

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday April 30, 2011

*I am 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*

Two focuses in this release: Australian Wines (OZ) and Southern Italy (Italia) ... The wines that are part of the spotlight are labeled as such:

Argentina ...

Red -

Chakana Reserve 2009 Malbec (\$14.95 - #0018671) – juicy blackberry, black raspberry and really very quaffable. (**½)

Finca Flichman 2008 Gestos Cabernet Sauvignon (\$14.95 - #0199711) – chocolate and spice with blackberry and cassis. (**½+)

La Posta 2008 Cocina Blend (\$12.95 - #0199513) – lots of black fruit, very easy drinking wine, this is your Argentine blend for the Bar-b this summer, priced for purchase by the case. (****)

Australia ...

Dessert –

Campbells Rutherglen Muscat (\$19.95 - #0225423) – coffee, toffee, orange peel and a little bit of spice, sinfully delicious. (****½+) - OZ

Red –

De Bortoli 2008 DB Reserve Pinot Noir (\$15.95 - #0221994) – raspberry, cherry, slight bite on the finish with a touch of sweetness. (**½) – OZ

Henschke 2007 Johann's Garden (\$54.95 - #0946061) – lots of chocolate and blackberry here, spicy kick on the finish. (****) – OZ

Henschke 2008 Keyneton Euphonium (\$49.95 - #0720433) – this is dark fruited with a spicy character and delicious flavours. (****+) – OZ

Jim Barry 2008 The Cover Drive Cabernet Sauvignon (\$23.95 - #0677476) – eucalyptus, blackberry and spice with a nice peppered finish. (****+) – OZ

Jim Barry 2008 The Lodge Hill Shiraz (\$23.95 - #0998476) – spiced and peppered raspberries on the nose, strawberry and chocolate-cherries, this has got a certain lush appeal. (****) – OZ

McWilliam's 2008 Mount Pleasant Estate Premium Vineyard Shiraz (\$19.95 - #0082396) – cherry, raspberry and chocolate ... tasty. (****) – OZ

Wakefield 2008 Cabernet Sauvignon (\$17.95 - #0744235) – lots of cherry, easy drinking, sweet and juicy ... this one's quite the pleasing drink. (****) – OZ

White -

Madfish 2007 Gold Turtle Chardonnay (\$27.95 - #0227686) – interesting for a Chardonnay, its more Sauvignon Blanc than Chardonnay, especially on the palate; decent acidity with a grassiness and citrus tone. This one is for those who want Chardonnay on the label but Savvy B in the bottle. (***+) - OZ

Wakefield 2009 Chardonnay (\$15.95 - #0711556) – pear and peach, maybe a hint of orange if you look for it, clean and creamy finish. (**½) - OZ

Yalumba 2009 Viognier (\$24.95 - #0954644) – not big in the fruit department as I like with my chosen Viogniers, instead there is a lot of mineral and some spice. (**½) - OZ

Brazil ...

Red –

Agnus 2008 Cabernet Sauvignon (\$17.95 - #0223370) – very smoky and toasty, chocolate and coffee no but very little in the way of fruit, never tried Brazilian wine now's your chance. (***)

Canada ...

Red –

(Ontario)

[Jackson-Triggs Niagara Estate 2008 Gold Series Red Meritage](#) (\$24.95 - #0224675)

[Norman Hardie 2008 County Pinot Noir](#) (\$35.20 - #0125310)

[Stratus 2007 Red](#) (\$44.20 - #0131037)

White –

(Ontario)

[Charles Baker 2009 Picone Vineyard Riesling](#) (\$35.20 - #0126433)

[Flat Rock Cellars 2007 Reserve Chardonnay](#) (\$35.20 - #0198812)

Chile ...

Rosé -

Montes 2010 Cherub Rosé Syrah (\$14.95 - #0037887) – electric pink in colour delivers raspberry on the palate with good acid balance ... enjoy well chilled. (** ½)

White –

Cono Sur 2010 Sauvignon Blanc (\$12.95 - #0213587) – lots and lots and lots of grass, good wine for the first mow of the season. (** ½)

France ...

Red –

(Burgundy)

Domaine Pierre Gelin Fixin 2006 (\$31.95 - #0210898) – the nose might need a little “fixin” but the palate is quite good. (** ½)

(Midi)

Chateau de Fontenelles Cuvee Renaissance 2007 (\$18.95 - #0148692) – licorice, blackberry and cassis on the nose, this follows suppley [ed. note: new word] in the mouth with good flavours worth experiencing. (****)

Sparkling –

(Bordeaux)

Chateau Moncontour Tete de Cuvee Brut Vouvray (\$15.95 – 0207936) – slight sweetness, lively and lemony with honey on the palate, good acidity; different but in a good way. (** ½+)

White –

(Bordeaux)

Chateau Boyrein 2009 (\$16.95 - #0205534) – I'm not one to crow about white Bordeaux but this had a lovely flavour profile worth coming back to again and again, all for a good price. (****)

(Burgundy)

Collovray & Terrier 2009 Tradition Saint-Veran (\$17.95 - #0209593) – tropical, vanilla and a bit of butter, it's a tasty little treat. (** ½)

(Loire)

Domaine Tinel-Blondelet 2009 La Croix Canat Sancerre (\$21.95 - #0196709) – hint of grass backed by lemonade and mineral notes. (****)

Germany ...

White –

Domdechant Werner'sches 2008 Riesling Kabinett (\$18.95 - #0722413) – lots of peach and apple nuances with slate notes across the palate, sweetness and acidity clash on the great flavoured finish. (****)

Italy ...

Red –

(Campania)

Terredora 2008 Aglianico (\$14.95 - #0602284) – rustic yet quaffable, nice spiced raspberry finish. (** ½) – **Italia**

(Puglia)

Giordano Collection 2008 Primitivo di Manduria (\$16.95 - #0051797) – sweet plum, cherry and vanilla with some fig notes, delicious, supple and juicy. (****) – **Italia**

Torrevento 2006 Vigna Pedale Riserva (\$19.95 - #0208256) – plum and cherry fruit on the nose with lots of flavour with an elegant appeal. (****+) – **Italia**

(Veneto)

Duetorri 2008 Ripasso Valpolicella Superiore (\$16.95 - #0159400) – good fruit with a hint of spice and a little chocolate on the way to a cherry finish; good value for this wine. (****)

Rosé –

(Sicily)

Planeta 2010 Rosé (\$16.95 - #0111856) – really nice nasal appeal, almost lemony and Sauvignon Blanc-like on the olfactories with killer acidity on the palate. (** ½+) – **Italia**

Sparkling –

Tenuta S. Anna Millesimato Brut Prosecco 2009 (\$16.95 - #0216432) – vintage Prosecco is rarely seen; crisp lemon, green apple, almond biscotti with a touch of mac apple, very pleasant. (****)

New Zealand ...

Red –

Sileni 2009 The Plateau Pinot Noir (\$44.95 - #0179754) – earthy-cherry and strawberry on the nose which follows on the palate with enough spice and charm to make this worthwhile. Good price, good finish. (****)

White –

Durvillea 2009 Sauvignon Blanc (\$17.95 - #0206284) – serious New Zealand Sauvignon Blanc, grass aromas scream out of the glass and onto the palate, before reining itself in leaving grapefruit cocktail behind. (****)

Portugal ...

Dessert –

Warre's Warrior Reserve Port (\$17.95 - #0197202) – mint chocolate cherries and plum, amazingly delicious. (**** ½)

Red –

Barao de Vilar Reserva 2008 (\$17.95 - #0684712) – juicy red fruit with hints of spice and chocolate. (** ½)

Spain ...

Red –

Artazuri 2009 Garnacha (\$12.95 - #0080812) – nose is exciting with lots of fruit but the palate doesn't quite live up to the lure of the palate, though it's close ... not a wine for the cellar, instead it's a wine for this summer. Take note of the excellent price (****+)

Capcanes 2009 Mas Donis Negre (\$12.95 - #0208231) – lots of red licorice and raspberry kirsch, sweet juicy fruit, think Zinfandel here, light up the BBQ. (** ½)

Vina Mayor 2007 Tinto Vendimia Seleccionada (\$19.95 - #0208215) – lots of dark fruit with a juicy quality that quite appealing, plus there are firm tannins on the finish. (** ½)

White –

Naia 2009 Verdejo (\$18.95 - #0211045) – good ripe fruit, lemon-apple with a touch of mineral; finish departs rather quickly but it does manage to come back. (** ½)

United States ...

Red –

(California)

Atrea 2008 Old Soul Red (\$27.95 - #0214825) – lots of alcohol here (14.8%), with chocolate and black cherry, quite enjoyable. (****)

Clos du Bois 2007 Cabernet Sauvignon (\$18.95 - #0181685) – soft, juicy and cherry fruit; this is your BBQ red for the coming grilling season, plus the prestige of California on the label. (** ½+)

Kenwood Vineyards 2008 Pinot Noir (\$21.95 - #0943225) – lots of cherry and strawberry, this one

is juicy and what another taster called “cuddly”, I agree. (****+)

Sebastiani 2006 Merlot (\$18.95 - #0219162) – juicy cherry with a touch of cranberry, pretty standard fare here but decently priced for California. (***)

Sequana Sarmento Vineyard 2008 Pinot Noir (\$39.95 - #0213884) – seriously dark fruited here with strawberry and some tannin bites, black cherry on the finish. (****)

White –

(California)

Rodney Strong 2008 Chalk Hill Chardonnay (\$22.95 - #0275552) – mineral, pear, a little spice; pleasant and not over the top with oak, shows very good restraint. (****)

Grape Guy Top 3 ... what I'll be lining up for on April 30, 2011:

Tenuta S. Anna Millesimato Brut Prosecco 2009 (\$16.95 - #0216432) – Italy

Kenwood Vineyards 2008 Pinot Noir (\$21.95 - #0943225) – United States

La Posta 2008 Cocina Blend (\$12.95 - #0199513) – Argentina

Happy Shopping.

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

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