

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday June 23, 2012

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

The focus is two-fold this time out: Summer Sippers (SUMSIP) and Canada Day (CAN) ... let's take a look:

Argentina ...

Alta Vista 2009 Premium Cabernet Sauvignon (\$14.95 - #129957) - mocha, blackberry, cassis and sweet cedar. (***) 1/2)

Australia ...

Chateau Tanunda 2009 Barossa Tower Shiraz / Primitivo (\$18.95 - #281048) - odd combination for Oz but it works in a sweet, smoky, peppery kinda way. (***) 1/2+)

Hope 2008 The Ripper Shiraz (\$21.95 - #686865) - juicy and thoroughly enjoyable. (***) 1/2)

Mountadam Vineyards 2008 Cabernet / Merlot (\$16.95 - #641860) - juicy red fruit, chocolate, plum, vanilla all lead to an easy finish. (***) 1/2)

Penfolds 2008 Bin 389 Cabernet / Shiraz (\$39.95 - #309625) - Oz's typical blend from a very good producer. (****)

Tatiarra 2009 Culled Barrel Shiraz (\$39.95 - #271379) - white and black pepper mix with chocolate, blackberry and spiced plum. (****)

Zonte's 2008 Footstep Baron von Nemesis Shiraz (\$17.95 - #212936) - raspberry and sweet cherry, tons of red berries with the right amount of white pepper; sweet fruited and fun. (***) 1/2+)

Canada ...

(Ontario)

Featherstone 2011 Gewurztraminer (\$19.95 - #64592) - **** (CAN)

Magnotta 2008 Limited Edition Sparkling Ice Vidal Icewine (\$69.95 - #50195) - *** 1/2+ (CAN)

Ravine Vineyard 2010 Meritage (\$24.95 - #285627) - **** 1/2 (CAN)

Stratus 2008 Wildass Red (\$19.95 - #86363) - **** 1/2 (CAN)

Chile ...

Concha y Toro 2010 Marques de Casa Concha Carmenere (\$17.00 - #169862) - black and blue berries, nice spice and a hint of bramblyness with a toasted character. (***) 1/2+)

Santa Ema 2009 Reserve Merlot (\$16.95 - #642538) - juicy fruit and very chocolaty. (****)

Valle Andino 2008 Reserva Especial Syrah (\$13.95 - #272682) - coffee, smoky, new leather, not your typical Syrah but definitely one not to be ignored; more of an after-dinner sipper. (***) 1/2)

France ...

(Alsace)

Bestheim Brut Cremant D'Alsace (\$17.95 - #141184) - apple blossom, limeade; pleasant and appealing. (***) 1/2) - SUMSIP

(Beaujolais)

Domaine de Champ de Cour Mouline-a-Vent (\$17.95 - #430876) - nice black cherry note throughout, enjoy chilled. (***) 1/2+)

(Bordeaux).

Chateau Haut Bertinerie 2009 (\$23.95 - #422220) - lovely pineapple and grassy notes that are

very appealing, far from typical but quite tasty. (** 1/2)

(Loire)

Maison Foucher 2010 La Vigne Aux Sandres Pouilly Fume (\$20.95 - #277350) - hay and fresh cut grass with white grapefruit backing. (** 1/2) - **SUMSIP**

(Midi)

Chateau de Lancyre Cote D'alyrac 2010 (\$19.95 - #74765) - sweetness of fruit and spice with some chocolate appeal. (** 1/2+)

Chateau La Grave 2009 Expression (\$13.95 - #277053) - easy drinking expression of delicious wine. (** 1/2)

(Rhone)

Chateau de Nages 2009 JT Costieres de Nimes (\$21.95 - #736876) black fruit and spice reign supreme here. (** 1/2)

Domaine de Carteresses 2011 Tavel Rose (\$15.95 - #739474) - a food friendly rosé with white pepper and red currants, nice complexity.

Le Gravillas 2010 Sablet (\$14.95 - #78790) - red berries, cedar, spice, plum and cocoa powder. (** 1/2)

Germany ...

Darting 2009 Riesling Kabinett (\$15.95 - #950212) - this house continues to deliver value for money: slight sweetness is balanced by peach, mineral and floral notes. (** 1/2+)

Reichsgraf von Kesselstatt 2008 Ockfener Bockstein Riesling Kabinett (\$16.95 - #606202) - a kabinett that drinks like a spatlese: spiced apple, floral and sweet. (** 1/2) - **SUMSIP**

Italy ...

(Abruzzo)

Niro 2009 Montepulciano D' Abruzzo (\$15.95 - #278150) - black cherry, coffee, vanilla, juicy of fruit, rich on the palate yet dry and tannic on the finish. (****)

(Campania)

Terredora 2010 Loggia Della Serra Greco di Tufo (\$17.95 - #983197) - honeysuckle, lemon peel and pith with a refreshingly bitter finish. (** 1/2)

(Emilia-Romagnia)

Umberto Cesari 2008 Sangiovese di Romanga Riserva (\$18.95 - #33399) - smoke, cocoa, red cherry, leather and spice with a firm grip and great length on the finish. (****+)

(Piedmont)

Michele Chiaro 2010 Nivole Moscato D'Asti (\$16.95 - #942888) - one day I'd love a good Moscato to come in at ten-bucks, but until that day we'll have to pay over inflated prices for this delectable summer sipper. (** 1/2+) - **SUMSIP**

(Tuscany)

Fontalpino 2009 Chianti Classico (\$22.95 - #275859) - bitter opening, sweet middle, edgy finish. (** 1/2)

Lamole di Lamole Vignetto di Campolungo Chianti Classico Riserva 2007 (\$36.95 - #231241) - juicy cherry, sour cranberry with a hint of cedar-spice. (** 1/2+)

Le Sghere di Frassinello 2009 (\$29.95 - #25700) - juicy, supple and racy number with big 14.5% alcohol and nice tannin grip. (****)

(Veneto)

Le Ragose 2007 Ripasso Valpolicella Classico Superiore (\$18.95 - #991984) - bowl of fruit covered in cocoa, nice strawberry and cherry notes. (** 1/2)

Monte Zovo 2009 Sa'Solin (17.95 - #650713) - I have vacillated on this wine over the years, but I'm a fan again, must be the vintage, ready for consumption now and has enough heft to last a five more years or more. (** 1/2+)

New Zealand ...

Astrolabe 2011 Province Sauvignon Blanc (\$21.95 - #10421) - juicy version of Sauvignon Blanc with grapefruit from pulp to peel and a long lingering finish. (****) - **SUMSIP**

Blind River 2011 Sauvignon Blanc (\$19.95 - #141499) - delicately grassy with the right amount of citrus that adds to this mouth party. (** 1/2+)

Greystone 2009 Pinot Noir (\$37.95 - 3271312) - earthy, black pepper and blackberry that's lightly

spiced and holds tons of flavour in the glass. (** 1/2+)

Oyster Bay Sparkling Cuvee Rose (\$21.95 - #280172) - great colour, with raspberry, lemon and limeade, with a touch of sweetness on the mid-palate, this is a very pleasurable bubble. (****+) -

SUMSIP

Seifried 2011 Riesling (\$17.95 - #989541) - nice apple fruitiness with a stone infusion; crisp and lovely with pear and stone fruit on the finish, very well integrated with its sweetness. (****) -

SUMSIP

Trinity Hill 2009 The Gimblett (\$35.95 - #280263) - good depth of character with sour coffee, mocha and dark fruit. (** 1/2+)

Portugal ...

Casa do Valle Grande Escolha (\$14.95 - #276220) - peach and prickly pear clash for supremacy in the mouth. (** 1/2) - **SUMSIP**

South Africa ...

Ernie Els 2010 Big Easy (\$19.95 - #220038) - coffee, leather and smoky on the nose; palate is delicious with cinnamon, vanilla, and other spices; shows finesse for something that suppose to be "Easy". (****)

Vrede en Lust 2011 White Mischief (\$16.95 - #280156) - not just mischief in name alone, this wine plays games with you palate as you tried to figure out what it is; my advice: just drink and enjoy. (** 1/2+) - **SUMSIP**

Spain ...

Nessa 2010 Albarino (\$15.95 - #282558) - delicious apple with perfumed notes of apple blossom and sweet melon. (** 1/2) - **SUMSIP**

Ramon Bilbao 2005 Reserva (\$17.00 - #281097) - nicely balanced, it's 7 years old so it's ready now or hold another 5+ years. (** 1/2+)

Torres 2008 Gran Sangre de Toro Reserva (\$15.95 - #315648) - juicy cherry fruit with just a hint of white pepper and spice; spiced plum settles on the finish. (** 1/2+)

Tossals 2006 Junior (\$18.95 - #278135) - rich mocha, blackberry, blueberry and cherry, hints of violet on the palate which keeps things nice and pretty; there's some red licorice that is quite enticing on the finish. (**** 1/2))

Switzerland ...

Domaine des Chouans 2010 (\$15.95 - #278945) - refreshing and nicely expressed version of Chasselas, not too dry and not too sweet, it's a Goldilocks wine. (** 1/2)

United States ...

(California)

Francis Coppola 2011 Sofia Rose (\$19.95 - #284943) - pretty enough in the bottle, sweet entry with a dry finish and medium length linger. (** 1/2)

Kendall-Jackson 2009 Grand Reserve Chardonnay (\$27.95 #59576) - full flavoured Chard with lots of barrel notes and a decent amount of fruit, look for baking spice on the finish. (****)

Rutherford Ranch 2009 Cabernet Sauvignon (\$19.95 - #73817) - good Cali-Cab, just what you'd expect. (** 1/2)

Sonoma-Cutrer 2008 Grower-Vintner Pinot Noir (\$29.95 - #140723) - juicy and flavourful, lovely cherry fruit, light and easy, a real friendly sipper makes it a hellava Pinot. (****+)

Stags' Leap Winery 2011 Viognier (\$34.95 - #597369) - sweet pineapple, vanilla and sweet apple, this is a very sexy wine. (****) - **SUMSIP**

(Oregon)

Maysara Estate 2008 Cuvee Pinot Noir (\$39.95 - #65680) - didn't intrigue at first but subsequent sips proved to show cocoa, floral, cedar spice and a linger that makes you wanna sip again. (** 1/2+)

If You Can Afford It ... wines that deliver even for their high price

Laird 2008 Cabernet Sauvignon (\$57.95 - #50096) - California ... ****

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Outpost 2009 Zinfandel (\$69.00 - #253377) - California ... ****

What I'll Be Lining Up For ...

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Tossals 2006 Junior (\$18.95 - #278135) - Spain

Umberto Cesari 2008 Sangiovese di Romagna Riserva (\$18.95 - #33399) - Italy

Happy Shopping

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