

**“The Wine Advocate”**  
**Tasting Notes and Ratings**  
**By Robert M. Parker, Jr.**  
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2004 Cabernet Sauvignon Cimarossa Vyd. 88-91  
2003 Cabernet Sauvignon Cimarossa Vyd. 93+  
2004 Cabernet Sauvignon Mast Vyd. 92-94  
2003 Cabernet Sauvignon Mast Vyd. 90  
2004 Chardonnay Durell Vyd. (Dijon Clone) 89-91  
2003 Chardonnay Durell Vyd. (Dijon Clone) 93+  
2004 Chardonnay Durell Vyd. (Wente Clone) 92-94  
2004 Chardonnay Two Rivers Vyd. 90-92  
2003 Chardonnay Two Rivers Vyd. 94  
2004 Syrah 90-91

Tor Kenward, a top executive at Beringer, has obviously been given the flexibility to run his own wine operation, and having known Tor (a fabulous wine taster) for many years, I am thrilled to see what he's been able to achieve in just a few short years. Off to a roaring start with his Chardonnay program, he produces Burgundian-styled, barrel-fermented, aged-on-their-lees, unfiltered Chardonnays that are complex, perfumed, and flavorful. From a cool Yountville site, the **2003 Chardonnay Two Rivers Vineyard** shows a wonderful leesy, brioche notes intermixed with orange marmalade, crushed rocks, white currants, and citrus oil. The wine has superb fruit, beautiful texture, and a honeyed, full-bodied finish with good underlying acidity. The **2004 Chardonnay Two Rivers Vineyard** is cut from the same mold, revealing more orange marmalade in a flashier, more extroverted style, but perhaps not the ultimate depth of the 2003. Both wines should drink well for 3-4 years. From the **Sonoma Coast Durell Vineyard**, the **2003 Chardonnay** reveals wonderful white peach notes intermixed with hints of sweet corn, crushed rocks, flowers, and honeysuckle. It is a beautiful, medium to full-bodied steely effort reminiscent of a big, mineraldominated *grand cru* Chablis.

In **2004**, Tor Kenward divided the **Chardonnay** between the Durell Vineyard Dijon clone and the Durell Vineyard **Old Wente Clone**. I prefer the Old Wente Clone, which to me is the finest Chardonnay clone in California, providing notes of popcorn, citrus, white peach, and currants. The rich **2004 Chardonnay Durrell Dijon Clone** shows more structure and backbone as well as abundant fruit on the front end. I would have to give the nod to the Wente clone at this point, but after bottling next year, there will be a better chance to see how they match up.

The 2003 **Cabernet Sauvignon Mast Vineyard** is from Yountville in the southern part of Napa Valley. Peppery, spicy, black currant notes in addition to loamy soil and underbrush components are present in this ripe, medium-bodied, nicely structured wine that has the weight of a top Bordeaux but the sweet fruit of Napa. It should drink well reasonably young yet age well for 12-15 years. From high up Howell Mountain, the **2003 Cabernet Sauvignon Cimarossa Vineyard** is even more backward, but possesses a massive fruit concentration, bluer/blacker fruits in addition to floral notes and crushed rocks in a full-bodied, intense, layered style. This wine requires 2-4 years of bottle age and should drink well for 20-25 years. The **2004s** from both these sites are softer, and

more front end-loaded, with ripe fruit heady glycerin, and sweet, round tannin. Typical of the vintage, they will both be delicious young, but possess the depth and balance to age for 10-11 years. Tor Kenward has also produced a brilliant **2004 Syrah** from **Napa**. A blend of two vineyards, it offers aromas of bacon fat intermixed with blackberry, licorice, pepper, and a hint of roasted coffee. Opulent and rich, it is a gorgeous Syrah to drink young or age for 5-7 years.