

greek white recommendations

Antonopoulos Vineyards Adoli Ghis | 2006 | PÁTRAS

★★★ \$\$\$ This outstanding wine offers assertive pear and lemon flavors with a profound vein of minerals and fragrant floral notes.

Biblia Chora Areti | 2005 | PANGEON

★★★ \$\$\$ Responsible for the charming white wines of Santorini, Assyrtiko shows a different expression when grown in the north; this is awash in flowers, almonds and lemons.

Boutari Kallisti | 2005 | SANTORINI

★★★ \$\$\$ The searing, high-acid nature of Santorini white wines is softened here by spicy oak, resulting in a waxy wine with citrus, rich honey and stone flavors.

Domaine Gerovassiliou Malagousia | 2006 | EPANOMI

★★ \$\$\$ Nearly alone in rescuing the Malagousia grape from oblivion in Greece, Gerovassiliou proves its worth in this peppery, citrusy, pear- and herb-scented wine.

Domaine Spiropoulos | 2006 | MANTINIA

★★ \$\$\$ Moscofilero's aromatic tendencies come alive with subtle flower, lemon and lime zest.

Emery Mountain Slopes Athiri | 2006 | RHODES

★★★ \$\$\$ Emery's Mountain Slopes wine gets progressively better with every vintage; this is marked by wild herbs, pine and zesty lemon flavors with a firming minerality.

Gai'a Thalassitis | 2006 | SANTORINI

★★★ \$\$\$ One of Greece's most dynamic winemakers pushes the limits of Santorini's profile for dry, mineral-laden wines, but marzipan, lemon zest and smoke notes have a softening effect.

Glinavos Primus | 2006 | ZITSA

★★ \$\$\$ Though intensely dry, this provides generous flavors of rich honeyed pear, apple, lemon and stone.

Oenoforos Mikros Vorias Lagorthi | 2005 | PELOPONNESE

★★★ \$ The rarely seen Lagorthi grape offers wonderful lime and melon flavors ideally balanced with stone and smoke.

Sigalas Barrel Fermented | 2006 | SANTORINI

★★★ \$\$\$ Well-integrated oak notes abound in this smoky wine; a few years of age will allow its supple apple, candied lemon and stone flavors to emerge.

greek reds

Greek reds range from simple wines meant to be enjoyed in their youth to complex and ageworthy bottlings. The best wines of Náooussa can be compared to quality Barbaresco. Some reds from Neméa possess a cletlike elegance and others a chewy richness and depth of fruit. And there are plenty of others perfect for casual drinking.

greek red recommendations

Alpha Estate | 2004 | AMYNDEON

★★★★ \$\$\$ In this unique blend from Macedonia, Xinomavro, Syrah and Merlot combine beautifully, yielding smooth flavors of black cherry and sweet oak infused with lanolin and smoke.

Averoff Fresco | 2005 | PELOPONNESE

★★ \$ Wonderfully fresh and brimming with crushed red berries, spice and lively acidity.

Boutari Grande Reserve | 2001 | NÁOUSSA

★★★★ \$\$\$ One of Greece's largest producers, Boutari is known for diversity and quality, and this is the winery's keystone: ripe and juicy berry flavors are offset by earth, smoke, leather and mineral notes.

Kir-Yianni Ramnista | 2003 | NÁOUSSA

★★★ \$\$\$ A terrific introduction to Náooussa wines, this shows the region's typical earthiness, rounded out by ample ripe cherry flavors.

Ktima Papaioannou Microclima Agiorgitiko | 2001 | NEMÉA

★★★★ \$\$\$ If Náooussa wines resemble Barolo, Neméa can be compared to Chianti; this is a particularly excellent example, full of red cherries, herbs, spice and minerals.

Rapsani Epilegmenos Réserve | 2001 | RAPSANI

★★★ \$\$\$ Few producers make old-fashioned wines like this anymore: an indigenous blend yields savory flavors of roast meat, mushrooms, legumes and herbs, sweetened by forest berries.

Semeli Mountain Sun Agiorgitiko | 2005 | PELOPONNESE

★★ \$ A well-made, accessible wine with red cherries and herbs.