

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday February 19, 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 another three things to focus on in this release: Cabernets (C), Kosher Wines (K) and some stuff from Ontario (O) ... The wines that are part of the spotlight are labeled as such:

Argentina – Red ...

Luigi Bosca 2008 Reserva Malbec (\$17.95 - #0079293) – juicy black fruit with a touch of eucalyptus. (**** or B)

Australia – Red ...

Jim Jim (The Down Underdog) 2008 Shiraz (\$15.95 - #0682005) – a friendly, playful and tasty Shiraz, just like the dog it's named after. (**½ or B-)

Nashwauk 2007 Shiraz (\$19.95 - #0221788) – chocolate and pepper up-front, blackberry and cherry backing, more than a decent Shiraz. (**** or B)

Tait 2006 Basket Pressed Shiraz (\$44.95 - #0138339) – stunning nose, peppery and dark fruit palate, massive alcohol appeal (16.3%) very concentrated flavour and smells. (**** or B)

Canada – Dessert ...

(Ontario)

Featherstone 2008 Select Late Harvest Cabernet Franc (\$18.95 / 375ml - #0210757) – (O)

Canada – Red ...

(Ontario)

[13th Street 2008 Gamay Noir](#) (\$17.95 - #0177824) – (O)

[Rosehall Run 2008 Cuvee Pinot Noir](#) (\$19.95 - #0225748) – (O)

Wayne Gretzky No. 99 Estate Series 2007 Cabernet / Merlot (\$19.95 - #0128652) – (O)

Canada – White ...

(Ontario)

[Fielding 2009 Lot No. 17 Riesling](#) (\$25.95 - #0203521) – (O)

[Lailey Vineyard 2009 Canadian Oak Chardonnay](#) (\$24.95 - 0225474)

Chile – Red ...

Arboleda 2008 Cabernet Sauvignon (\$17.95 - #0606764) – lots of mint and blackberry with spicy tannins on the finish. (**½ or C+) – (C)

Terra Vega 2008 Cabernet Sauvignon Gran Reserva (\$16.95 - #0218057) – nice nose and although the flavours seem slightly striped there is enough cherry and milk chocolate to make this worthwhile. (**½ or B-) – (K)

Veramonte 2008 Reserva Pinot Noir (#15.95 - #0134973) – drinks more like a Merlot than a Pinot Noir, spiced-mint-cherry with better acidity. (**½ - C+)

France – Red ...

(Bordeaux)

Hauts de Pontet-Canet 2007 (\$36.00 - #0100735) – this one is simply appealing on the nose, the blackberry, the tannins and the spice, very nice. (**** or B) – **(C)**

(Burgundy)

Nicolas Potel 2007 Les Greves Beaune 1er Cru (\$29.95 - #0196899) – very flavourful, good spice, nice wood texture, enough fruit to drink now or wait a couple of years to enjoy. (**** or B)

Rene Bouvier 2008 Le Chapitre Bourgogne (\$19.95 - #0209601) – deep cherry, rich nose, spiced wood and dark berries. (**½ or C+)

(Midi)

Chateau Saint-Roche 2008 Chimeres (\$18.95 - #0119354) – nice and plum with dark fruits, just a hint of spice and supple tannins. (****+ or B+)

(Rhône)

Chateau Goudray 2009 Cuvee Excellence Rasteau (\$15.95 - #0195032) – closed nose but the lovely sweet cherry fruit on the palate makes this one worth buying. (**** or B)

Vignobles David le Mourre de L'isle Cotes du Rhone 2009 (\$15.95 - #0128124) – good spicy cherry with nice tannins. (**** or B)

France – Sparkling ...

(Burgundy)

Bailly Lapierre Reserve Brut Cremant de Bourgogne (\$17.95 - #0991562) – light, lively and lemony; nice minerality on the palate. (**** or B)

France – White ...

(Alsace)

Domaine Saint-Remy 2008 Reserve Gewurztraminer (\$18.95 - #0061150) – floral, soapy, spicy, delicious; love this kind of Gewurztraminer, perfect for Thai food or sipping, spicy finish that really wakes up the mouth. (****½ or A-)

(Burgundy)

Chateau de Puligny-Montrachet 2007 Les Poruzots Meursault 1er Cru (\$79.95 - #0021675) – soft mid-palate, delicate mineral on the finish. (**½ or B-)

Israel – Red ...

Dalton 2009 Shiraz (\$19.95 - #0217349) – nice blackberry liqueur notes, plums, pepper and a touch of spice. (**** or B) – **(K)**

Galil Mountain 2006 Yiron (\$33.95 - #0095075) – best of the Israeli wine in this release, full flavoured, dark fruit, plum, chocolate with a lovely spiced finish ... screw it being a kosher wine this one is just a good wine plain and simple. (****+ or B+) – **(K)**

Italy – Red ...

(Piedmont)

Abbona Papa Celso 2008 (\$19.95 - #0193730) – made from 100% Dolcetto with sweet cherry and raspberry notes with good tannins. (**½ or C+)

(Puglia)

Borgo Reale 2008 Primitivo (\$19.95 - #0218081) – a little plum, some vanilla, very nice kosher wine. (**½ or C+) – **(K)**

(Tuscany)

Marchesi de'Fiescobaldi Tenuta di Castiglioni (\$21.95 - #0145920) – lots of fruit and tannins with good spice, a real favourite. (****½ or A-)

Pinino 2005 Brunello di Montalcino (\$33.95 - #0032508) – juicy, sweet black fruit, touch of leather, and a little dried raspberry / strawberry. (**** or B)

(Veneto)

Zenato 2006 Amarone della Valpolicella Classico (\$47.95 - #0413179) – lots of plum, chocolate, spice and cherry ... good Amarone. (****+ or B+)

New Zealand – Red ...

Pond Paddock 2008 Te Muna Pinot Noir (\$24.95 - #0205435) – fruit forward attack on both the nose and palate with cherry all the way through, delicious. (****+ or B+)

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.



Socially Speaking ...

Follow Michael Pinkus, the Grape Guy's (almost) daily **Tweets** at <http://twitter.com/TheGrapeGuy>. You can become a friend on **facebook**: <http://www.facebook.com/?ref=home#!/mepinkus>.

"Linked In" folks can find Michael at <http://ca.linkedin.com/pub/michael-pinkus/14/704/4b8>

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

© OntarioWineReview.com 2011. All rights reserved.

You may use the content of this newsletter by including full credit to Michael Pinkus, Grape Guy and a link to www.ontariowinereview.com