

## OntarioWineReview Vintages Release Guide

A bi-weekly report about the upcoming wines being released through LCBO's Vintages program.



### OntarioWineReview: Vintages Release Saturday April 3, 2010

I am now using a 5-star rating system, which appears at the end of each review; here's the key to the stars:

**5 = Outstanding ... 4.5 = Excellent ... 4 = Very Good ... 3.5 = Good ... 3 = Average**

I'm always looking for good value and I'm not afraid to give or take away a half mark for it – I'll let you know when I've done so.

A look at Spain and some Bordeaux wines in this release from Vintages ... a little change in format to this time out, hope you like it.

#### Spain ...

Due to the nature of Spain and its many wine styles I have to forego my usual paragraphic format for a more straight forward approach to presenting my Spanish picks in this Vintages release. Spain is offering up some of the best wine values these days, in both drink-now and age-worthy wines including many in this release under \$20 (and in some cases excellent values under \$15). I do believe it is time for you to discover Spain and it's wines.

##### **Dessert Wines ...**

*Torres Floralis Moscatel Oro* (\$16.95 / 500ml - #0642173) – this one tastes like a spiced Moscato D'Asti; honey and cinnamon with slight floral note on the palate along with sweet spiced orange and nutmeg. (\*\*\*\*½)

##### **Red ...**

*Artazuri 2008 Garnacha* (\$13.95 - #0080812) – smoky violets, red berries and pepper; the palate is loaded with sweet fruit, silky, supple with tasty chocolate on the finish. (\*\*\*\*½)

*Bodegas Ateca 2008 Old Vines Garnacha de Fuego* (\$12.95 - #0162685) – nice flavours here, red berry, sweet cranberry and chocolate. (\*\*\*\*)

*Bodegas Lan Reserva 2004* (\$19.95 - #0042929) – spicy, violet, vanilla, herbal notes and tannins. (\*\*\*\*)

*Gladium 2006 Tempranillo Crianza* (\$15.95 - #0162677) – nice fruit, sweet plum and lots of red fruit. (\*\*\*\*)

*Los 800 2005* (\$19.95 - #0075150) – nice cherry and chocolate on the palate, very liqueur like, there's also some nice blueberry notes. (\*\*\*\*)

*Sabor Real Toro 2006* (\$13.95 - #0172932) – big, sweet, red fruit with hints of chocolate, very tasty with heady 14.5 alcohol. (\*\*\*\*)

##### **Sherry ...**

*Osborne Pedro Ximenez 1827 Sweet Sherry* (\$17.95 - #0047944) – I'm a sucker for Pedro Sherries and this one is right up my alley with its sweet, thick raisin and pecan pie notes; so tasty. (\*\*\*\*½)

*Osborne Premium Oloroso Medium Sherry 10RF* (\$15.95 – 0087536) – I expected this one to be sweeter on the palate than it is. Fig and dates go up into the nose and there's even some nutty notes, sure they translate onto the palate but as I said dried than you would expect. (\*\*\*\*)

##### **Sparkling ...**

*Codorniu Pinot Noir Rosé Brut Cava* (\$16.95 - #0665372) – dry citrusy nose that has a slight spice to it, the palate is lightly raspberried and green appled. (\*\*\*\*)

#### **Argentina – Red ...**

*Chakana 2008 Reserve Cabernet Sauvignon* (\$15.95 - #0093807) – dark fruit, mocha, peppered with spice and hints of vanilla. (\*\*\*\*)

*Humberto Canale 2008 Caracter Patagonia Intimo Malbec* (\$12.95 - #0144725) – sweet black

fruit, chocolate, vanilla and plum. (\*\*\*\*)

#### **Australia – Red ...**

*De Bortoli 2007 DB Selection Petite Sirah* (\$14.95 - #0694802) – mocha and coffee notes, slight peppery nuances, quite pleasant to sip on. (\*\*\*\*)

*Heartland 2008 Stickleback Red* (\$14.95 - #0116574) – the nose is minty and black fruited, there's also a floral note with chocolate in the background. Smooth and tasty this one has lots of black cherry in the mouth, there's no doubt this is an Aussie wine with its big 14.5% alcohol. (\*\*\*\*½)

#### **Austria – White ...**

*Laurenz Und Sophie Singing Gruner Veltliner 2008* (\$14.95 - #0087627) – citrus, peach pit, floral with good acidity and nice flavour. (\*\*\*\*)

#### **Canada – Red ...**

(Ontario)

[\*Malivoire 2008 Gamay\*](#) (\$17.95 - #0591313) – click on wine name for full review (\*\*\*\*\*).

#### **Chile – Red ...**

*Chilensis 2008 Reserva Carmenere* (\$11.95 - #0657981) – smooth soft black cherry and plum with lots of yummy sweet fruit and chocolate on the palate, all at a great price. (\*\*\*\*½)

*Santa Ema 2006 Reserve Merlot* (\$16.95 - #0642538) – mint, dark chocolate, blackberry and raspberry. (\*\*\*\*)

#### **France – Red ...**

(Cotes de Bordeaux focus)

*Chateau Courriere-Rongieras 2005* (\$19.95 - #0125492) – from this month's French "cotes" focus, it was the best of a small lot. Earthy with big black fruits, harsh tannins, age 5+ years to soften them; it's a good price for something this age-able, if drinking now you best have a steak handy. (\*\*\*\*)

(Burgundy)

*Recolte du Domaine Voarick Clos Paradis Mercurey 1er Cru 2005* (\$21.95 - #0086603) – earthy, black cherry with sweetened black fruit, nice acidity and mild tannins. (\*\*\*\*½)

*Domaine de la Croisette 2007 Cotes du Rhone* (\$13.95 - #0155465) – violets and sweet red fruit like raspberry and cherry on the nose; the fruit continues in the mouth very sweet and very red with chocolate-cherries staking out some real estate in the mouth. Really tasty, supple and delicious; all at a great price. (\*\*\*\*\*)

(Southwest)

*Rigal les Terrasses 2008 Malbec* (\$13.95 - #0148718) – lots of fruit on the nose; on the palate it's dry with raspberry, dark cherry, mocha along with some earthy and tobacco notes. (\*\*\*\*)

#### **France – White ...**

(Alsace)

*Domaines Schlumberger Les Princes Abbes Pinot Gris 2007* (\$19.95 - #0021253) – sweet honeyed peach, delicious apple with a hint of sweetness. (\*\*\*\*)

(Burgundy)

*Maison Francois Martenot Cuvee Prestige Bourgogne Chardonnay 2007* (\$16.95 - #0159095) – caramel and baked apple on the nose; vanilla, butter and more apple, nice spice and nice finish. (\*\*\*\*½)

#### **Germany – White ...**

*Paul Anheuser 2008 Riesling Kabinett* (\$17.95 - #0161828) – fruit driven Riesling with apple and peach, floral and a titch of wildflower honey all finished with a nice minerality and good acidity. (\*\*\*\*)

#### **Greece – Red ...**

*Skouras Saint George (Aghorhitiko) 2007* (\$16.95 - #0162321) – plenty of reasons to like this

wine: mocha and coffee notes, raspberry and black cherry all with a nice finish, great flavour that'll have you taking plenty of sips. (\*\*\*\*½)

#### **Italy – Red ...**

(Puglia)

*Villa Valentino Don Carlo Negromaro 2008* (\$12.95 - #0161638) – lots of raspberry and chocolate notes. (\*\*\*\*)

(Tuscany)

*Casa Emma 2007 Chianti Classico* (\$19.95 - #0056952) – chocolate coated strawberries and cherries with plum and blackberry – this one is very new world in style and flavour with all that big fruit. (\*\*\*\*)

#### **New Zealand – White ...**

*Momo 2009 Sauvignon Blanc* (\$18.95 - #009167) – lots of grapefruit cocktail, passion fruit and gooseberry. (\*\*\*\*)

#### **Portugal – After Dinner ...**

*Messias 10 Anos Tawny Port* (\$23.95 - #0979898) – delicious little tawny with sweet/dried cherries and spice. (\*\*\*\*)

#### **United States – Red ...**

(California)

*Gallo 2006 Barrelli Creek Vineyard Cabernet Sauvignon* (\$34.95 - #0555615) – sweet Cali-fruit with chocolate, cassis and nice oak notes. (\*\*\*\*)

#### **United States – White ...**

(California)

*Geyser Peak 2008 Sauvignon Blanc* (\$15.95 - #0340208) – green apple, citrus with a touch of peachiness. (\*\*\*\*)

#### **Grape Guy Top 3 ... what I'll be lining up for on April 3, 2010:**

*Heartland 2008 Stickleback Red* (\$14.95 - #0116574) – Australia

*Recolte du Domaine Voarick Clos Paradis Mercurey 1er Cru 2005* (\$21.95 - #0086603) – France

*Domaine de la Croisette 2007 Cotes du Rhone* (\$13.95 - #0155465) – France

Happy Shopping.

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**Psst, Pass It On ...** keep the good wine flowing. Pass this report onto to friends, family members, loved ones, or any other wine lover on your list of contacts.

To contact me with feedback, article ideas, comments, concerns or questions – email [michael@ontariowinereview.com](mailto:michael@ontariowinereview.com). I look forward to hearing from you!

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