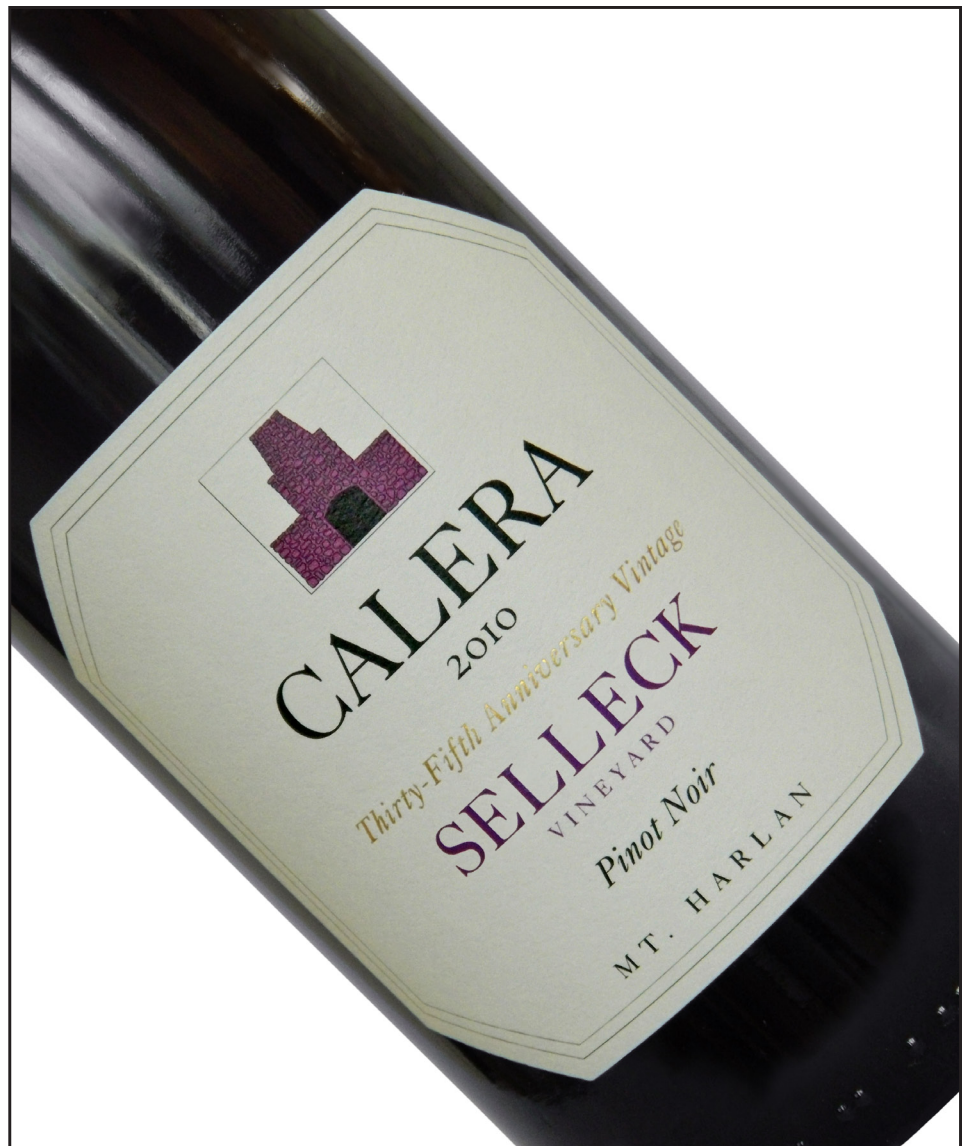


Wine & Spirits

AUGUST 2013

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If you've ever picked wild blackberries, you probably remember what it's like to bite into those few berries that are simply perfect. Josh Jensen's 2010 Selleck reminds me of that kind of moment; it feels like an uncomplicated pure distillation of berry sap. But that deliciousness is a bit deceptive. Under the blue fruit, there's a plane of cool, stony tannins keeping the wine fine and taut. It may be tempting now, but the wine will only improve with time. This comes from a south-facing block planted, along with Reed and Jensen, in 1975, well positioned to capture Mt. Harlan's ample sunlight. Maybe that's why the fruit feels almost photovoltaic. — *Joshua Greene*