

**90**

**2010 Mendel Semillon Mendoza**

(from 60-year-old vines) Bright pale yellow. Musky, complex aromas of ginger, floral oils, dusty spices, mint and resin. Supple and spicy, with surprising richness of texture and firm framing acidity. Tactile, suave wine with a silky back end and very good length.

**90+**

**2008 Mendel Unus Mendoza**

(\$40; a 70/30 blend of malbec and cabernet sauvignon) Saturated bright ruby. Very ripe aromas of jammy redcurrant, mocha, violet and dusty herbs. As primary as a barrel sample in the mouth, with juicy, brooding flavors of blackberry, violet and spices. Comes across as quite backward today owing to its powerful tannic spine. This reminded me of a vintage port, which goes into bottle extremely unevolved and matures in glass.

**92+**

**2008 Mendel Malbec Finca Remota Mendoza**

(\$115) Good medium ruby. Ripe blackberry, licorice and violet on the nose and palate, along with an intriguing mineral component. Suave, dry and classic; in fact, youthfully tight and restrained today for all its considerable richness. Cassis and mineral flavors are supported by firm tannic structure and solid acidity. This shapely, penetrating wine is built for a leisurely evolution in bottle and probably should not be approached for at least three or four years. My score may eventually prove to be overly conservative. (Vine Connections, Sausalito CA)

**89**

**2008 Lunta by Mendel Wines Mendoza**

(\$20) Bright ruby-red. Intriguing aromas of spices, gunflint, chocolate and meat. Intensely flavored and supple but not especially fleshy, with an edge of acidity giving balance and a juicy quality to the sweet back end. Suave wine for the price.