

FOOD & WINE

Wine Guide

The only producers
you'll need to
know this year.

2016

by the Editors of
FOOD & WINE and
Richard Nalley

investments in R&D and land have... sive Gramona portfolio of still and sparkling wines. These are high-quality products with *tête de cuvée*-like touches, such as giving the III Lustros Gran Reserva five years of bottle aging.

BOTTLES TO TRY

- **Imperial Gran Reserva Brut / \$\$**
- **III Lustros Gran Reserva Brut Nature / \$\$\$**

RAVENTÓS I BLANC

Inspired by his travels in Champagne, Josep Raventós Fatjó made what is widely held to be the first Spanish *méthode traditionnelle* sparkler in 1872, laying the foundation for the successful Codorníu brand (and an entire industry). Raventós i Blanc was founded in 1986 by a branch of the Raventós family to craft fine sparkling wine from estate grapes. In 2012, reacting to what its owners saw as the pursuit of volume over quality, Raventós left the Cava DO and declared a new designation, Conca del Riu Anoia, focused on *terroir*-driven, organic and biodynamic viticulture.

BOTTLES TO TRY

- **L'Hereu / \$\$**
- **de Nit / \$\$**

UNITED STATES

ARGYLE WINERY

This pioneering winery released its first sparkling wines in 1987, when the idea of fine Champagne-style wines from Oregon raised more eyebrows than enthusiasm among potential buyers. Argyle's co-founder Rollin Soles persevered, and now the winery's elegant sparklers rank among the country's finest (its still wines can be very fine as well). Made in six styles using tradi-