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#### Collectibles

#### Altesino Brunello di Montalcino Montosoli 2010

#### 98 points / \$125 / 1,300 cases made

A stunning red, delivering peony, strawberry, cherry and mineral flavors, accented by notes of wild herbs. Intense and deep, with great purity and elegance, a firmly wrought structure and a long finish. The harmony between fruit, tannins and acidity should allow this to age beautifully. Best from 2019 through 2036.—Bruce Sanderson

WineSpectator.com members: Add this wine to your Personal Wine List





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#### Q & A

Q: I was given a bottle of 1997 René Renou. The drink recommendation was "drink now" in its 2000 review. Is it safe to drink?—David. Illinois

A: Safe? Absolutely. But as with any wine, it's hard to predict if you'll like it now, or if you would have preferred it 15 years ago. When a Wine Spectator reviewer uses the "drink now" recommendation, it means they don't think the wine will improve with any additional aging. That doesn't mean the wine is going to go bad if you don't drink it immediately, it just means that the reviewer felt the wine would show best while it was still young and showcasing its youthful flavors and structure. Most wines—including those made in drink-me-now styles—will be enjoyable for a few or even several years past the vintage date.

Our advice is just a suggestion, and you should always follow your own preference for the age of your wines when you drink them. We are admittedly conservative in our estimate, understanding that not every wine lover has experience with older wines and knows what to expect (and not everyone has optimal cellar conditions that will allow the wines to show their best).

It looks like the wine you're asking about is a dessert wine, and the good news is that sweet wines age well in general—they tend to have a long life and there's something very forgiving about the residual sugar that smooths out the edges of aging. Still, I'm pretty sure a wine nearly 20 years old will be showing its age—turning darker and browner in color and taking on nutty, dried fruit notes. Fingers crossed the wines were kept in good cellar conditions, otherwise the wine might seem oxidized and tired.

—MaryAnn Worobiec

## Have a Question about Collecting? E-mail us.

Browse our archive of previous questions and answers.



### **Couple Digs Deep for Dream Wine Cellar**

If you want to build a basement cellar, sometimes you first have to build a basement. So started a year-long journey for a San Diego couple as they went to great lengths to ensure their 1,300-bottle collection aged in perfect conditions.

Get the full story.

#### **New at WineSpectator.com**

- What's a better deal, 2014 Pavie or Palmer? We're continuing to update our Bordeaux futures chart as châteaus announce their prices. (Do you buy wine as futures? Take our poll!)
- Are even Bordeaux châteaus growing weary of en primeur? Mitch Frank wonders about the Bordeaux "futures trap."
   Conversely, a new study suggests that U.S. wineries could benefit from adopting Bordeaux's futures model.
- Bruce Sanderson tastes a nine-vintage vertical of Caparzo Brunello di Montalcino La Casa, from one of Montalcino's "grands crus." (WineSpectator.com members only)
- At Sotheby's, a recent single-cellar auction generated a stunning \$8.4 million.