



WINE ENTHUSIAST[®]

MAGAZINE

Estate Hatzimichalis Review



Sauvignon Blanc 2015

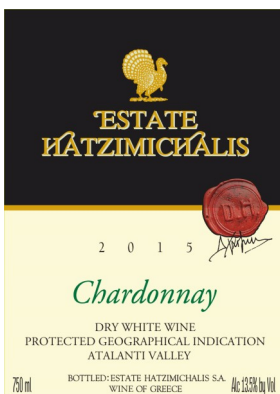
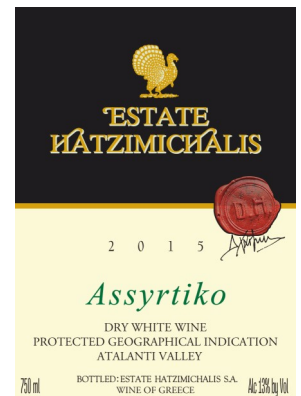
91 points

Tropical fruit with an herbal edge lead the nose and palate of this refined Sauvignon Blanc. Lemon and pineapple flavors are carried by a brisk minerality and chalky finish. Delicious with grilled fish or vegetables.

Assyrtiko 2015

91 points

This is a distinctive white with a combination of spice, tropical fruit and a chalky backbone. The wine is elegant and ageable and will appeal to fans of classic French whites like Chablis. Pair with grilled octopus or oysters for



Chardonnay 2015

88 points

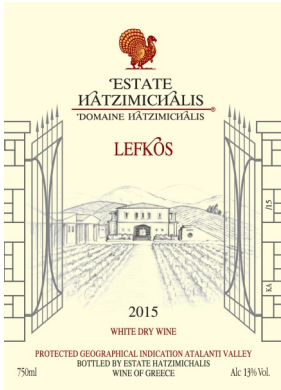
Aromas of citrus, melon and orange blossom start this crisp, elegant white from Cephalonia. On the palate, bright flavors of lemon/lime and white peach are balanced with a stony minerality. A beautiful example of an ancient indigenous variety.



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Lefkos 2015

88 points

This Sauvignon Blanc, Malagousia and Robola blend is feminine and refined from start to finish. The nose offers white flowers and citrus, while on the palate, the fuller-bodied fruit character finishes with a perky brightness. The wine has a fruit-forward style that will appeal to an international market, but exhibits lovely Greek character.

Kapnias White 2011

89 points

This wine is a conversation starter, with its nose of mandarin orange, lemon peel and vanilla. On the palate, white flowers, citrus and lush tropical fruits mingle well. Pair with salmon and poultry.



Kapnias Red 2008

91 points

Aromas of red fruit, vanilla and cigarbox start this Cabernet Sauvignon from Greece. Its flavors are rich but balanced—cinnamon, cedar, cherry and savory spice—and the wine finishes clean and dry. Elegant with ageable potential.