

SPIRIT HAUS' 2006 Brunello di Montalcino offerings:

Capanna - Brunello di Montalcino 2006 \$47.99 /\$40.79 as part of a mixed case

Antonio Galloni *Wine Advocate* # 194 (May 2011): Capanna's 2006 Brunello di Montalcino is a gorgeous, substantial wine endowed with tremendous purity in its dark red fruit. Smoke, tar, roses and licorice develop on the mid-palate, adding further complexity. The round, harmonious finish is equally impressive. This is a decidedly young, vibrant wine with a long, future ahead of it. The wine's sheer concentration and depth are remarkable. The Brunello was fermented in oak uprights, then spent 38 months in Slavonian oak casks of ranging from 10 to 25 hectoliters. This is the finest wine I can remember tasting from Capanna in some time. Anticipated maturity: 2014-2026. **94 points.**

Stephen Tanzer *International Wine Cellar*, Jul/Aug 11: (15% alcohol): Bright deep red with ruby highlights. High-toned aromas of black fruits and licorice; conveys a slightly roasted impression. Creamy and ripe but seems rather energetically extracted, showing a medicinal quality and a slight tart edge to its black fruit flavors. Despite its suggestion of superripeness, this wine finishes with chewy, drying tannins and a tart quality. **88 points.**

Casanova di Neri - Brunello di Montalcino 2006

Antonio Galloni *Wine Advocate* #194 (May 2011): The 2006 Brunello di Montalcino is fabulous in this vintage. Waves of dark fruit caress the palate as this juicy, delicious wine reveals its considerable charms. The fruit shows lovely weight and richness while maintaining an essentially mid-weight personality. Sweet scents of French oak linger on the round, caressing, impeccable finish. This is an excellent choice for drinking now and over the next decade-plus. The harvest took place from the 2nd to the 5th of October. The wine spent 24 days on the skins, after which it was racked into cask, where it spent 45 months prior to being bottled. Anticipated maturity: 2012-2024. **93 points.**

Stephen Tanzer *International Wine Cellar*, Jul/Aug 11: Good full red. Musky, oak-influenced aromas of mocha, coffee and cocoa powder. Then juicy and sweet in the mouth, with ripe, harmonious acidity framing the chewy red fruit and dried rose flavors. Surprisingly delineated in light of the nose. Finishes with serious but fine dusty tannins and excellent length. **92 points.**

Casanova di Neri - Brunello di Montalcino Tenuta Nuova 2006 \$89.99/ \$76.50 mixed

Stephen Tanzer *International Wine Cellar*, Jul/Aug 11: Medium red-ruby. Initially less expressive than the *classico*, hinting at licorice and smoky oak, but enticing blackberry and violet scents emerged with air. Concentrated, powerful and very firmly built, with a brooding medicinal reserve to the dark fruit flavors. Wonderfully sweet wine with an insidiously suave texture. Finishes very long, with tannins coating the front teeth without coming across as dry or harsh. This distinctly muscular Brunello should evolve slowly. **93(+?) points.**

Antonio Galloni *Wine Advocate* #194 (May 2011): The 2006 Brunello di Montalcino Tenuta Nuova is an explosive, heady wine endowed with considerable richness in its dark wild cherries, licorice, tobacco, herbs and cedar. This generous, exuberant Brunello shows awesome depth and richness in a style that captures the essence of the warmth of the southern reaches of Montalcino. The Tenuta Nuova dazzles with its stunning depth, textural polish and captivating, sensual personality. A round, inviting finish has the last say in this majestic Brunello. The 2006 is easily the best vintage I have tasted of the Tenuta Nuova. The harvest took place between September 29 and October 7. Maceration and fermentation lasted 25 days, after which the wine was racked into 600-liter barrels for 36 months. Anticipated maturity: 2014-2026. **95 points.**

Sesta di Sopra - Brunello di Montalcino 2006 \$77.99/\$66.30 as part of a mixed case

Antonio Galloni *Wine Advocate* #194 (May 2011): The 2006 Brunello di Montalcino is a viscerally thrilling wine that takes hold of the palate and never lets up. Waves of dark fruit sit on a textured frame of incomparable class. The wine blossoms over time, with beautifully centered red fruit, tobacco, minerals and scorched earth, all of which flow in a rich, expansive style. The explosive finish is utterly beautiful. This is a superb effort from Sesta di Sopra. Anticipated maturity: 2016-2031. **95+ points.**

Stephen Tanzer *International Wine Cellar*, Jul/Aug 11: Good bright medium red. Knockout nose combines crushed cherry, pungent minerality, flowers, spices and saline soil tones. Sweet and lush but shapely, with sappy acidity framing the mineral and red fruit flavors. Terrific inner-mouth energy here, not to mention perfectly buffered, noble tannins. Really rises on the back end, finishing ethereal, silky and seamless. Reminded me of both Burgundy and Lafite. **94 points.**

Tenuta la Fuga - Brunello di Montalcino 2006 \$53.99/\$45.89 as part of a mixed case

Antonio Galloni *Wine Advocate* #194 (May 2011): The 2006 Brunello di Montalcino flows with the essence of black cherries, smoke, tar, licorice, French oak and violets. This dark, sensual Brunello possesses gorgeous inner perfume and an open, textured personality that makes it quite enjoyable even at this early stage. Anticipated maturity: 2014-2022. **92 points.**

Stephen Tanzer *International Wine Cellar*, Jul/Aug 11: Good full, deep red. Complex, expressive nose offers blackberry, black raspberry, sassafras, cola, earth, licorice, mocha and minerals. Sweet, pliant and rich, but with very good energy and an impression of strong extract to the flavors of red fruits and spices. Boasts very good density and volume but excellent definition as well. Finishes long and subtle, with firm tannins and heady aromatic lift. This wine tightened up with air, suggesting that it really should be cellared. **92 points.**