

# Vin, Vino, Wine

BOTTLE SHOP & TASTING BAR

IN STOCK

## 2004 BAROLO & BARBARESCO

"My enthusiasm over the 2004 Barolos hasn't changed. I began tasting the wines just after the harvest and have followed them regularly since then. Tasting these wines every six months or so has been an education, and it has been thrilling to watch their evolution. Quite frankly, I have never tasted young Barolos with this level of sweet, perfumed fruit and silky, ripe tannins. These are wines of extraordinary elegance, balance and finesse that may come as a pleasant surprise to readers used to the tannic behemoths of the past. Quality is outstanding from top to bottom. Readers will find everything from a number of superb entry-level wines to utterly profound luxury bottlings and everything in between. The vintage coincides with a growing sense of maturity among growers, especially those of the younger generation. A number of producers have made their finest wines yet.

"As I have written in these pages before, the 2004 Barolos combine the sweetness of 2000 with the classicism, perfume and freshness of 2001. It is tempting to compare 2004 to 2001, two vintages which share many attributes. At a number of properties I had a chance to taste the vintages side by side. Today the 2001 Barolos appear to be more powerful, structured wines and they may eventually prove to be longer-lived. The 2004s, on the other hand, come across as more elegant and refined. A precise comparison is difficult because so many 2001s have begun to shut down while the 2004s are remarkably open at this stage although they too are likely to enter a closed phase at some point in the future. Drinking windows should be viewed as a general approximation, and will almost certainly need to be revised and updated in the following months and years. While both vintages are similar in terms of quality, I give a slight edge to 2004 for the remarkable finesse of the wines and the higher average level producers achieved."

- Antonio Galloni, *The Wine Advocate*

**SPECIAL - 15 PERCENT OFF**  
on purchases of six or more bottles of 2004 Barolos & Barbarescos  
through June 30, 2011

NOTE: accurate as of 3/12/11

	Regular Price	15% Off Price
<b>ELIO ALTARE – LA MORRA</b>		
2004 Langhe "Larigi" (Altare).....	\$ 115.00	\$ 97.75
<i>"Bright, dark ruby. Primary aromas of crunchy bitter cherry and licorice. Densely packed but juicy and penetrating, with terrific acidity and cut. This powerful barbera boasts an impressive inner core of fruit and a long, expanding aftertaste. (92/100)"</i>		
- Stephen Tanzer, <i>International Wine Cellar</i>		
2004 Langhe "La Villa" (Altare).....	\$ 115.00	\$ 97.75
<i>"Good full ruby-red. Currant, blackberry, mocha, menthol and a note of sweet butter on the rather musky nose. Lush and sweet but vibrant, with excellent volume and flavor impact to the subtle flavors of cherry, spice, menthol and licorice. Boasts a compellingly silky texture framed and lifted by excellent energy. Finishes long and juicy. A very successful blend. (93/100)"</i>		
- Stephen Tanzer, <i>International Wine Cellar</i>		

**2004 Barolo (Altare)** ..... \$ 115.00    **\$ 97.75**  
*“Altare’s 2004 Barolo is a sweet, dense wine loaded with considerable fruit that hides the tannic structure that lurks underneath. Licorice, menthol, baking spices and dark red fruit all make an appearance in this superbly well-proportioned Barolo. Sweet, ripe tannins, and a lingering note of mint give this wine a beautiful sense of lift on the finish. Altare’s Barolo was once quite representative of La Morra, but the recent addition of vineyards in Castiglione Falletto and Serralunga in the blend make this a very different – dare I say it – almost traditional expression of Barolo. It is a lovely wine and is not to be missed. 2009-2024 (93/100)”*  
 – Antonio Galloni, *The Wine Advocate*

**AZELIA – CASTIGLIONE FALLETTO**

**2004 Barolo (Azelia)** ..... \$ 60.00    **\$ 51.00**  
*“Azelia’s 2004 Barolo is a super-rich wine loaded with generous black cherries and spices. It is a beautifully poised, balanced Barolo. In recent years Azelia has stepped up the quality of the Barolo by including more juice from their top vineyards, and it shows in this terrific wine which is sure to offer much pleasure over the next decade or so. I can’t ask for too much more from a wine at this level. 2009-2016 (89/100)”*  
 – Antonio Galloni, *The Wine Advocate*

**2004 Barolo “Margheria” (Azelia)** ..... \$ 92.00    **\$ 78.20**  
*“Gorgeous, multi-dimensional Serralunga aromas burst from the glass of the 2004 Barolo Margheria. This vibrant, fresh Barolo exudes layers of dark fruit, tar, licorice, cinnamon, new leather and sweet toasted oak that flow onto the palate with stunning purity. The wine lost a little intensity with air, which is the only thing that keeps the score from going higher. This bottling saw 50% new oak, and it will require a few years to come together. 2012-2024 (92/100)”*  
 – Antonio Galloni, *The Wine Advocate*

**2004 Barolo “Bricco Fiasco” (Azelia)** ..... \$ 105.00    **\$ 89.25**

**2004 Barolo “Bricco Fiasco” (Azelia)** ..... MAGNUMS \$ 225.00    **\$ 191.25**  
*“The estate’s 2004 Barolo Bricco Fiasco is made in a slightly sweeter, but more linear, style than the Margheria. It reveals a concentrated expression of the hallmark qualities of this Castiglione Falletto vineyard in its perfumed aromatics, ripe red cherries, menthol and baking spices. With air the wine turns more muscular as it gains volume and depth in the glass. This is a beautiful and refined Bricco Fiasco from proprietor Luigi Scavino. 2012-2024 (94/100)”*  
 – Antonio Galloni, *The Wine Advocate*

**2004 Barolo “San Rocco” (Azelia)** ..... \$ 115.00    **\$ 97.75**  
*“The 2004 Barolo San Rocco, from a vineyard in Serralunga, is an explosive, structured wine bursting with black cherries, violets, menthol and tar. Full-bodied and ample on the palate, it possesses outstanding balance and an utterly engaging personality that makes it an absolute joy to taste. The San Rocco is always the most complete of the Azelia Barolos, and it is a wine I seek out in nearly every vintage. 2009-2024 (95/100)”*  
 – Antonio Galloni, *The Wine Advocate*

**BURLOTTO – VERDUNO**

**2004 Barolo (Burlotto)** ..... \$ 55.00    **\$ 46.75**  
**2004 Barolo “Acclivi” (Burlotto)** ..... \$ 62.00    **\$ 52.70**  
**2004 Barolo “Cannubi” (Burlotto)** ..... \$ 75.00    **\$ 63.75**  
**2004 Barolo “Monvigliero” (Burlotto)** ..... \$ 75.00    **\$ 63.75**

**DOMINICO CLERICO – MONFORTE D’ALBA**

**2004 Langhe “Arte” (Clerico)** ..... \$ 55.00    **\$ 46.75**  
*“Good bright, full red. Plum, tobacco and cedary, nutty oak on the nose, with some earthy low tones. Sweet and lush, with broad plum and oak flavors of impressive richness. A big boy with a long, sweet finish featuring very fine tannins. 2010-2019 (91/100)”*  
 – Stephen Tanzer, *International Wine Cellar*

**2004 Barolo “Pajana” (Clerico)** ..... \$ 130.00    **\$ 110.50**  
*“Clerico’s 2004 Barolo Pajana is an explosive wine loaded with layers of deeply spiced dark fruit. It is a notably pure, focused version of this wine that is totally compelling for its overall balance. The south-facing Pajana vineyard tends to give a more fruit-driven style of Barolo but the 2004 is a beautifully complete wine. 2011-2022 (94/100)”*  
 – Antonio Galloni, *The Wine Advocate*

**2004 Barolo “Ciabot Mentin Ginestra” (Clerico)..... \$ 150.00 \$ 127.50**  
*“The 2004 Barolo Ciabot Mentin Ginestra sweeps across the palate with stunning depth and expansiveness in its dark cherries, menthol, spices, chocolate and sweet toasted oak. It offers exceptional length and delineation, with a note of freshness that provides lift on the close. It is a profound effort from Domenico Clerico. 2012-2024 (97/100)”*  
 - Antonio Galloni, *The Wine Advocate*

**GIULIANO CORINO – LA MORRA**

**2004 Barolo “Arborina” (Giuliano Corino) ..... \$ 78.00 \$ 66.30**  
*“The 2004 Barolo Vigna Arborina presents a very typical profile of candied cherries, menthol, spices and sweet toasted oak. Initially quite clenched, the wine opens beautifully with air, revealing terrific depth and the firmer tannins that are characteristic of this site. This perfumed, fresh Barolo still needs at least another few years in bottle to come together. It is made from a southwest facing plot in the vineyard. 2011-2024 (92/100)”*  
 - Antonio Galloni, *The Wine Advocate*

**RENATO CORINO – LA MORRA**

**2004 Barolo (Renato Corino)..... \$ 55.00 \$ 46.75**  
*“The 2004 Barolo possesses a lovely core of fruit, sweet spices and herbs. It offers excellent depth and richness at this level in an accessible, engaging style. 2009-2016 (89/100)”*  
 - Antonio Galloni, *The Wine Advocate*

**ANGELO GAJA – BARBARESCO**

**2004 Langhe “Conteisa” (Angelo Gaja) ..... \$ 325.00 \$ 376.25**  
*“The 2004 Langhe Conteisa, from vineyards in La Morra, is especially dark-toned and rich in this vintage. Made in an uncharacteristically weighty, opulent style for this wine, it reveals plenty of ripe dark fruit, spices, new leather, licorice and tar. With air it gradually turns more feminine and delicate, yet it remains a gorgeous, sumptuous wine of outstanding pedigree. 2009-2022 (94/100)”*  
 - Antonio Galloni, *The Wine Advocate*

**2004 Langhe “Sperss” (Angelo Gaja) ..... \$ 375.00 \$ 318.75**  
*“Gaja’s 2004 Langhe Sperss is an infant. Still incredibly primary, it exudes the essence of Serralunga black fruits, smoke and tar. The new oak is still very evident here and the wine seems to be at an awkward phase of its development. Still, it offers stunning concentration as well as length, with soft, caressing tannins that frame the fruit all the way to the long finish. This wine is in need of serious bottle age and may very well merit a higher score once it emerges from its temporary period of dormancy. 2014-2029 (96/100)”*  
 - Antonio Galloni, *The Wine Advocate*

**GIOVANNI MANZONE – MONFORTE D’ALBA**

**2004 Barolo “Bricat” (Manzone) ..... \$ 68.00 \$ 57.80**  
*“The 2004 Barolo Bricat is made from the oldest vines in the Gramolere vineyard. Today it comes across as fresher and more closed than the Barolo Gramolere. That notwithstanding, it possesses superb delineation in its aromatics and plenty of backward dark fruit. The Bricat will require a few years of additional bottle age before it reveals its fullest potential. It too is an outstanding effort from this estate. Manzone has decided to simplify the naming of his wines so beginning with the 2004 the wine is simply called Barolo Bricat, as opposed to previous vintages in which the wine was labeled Barolo Bricat Le Gramolere. 2014-2024 (93+/100)”*  
 - Antonio Galloni, *The Wine Advocate*

**MARIO MARENGO – LA MORRA**

**2004 Barolo “Brunate Vigna Vecchia” (Mario Marengo) ..... \$ 110.00 \$ 93.50**  
*“The 2004 Barolo Brunate Vecchie Vigne is a big, strapping wine loaded with fruit and a generous, enveloping personality. It reveals a lovely purity to its dark cherry fruit, with spice, mint and sweet toasted oak nuances that develop in the glass, adding further complexity. 2011-2024 (94/100)”*  
 - Antonio Galloni, *The Wine Advocate*

## MOCCAGATTA – BARBARESCO

2004 Barbaresco “Bric Balin” (Moccagatta) ..... \$ 70.00 \$ **59.50**  
“The 2004 Barbaresco Bric Balin reveals greater depth than the Basarin. Ripe dark fruit, scorched earth, toasted oak, grilled herbs and spices are all woven into the fabric of this full-bodied, elegant wine which reveals outstanding length and exquisite balance. 2011-2024 (93/100)”  
- Antonio Galloni, *The Wine Advocate*

## MAURO MOLINO – LA MORRA

2004 Barolo “Conca” (Mauro Molino) ..... \$ 78.00 \$ **66.30**  
“The 2004 Barolo Vigna Conca is the richest and sweetest of these offerings. It possesses outstanding depth and richness in its expression of dark cherries, licorice, anise, smoke, tar, mocha and toasted oak. Endowed with a plush, engaging personality, this Barolo is sure to find many admirers. 2009-2019 (91/100)”  
- Antonio Galloni, *The Wine Advocate*

## ODDERO – LA MORRA

2004 Barolo “Villero” (Oddero) ..... \$ 55.00 \$ **46.75**

## LUIGI PIRA – SERRALUNGA D’ALBA

2004 Barolo “Margheria” (Luigi Pira) ..... \$ 75.00 \$ **63.75**  
“The 2004 Barolo Margheria represents a powerful, classic expression of Serralunga Barolo. A massive wine, it possesses plenty of fruit supported by imposing structural material, showing superb energy, purity and focus. It is the finest Margheria from Pira I can recall, yet it will require substantial patience. It is aged in a combination of 500-liter barrels and larger casks. 2012-2024 (93/100)”  
- Antonio Galloni, *The Wine Advocate*

2004 Barolo “Marenca” (Luigi Pira) ..... \$ 95.00 \$ **80.75**  
“Pira’s 2004 Marenca is thrilling. This layered, sumptuous Barolo possesses generous, plump fruit, sweet spices, menthol and new leather flavors with an expansive, rich personality. The oak is well-integrated and the wine offers superb balance, with tannins that finish big but polished. 2012-2024 (94/100)”  
- Antonio Galloni, *The Wine Advocate*

2004 Barolo “Rionda” (Luigi Pira) ..... \$ 140.00 \$ **119.00**  
“Pira’s 2004 Barolo Vigna Rionda (aged in 100% new French oak) opens with captivating aromatics that lead to a silky-textured palate of ripe red fruit. This medium to full-bodied Barolo offers exquisite purity and delineation with finessed tannins and an extraordinary sense of harmony. It shut down quickly in the glass and will require patience, but this is a stunningly pure Rionda in the making. 2014-2024 (96/100)”  
- Antonio Galloni, *The Wine Advocate*

## FRATELLI REVELLO – LA MORRA

2004 Barolo “Giachini” (Revello) ..... \$ 80.00 \$ **68.00**  
“A dark profile of black cherries, earthiness, smoke, tar and licorice flavors emerge from the 2004 Barolo Vigna Giachini. Made in a dark, full-bodied style, it offers terrific expansiveness on the palate although some bottle age will be beneficial in smoothing the building tannins that arrive on the finish. The Giachini sees 50% of new oak, which also helps give the wine its roundness. 2010-2022 (92/100)”  
- Antonio Galloni, *The Wine Advocate*

2004 Barolo “Conca” (Revello) ..... \$ 95.00 \$ **80.75**  
“The 2004 Barolo Vigna Conca is among Revello’s strongest wines this year. It is a touch less aromatically complex than the preceding wines yet it offers notable concentration and fatness on the palate which helps balance the wine’s significant structural components. 2010-2022 (93/100)”  
- Antonio Galloni, *The Wine Advocate*

**LUCIANO SANDRONE – BAROLO**

2004 Barolo “Le Vigne” (Sandrone) ..... \$ 195.00    **\$ 165.75**

2004 Barolo “Le Vigne” (Sandrone) ..... MAGNUMS \$ 475.00    **\$ 403.75**

*“The 2004 Barolo Le Vigne is a phenomenal effort. Sweet, long and pure, it reveals an expansive core of perfumed ripe red fruit, flowers and spices. Despite its notable concentration it is made in a restrained style, showing remarkable elegance as well as harmony, with superb length and finessed tannins on the close. Le Vigne is made from the Ceretta, Vignane, Merli and Conterni vineyards. I have tasted the wines from these plots separately on many occasions. Curiously, I have never been particularly impressed by any of the wines on their own, yet when they are blended the results can be extraordinary, as is the case with the sublime 2004 Le Vigne. 2008-2019 (96/100)”*  
- Antonio Galloni, *The Wine Advocate*

**PAOLO SCAVINO – CASTIGLIONE FALLETTO**

2004 Barolo “Ambrogio” (Scavino) ..... \$ 99.00    **\$ 84.15**

*“The 2004 Barolo Bricco Ambrogio is the most forward of Scavino’s 2004 Barolos. Made in a fruit-driven style, this plump, juicy wine is packed with sweet dark fruit. White pepper, truffles, plums and prunes develop with air, but this wine is ultimately more about immediacy than complexity. Still, it offers much pleasure. 2009-2019 (92/100)”*

- Antonio Galloni, *The Wine Advocate*

2004 Barolo “Cannubi” (Scavino) ..... \$ 165.00    **\$ 140.25**

*“Scavino’s 2004 Barolo Cannubi is an imposing effort. It possesses a lovely inner perfume with layers of ripe fruit, menthol and spices that caress the palate, showing superb grace and purity. The tannins are sweet, ripe and round, adding to the wine’s stylish, elegant personality. This is a surprisingly big Cannubi from Scavino. 2014-2024 (94/100)”*

- Antonio Galloni, *The Wine Advocate*

**LA SPINETTA – GRINZANE CAVOUR**

2004 Barolo “Campe” (La Spinetta)..... \$ 165.00    **\$ 140.25**