



**WINEENTHUSIAST**  
MAGAZINE

# Buying Guide

## **91 B.R. Cohn 2008 Sangiacomo Vineyard Chardonnay (Carneros); \$35.**

This is Cohn's reserve-style Chardonnay and it's easily their best since the 1990s. Made from two vineyards in the cool Carneros district of Sonoma, it's ripe in pineapple and green apple flavors enhanced with the toast of oak, the creaminess of lees and the buttery softness of malolactic fermentation. Easy to drink with opulent fare such as crab. —S.H.

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## **85 B.R. Cohn 2008 Chardonnay (Sonoma County); \$24.**

Made in the popular style of oak-enhanced ripe fruit, this Chard shows flavors of pineapples, peaches and cream, buttered toast, buttered popcorn and cinnamon spice. It finishes a little sweet and simple. —S.H.

WINES REVIEWED FOR THE APRIL 2010 ISSUE

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