

2009 Churton Pinot Noir

A Pinot Noir Dry Red Table wine from Marlborough, New Zealand

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #197 Oct 2011	Lisa Perrotti-Brown	91+	Drink: 2011 - 2016	\$35 (35)
<p>Aged 14 months in 100% French oak barrels, 18% new, the 2009 Pinot Noir has a medium ruby-purple color and expressive notes of black cherries, black raspberries and mulberries over allspice, cinnamon stick and milk chocolate. Full bodied with a medium level of finely grained tannins, it has a generous amount of berry and spice flavors in the mouth nicely offset by crisp acid. It finishes long with lingering baking spice and mulberry notes. Drinking now, it should cellar to 2016+.</p> <p>Importer: H2 Vino, Chicago, IL.</p>				

2010 Churton Sauvignon Blanc

A Sauvignon Blanc Dry White Table wine from Marlborough, New Zealand

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #197 Oct 2011	Lisa Perrotti-Brown	90	Drink: 2011 - 2013	\$17 (25)
<p>10% of the 2010 Sauvignon Blanc was fermented in new and used 500L French oak puncheons and this portion was aged 10 months in the puncheons. It offers notes of fresh grapefruit and lime juice over sage, chalk dust and lemon peel. Medium bodied and crisp in the mouth, it gives a great concentration of citrus flavors in the mouth with a long mineral and herb laced finish. Drink it now through 2013.</p> <p>Importer: H2 Vino, Chicago, IL.</p>				

2010 Churton Viognier

A Viognier Dry White Table wine from Marlborough, New Zealand

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #197 Oct 2011	Lisa Perrotti-Brown	88	Drink: 2012 - 2016	\$32 (32)
<p>Fermented in large French oak demi muids, 50% new and aged 10 months in oak, the 2010 Viognier is the first wine producing crop from Churton's 4 year old Viognier vines. It gives some cedary, oak-led aromas at this stage over expressive notes of ripe peaches, fresh apricots and apple tart. The rich, full bodied, satin textured palate gives some sweetness (10 grams per liter of residual sugar) offset by crisp acidity, finishing long and toasty. Approachable now, it will be best to give this another 6-12 months for the oak to marry and drink it 2012 to 2016+.</p> <p>Importer: H2 Vino, Chicago, IL.</p>				