

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday February 5, 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*

*I am working on a new scoring system based on school grading system of A+ thru D- ... would love to hear
your feedback on the new system as you folks who read my Vintages blog are my Guinea Pigs.
please send your feedback to me at michael@ontariowinereview.com - thanks*

We got a three focus release again this week at Vintages: Tuscany (T), Valentine's Day (V) and Washington State (WS) ... The wines that are part of the spotlight are labeled as such:

Argentina – Red ...

*Pasion 4 2008 Merlot (\$12.95 - #0059287) – a little blueberry, a little spice, a little blackberry and a little of enough to make it interesting. (** ½ or C+)*

*Trapiche Vina Domingo F. Sarmiento 2007 Single Vineyard Malbec (\$39.95 - #0191841) – concentrated dark fruit and chocolate with hints of licorice and smoked meat. (**** or B)*

Australia – Red ...

*George Wyndham 2007 Founder's Reserve Shiraz (\$19.95 - #0107904) – dark fruit and spice with black pepper backing, there's no reason not to like this one. (** ½+ or B-)*

*Heartland 2008 Stickleback Red (\$14.95 - #0116574) – Sweet succulent fruit, chocolate and subtle spice, quite nice; this is a guilty pleasure type of wine. (**** or B)*

*Psyche Bend 2009 Shiraz (\$14.95 - #0209338) – supple, smooth, sippable and with an Ontario connection, so it's patriotic as well. (** ½+ or C+)*

*Two Hands 2009 Angels' Share Shiraz (\$27.95 - #0009480) – I always love the fruit and spice that comes out of this wine, there's also some really nice chocolate notes; lovely. (**** ½ or A-)*

Australia – Sparkling ...

*Jansz Premium Sparkling Rosé (\$24.95 - #0037499) – nice nose lead to a nut-citrus bruised apple palate, touch of sweetness on the finish brings it all together. (**** or B) – (V)*

Canada – Dessert ...

(Ontario)

[Flourish 2007 Vidal Icewine](#) (\$18.95 / 200ml - #0222356) – (V)

Canada – Sparkling ...

(Ontario)

[13th Street 2007 Cuvee 13 Rosé](#) (\$24.95 - #0147504)

Chile – White ...

*Cono Sur 2010 Vision Single Vineyard Gewurztraminer (\$14.95 - #0912949) – a lovely G-wine for a fraction of what you would expect to pay for it, delicious. (**** or B)*

*Cono Sur 2010 Vision Single Vineyard Riesling (\$14.95 - #0590711) – nice peach, pear with slate on the nose, drier than expected palate, pretty zippy for a Chilean Riesling. (**** or B)*

France – Red ...

(Bordeaux)

Chateau Le Grand Moulin 2008 (\$15.95 - #0198994) – nice bit of brambly spice with a new leather feeling on the tongue, tasty dark fruit finish. (**½ or C+)

(Beaujolais)

Vigneronnement Votre Fleurie 2009 (\$14.95 - #0185652) – all red fruit nose, blacker fruit palate, demands a chill for even added enjoyment. (****+ or B+)

(Loire)

Domaine de Peyanne 2009 (\$13.95 - #0197038) – Sweet cherry nose, sweet cherry-tobacco palate, almost Beaujolais-like (**½ or C+)

(Midi)

Domaine Gardies 2009 Mas Las Caves Rouge (\$15.95 - #0194894) – blackberry and sweet plum, smooth and easy on the palate with silky tannins, well balanced. (****½ or A-)

(Rhône)

Domaine Le Grand Retour 2009 Plan de Dieu Cotes du Rhone-Villages (\$13.95 - #0127167) – giant raspberry nose, great sweetness of fruit on the palate with delicious cherry finish. (**** or B)

France – White ...

(Burgundy)

Maison Kerlann 2008 Chablis (\$21.95 - #0158964) – pretty basic Chardonnay with crisp clean fruit, nice minerality and a stony finish. (**½ or C+)

(Loire)

Jean-Max Roger 2008 Cuvée C.M. Sancerre Blanc (\$24.95 - #0196667) – nice grapefruit kick, pleasant and easy drinking, surprising taste and good acidity. (**** or B)

Germany – White ...

Königschaffhauser 2009 Pinot Gris Trocken (\$13.95 - #0597500) – not what you expect when you think of a German white wine, quite interesting and tasty. (** or C)

Pfeffingen 2008 Scheurebe Spätlese (\$19.95 - #0014837) – sweet and tasty, Scheurebe is not your usual grape, and you should love the sweetness of pear here, give it a try. (**½+ or B-)

Italy – Red ...

(Piedmont)

La Gironda 2009 Brachetto D'Acqui (\$17.95 - #0188045) – this makes for a very romantic pairing with the moscato d'asti (also available this release), this one is a sweet red fizz that livens the party. (**½ or C+) – (V)

(Tuscany)

Abbadia Ardenga Rosso di Montalcino (\$19.95 - #0184945) – sweet spice and black fruit. (**½ or C+) – (T)

Rocca delle Macie 2006 Chianti Classico Riserva (\$21.95 - #0930966) – ballsy black fruit, lots of spice with cellar worthy tannins. (**** or B)

Cecchi 2007 Vino Nobile di Montepulciano (\$24.95 - #0123588) – dark fruit with leather and spice. (**½+ or B-) – (T)

Isole e Olena 2007 Chianti Classico (\$26.95 - #0704346) – cherry and strawberry notes, nice spice mid-palate, sweet fruit throughout with a nice finish. (**** or B) – (T)

Le Cinciole 2007 Chianti Classico (\$31.95 - #0207795) – nice fruit, mix of spice and herbs a little tree bark grit, in a good way. (**½ or C+) – (T)

Le Sghere di Frassinello 2007 (\$31.95 - #0025700) – very interesting mix of fruits with lovely leather notes on the finish, hints of licorice and a long persistent finish. (****+ or B+) – (T)

Mastrojanni 2007 San Pio (\$29.95 - #0944603) – raspberry, black licorice, blueberry, fine Corinthian leather, smooth and supple, nice spicy bite on the finish. (**** or B) – (T)

Ravazzi 2007 Chianti Riserva (\$15.95 - #0135657) – chocolate, strawberry, spice and a nice peppery finish. (**½ or C+) – (T)

(Veneto)

Masi 2006 Brolo di Campofiorin (\$24.95 - #0978092) – lovely cherry nose, cherry comes racing through with acidity and good tannin backbone. (**** or B)

Mexico – Red ...

L.A. Cetto 2008 Petite Sirah (\$11.95 - #0983742) – good value red with sweet strawberry,

raspberry, cherry, and touch of mocha on the finish. (**** or B)

New Zealand – Red ...

The Crossing 2009 Pinot Noir (\$17.95 - #0694471) – touch of sweet mocha on the front palate, turns earthy mid-to-finish with a nice sour cherry finish that lingers. (**** or B)

Portugal – Dessert ...

Quinta da Romaneira Fine Tawny Port (\$16.95 - #0197020) – this is a basic but tasty tawny with nutty spiced cherry and nice acid balance. (** ½ or C+)

South Africa – Red ...

Fairview 2009 Pinotage (\$14.95 - #0205203) – smoked coffee, hints of mocha, nice and clean and doesn't smell of dirt, which I find typical on the 'tage, it's pretty lush for a Pinotage. (** ½+ or B-)

South Africa – White ...

Kleine Zalze 2009 Barrel Fermented Vineyard Selection Chardonnay (\$15.95 - #0096495) – vanilla cream nose with a caramel apple vanilla palate. (**** or B)

Spain – Red ...

Bodegas Lan 2004 Vina Lanciano Reserva (\$28.95 - #0955096) – spiced black fruit, touch of leather with licorice mint and a spiced finish. (**** or B)

Langa Centenaria Garnacha 2006 (\$13.95 - #0194795) – powerful red fruit on both the nose and palate and cherries galore. (** ½+ or B-)

Vina Vilano 2004 Reserva (\$22.95 - #0190736) – black cherry, sweet spices and mineral, nice finish. (**** or B)

United States – Red ...

(California)

Diamond Ridge 2007 Zinfandel (\$17.95 - #0205781) – a down to earth priced Zin with really good flavours like cherry cola, cherry, vanilla and plum with a nice spiced finish. (****+ or B+)

McManis 2009 Cabernet Sauvignon (\$19.95 - #0212126) – sweet fruit nose with good follow through on the palate. (** ½ or C+)

Newman's Own 2007 Cabernet Sauvignon (\$17.95 - #0104182) – lush blackberry, plum, black cherry, juicy and smooth. (**** or B)

Ridge 2008 Three Valleys (\$29.95 - #0652875) – a cool blend of 6 grapes that includes Carignan, Syrah and Grenache, nice fruit, good flavour. (**** or B)

Robert Mondavi 2006 Oakville Cabernet Sauvignon (\$54.95 - #0029207) – full bodied and quite lovely, a real pleasure to sip on. (****+ or B+)

Seghesio 2009 Sonoma Zinfandel (\$29.95 - #0942151) – hard to beat Seghesio for Zins, lovely structure, out of this world taste, I can't wait to BBQ with a bottle of this wine by my side. (**** ½ or A-)

(Washington)

Chateau Ste. Michelle 2006 Ethos Cabernet Sauvignon (\$39.95 - #0209866) – lots of spice and black fruit, mocha and spice on the palate and a spiced pepper finish. (**** or B) – (WS)

Columbia Crest 2007 H3 Merlot (\$19.95 - #0209874) – spiced red cherries and chocolate, what more could you ask for. (****+ or B+) – (WS)

United States – White ...

(California)

Beringer 2009 Founder's Estate Sauvignon Blanc (\$17.95 - #0031815) – tropical with kiwi-pineapple notes, soft and easy drinking. (** ½ or C+)

Kali-Hart 2008 Chardonnay (\$21.95 - #0046417) – sweet vanilla cream and citrus grab the nose, while pear and guava cross the tongue along with their friends above, ending with something pleasantly spicy on the finish. (****+ or B+)

Grape Guy Top 3 ... what I'll be lining up for on February 5, 2011:

Vigneronnement Votre Fleurie 2009 (\$14.95 - #0185652) - France
Domaine Gardies 2009 Mas Las Cabes Rouge (\$15.95 - #0194894) – France
Two Hands 2009 Angels' Share Shiraz (\$27.95 - #0009480) – Australia

Happy Shopping.

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 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.



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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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