

# WINE ENTHUSIAST

M A G A Z I N E

October 2004



**86** **Waterstone**  
2001 Pinot Noir (Carneros)  
\$18

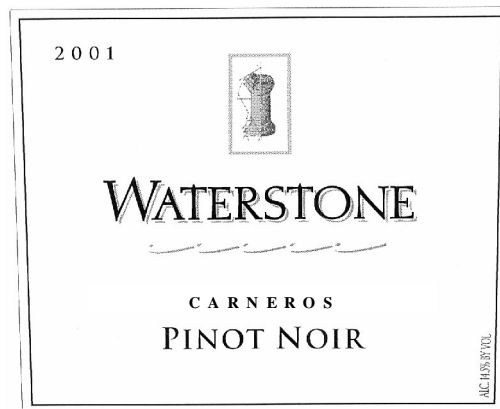
*Marked by the cherry, cola and peppery spice flavors and silky tannins that characterize the Carneros, this light-bodied wine is also a good value. It's not a blockbuster, but has plenty of charm and some complexity. — S.H.*

the world's best wine magazine  
**Decanter**

January 2004



**best value** wine of the month

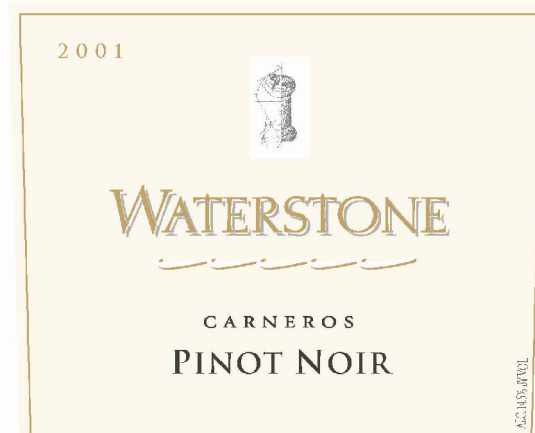


*“Lean, elegant nose, minty, cloves, good oak. Lovely attack, ripe fruit, good acidity, youthful, strong raspberry tone, complex and spicy. Good length. 2-10 years.”*

# The Atlanta Journal-Constitution

September 29, 2004

## Jane Garvey's Wine Pick: Waterstone Pinot Noir 2001



When looking at competition award winners, don't overlook ones that received "runner-up" designations, as these can often be some very nice wines. Runner-up to this year's "best of" competition at the Atlanta Wine Summit is the 2001 Waterstone Pinot Noir from Carneros.

Carneros (Spanish for "rams") is a cool region in South Napa Valley touted for its ability to produce good pinot noir and chardonnay. **The Waterstone Carneros pinot noir is a California classic, decidedly new-world, with its upfront cherry, plum and blackberry aromas, tinged by a bit of vanilla and spice, from oak.** I like a little earthiness in pinot noir, and I'm not crazy about vanilla, so this style is not my favorite. Still, it's very well-made, and if this is your preferred type of pinot noir, you'll find much to like in this one.

**Flavors light up with a little cherry-cola note, and the finish is long, with plenty of fruit, but it's not over the top. Soft tannins make for easy enjoyment, and it's a good value as well.**

I found it best with roast duck, dark-fruit-jam based Cornish hen, turkey; grilled ham steak, veal or lamb chop, roast port tenderloin; chicken or pork satay (kebabs with peanut sauce); braised beef dishes; and root vegetable stew seasoned with country ham or pancetta. Serve it in balloon glasses at about 60 degrees, or cellar temperature. New in market.

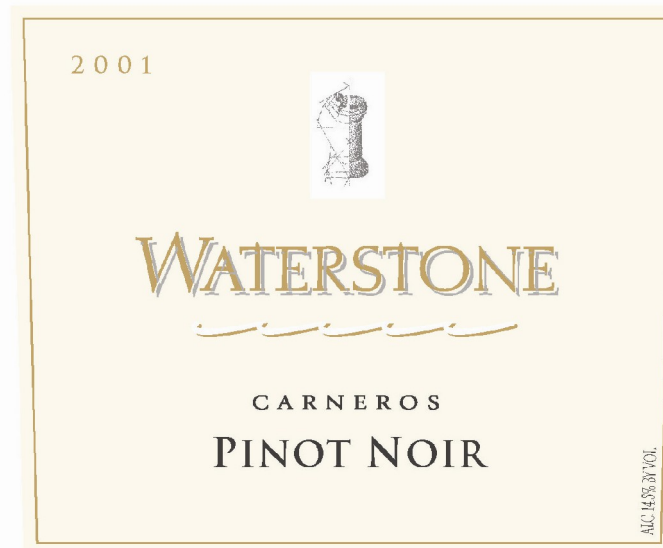
**Highly recommended.**



## Weekend Wine for September 13, 2004 — Pinot Noir

This weekend we sampled a bunch of U.S. Pinot Noirs, with prices that started as low as \$8 and ranged as high as \$28.

Pinot Noir's soft tannins and voluptuous fruit flavors make it pretty versatile with food, matching nicely with everything from grilled fish to lamb, roasted chicken, virtually anything with mushrooms or bacon, pasta, cheeses and more.



Waterstone 2001 Pinot Noir Carneros (\$18):

**Really liked this wine, with its dense black cherry and plum flavors, toasty oak, subtle vanilla and slightly earthy accent. Good value! Ready to drink now and over the next couple of years.**