

PATTERSON'S



May 2011



VALUE AND BY-THE-GLASS
RECOMMENDATIONS

Colomé 2010 Torrontés

90 Points

(Outstanding)

“Lush and ripe with lovely peach, tropical fruits and aromatics; rich and tangy with balance and depth; long and charming.”

-- *Anthony Dias Blue*

Colomé
BODEGA

HESS FAMILY
Terroir Wines Crafted On 4 Continents

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WINE ENTHUSIAST

M A G A Z I N E

May 2011



Colomé 2010 Torrontés

89 Points

(Very Good)

“Always one of Argentina’s best and more fuller-bodied Torrontés. It’s tropical and easy on the nose, with fleshy roundness and chunky flavors of melon and peach. Full in style, with some extra weight to the finish. Best to drink this as soon as you can, while it’s fresh and lively.”

-- *Michael Schachner*

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The New York Times

Feb. 1, 2011

Ready for the Next Argentine Invasion?

By Eric Asimov

“Argentina has a talent for obscure grapes. It took the Malbec, a red grape that is forgotten in Bordeaux, overlooked in Cahors and known as Côt in the Loire Valley, and turned it into a juicy, fruity, money-generating phenomenon identified purely with Argentina. Can Torrontés become Malbec’s white counterpart?”



COLOMÉ TORRONTÉS 2009

“Balanced and pleasing with flavors of peaches, flowers and citrus.”

- Eric Asimov

Colomé
DESDE 1831

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NAPA, CA 94558

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Wine Talk by Robert Whitley

February 25, 2011



Colomé 2010 Torrontés

91 Points

“Colomé’s 2010 is a lovely, elegant Torrontés that delivers aromas of lime, grapefruit, tropical fruits and a tantalizing floral note that doesn’t overwhelm the senses or the taste buds. Torrontés, in the right hands, is now a wine that can stand up to grilled fish, shellfish and other savory morsels. This is something that could not have been said of Torrontés just a few years ago.”

-- Robert Whitley
(Syndicated Newspaper Column)

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January 2, 2011

Colomé 2010 Torrontés



“...I’m a fan of wines made from the Torrontés grape, which tend to be simple, direct and refreshing, yet while this version does not overburden itself (or ourselves) with freighted importance, it’s probably the best example I have tasted, and it was close to thrilling with the Cod and Chorizo Stew. Because of its seamless amalgam of complexity and delicate airiness, I’ll go for an Excellent rating. About \$15, representing **Terrific Value.**”

-- *Fredric Koepfel*

To read the entire review, go to www.biggerthanyourhead.net

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Decanter

March 2011

'Top Picks from New Talent'



Colomé Torrontés 2010



Highly Recommended

“Torrontés can be a ‘one-glass only’ wine but you could enjoy a bottle of this; no sickly characters, just elegant fruit and fresh, vibrant floral notes.”

Amalaya 2009

70% Malbec, 20% Cabernet, 5% Tannat, 5% Syrah



Highly Recommended

“Intense, vibrant black fruit and spice. The creamy oak adds complexity to the finish.”

Colomé
DESDE 1831


AMALAYA
ESPERANZA POR UN MILAGRO

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June 11, 2011



Wine of the Week

Colomé 2010 Torrontés

“The Colomé 2010 version of Torrontés shows honeysuckle, jasmine and orange zest on the nose, more perfumed than even Viognier. On the palate, it has apricot, guava, grapefruit, honeycomb, kefir (sour) lime leaf and a sense of brewed tea, like orange pekoe. It sure delivers flavor wise, with orange marmalade closing out the sustained finish. It's quite refreshing for the sweltering summer months ahead and would match up perfectly with lighter salads, antipasto, grilled chicken and seafood, especially shellfish.”

-- *Dennis Schaefer*

Colomé
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