

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday January 22, 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

Today's foci (plural of focus) are Chile, the South of France and Robbie Burns ... I'll skip the scotch and take you right to the wines. Those wines that can be found in the spotlight this month are labeled with a "C" for Chile and an "SF" for Southern France:

Argentina – Red ...

Sur de Los Andes 2007 Reserva Malbec (\$13.95 - #0208322) – spiced wood, vanilla, cinnamon and cocoa, plenty of black fruit and well priced, should age nicely, a bit of bite back on the finish. (**** ½)

Viejo Isaias Clasico Malbec 2008 (\$14.95 - #0209320) – pretty long stem red rose label, which mirrors the delicacy of this pretty Malbec. Dark fruit and red licorice and slightly vanillin; juicy almost to the point of being sweet. (****)

Australia – Red ...

Gemtree Vineyards 2008 Tadpole Shiraz (\$17.95 - #0142034) – sweet fruit, milk chocolate, blackberry, vanilla and plum; best Tadpole I've tried to date. (**** ½)

Glaymond 2007 The Distance Shiraz (\$29.95 - #0658484) – chocolate with white pepper and plum. (****)

Pirramimma 2006 Katunga Grenache/Tannat/Shiraz (\$23.95 - #0203174) – wow ... now that's a wine worth its price, juicy, jammy and lots of flavour; interesting blend that will make your mouth jump for joy. (**** ½+)

Westend Estate 2009 Cool Climate Pinot Noir (\$17.95 - #0203141) – nice red fruit aromas and flavours, cherry, cranberry acid and just the right amount of spice. (****)

Canada – Red ...

(British Columbia)

Mission Hill 2005 SLC Merlot (\$34.95 - #0068353) – smoky, licorice and blueberry with hints of vanilla, quite tasty. (****)

(Ontario)

[*Rosewood Estates 2008 Merlot*](#) (\$20.00 - #0211896)

[*Strewn 2007 Cabernet Sauvignon*](#) (\$18.95 - #0529693)

Canada – White ...

(Ontario)

[*Creekside Estate 2008 Butler's Grant Riesling*](#) (\$15.95 - #0220293)

[*Henry of Pelham 2008 Reserve Off-Dry Riesling*](#) (\$15.95 - #0557165)

Chile – Red ...

Caliterra 2008 Tributo Cabernet Sauvignon (\$14.95 - #0205567) – nice blend of fruit and spice, juicy blackberry, very tasty and easy to drink. (****) – (C)

Errazuriz 2008 Single Vineyard Cabernet Sauvignon (\$19.95 - #203364) – minty dark fruit, juicy and jammy. (*** ½) – (C)

Montes 2008 Alpha Carmenere (\$19.95 - #0143230) – inky black in colour, minty chocolate, blackberry and cherry notes, good acid balance, juicy fruit, silky tannins ... best of the Carmeneres

in this release. (****) – (C)

Morande 2008 Reserva Pinot Noir (\$14.95 - #0059428) – sweet cherry fruit, interesting for a Pinot Noir. (**½) – (C)

Ninquen Antu Syrah 2008 (\$17.95 - #0675371) – more earth, more grippy and more Aussie-like than many Oz Shiraz in this release. Black fruited, balanced and lovely. Definitely worth picking up for those summer BBQ's to come. (****½) – (C)

Chile – White ...

Emiliana Novas 2009 Limited Selection Chardonnay (\$14.95 - #0004515) – this one has some real spring in its step, some jazz in its band, nice acidity with tropical and citrus notes. (****) – (C)

France – Red ...

(Rhône)

Chateau de Saint Cosme Les Deux Albions Cotes du Rhone 2008 (\$19.95 - #0194985) – great red and black fruit blend with quite a bit of grit, this is another to save for next summer's BBQ season. (****)

Domaine de la Bastide Cuvee Les Fignes Cotes du Rhone 2009 (\$13.95 - #0194852) – a little heavy with tannins at this time; plum, fig, and black cherry; well priced and ageable 5+ years. (****) (Southwest)

Le Chai au Quai Volupte de Malbec Cahors 2007 (\$17.95 - #0194936) – ripe black fruit with soft tannins, simple and enjoyable ... no hint of "chai" anywhere. (***) – (SF)

France – White ...

(Midi)

Beauvignac Picpoul de Pinet 2009 (\$11.95 - #0350124) – light bodied, sexy and friendly, this one's like a prostitute that lingers long after the deed is done. A steal for the price. (**½)

Terres Blanches Sec Muscat 2009 (\$13.95 - #0653188) – almost sweet flavours on the palate with a nice mix of pear and tangerine, the floral finish wraps it up nicely. (**½)

France – Sparkling ...

(Champagne)

Delouvin Nowack Vandieres Brut Carte D'or Champagne (\$39.95 - #0185660) – the words value and champagne are rarely seen together but this one offers up just that, delicate with nutty citrus notes, would have been great to see this one in the pre-Christmas release. (****)

Germany – White ...

Kruger-Rumpf 2006 Riesling Spatlese (\$16.95 - #0189662) – sweet yet restrained with good mineral notes and honeyed pears on the finish. (****)

Italy – Red ...

(Sicily)

Fondo Filara Nero D'Avola 2008 (\$15.95 - #0207811) – black and bitter no more (definition of Nero D'Avola: black and bitter), floral, black fruit, nice and basic. (**½)

(Tuscany)

Luciani 2004 Brunello di Montalcino (\$41.95 - #0182220) – sweet fruit flavour and on the nose, delightfully playful in the mouth. (****)

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

(Umbria)

Sportoletti Assisi Rosso 2008 (\$16.95 - #0926857) – decent tannins, dried black fruit and cocoa mix with good spice. (****)

(Veneto)

Sartori L'Appassito Rosso 2008 (\$18.95 - #0193607) – plush and flavourful, plum and raspberry, hint of spice, nice fruit, good tannins and good value. (****+)

New Zealand – White ...

Rapaura Springs 2009 Red Gate Sauvignon Blanc (\$14.95 - #0142919) – heck of a Savvy-B for

the price, very New Zealand with a long lingering finish. (****)

Portugal – Dessert ...

Croft 2004 Late Bottled Vintage Port (\$17.95 - #0087601) – this is a true thing of beauty, spice chocolate, cherry, plum, succulent and luscious, I could go on but just go buy it and find out for yourself. (****)

Portugal – Red ...

Cardeal 2007 Reserva Touriga Nacional 2007 (\$13.95 - #0191346) – lots of red fruit aromas and flavours. (****)

Messias 2007 Grande Escolha (\$17.95 - #0064691) – good port house makes a fine table wine: delicate balance, nice silky tannins, dark fruit and plum, smooth and easy going. (****)

Spain – Red ...

Casa de la Ermita 2008 Roble (\$13.95 - #0190785) – a mix of fresh and dried fruit with spice. (****)

La Multa 2008 Old Vine Garnacha (\$13.95 - #0190793) – coffee and mocha, nice balance, good flavour. (*** ½)

Vinyes d'en Gabriel L'Heravi (\$15.95 - #0194761) – big on blackberry, plum, cassis, blueberry, you name the fruit it's in there. Lots of flavour and nice tannins. (**** ½)

United States – Red ...

(California)

Earthquake 2007 Zinfandel (\$39.95 - #0059717) – a big 16% alcohol Zin, serious with herbs, chocolate and plum. (****+)

Napa Cellars 2007 Merlot (\$23.95 - #0161299) – this wine gets an honourable mention with no rating. The bottle I tasted was slightly corked but you could tell that that the fruit was once lovely and a non-corked bottle might be worth checking out. (no rating)

Trentadue 2006 Old Patch Red (\$15.95 - #0686709) – grab a spatula and BBQ mitts this one is perfect for grilling season, we have a little time but that means you can stock up on this mainly Zinfandel blend. (****)

United States – White ...

(California)

Clos du Bois 2009 Sauvignon Blanc (\$17.95 - #0146258) – more tropical than grassy and quite lovely. (*** ½)

Mer Soleil 2008 Silver Unoaked Chardonnay (\$24.95 - #0220343) – no oaked used so the fruit shines, tropical nose with melon and pineapple mingle for a real pleasing palate. (****)

Grape Guy Top 3 ... what I'll be lining up for on January 22, 2011:

Croft 2004 Late Bottled Vintage Port (\$17.95 - #0087601) - Portugal

Mer Soleil 2008 Silver Unoaked Chardonnay (\$24.95 - #0220343) – United States

Ninquen Antu Syrah 2008 (\$17.95 - #0675371) – Chile

Bonus:

Pirramimma 2006 Katunga Grenache/Tannat/Shiraz (\$23.95 - #0203174)- Australia

Trentadue 2006 Old Patch Red (\$15.95 - #0686709) – United States

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.



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