

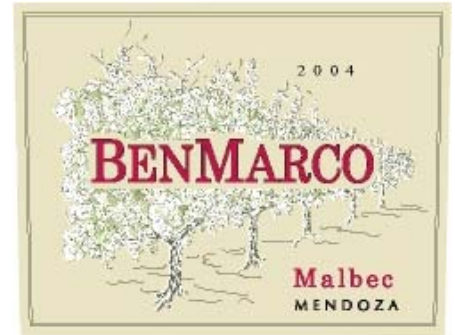


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BenMarco Malbec 2004 - ★★★ (\$20)

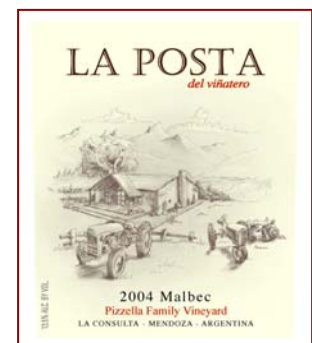
Inky in color and dense in its meaty, fully ripe black plum and blackberry fruit, it has a lively juiciness that makes it immediately drinkable. Complexity comes from cigar box, orange zest, vanilla and oak nuances, with ever-so-slight touches of tar and coffee. This wine offers more than its price would suggest.



La Posta del Vinatero

Malbec (Pizzella Vineyard) 2004 - ★★ ½ (\$17)

Richly layered aromas and flavors of blackberry, raspberry, cocoa and black olive give this wine depth; additional complexity comes from fennel-seed and mineral notes. Brisk acidity refreshes the palate.



Tikal Amorio 2004 - ★★ ½ (\$31)

Toast, vanilla and black-fruit aromas lead to a powerful, structured palate of ripe blackberry, licorice, tar and espresso. A dash of vanilla adds creaminess to the otherwise firm texture.



- ★★★★ - Extraordinary
- ★★★ - Excellent
- ★★ - Good