

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday August 7, 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.

Two themes take the spotlight in this week's release: the Italians (most notably South Central Italy) and Summer Sippers from all over, let's take a taste ...

#### Summer Sippers ...

Starting off those Summer Sippers is this bubbly from South Africa: *Graham Beck Brut Rosé* (\$17.95 - #0175588), it's quite the fizzy summer drink with the backing of nice strawberry and fresh raspberry – this one is full of flavour and fun (\*\*\*\*). In the white department there's the *Chateau de L'Ecochere 2008 Muscadet Sur Lie* (\$13.95 - #0169649) with its Sauvignon Blanc nose and classy S.B. flavours with nice acidity that's brings it all together (\*\*\*\*). Italy brings in the *Ricossa 2009 Moscato D'Asti* (\$14.95 - #0072272) and nothing says summer like Moscato, light in alcohol and long on fresh taste: a bit of spritz carrying it through on the taste buds with its ginger ale and grapey flavours; this one even has a bit of an orange note for added fun (\*\*\*\*). Finally, one of my favourite Ontario Rosés comes out in the 2009 version: [\*Malivoire 2009 Ladybug Rosé\*](#) (\$15.95 - #0559088). That concludes the summer sippers I was impressed with, there are plenty more great wines for summer below.

#### South-Central Italy ...

Kicking off our trip to South-Central Italy is this *Marchetti Verdicchio dei Castelli di Jesi Classico 2008* (\$12.95 - #0104869), this is a character based Verdicchio with nice mineral-stoniness and lemon rind, good length on the finish (\*\*\*\*). The *Bisceglia di Vulcano Aglianico del Vulture* (\$14.95 - #0106302) is a juicy black fruit number with hints of spiced rum and sweet tea (\*\*\*\*). There's the *Apollonio 2004 Copertino Rosso* (\$16.95 - #0023226) with its flavours of dark fruit sprinkled with cocoa, a hint of leather and a finish with a spicy nature (\*\*\*\*). The rustic scented *Francesco Minini Terre Avare Primitivo di Manduria 2008* (\$12.95 - #0180307) with its plummy, sweet fruit palate that returns to its rustic roots on the finish (\*\*\*\*). And finally, the *Francesco Minini Corte dei Mori Nero d'Avola* (\$13.95 - #0180281), this one has some real zip and zing behind it: plum, red fruit with a touch of spice, cinnamon and sweet chocolate – very juicy and very enjoyable (\*\*\*\*½)

#### Argentina – Red ...

Familia Cassone Finca la Florencia Malbec 2008 (\$13.95 - #0063545) – go for the mid range priced Malbec this release it's worth the dollar or so more; you get raspberry, strawberry and chocolate with herb notes and plenty of taste on the tongue. (\*\*\*\*)

#### Argentina – White ...

*Chakana 2009 Yaguarete Collection Sauvignon Blanc* (\$12.95 - #0178111) – apply what you know about Sauv Blanc and Argentina and you get the picture of the quality and value in this wine. Lots of white fruit with hints of grass and passionfruit. (\*\*\*\*)

#### Australia – Red ...

*Grant Burge 2008 Barossa Shiraz* (\$16.95 - #0738567) – nice black fruit, plum, dark chocolate with a smooth finish; this one is nicely spiced and richly seductive on the palate. (\*\*\*\*½)

### **Austria – White ...**

*Stadt Krems Lossterrassen Gruner Veltliner 2009* (\$14.95 - #0180778) – I trust by now you have tried a Gruner, summer is the perfect time for this refreshing white that won't break the bank. Apple throughout with a touch of lemon and some grassiness. (\*\*\*\*)

### **Canada – Red ...**

(Ontario)

*Legends Estates 2002 Reserve Cabernet/Merlot* (\$17.95 - #0675066) – for those lovers of aged Ontario this one is for you. (\*\*\*\*)

### **Canada – White ...**

(British Columbia)

*Gray Monk 2008 Pinot Gris* (\$19.95 - #0118638) – lovely little sip with tastes of fresh peach, baked apple and wildflower honey. (\*\*\*\*)

(Ontario)

[\*Southbrook 2009 Fresh White\*](#) (\$16.95 - #0185462)

### **Chile – Red ...**

*Santa Laura 2007 Laura Hartwig Reserva Merlot* (\$13.95 - #0640946) – minty-blackberry with currants and a sweet-fruited palate, there's also a nice spiced/herbed finish. (\*\*\*\*)

### **Chile – White ...**

*Emiliana Novas 2008 Limited Selection Chardonnay* (\$14.95 - #00004515) – buttered nuts, caramel apple and tasty fruit, all at a price that's very appealing. (\*\*\*\*)

### **France – Red ...**

(Bordeaux)

*Chateau Laborie 2005* (\$13.95 - #0171116) – lots of dark fruit and spice, very well priced. (\*\*\*\*)

(Beaujolais)

*Domaine de la Madone Le Perreon Beaujolais-Villages 2009* (\$13.95 - #0981175) – black cherry and licorice, a touch of cedar on the back palate, this one is a well seasoned drink-now kinda wine. (\*\*\*\*)

(Rhône)

*Clos de L'Oratoire des Papes Chateauneuf-du-Pape 2007* (\$39.95 - #0993279) – big, bold and tasty, big fruit, big tannins and the alcohol is 14.5%, so that's pretty big too. (\*\*\*\*)

### **France – White ...**

(Loire)

*Buisse Cuvee Prestige Sauvignon Touraine* (\$11.95 - #0169714) – it has the nose of Sauvignon Blanc, the palate to back it up and the price for a multiple purchase, so pick it up. (\*\*\*\*)

*Sauvion Les Bosquets Vouvray 2008* (\$13.95 - #0169698) – sure it's medium dry but it has so much going for it that it is worth you picking up half a dozen of this puppy: nice baking spice, wildflower honey, grapefruit rind, beeswax, lots of complexity and what's more, it's delicious. A great balance between the sweetness and the acidity makes this wine an easy recommend – you'd think it finishes sweet but there is a beautiful tart/dry finish - surprise. (\*\*\*\*)

### **New Zealand – White ...**

*Steve Bird 2008 Old Schoolhouse Sauvignon Blanc* (\$17.95 - #0178319) – this is a nice Sauv Blanc with grassy and herby notes, a tasty wine that will hold your interest. (\*\*\*\*)

### **Portugal – Dessert ...**

*Ferreira Branco Lagrima Port* (\$13.95 - #0980136) – this is a sweet white port with peach, cinnamon and toffee notes all with a touch of spice on the finish; and at that price it's worth a taste, even if you say you don't like white port. (\*\*\*\*½)

### **Spain – Red ...**

*Senorio de Unuela Edicion Limitada Reserva 2001* (\$16.95 - #0172536) – look at the date of this wine, you'll quickly know that you aren't dealing in fresh fruit flavours, but for a 9 year old wine this one is still quite tasty. Mature fruit flavours with spice and dried blackberries, drink now and over the next 2-3 years. (\*\*\*\*)

### **United States – Red ...**

(California)

*Ravenswood 2007 Vintners Blend Petite Sirah* (\$17.95 - #0161554) – deeply coloured red with lots of dark fruit and a touch of white pepper on the finish. (\*\*\*\*)

*Shafer One Point Five 2006 Cabernet Sauvignon* (\$84.95 - #0045476) – this here is a real collectors' wine, you know you're going to buy it with or without my say so; there is good ageability in this bottle. (\*\*\*\*)

*Tandem Peloton 2007* (\$19.95 - #0686261) – this wine is flavourful without being odd, and that's a surprise for this 8 grape blend (5 red / 3 white), if nothing else it's worth a purchase just to bring it out at a get together as a discussion piece, before and after you pull the cork. (\*\*\*\*)

### **Grape Guy Top 3 ... what I'll be lining up for on August 7, 2010:**

*Sauvion Les Bosquets Vouvray 2008* (\$13.95 - #0169698) – France

*Grant Burge 2008 Barossa Shiraz* (\$16.95 - #0738567) – Australia

*Francesco Minini Corte dei Mori Nero d'Avola* (\$13.95 - #0180281) – Italy

Happy Shopping.

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**About OntarioWineReview:** a website devoted to the love, enjoyment and promotion of Ontario's wines, wineries and lots more wine related issues – visit [www.ontariowinereview.com](http://www.ontariowinereview.com) to sign up for the free bi-weekly newsletter and feel free to browse around a little while you're there.



**What can the Grape Guy do for you ...** Michael Pinkus (Grape Guy) provides a variety of wine related services that you might be interested in taking advantage of: he gives lectures, leads seminars, conducts tastings, sets up tours; consults, selects and judges. He also gives interviews, broadcasts, podcasts and writes. [Contact the Grape Guy if you require any of these services or have any questions.](#)



**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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