Wine Spectator.com

Our Editors Select The Most Exciting Wines of 2007

UNT EDEN ANCOIS TRAVA ESTAT AND INFAN AND DINFAN AND DINFAN

PLUS: Wine Of The Year



New York Wine Experience
Top Manhattan Wine Bars
Best Champagnes and Sparkling Wines With Foods to Match







Every convention has its hardcore fans; the Wine Experience has the Wine Warriors, an eager band of wine enthusiasts who line up before 7 a.m. to ensure prime spots for the day's events. Since 2001, Wine Spectator has been throwing an early morning breakfast to honor them (or perhaps test their devotion) and handing out brightred Wine Warrior hats.

After the Champagne (and plenty of coffee), more than 1,200 attendees packed into the sixth floor ballroom for the first of several seminars. Wine Spectator editor and publisher Marvin R. Shanken welcomed everyone. "Did anyone drink some wine last night?" asked Shanken.

The biggest eye-opener was what Shanken called "a modest tasting"—Wine Spectator's Top 10 wines of 2006. Editor at large Harvey Steiman and tastingdepartment director Bruce Sanderson moderated the tasting and discussion of the wines

by the owners and winemakers. The selections demonstrated the diversity of today's best wines, coming as they did from Bordeaux, Napa, Tuscany, Sonoma, Chile, Washington, Australia and the Rhône. (For more on the tasting, see page 171.)

Columnist Matt Kramer followed the Top 10 wines with his own tasting, showcasing the three wines closest to his heart. "I've had some one-night stands with wine," he told the crowd, "but these are the wines I love above all others." Kramer's discussion focused on how one's personal experiences can forge a special connection with particular wines. (Kramer's favorites are listed in the box on page 183.)

Senior editor James Laube has a personal connection with California Chardonnay—he has been tasting top examples for decades. He chaired a panel of eight top California Chardonnay vintners who make some of his favorites. The



wines, with their diverse styles. came from a wide swath of territory, stretching from Napa and Sonoma to the Santa Cruz Mountains and Edna Valley. (For more on the Chardonnay tasting, see page 180.)

After a busy morning, attendees enjoyed a lunch prepared by chef Wolfgang Puck, who paired the meal with beautiful wines from his native Austria. After that, the Wine Experience moved to

the Rhône Valley, as senior editor James Molesworth sat down with Michel Chapoutier for a tasting of three whites and five reds from Hermitage. All were single-vineyard wines, examples of Chapoutier's attempt to showcase the unique terroir of the hill in the middle of the Northern Rhône. (For more on the Hermitage tasting, see page 183.)

Friday night gave everyone another shot at all the wines