

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday February 28, 2009

This week's release will take us to the South of France: Midi and Provence, where there are quite a few wines that should be of interest, at good prices ... so make sure you have a few dollars for these cellar additions. There is also a minor Sicilian release – some of these wines will make your palate an offer it can't refuse.

#### Southern France ...

There's only one Southern France white wine featured in this entire release, good thing it's worth a taste, *Laurent Miquel Nord Sud Viognier 2007* (\$17.95 - #0673236) a lovely melon, peach, citrus, pear and apple concoction in the mouth that has a nice mouthfeel and a medium-short finish.

From Midi comes the *Abbaye de Sylva Plana la Closeraie 2005* (\$19.95 - #0104737) with its nice cherry and blackberry flavours and a good seam of sweet oak. The *Camplazens 2006 Syrah* (\$14.95 – 0104752) has great smoked meat qualities with herbs and spices encrusting the meat, its fairly light bodied in the mouth with a bit of pepper and easy tannins. The *Cazes L'Excellence de Triniac 2005* (\$16.95 – 0103689) has one of those great sniff-all-day cherry nose, ripe with plum and chocolate, blackberry and cassis and some sweet red licorice with great tannins on the finish. *Domaines des Aires Hautes les Combelles 2005* (\$13.95 – 0701706) is cheap as chips and yet delivers a wines that boasts yummy fruit, cinnamon and vanilla; this is one you can enjoy now or in a few years to come. Two more from Midi, *Le Grand Penchant Rouge 2007* (\$17.95 - #0061267) has chocolate, cherry, plum, blackberry and cassis. While the *Terrasses de la Mouline Rouge 2007* (\$13.95 - #0103648) is spicy with nice black fruit and tannins ... an easy pairing with your favourite meat.

From Provence there is one wine of note, *Caves Saint-Pierre Preference Cotes-du-Rhone 2007* (\$14.95 – 0103622) a nice spice and herb quality, sweet black fruit with touches of licorice and sweet oak.

#### Sicily ...

We start our time in Sicily with this *Ajello Majus Grillo/Catarratto 2007* (\$16.95 - #0670844), it's crisp and refreshing with citrus, melon and peach. Or you can go for the *Cusumano 2007 Insolia* (\$14.95 - #0606350) with its great pineapple notes on the palate – I found the nose not as forthcoming, but as we all know it's what we taste that matters most. My one red selection is also by *Ajello, Majus Nero D'Avola 2006* (\$16.95 - #0100545), herbs and black fruit on the nose, the palate had good flavours and it's just a whole lotta fun.

#### Argentina – Red ...

*Vina Cobos Felino Malbec 2007* (\$19.95 – 0118067) – very nice black cherry, plum, chocolate and lots of fruit.

#### Australia – Red ...

*Elderton 2006 Friends Vineyard Series Cabernet Sauvignon* (\$18.95 - #0595389) – sweet nose, sweet fruit and a good peppery finish.

*Elderton 2006 Friends Vineyard Series Shiraz* (\$18.95 - #0660480) – here's one to share with – well, just read the label to figure out that one: vanilla, blackberries and a bit of spice ... very nice ... should makes friends all its own even if you don't buy it.

*Kilikanoon 2006 Covenant Shiraz* (\$49.95 - #0674747) – inky black colour, sweet blackberries and spice on the finish, which lingers for a good long while.

*Mitolo 2007 Jester Cabernet Sauvignon* (\$22.95 - #0043224) – lovely sweet oak, sweet fruit, white pepper, milk chocolate and tasty; here there's a big dollop of jamminess upfront.

### **Canada – Red ...**

#### ***(British Columbia)***

*Osoyoos-Larose 2005 Le Grand Vin* (\$44.95 - #0626325) – floral, blackberry, cassis, vanilla, cedar and a whole lot more ... needs time to open up fully, say 3-4 years, and when it does it's going to be gorgeous.

### **Chile - Red ...**

*Gracia de Chile 2007 Reserva Superiore Pinot Noir* (\$16.95 - #0090027) – a sour cherry nose that follows on the palate along with ripe tannins and woody-earthy notes.

### **Chile - White ...**

*Casa Lapostolle 2007 Chardonnay* (\$15.95 - #0396986) – lots of vanilla and white tree fruits (apples, pears, etc.), cellaring for 2-3 years could prove rewarding.

*Leyda 2006 Single Vineyard Sauvignon Blanc* (\$18.95 - #0099309) – there's lovely grapefruit all over this one, with a fair bit of minerality also. Good acid and a lemon-melon rind finish makes this one very enjoyable.

### **Italy - Red ...**

#### ***(Tuscany)***

*Il Borro Rosso 2005* (\$59.95 - #0661769) – this one's big with spicy black fruit and herbs – needs time to sit to come into it's own ... it's close but I'd still give it two years before I even thought about drinking it.

*Rocco Delle Macie Chianti Reserva 2005* (\$15.00 - #0111641) – very red berry with a variety of cherries dominating, succulent in the mouth with plenty of tannin bite – very nice.

### **Italy – Sparkling ...**

*Villa Sandi Cuvee Prosecco di Valdobbiadene* (\$18.95 - #0738542) – a light, crisp bubbly with apple and lemon that's very pleasant with just a bit of yeastiness on the palate.

### **Italy – White ...**

#### ***(Marche)***

*Marchetti Verdicchio dei Castelli di Jesi Classico 2007* (\$15.95 - #0104869) – not everyone likes a Verdicchio but this one has everything you should: tropical, melon, and orange all make a refreshing sipper for spring/summer.

### **New Zealand – Red ...**

*Sileni Cellar Selection 2006 Pinot Noir* (\$15.00 - #0694901) – good price for a decent Pinot Noir, light cherry and cranberry greet the nose, same on the palate, along with sour cherry and a touch of vanilla.

### **Portugal – Red ...**

*Quinta do Infantado Red 2006* (\$23.95 - #0095158) – this one smells and looks like Port in the glass: cherry, plum, chocolate, cassis with a mixture of red and black fruit throughout. The taste does not disappoint. I've tried their Port and loved it, now I can recommend their table wine with the same fervor.

### **USA ... Red ...**

#### ***(California)***

*Bridlewood 2004 Reserve Syrah* (\$27.95 - #0090084) – funny wine with a very inviting nose full of red fruit; the palate is just so-so, but then on the finish it does a complete 180 and does the hokey-pokey (it turns itself around) with sweet spice, pepper and lovely fruit that lingers a long time on

the tongue.

*Paul Dolan Vineyards 2006 Zinfandel* (\$21.95 - #0046342) – a light weight Zin, or at least that's the impression it gives, nice vanilla, cola and cherry, along with touches of plum. I said light weight, but that's because the 14.5% is well integrated so as not to be noticeable.

*Seghesio 2006 Home Ranch Zinfandel* (\$46.95 - #0070391) – an absolute beauty with plum, cherry, chocolate, white pepper, red berries and a sweet mid-palate before it turns dry on the finish – a whopping 15.7% alcohol, but good intensity and integration makes the booze a background issue, that is, until it hits you tomorrow morning.

### **Sherries and Port ...**

They can't call it Port anymore, because true Port can only come from Portugal – so this *Angove's 2005 Premium Vintage Fortified Shiraz* (\$18.95 - #0141697) can only be called a "fortified wine", but it tastes like really good Port. Spicy, plummy, sweet cherries – for drinking now or lying down in the cellar for, say, 30-years.

### **Grape Guy Top 3 ... what I'll be lining up for on February 28, 2009:**

*Chateau de Fontenelles Cuvee Notre Dame 2005* (\$16.95 – 0103689) - France

*Angove's 2005 Premium Vintage Fortified Shiraz* (\$18.95 - #0141697) - Australia

*Quinta do Infantado Red 2006* (\$23.95 - #0095158)– Portugal

Happy Shopping.

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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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