

# Just Out - Margan "Parker Points" from Robert Parker

## America's most influential winewriter

### 2004 SEMILLON

**89 POINTS**

Offers excellent waxy notes along with a hint of freshly mowed hay, and a light to medium-bodied, long finish. Drink this tasty white over the next several years. Margan also does a top-notch job with their 100% stainless steel-fermented and aged 2004 Verdelho.



### 2004 VERDELHO

**88 POINTS**

This would be a terrific choice for a sushi bar given its acidity, crisp, floral, orange and lemon rind characteristics, medium body, and abundant fruit. It should be consumed over the next year.

### 2005 SHIRAZ SAIGNÉE

**88 POINTS**

A deep, rich, medium-bodied, soulful 2005 Shiraz Saignée is a serious, dry, fresh rosé revealing a dark salmon color as well as a singular style. It should be drunk over the next year as well.

### 2003 MERLOT

**88 POINTS**

The dark ruby-hued 2003 Merlot exhibits a big, sweet berry, coffee bean, chocolate, and herb-scented bouquet, a nice texture, good depth, and a heady finish. Drink this well-made Merlot over the next 2-3 years.

### 2003 SHIRAZ

**89 POINTS**

Cut from the same mold, the medium to full-bodied 2003 Shiraz possesses blacker fruit characteristics as well as more pepper and floral aromas. It is an opulent, dense, pure, impressive Shiraz that represents superb value.

### 2003 TIMBERVINES SHIRAZ 90+ POINTS

The red wines are generally aged in old American and French oak, except for the most expensive cuvee, the Timbervines Shiraz. The 2003 Timbervines Shiraz spent 14 months in new French oak prior to bottling, resulting in smoky barrique notes intermingled with crème de cassis and blackberry aromas and flavors. Dense, medium to full-bodied, and firmly structured, it requires 1-2 years of bottle age, and should last for a decade.

These are very good values, especially for consumers looking for tank-fermented and aged wines loaded with fresh, lively fruit flavors as well as good acidic backbones.

October 2005