

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday July 10, 2010

I am now 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'm always looking for good value and I'm not afraid to give or take away a half mark for it – I'll let you know when I've done so.

This time out the LCBO is going with Customer Favourites and great summer reds from the Beaujolais region of France, lets' take a look ...

Beaujolais ...

All I can say here is: Don't think Nouveau, these are some serious wines that you could lay down for a few years or enjoy now with a little chill. Collin-Bourisset Les Terres Bleues Cote de Brouilly 2009 (\$15.95 - #0590521), blackberry and currants with some real stuffing, good tannins and a hint of spice (****). There's the George DuBoeuf 2008 Le Trinquet Julienas (\$16.95 - #0177543) red fruit, cedar and a touch of sweet cherry thru the mouth to the finish (****). Finally, splurge a little with the Jean-Paul Brun 2008 Moulin-a-Vent (\$19.95 - #0178301) tasty with flavours of black cherry, a little cedary oak, sawdust-like tannins but with a nice smooth finish (****).

Customer Favourites ...

Leading off the "Customer Favourites" is this sparkler from Burgundy: *Louis Bouillot Perle D'Aurore Brut Rosé Cremant de Bourgogne* (#0048793 - \$18.95), lemony with a hint of strawberry and raspberry on the nose, palate is creamy smooth and easy to drink, great little bubbly (****). Another Customer Favourite is this [Malivoire 2008 Gamay](#) (\$17.95 - #0591313), a real stunner if you like Gamay (****). Here's one for the whole family to enjoy, *Alamos 2008 Malbec* (\$13.95 - #0467951) this is what Malbec is all about, big fruit, spice and some licorice notes; Malbec fans will jump on this, and those just thinking about liking Malbec should pick up a few bottles, the price is right for the sipping and savouring (****½). One signature grape deserves another, *Concha Y Toro Winemaker's Lot 148 Carmenere 2007* (\$16.95 - #0030957) is full of minty, blackberry, black cherry and nice spice (****). Moving on to an Australian favourite: Barossa Valley Estate 2008 E-Minor Shiraz (\$17.95 - #0071043) with it's big, bold and full flavour, this one is a big on black fruit and spicy pepper driven Shiraz (****). Slipping over to South Africa we find The Wolftrap 2009 Syrah/Mourvedre/Viognier (\$13.95 - #0626333), there's a touch of tar here but it's mainly black fruit, herbs and a touch earthy, highly drinkable with a juicy mid-palate, bring on the BBQ (****½). From France you (the customer) seems to like Chateau Hauchat (\$15.00 - #0175562), mocha, coffee, and black fruit mingle together nicely with just a touch of tannins (****). The Rhone is known for some nice wines and this is no exception, Chateau Pesquie 2008 Terrasses (\$13.95 - #0652313) juicy and tasty well worth picking up for your next BBQ, another wine that won't break the bank (****). If you're looking for an easy on the pocket book Chianti, then might I suggest the *Rocca delle Macie 2006 Chianti Riserva* (\$15.00 - #0111641), there's a little bit of everything in here (****½). Finally, Ripasso fans should be happy to see the return of Le Arche 2008 Ripasso Valpolicella (\$14.95 - #0095828) nice red fruit and easy drinking at a good price (****).

Australia – Red ...

Gemtree Vineyards 2008 Tadpole Shiraz (\$16.95 - #0142034) – the Gemtree line is always something to write home about, and now I'll write about it here. It's a little different from the norm but well worth it. (****)

Austria - White ...

Domaene Gobelsburg 2009 Gruner Veltliner (\$13.95 - #0965368) – if you are still one of the few who have not tried the summer refreshment of Gruner, here's your chance: nice floral and lemony on the nose, sweet fruit on the palate with pear and peach flavours; and \$13.95 is reasonable for a multiple try and buy. (****)

Canada – Red ...

(Ontario)

[*Nyarai Cellars 2007 Cabernet Merlot*](#) – (\$18.00 - #0179739)

Chile – Red ...

Loma Larga 2007 Merlot (\$15.95 - #0172551) – Chile and Merlot go together like a horse and carriage, lovely mint with black fruit on the nose; easy drinking with a touch of tannins, certainly not enough to give you that fuzzy feeling, it's just right. (****)

Chile – Rosé ...

Montes 2009 Cherub Rosé Syrah (\$14.95 - #0037887) – this one's electric pink, but it's a cracklin' rosie if I've ever tasted one, that's probably due to the white pepper on the finish. In the mouth it's got tasty raspberry and cherry notes. (****)

France – Red ...

(Midi)

Domaine des Terres Falmes Cinsault 2008 (\$12.95 - #0172650) – not a customer favourite but at this price and with this taste it should be; lovely cherry all the way thru with a touch of mocha and the merest hints of tannin. (****½)

(Rhône)

Chateau mas Neuf Tradition Rouge Costieres de Nimes (\$13.95 - #0177097) – really juicy with lots of black fruit. (****)

La Bastide Saint Vincent Pavane Vacqueyras (\$21.95 - #0177709) – great mouthfeel and lovely aromatics combine to make this one something worth buying; violets, chocolate and blackberries, yum. (****)

France – White ...

(Alsace)

Helfrich 2008 Gewurztraminer (\$17.95 - #0169748) – orange flower blossom smells, flavour is slightly sweet with a spicy finish; and Helfrich followed with him. This is quite the tasty 'G'. (****)

(Burgundy)

Michel Delhommeau Cuvee Harmonie Muscadet de Sevre-et-Maine 2008 (\$12.95 - #0164624) – nice dry white with lemon and green apple. Good value. (****)

Italy – Red ...

(Sicily)

Terre di Giumara 2007 Nero d'Avola (\$11.95 - #0174722) – this is a steal with juicy black fruit, hints of vanilla and spice, absolutely delicious. (****½)

Italy – White ...

(Piedmont)

Bava Cocconato 2009 Moscato d'Asti (\$14.95 - #0712547) – exactly what Asti should be at a reasonable price: ginger ale, peach, with a lovely bit of fizz. (****)

Portugal – Red ...

Monte da Cal Reserva 2006 (\$15.95 - #0030452) – sweet juicy red fruit with lots of cherry and some tannin. (****)

United States – Red ...

(California)

Rodney Strong 2007 Knotty Vines Zinfandel (\$19.95 - #0363358) – lovely plum fruit, chocolate,

cedar, vanilla; concentrated and delicious. (****)
(Oregon)

Phelps Creek 2007 Becky's Cuvee Pinot Noir (\$26.95 - #0181438) – dry with black cherry fruit, a little raspberry and a touch of sweet spice. (****)

Grape Guy Top 3 ... what I'll be lining up for on July 10, 2010:

Alamos 2008 Malbec (\$13.95 - #0467951) – Argentina

Domaine des Terres Falmet Cinsault 2008 (\$12.95 - #0172650) – France

Terre di Giumara 2007 Nero d'Avola (\$11.95 - #0174722) – Italy

Happy Shopping.

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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. I look forward to hearing from you!

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