

F. PAUL PACULT'S

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**Hartley & Gibson  
Manzanilla Sherry**  
(Spain; Jack Poust & Co., Inc.,  
New York, NY)  
17% abv, \$13.

Tarnished silver/pewter color; completely sediment-free and clear. Very yeasty and doughy, yet with a gentle dash of ripe apricot in the first inhalations after the pour; a small degree of saltiness emerges after further air contact, but that aspect doesn't overshadow the delicate fruitiness/doughiness. Entry is more substantial than many Manzanillas and is deliciously off-dry and doughy; midpalate is firm, fruity, ripe, doughy, and utterly luscious. Ends up ripe with yellow fruit and a touch sap-like. In the running as my favorite Manzanilla of all. Best Buy.

*Spirit Journal September 2009:*

★★★★/Highest Recommendation

**Hartley & Gibson Dry Fino Sherry**  
(Spain; Jack Poust & Co., Inc.,  
New York, NY)  
17% abv, \$13.

Very pale/ecru/oyster appearance; impeccably pure. Initial whiffs encounter lovely, dry scents of parchment, cardboard, and banana; additional time in the glass brings out more of the banana element as the parchment fades. Entry is more sour than the Manzanilla, to my taste, and is tart and crisp; midpalate is intensely doughy/sourdough bread-like and sawdusty dry. Concludes long, dry as stone, and elegant.

*Spirit Journal September 2009:*

★★★★/Highly Recommended

**Hartley & Gibson  
Amontillado Sherry**  
(Spain; Jack Poust & Co., Inc.,  
New York, NY)  
19% abv, \$13.

Very attractive and stunningly dark topaz/ochre color; superb purity; perhaps the deepest colored amontillado I've seen. Yeast, sourdough, almonds, and baked pear aromas open up the aromatic proceedings in style; after seven more minutes of air contact, the intensity of the bouquet settles down into an integrated, unified fragrance that's more dry than off-dry. Entry is semisweet, lychee-like, and keenly ripe; midpalate is nutty (almonds), raisiny, and baked. Supple, concentrated, with a touch of bittersweet fruitiness.

*Spirit Journal September 2009:*

★★★★/Highly Recommended

**Hartley & Gibson Oloroso Sherry**  
(Spain; Jack Poust & Co., Inc.,  
New York, NY)  
18% abv, \$13.

Lovely chestnut brown color; pure. First nosings do not detect a lot of aromatic information as the scent is closed down, further aeration brings out only a meek bread dough aspect. Entry offers much more in the way of character than the timid bouquet as flavors of sarsaparilla and figs make a good impression; midpalate is deep, chewy, drier than sweeter, and keenly nutty and leathery. Ends dry, nutty, and ripe.

*Spirit Journal September 2009:*

★★★/Recommended

**Hartley & Gibson Cream Sherry**  
(Spain; Jack Poust & Co., Inc.,  
New York, NY)  
19% abv, \$13.

Mahogany/dark brown color, not opaque but close. Another case of a missing aroma in the initial passes after the pour; further air contact stimulates reluctant scents of black raisins and oak, but that's it. Entry is off-dry and baked more than intense or sweet; midpalate is pruny, raisiny, and plump. Concludes mildly sweet and like prune juice.

*Spirit Journal September 2009:*

★★★/Recommended

**Hartley & Gibson  
Pedro Ximenez Sherry**  
Choice Old Solera P.X. Sherry  
(Spain; Jack Poust & Co., Inc.,  
New York, NY)  
18% abv, \$22.

Cocoa/black coffee brown color. Sweet, ripe and succulent notes of dates and raisins delight the nose after the pour; sweetness/ripeness factor stays strong through aeration, adding a gentle touch of dark chocolate. Entry features prunes more than anything else; midpalate highlights the concentrated ripeness of the baked, over-ripe, dried out fruit. Aftertaste is cocoa-like and pruny.

*Spirit Journal September 2009:*

★★★★/Highly Recommended