

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday December 5, 2009

*I have gone to a stars rating system which appears at the end of each review; here's the key to those 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.*

It's the last Vintages release of the year, which means the LCBO has partying on its mind – so today's release has dinner wines and fizzy wines on the menu.

#### What's for Dinner ...

First up, we'll start with dessert, no better way to begin a party on paper than with a wine that wraps the whole party up. Delaforce 2004 Late Bottled Vintage Port (\$16.95 - #014087), red cherries and chocolate, a touch of cinnamon and some spiced plum; well priced (\*\*\*\*). From the Napa Valley comes the Clos Pegase 2005 Cabernet Sauvignon (\$52.95 - #0268235), this wine has good black fruit and fine Corinthian leather on the nose, the palate is like going to the fruit market in a new Chrysler Cordoba, also nice finishing tannins here (\*\*\*\*). Also from California is the Macrostie 2006 Pinot Noir (\$25.95 - #0674911), loads of juicy cherry on the nose, earthy, mineral palate with a big finish (\*\*\*\*). Argentinean wine fans will enjoy the Bodegas Santa Ana 2006 La Mascota Cabernet Sauvignon (\$17.95 - #0066720), minty blackberry, chocolate, smoky, spice and a nice tannin component (\*\*\*\*). French vino fans will enjoy the Chateau Camensac 1995 (\$54.95 - #0155564), yup a '95, you're heard of the In Store Discoveries at the LCBO, well this in a Lost In Warehouse Discovery, but it was a good time to find this one: smooth dried fruit and cedar notes; if you don't have the inclination to age your wines the LCBO has done it for you (\*\*\*\*). From Italy, Piccini 2005 Chianti Classico Reserva (\$19.95 - #0134791), coffee, leather, black fruit, nice tannins and a dry finish (\*\*\*\*). Portugal should also have a reservation at your holiday table, V. Leite de Faria Gloria Reserva 2004 (\$17.95 - #0146522), juicy red and black fruit, herbs and spice, gentle tannins and a smoky finish (\*\*\*\*). Finally, I can recommend a Spanish goody, Herencia Remondo La Montesa 2006 (\$19.95 - #0674572), sweet plummy notes, juicy cherry, hints of raspberry and a floral sensation (\*\*\*\*½).

#### Here Comes the Fizz ...

I have three to recommend here: [13<sup>th</sup> Street 2004 Premier Cuvee Brut](#) (\$28.00 - #0142679), mac apple and lemon curd on the nose, green apple and nice acidity in the mouth (\*\*\*\*½). Chandon Blanc de Noirs Sparkling Wine (\$23.95 - #0100693), moussey character, apple and creamy with good acid and nice length. And then there's this Burgundian beauty, Louis Bouillot Perle D'Aurore Brut Rosee Cremant de Bourgogne (\$18.95 - #0048793), beautiful light pink in colour, creamy light strawberry in the mouth, gentle bubbly mousse at a really good price; very enjoyable (\*\*\*\*½).

#### Argentina – Red ...

Catena 2007 Merlot (\$19.95 - #0057976) – My only 5-star table wine of the release, and this is a beauty. Lovely ripe red fruit nose with cherry and licorice. The palate is juicy and loaded with fruit and just the right amount of dustiness on the finish. (\*\*\*\*)

Los Clop 2008 Malbec (\$10.95 - #0135244) – This is an amazing bargain of a wine. The nose is chocolate, cherry, plum and cassis while the palate is juicy as sin loaded with cherry, chocolate and vanilla.

Zolo 2006 Reserve Malbec (\$16.95 - #0081091) – Another value wine from Argentina with huge blackberry, cassis, dark chocolate and plum notes on the nose. Palate-wise its dusty with a dark

fruit finish. It needs time to come around, but shows signs of being wonderful in the next few years.

#### **Australia – Red ...**

Coriole Redstone Cabernet Sauvignon 2007 (\$17.95 - #0141960) – mint, cherry, cassis, vanilla, cinnamon with a touch of dried plum. (\*\*\*\*)

Fools Bay 2008 Dusty's Desire Shiraz (\$17.95 - #0141887) – big blackberry, cassis and mocha notes which follow on the palate with great juiciness, lots of sweet fruit and a dab of pepper ... watch out for the high alcohol on this easy on the palate wine. (\*\*\*\*)

Wolf Blass 2007 Gold Label Cabernet Sauvignon (\$27.95 - #0606939) – nice rich black fruit with spiced plum backing. (\*\*\*\*)

#### **Canada – Red ...**

(Ontario)

[Inniskillin 2007 Reserve Series Cabernet Franc](#) (\$16.95 - #0091140)

#### **Canada – White ...**

(Ontario)

[Flat Rock Cellars 2008 Nadja's Vineyard Riesling](#) (#0578625)

#### **Chile – White ...**

Errazuriz Aconcagua Costa Single Vineyard Sauvignon Blanc 2008 (\$15.95 - #0135426) – big, bright and lively: gooseberry, lemon-lime and grassy notes with a racy finish. (\*\*\*\*½)

Tabali Reserva Especial Chardonnay 2007 (\$18.95 - #0663005) – peachy vibrancy, easy sipper with not too much oak on the palate; there's good balance here. (\*\*\*\*)

#### **France – Red ...**

(Bordeaux)

Chateau Hauchat 2006 (\$15.00 - #0123489) – Good value for a Bordeaux red; nice juicy black fruit, spices and big tannins, quite enjoyable. (\*\*\*\*)

La Fleur Anne 2005 (\$19.95 - #0139048) – vanilla, smoky, tobacco, big tannin bite that dries out the mouth, there is a nice juiciness through the mid-palate which turns a bit hollow near the end giving way to that dryness mentioned above. (\*\*\*\*)

(Rhône)

Domaine des Mascarenes Cotes du Rhone-Villages 2007 (\$14.95 - #0142174) – spiced cherry and plum, the aromas follow smoothly across the tongue ending with a peppery lengthy finish with herbs and spice, and a little dustiness. Great value. (\*\*\*\*½)

#### **France – White ...**

(Alsace)

Helfrich 2008 Pinot Gris (\$13.95 - #0141788) – sweet peach and pear notes, refreshing and tasty, it might have a short finish but it's still very pleasant going down. (\*\*\*\*)

#### **Italy – Red ...**

(Tuscany)

Antinori 2006 Guado al Tasso (\$89.95 - #0986380) – mineral, black fruit and pepper, with big tannins; this one is going places in years to come. (\*\*\*\*½)

#### **Italy – White ...**

(Piedmont)

L'Armania Il Gaii Moscato D'Asti 2008 (\$14.95 - #0135632) – grapey ginger ale notes on the nose, tropical flavoured with bubble gum and melony tastes. (\*\*\*\*)

#### **Portugal – Red ...**

*Catapereiro 2006 Vinho Tinto* (\$14.95 - #008358) – jammy and juicy is the best way to describe this one; raspberry pie, blackberry fruit and a touch of dried cherries with earthy tannins on the

finish. (\*\*\*\*½)

### **South Africa – Red ...**

The Goafather 2008 (\$13.95 - #0011072) – cherry and brambly notes with some earth and leather on the back palate; slightly tarry but that's mixed with nice blackberry notes on the aftertaste. (\*\*\*\*)

### **Spain – Red ...**

*Puerta Bonita G5 Garnacha 2007* (\$19.95 - #0132266) – sweet cherries all the way through, it's a one dimensional wine but a dimension I'd go back to again and again – enjoy that long cherry finish. (\*\*\*\*)

### **United States – Red ...**

(California)

*Frei Brothers 2006 Reserve Cabernet Sauvignon* (\$23.95 - #0038075) – blackberry, tobacco and black cherry on the nose, smoky, sweet mid-palate with a little white pepper. (\*\*\*\*)

J. Lohr 2007 Los Osos Merlot (\$18.95 - #0027516) – juicy, almost sweet blackberry and cherry, this one's quite tasty. (\*\*\*\*)

Ridge 2007 Three Valleys (\$31.95 - #0652875) – a blend with Zinfandel taking the lion's share of the work (76%); sweet fruit, cherry, plum with dusty tannins. (\*\*\*\*)

### **Grape Guy Top 3 ... what I'll be lining up for on December 5, 2009:**

Catena 2007 Merlot (\$19.95 - #0057976) – Argentina

Los Clop 2008 Malbec (\$10.95 - #0135244) – Argentina

Domaine des Mascarenes Cotes du Rhone-Villages 2007 (\$14.95 - #0142174) – 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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