

### 2013 Papaioannou Pinot Noir

The 2013 Pinot Noir was aged for 12 months in a mixture of 65% new American oak and 35% used French oak. It comes in at 13% alcohol. This has some classic Pinot nuances, silky texture, fairly high acidity and a hint of game. It doesn't show a lot of concentration--about half as much, it seems, as the producer's far older 2004 Agiorgitiko this issue--but it is tasty and lively, a pretty respectable Pinot that has a lot to offer.

Importer(s):

Fantis Imports, Carlstadt, N.J., (201)  
933-6200, fantisfoods.com

- Mark Squires (December, 2015)

### 2004 Papaioannou Agiorgitiko "Terroir"

The 2004 Agiorgitiko "Terroir" was aged for 12 months in new American oak, then transferred for another 12 months to new French oak. It was bottled in March 2009, but just arrived on our shores in 2015. It comes in at 14% alcohol. Showing some toasty oak, but very fine concentration and structure as well, this has an earthy nuance up front and red fruit on the intense, somewhat astringent finish. The oak does heavily affect the texture here and to some extent the flavor, giving it a certain, crème brûlée demeanor. This is the big blockbuster of the lineup. It won't ever be viewed as a wine with a lot of finesse, I suspect, but it is pretty impressive in every other respect. As it airs out and pulls in some oak, it shows more interesting, mature nuances on the fruit. It becomes more civilized and intriguing. It's in no danger of dying any time soon, as its structure will help it survive. However, do check in every now and again. I suspect the fruit may not keep up with the tannins. Let's take it in stages.

Importer(s):

Fantis Imports, Carlstadt, N.J., (201)  
933-6200, fantisfoods.com

- Mark Squires (December, 2015)

### 2005 Papaioannou Agiorgitiko "Microclima"

The 2005 Agiorgitiko "Microclima" was aged for 20 months in new French oak and then held back for five years in bottle. Contrasted with the 2004 also submitted this issue, this seems like a completely different wine. They both have a fair bit of power and astringency on the finish, but this is a much sunnier, more open and expressive Agiorgitiko, handling its oak better and avoiding the toasty nuances of the 2004. It is laced with some briars and rhubarb and a hint of game on the finish. That said, the longer it was open, the less interesting it was. Its problem is that it doesn't have much concentration. Some air helped, but while the 2004 was just rounding into form with extended aeration, this became less interesting ultimately. The hard edge made it a bit of a challenge early on, but that resolved well. There just wasn't that much left that was above average at that point. I'm not so sure this had the balance necessary to be released earlier, but the fruit, at least, likely would've benefited had it been.

Importer(s):

Fantis Imports, Carlstadt, N.J., (201)  
933-6200, fantisfoods.com

- Mark Squires (December, 2015)

**2010 Papaioannou Agiorgitiko  
"Old Vines"**

The 2010 Agiorgitiko "Old Vines" was aged for 18 months in new French oak and sourced from a single vineyard with 40-year-old vines. It comes in at 13.5% alcohol. Nicely focused with some elegance and finesse, this shows well at the moment, subtly concentrated and lingering on the finish. Pleasing, but just a bit short of exceptional, it should drink well for the rest of the decade, at the least.

Importer(s):

Fantis Imports, Carlstadt, N.J., (201)  
933-6200, fantisfoods.com

- Mark Squires (December, 2015)

**2010 Papaioannou Agiorgitiko**

The 2010 Agiorgitiko was aged for 12 months in a mixture of 50% new American oak and 50% used French oak. It comes in at 13.5% alcohol. This is the producer's lesser wine of those submitted in Agiorgitiko this issue, but it has certain charms. It is less of a show-off than some of the Big Boys; it has a bright feel and nice flavor to go with its backbone. It certainly lacks the concentration and maturity of the Big Boys, to be sure, but it feels suitably concentrated in its youth. It also won't be the best ager in its group, but right now if I had to choose, I'd easily take this over the 2005. That makes this the best bargain in the producer's lineup, if not quite the best wine (that would be the 2004).

Importer(s):

Fantis Imports, Carlstadt, N.J., (201)  
933-6200, fantisfoods.com

- Mark Squires (December, 2015)