

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
71211	2010 Alpha Estate Axia	\$15.99	N/A	N/A
	<p>"The 2010 Syrah – Xinomavro Axia is from high altitude vines in the "Petres" and "Dromos" sub-regions of the Amyndeon Plateau. It was aged for 12 months in medium- to light- toast French oak. It comes in at 14% alcohol. This may be its best iteration yet, if you are a fan of bright and earthy wines. From the first sip, it projects an earthy nose (the Syrah ascendant), ending with a crisp, mouthwatering and focused finish (credit the Xinomavro). Once past the nose, the Xinomavro seems quite dominant here, given the wine's juicy finish and high acidity. It has a backbone, but it is nicely controlled and not overbearing, so it can be approached young. It should hold awhile, though, as it demonstrates the ability to improve over a couple of hours, getting better balanced and projecting more depth and harmony. As sharp as it seemed on opening, it was surprising how beautifully balanced it eventually was. (I mentioned Barbaresco – think Sottimano as a good model here.) Still, this isn't going to be the first choice for a porch sipper. It's not fleshy and it's not sweet. It needs food." - Reviewed by: The Wine Advocate - 91pts</p>			
70101	2013 Gai'a Thalassitis White	\$23.99	N/A	N/A
	<p>"The 2013 Thalassitis is the winery's flagship, unoaked and sourced from ungrafted, old vines (70-80 years) Assyrtiko. In its youth, this is quite aggressive, the acidity lacing into the palate and leaving a lemony nuance. There is a lot of tension on that finish, notable grip and some very nice fruit, too. I expect this to calm down a bit, and it should drink much better this summer, but it is actually quite exciting right now. This does seem to be a rather pointed Thalassitis, though, eschewing any hints of lushness for precision and tension. I loved the juicy finish a lot. Given the aggressive beginning, it was clear that this was a wine that needed some reexamination with more air. Two days later it was much more transparent, with the acidity still bracing, but not throwing off as much lemon. There was a touch of flint, which made me a bit wary, but it was currently overwhelmed by the acidity and fresh fruit. Hopefully, it will continue to move in the right direction and it did seem to improve with more air. For fun, I gave it a few extra hours of breathing on Day 2, and it seemed just great. By the time it hit 65F, after hours of aeration, it seemed quite full in the mouth and completely impressive. Mostly, it has a nuance that could only be called steely, a word used by the owner quite correctly." - Reviewed by: The Wine Advocate - 92pts</p>			
68946	2008 Dalamara Paliokalias Xinomavro	\$24.99	N/A	N/A
	<p>"The 2008 Paliokalias, a Xinomavro, was aged in used oak averaging five years of age for approximately 14 months, according to the data sheet. This is a winner. Brilliantly focused, powerful and gripping, it assaults the palate with its fruit as well as its power and acidity. Earthy, complex and captivating, this is an intense wine that will appeal to "old style" Barolo lovers. Its purity of fruit and structure are both top notch. The next day it had thinned, making me question its concentration a little, if I may quibble. It was, however, even more complex and interesting, still gripping and powerful. The earthy, fruit flavors were quite enchanting. If you wonder why I keep making that comparison to Nebbiolo, this is a good example. If you want sweet, oakly and sexy, look elsewhere." - Reviewed by: The Wine Advocate - 92pts</p>			
72803	2013 Sigalas Santorini Barrel AOC	\$29.99	N/A	N/A
	<p>"The 2013 Santorini Barrel Fermented combines the freshness and vivaciousness of the un-oaked 2013 reviewed this issue, showing a light hand with the wood, while projecting a bit more substance, grip and power than the un-oaked version, if not quite its transparency. It was aged for 6 months in only 20% new oak, the rest used (from 1 to 5 uses). The substance and power part is usually easy for oaked whites. It's the rest that is the hard part—finesse, balance, vivaciousness. This is another fine example of Sigalas' excellent touch with oak – and more proof that oak and Assyrtiko can't be dismissed out of hand. As it airs out, the acidity nicely cuts through everything. Three days after opening it, it finally hit stride." - Reviewed by: The Wine Advocate - 92pts</p>			
56983	2012 Gai'a Thalassitis White	\$23.99	N/A	N/A
	<p>"With fine solidity and crisp acidity supporting the fruit, plus an amazingly pure, transparent and freshly bottled nuance, this is just lovely on opening, clean and long. Yes, it seems rather friendly initially, its balance quite impeccable." - Reviewed by: The Wine Advocate - 92pts</p>			