

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday June 21, 2014

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

**Key: Wine colour indicators - Red are red wines, Yellow are whites, etc.**

**The Foci ...** Unique Grape Varieties (UGV), Europe vs New World (EVN), and Canada Day (CD)  
**The Skinny ...** My "oh wow" moment was a Pinotage from South Africa that doesn't taste like Pinotage, and that's a good thing – the other is that there is an Italian version of Zin (Primitivo) that truly shines; plus there's the rest of the stuff, as you will see.

#### Argentina ...

*Agostino 2011 Inicio Malbec* (\$14.95 - #330670) – deep colour and rich extract with mocha, spice, blueberry, vanilla and spice. (\*\*\*\*) – **EVN**

*La Posta 2011 Angel Paulucci Vineyard Malbec* (\$15.95 - #075515) – black cherry, black berry, chocolate and spiced vanilla. (\*\* ½)

*Vinecol 2013 Organic Bonarda* (\$15.95 - #375493) – juice blueberry with cherry pie notes, this one also has a kick of something spicy. (\*\* ½) - **UGV**

#### Australia ...

*Magpie Estate 2010 The Sack Shiraz* (\$21.95 - #094078) – lots of deliciousness in the form of cassis, vanilla, smoke, spiced anise and bacon. (\*\*\*\*)

#### Austria ...

*Laurenz V 2012 Friendly Gruner Veltliner* (\$19.95 - #066225) – friendly is a good name for this with it's lovely acidity, pea pod and lime zest this one "shakes hands" with your tongue. (\*\*\*\*) – **UGV**

#### Canada (British Columbia) ...

*Mission Hill 2013 Five Vineyards Rosé* (\$14.95 – 229716) – Cherry and raspberry with a touch of strawberry; pleasant, affordable and tasty. (\*\* ½+) – **CD**

**Canada (Ontario) ...** click on wine name for full review

*Bachelder 2011 Saunders Vineyard Chardonnay* (\$44.95 - #324103) - \*\*\*\* ½ (EVN)

*Norman Hardie 2012 Riesling* (\$21.00 - #131169) - \*\*\*\*+ (EVN)

*Pondview 2011 Cabernet-Merlot* (\$18.95 - #307561) - \*\*\* ½+

*Pondview 2013 Cabernet Franc Rosé* (\$14.95 - #241802) - \*\*\*\*

*Union 2012 Squared Red* (\$17.95 - #292359) - \*\*\* ½+ (CD)

#### Chile ...

*Tamaya 2011 Gran Reserva Syrah* (\$21.95 - #374306) – smoky, minty, meaty with dark fruited white pepper; dark, brooding and deliciously smoky. (\*\*\*\*)

#### France (Alsace) ...

*Joseph Cattin 2013 Pinot Noir Rosé* (\$15.95 - #374926) – hint of sweetness on the nose but there is none on the palate, instead it's tangy and refreshing. (\*\* ½+)

#### France (Beaujolais) ...

*Jean-Paul Brun 2012 Terres Dorees Morgon* (\$23.95 - #264465) – lots of juicy cherry, well-balanced, tasty with just enough acidity and tannins to give it just the right amount of lift. (\*\*\*\*)

#### France (Bordeaux) ...

*Chateau Boutisse 2010* (\$39.95 - #368175) – silky smooth, easy drinking, a certain elegance with nice tannins. (\*\* ½+)

*Chateau Canteloup 2010* (\$16.95 - #243923) – nice backbone of spice and herbal character with dark fruit and coffee notes on the finish. (\*\* ½+)

**France (Burgundy) ...**

*Chateau de Mercey 2010 Mercurey 1er Cru* (\$25.95 - #264531) – love a Mercurey; this one has rich fruit: plum, black cherry, spice and lots of strawberry with a long spiced-plum finish. (\*\*\*\*)

*Domaine de L'Hermitage de Nantoux 2011 Beaunes les Blanches Fleurs 1er Cru* (\$49.95 - #366872) – pretty floral, sour yet ripe cherry, touch of vanilla all add up to an interesting wine. (\*\*\*\*) - EVN

**France (Loire) ...**

*La Grille 2012 Pouilly-Fume* (\$24.95 - #374470) – lemon and grapefruit zest with herbaceous notes; it's pretty and pleasant and grows on you with each sip. (\*\*\*\*) – EVN

**France (Rhône) ...**

*Chateau La Nerthe 2011 Chateauneuf-du-Pape* (\$49.95 - #735407) – full flavoured and good complexity, there is plenty going on here and it's so worthy trying. (\*\*\*\*+)

*Clos du Caillou 2011 Bouquet des Garrigues Cotes du Rhone* (\$25.95 - #370213) – sweet cheery and other red fruits, touch of smokiness and lots of vanilla with a balanced finish. (\*\*\*\*+)

*Domaine Maby 2013 La Forcadie Tavel Rosé* (\$18.95 - #701318) – dry raspberry and strawberry pith with nice cherry backing and a seemingly creamy centre, but there is good acidity and a nice lingering finish. (\*\* ½+)

*La Ferme du Mont 2011 Le Ponnant Cotes du Rhone Villages* (\$19.95 - #171371) – licorice and raspberry with some floral notes. (\*\* ½+)

*Signature 2009 Vin Doux Naturel Rasteau* (\$24.95 - #371740) - plenty of chocolate that surrounds strawberry, cherry and a hint of plum. (\*\*\*\*)

**France (Southwest) ...**

*Chateau du Gaudou 2010 Grand Lignee Malbec/Merlot* (\$18.95 - #370239) – interesting mix of cocoa bean and blackberry. (\*\* ½+) – EVN

**Germany ...**

*Schloss Schonborn 2008 Marcobrunn Riesling Kabinett* (\$21.95 - #928861) – dry and delicious, shows off plenty of mineral and bosc pear. (\*\*\*\*+) – EVN

**Greece ...**

*Alpha Estate 2012 Axia Malagouzia* (\$17.95 - #371666) – touches of beeswax, grapefruit and white flowers. (\*\* ½)

**Italy (Emilia-Romagna) ...**

*Umberto Cesari 2010 Riserva Sangiovese di Romagna* (\$19.95 - #033399) – odd mix of meaty and chocolaty that becomes appealing on the third and fourth sip, so give it a chance. (\*\* ½+)

**Italy (Puglia) ...**

*Papale 2010 Linea Oro Primitivo di Manduria* (\$19.95 - #261784) – cherry and chocolate mix with cola and vanilla for a near Zin experience – break out the BBQ ribs. (\*\*\*\* ½) – EVN

**Italy (Tuscany) ...**

*Capanna 2008 Brunello di Montalcino* (\$48.95 - #378513) – silky, smoky with layers of dried fruit and good acidity for balance. (\*\*\*\*)

*Poggio Al Tufo 2010 Alicante* (\$19.95 - #070797) – almost sweet mixing with some smoky for a unique taste experience; oddly enjoyable. (\*\* ½)

**Italy (Umbria) ...**

*Scacciadiavoli 2009 Montefalco Rosso* (\$21.95 - #372458) – lifted dried cherry, licorice, , dried plum, nice spice and well balanced acidity. (\*\* ½+)

**Italy (Veneto) ...**

*Tommasi 2012 Adorato Parziale Appassimento Bianco* (\$15.95 - #320721) – oddly creamy with interesting baked white fruit component; melon and apple complete with the grill marks. (\*\* ½)

**New Zealand ...**

*Dog Point 2011 Pinot Noir* (\$49.95 - #329672) – juicy and fruit driven with just enough earthy and sour cherry to make it identifiably Pinot. (\*\*\*\*) - EVN

*Nobilo 2013 Icon Sauvignon Blanc* (\$25.95 - #912337) – very herbaceous and herbal along with

grapefruity-ness and touches of gooseberry. (\*\* ½+) – **EVN**

*Oyster Bay 2013 Pinot Grigio* (\$18.95 - #326090) – a little lime zest goes a long way on this one. (\*\* ½)

#### **South Africa ...**

*Cape Point Vineyards 2012 Sauvignon Blanc* (\$15.95 - #285221) – pretty bottle stores an elegant Sauv Blanc with melon, white peach and hints of lemon pith. (\*\* ½+)

*Ken Forrester 2012 Reserve Chenin Blanc* (\$17.95 - #231282) – grilled pineapple and apricot with hints of poached pear; I was hoping for more here but it's good. (\*\* ½+) – **EVN**

*Man Family Wines 2012 Bosstok Pinotage* (\$13.95 - #366286) – mid-weight, juicy with coffee and cocoa; someone finally has it right, this is great value and doesn't taste like Pinotage, and that's a good thing. (\*\* ½+) – **UGV**

#### **Spain ...**

*Borsao 2009 Berola* (\$18.95 - #371518) – juicy cherry and raspberry with sweet vanilla and a succulent / spicy finish. (\*\*\*\*+)

*Ercavio 2011 Tempranillo Roble* (\$16.95 - #067504) – nice and juicy with lots of plum and cherry; well-priced even for Ontario. (\*\* ½+)

*Vina Herminia 2009 Excelsus* (\$21.95 - #050567) – coffee, raspberry, mocha, tobacco and dried cherry with a long, pleasant linger. (\*\*\*\*)

#### **United States (California) ...**

*Hartley-Ostini 2012 Hitching Post Hometown Pinot Noir* (\$28.95 - #256644) – this is a silky version of Pinot Noir with red berries abound, there's also a hint of smoke; pleasant. (\*\* ½+)

*Liberty School 2011 Syrah* (\$18.95 - #942383) – white pepper, raspberry, cocoa with hints of licorice and smoke. (\*\* ½+)

*Plume 2011 Cabernet Sauvignon* (\$31.95 - #287367) – chocolate, black cherry and vanilla. (\*\* ½+)

*Rodney Strong 2012 Chardonnay* (\$19.95 - #226936) – there's peach and apple with smoked/grilled pineapple with a nice creamy texture and a spiced lemon drop finish with hints of grilled peach. (\*\*\*\*)

#### **United States (Washington) ...**

*Milbrandt 2012 Traditions Cabernet Sauvignon* (\$18.95 - #237784) – surprisingly juicy with blueberry, raspberry and a little bit of smoked meat poking through all with a mocha / chocolate finish. (\*\* ½+)

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#### **In-Store Discoveries – wines that appear on the shelves of your local Vintages outlet ...**

*Billecart-Salmon Brut Rosé Champagne* (\$56.95/375ml - #924670) Champagne, France (\*\*\*\*)

*Jim Barry 2009 The McRae Wood Shiraz* (\$59.95 - #737817) Australia (\*\*\*\*)

*Muga 2009 Selecccion 2009 Especial Riserva* (\$39.95 - #921536) – Spain (\*\* ½+)

#### **If You Can Afford It – wines worth their high price ...**

*St. Supery 2010 Rutherford Merlot* (\$58.95 - #376939) – California, USA (\*\*\*\*)

*Pascal Marchand 2010 Gevrey-Chambertin* (\$67.95 - #286450) Burgundy, France (\*\*\*\*)

*Venturini 2009 Amarone della Valpolicella Classico* (\$54.95 - #379263) – Veneto, Italy (\*\*\*\*+)

#### **What I'll Be Lining Up For – June 21, 2014 ...**

*Borsao 2009 Berola* (\$18.95 - #371518) – Spain

*Man Family Wines 2012 Bosstok Pinotage* (\$13.95 - #366286) – South Africa

*Papale 2010 Linea Oro Primitivo di Manduria* (\$19.95 - #261784) – Italy

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-

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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.](#)



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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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