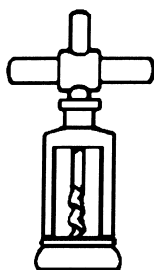


The WINE Advocate

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Robert M. Parker, Jr.'s

The WINE ADVOCATE®

The Independent Consumer's Bimonthly Guide to Fine Wine

RATING SYSTEM

Robert Parker's rating system employs a 50-100 point quality scale. It is my belief that the various twenty (20) point rating systems do not provide enough flexibility and often result in compressed and inflated wine ratings. THE WINE ADVOCATE takes a hard, very critical look at wine, since I would prefer to underestimate the wine's quality than to overestimate it. The numerical ratings are utilized only to enhance and complement the thorough tasting notes, which are my primary means of communicating my judgments to you.

COPPO	2001	BARBERA D'ASTI CAMP DU ROUSS	(\$18.00)	87
COPPO	2001	BARBERA D'ASTI POMOROSSO	(\$65.00)	90
COPPO	1999	BARBERA D'ASTI RISERVA DELLA FAMIGLIA	(unknown)	91
COPPO	2001	CHARDONNAY MONTERIOLO	(unknown)	87
COPPO	1999	CHARDONNAY RISERVA DELLA FAMIGLIA	(unknown)	89

Over the past fifteen years, Coppo, whose business first consisted mainly of sparkling wines, has transformed itself into a producer of white wine and Barbera-based reds. Riccardo Cotarella is now on board as a consultant, but as yet I have not noted a major change in wines. The **2001 Chardonnay Monteriole** is frankly a bit lighter than expected, with a slightly aggressive oaky/caramel nose, good vigor and continuity of flavor, but less volume and amplitude than in recent years. I hope the Riserva della Famiglia bottling is not skimming the better juice from this wine. The **1999 Chardonnay Riserva della Famiglia**, a lovely bright gold, is, in fact, sweeter and riper on the nose with expressive peach, apricot, and *crème anglaise* vanilla notes, notably fuller on the palate, but with balanced mineral notes to give freshness. Anticipated maturity: 2004-2006. The **2001 Barbera d'Asti Camp du Rouss** is perhaps the one

wine where the Cotarella influence is felt, and it is, in fact, the best the house has yet made. Dark and ripe, with a fresh, mineral, lightly oaked nose, it is firmer and longer than in the past, denser and lower in acidity, and with some attractive leather and game notes to accompany the plummy fruit. Anticipated maturity: 2004-2007. The **2001 Barbera d'Asti Pomorosso**, more powerful and penetrating in aroma, is more concentrated on the palate as well, spicy, sweet, and vigorous in flavor and with a very long, savory finish. Anticipated maturity: 2004-2009. The **1999 Barbera d'Asti Riserva della Famiglia**, is even more ample in aroma, fleshier and fuller, and more complex with some light notes of saddle leather and game along with the blackberry/plum fruit and cinnamon/clove spices. Anticipated maturity: 2004-2009. A Leonardo Locascio Selection, Winebow, Hohokus, NJ; tel. (201) 445-0620