pleasure (and after a sh*tload of hard work, not to mention wine tastings) that I reveal the 2011 version of 1WineDude.com's Most Interesting Wines Of The Year!

The "competition" (such as it is, though it really isn't such) was once again fierce, due to the volume of wines I tried in 2011 (up again from 2010 – considerably) and in the high level of quality of many of the wines to which I had the good fortune of being exposed through hundreds of samples, dozens of visits, blah-blah-blah.

It is intended to be a list of arbitrarily-chosen wines that stood out, to me, as being particularly interesting for any number of reasons, not least of which are quality and complexity, and to call attention to those wines that I found most compelling this year – wines that make me want tot tackle the mountain of samples in my basement in search of another that might be somewhat like it.



#4: 2008 CONTINUUM RED (Napa Valley)

Price: \$150 Rating: A Why it made the list: Actually worth \$150.

Complex wine from a complex man (Time Mondavi) with a deep (to put it mildly) sense of history and fate. Ripe, dark and with a spice profile more complex than a Lewis Carroll logic puzzle. But the real pleasure is in how well the tannin, fruit, and acid "scaffolding" is put together – firm, gripping and artistic; it's like taking in the view of an Eiffel bridge, and it will carry the wine for many years of aging (if you can wait for it). This wine is a bit particular, in that serving it at the wrong temperature or without proper decanting will make it feel like a disjointed monster – but get the serving equation right and – whoooooo, boooy – you're in for a ride. You might not want to fork out the kind of coin needed to procure this wine, but if anyone suggests that you turn down a glass if someone else is buying, you have my permission to slap them. The scary-awesome part? Continuum's best is probably still ahead of it – future releases will include more fruit from Tim's Pritchard Hill estate, and could be even better than the already-special 2008 (I'm looking forward to putting that prediction to the test, by the way). Tasted multiple times (as sample at the CIA in Napa, as a sample at home, and at Continuum's Pritchard Hill property).



CONTINUUM