

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday January 31, 2009

To end off the triple header of releases this month the LCBO is parading out the 90+ wines; those wines that have been touted by the likes of Robert Parker Jr., Jay Miller, Harvey Steinman, the duel James: Halliday and Suckling – along with plenty of other scorers that rate on the 100 point scale.

As usual full reviews for Ontario wines can be found on my website ([www.ontariowinereview.com](http://www.ontariowinereview.com)) - just click on the wine. Now it's time to see what trouble you can get into when picking 90+ point wines ... of course you can take their advice, most of the 90-pointers are pretty good ... my job here is to point you in the direction of those that really deserved their score ... and here they are:

#### Ninety-Plus ...

It's hard to argue with my esteemed colleagues – all these wines offer up something interesting, but when I do, my scoring I add a half-star, or take away one, for this little thing we call “value”: a wine that delivers on its price point. Here are wines that I would rank 4-stars or higher using price as one of my guiding factor ... **Gloria Ferrer 2005 Chardonnay** (\$26.95 - #083345) good fruit, but it's the butterscotch and toffee notes that really draw you in – a long finish with lots of caramel and butter in the mouth. **Edmeades 2006 Zinfandel** (\$21.95 - #105924), regular readers know I am a fan of this grape, this wine gives you what you are looking for, black pepper, cherry, plum, cola and vanilla. **Heggies Vineyard 2006 Chardonnay** (\$23.95 - #903559) from Australia offers a nice apple and peach fruit profile with vanilla and a buttery-toastiness. Also from Australia is the **Glaetzer 2006 Bishop Shiraz** (\$34.95 - #627869), which has sweet fruit, lots of pepper and big alcohol (15.8%). Those who enjoyed the red label **Pillar Box** might just like to make the jump to the black label **2006 Reserve Shiraz** (\$24.95 - #090324) with its coffee, toasty, tobacco and spice box nose and palate – though if you thought the 15.8 of the previous wine was high the 16% on this one just might kill you. Finally, from Australia, is the **3 Ring Shiraz 2006** (\$23.95 - #015495), a real beauty with smooth Shiraz tastes of blackberry and pepper, there's even a dollop of chocolate on the mid-palate. My French favourite in this category is the **Clos de Sixte 2006** (\$26.95 - #076349) big and rich with sweet vanilla and blackberry on the palate. Last, but certainly not least, there's this Spanish beauty. The Spanish sure know how to deliver these days; this wine is the best value of the whole release: **Las Rocas 2006 Granache** (\$15.95 - #095190) with spices, chocolate and the most delicious black cherries ... what an amazing palate for such a little price, buy a bunch of this one and enjoy – many times, for many years to come (at least 5).

#### Ontario - White ...

[Inniskillin 2007 Winemaker's Series Two Vineyards Riesling](#) (\$17.95 - #105387)

#### Chile ... Red ...

*Errazuriz 2007 Wild Ferment Pinot Noir* (\$19.95 - #510396) – keep your eyes open for wild ferment wines, usually they make for some of the more exotic tipples; vanilla, cinnamon, black fruit and chalky fine tannins – it may not sound different but it is.

#### Chile ... White ...

*William Cole 2008 Mirador Selection Sauvignon Blanc* (\$13.95 - #093948) – crisp with lots of acidity and grapefruit.

#### France - Red ...

##### *(Rhône)*

*Perrin 2006 Rasteau L'Andeol* (\$19.95 - #976845) – sweet fruit with chocolate notes.

##### *(Southwest)*

*Chateau de Gaudou Cahors 2005* (\$14.95 - #104935) – big smoky black fruit with tobacco nuances; there's the typical tough tannins found in Cahors wines with blackberry and cassis – nicely ageable, 5-7 easy, at a more than affordable price.

## France – White ...

### (Alsace)

*Jean Geiler 2007 Gewurztraminer Reserve Particuliere* (\$17.95 - #106864) – can't beat a beautifully made Gewurz; soft and rosy, nice palate, slightly perfumey nose – there's also some awesome orange peel here. This is how Gewurz should be made.

## Italy - Red ...

### (Veneto)

*Bolla Amarone della Valpolicella Classico le Origini 2004* (\$45.95 - #651547) – plum, chocolate, cherry, herb and spice with a little oxidization on the palate.

*Pasqua Rosso Veronese Le Soraie 2005* (\$18.95 - #097568) – berry, cherry, plum and chocolate nice finish with good tannins.

## Spain – Red ...

*Juan Gil 2007 Monastrell* (\$14.95 - #094888) – I love Juan's wines; this one has sweet red cherries a touch of vanilla and is very easy on the palate; there's also the potential for a little aging here, say 3-4 years.

## USA ... Red ...

### (California)

*Cline 2007 Ancient Vines Zinfandel* (\$19.95 - #719211) – beautiful, plum, chocolate and black fruit; a robust full flavoured Zinfandel.

*Francis Coppola 2006 Diamond Collection Blue Label Malbec* (\$27.95 - #076133) – a nice wine that's rare for the region, meaning you don't see many on their own; smooth blackberry and white pepper.

*Hess 2005 Allomi Vineyard Cabernet Sauvignon* (\$37.95 - #906420) – blackberry, black cherry, chocolate on the nose, cocoa and quite fruity on the palate.

## Sherries and Port ...

*Williams & Humbert Walnut Brown Rare Old Brown Oloroso* (#11.95 - #437467) - a steal of a sherry for those sweeter-sherry-lovers, caramel, pecan pie, almond and a touch of orange peel.

*Ferreira Quinta Do Porto 10-Year-Old Old Tawny Port* (\$29.95 - #088005) – sweet and sour cherry with some nuttiness and dried fruit.

*Fonseca Bin 27 Reserve Port* (\$16.95 - #156877) – sweet red and black fruit, nice hint of chocolate, spices and herbs, good smoothness with a little bite on the finish.

## Grape Guy Top 3 ... what I'll be lining up for on January 31, 2009:

*Jean Geiler 2007 Gewurztraminer Reserve Particuliere* (\$17.95 - #106864) - France

*Williams & Humbert Walnut Brown Rare Old Brown Oloroso* (#11.95 - #437467) - Spain

*Juan Gil 2007 Monastrell* (\$14.95 - #094888) – Spain

Happy Shopping.

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**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](http://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.

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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