

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday March 6, 2010

I have gone to a stars rating system which appears at the end of each review; here's the key to those 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.

The two focuses for this release are Chile and St. Patrick's Day – not a Whiskey guy so you are on your own there, but I do like Chilean wine so I got ya covered:

Is it Chile in here ...

We start with the *Emiliana Novas Winemaker's Selection 2007 Chardonnay / Viognier / Marsanne* (\$18.95 - #063909), now I remember this one was a star at this year's [Chilean preview tasting](#), but 6 months of age has taken the oomph out of this wine. Don't get me wrong, it's still very good but it's lost a little of its freshness. Silky smooth, spicy, floral, lots of tree fruit and vanilla (****). *Errazuriz 2008 Late Harvest Sauvignon Blanc* (\$13.95/375ml - #427054), is a tasty dessert-style wine, and not too sweet, with light yet sweetened Sauvignon Blanc flavours (****). Another from *Errazuriz, 2008 Single Vineyard Sauvignon Blanc* (\$14.95 - #143198), citrus, melon, mac apple and crisp acidity (****). Moving on to the reds, there's the *Casa Lapostolle 2008 Merlot* (\$16.95 - #405712) that's everything you like in your Chilean Merlot: blackberry, plum and chocolate; juicy and supple (****). One of my top Chilean picks is from *Errazuriz, 2008 Single Vineyard Don Maximiano Estate Carmenere* (\$18.95 - #143180), it kicks off with vanilla and chocolate, two of the world's two great food groups, then there's some juicy blackberry bringing it all together – succulent and tasty (****½). *Montes Alpha Carmenere 2007* (\$19.95 - #143230) has smoky violet notes on the nose with black fruit, vanilla, cinnamon and a toasty structure in the mouth, the finish is full of blackberry and chocolate (****). Then there's the *Tabali 2008 Reserve Especial Pinot Noir* (\$19.95 - #047514) good flavour with licorice and spice (****). Finally, there's my second top-rated Chilean: *Tabali 2006 Reserva Merlot* (\$14.95 - #093740), chocolate, black cherry with a hint of mint – rich, supple, juicy and tasty (****½). One thing's for sure, Chilean wines will shake, rattle and roll your world.

Argentina – Red ...

Chakana 2009 Yaguarete Collection Malbec (\$12.95 - #003509) – Juicy black fruit on both the nose and palate all at a great price, an extra half mark for value. (****½)

Kaiken 2007 Ultra Cabernet Sauvignon (\$19.95 - #135202) – sweet blackberry and plum with chocolate and spice. (****)

La Posta Angel Paulucci Vineyard 2007 Malbec (\$15.95 - #075515) – sweet chocolate, black cherry with hints of pepper and spice. (****)

Australia – Red ...

Ferngrove 2007 Shiraz (\$19.95 - #090282) – this Aussie Shiraz shows elegance over the usual heavy-handed fruit bombiness. Lovely with dark fruit and chocolate. (****½)

Piping Shrike 2007 Shiraz (\$18.95 - #048504) – black in colour while being jammy and chocolaty – not a bad combination at all. (****)

Rosemount Estate 2006 Show Reserve GSM (\$34.95) – GSM is Grenache, Shiraz and Mourvedre, and this is a good one: vanilla and cherry take the lead with hints of mocha and spiced pepper on the finish. (****)

Stonier 2008 Pinot Noir (\$24.95 - #025338) – sour cherry and sweet cherry meet full fruit flavour.

(****)

Australia – White ...

Ingoldby 2008 Chardonnay (\$14.95 - #047647) – nice fruit with hints of vanilla, this one shows a deft hand with its restrained use of oak. Good price too. (****)

France – Red ...

(Bordeaux)

Chateau Lilian Ladouys 2004 (\$29.95 - #162578) – full bodies black fruit, spice and cocoa – tough tannins could see this one age nicely over the next few years. (****)

(Midi)

Chateau de Fontenelles Cuvee Renaissance 2006 (\$19.95 - #148692) – red cherries, mint, violets, sweet fruit and some elegance in the glass. (****)

(Rhône)

Domaine Galeva Paroles de Femme Cotes du Rhone 2007 (\$15.00 - #125930) – a good deal for a Rhône wine, lots of sweet cherry fruit, juicy and imminently sippable. (****)

France – White ...

(Loire)

Lacheteau les Loges Vouvray 2008 (\$14.95 - #525105) – peach, apple and pear's sweet fruit flavours; very easy to sip on. (****)

Germany – Sparkling ...

Deinhard Lila Brut Riesling Sekt (\$13.95 - #160648) – dry and tasty, crisp with a touches of apple lemon and lime. Ask for “sekt” and see what you get, either way you can't go wrong. (****)

Germany – White ...

Burgenspital 2007 Silvaner Kabinett Trocken (\$19.95 - #944504) – what a horrible name for wine, doesn't exactly sound like something you'd want to put in your mouth, but it is very tasty none-the-less, peach blossom, citrus, and drier than you'd expect. (****)

Italy – Red ...

(Puglia)

Torrevento 2006 Torre del Falco (\$15.95 - #161414) – oh what an interesting wine, spiced plum, cinnamon, vanilla, nicely black fruited with big taste; juicy and supple with a nice long finish. Good tannins, great value this one's lots of fun. (****½)

(Veneto)

I Castei Amarone della Valpolicella Classico 2005 (\$38.95 - #739979) – good fruit and chocolate notes, nice spice, good price. (****)

Italy – White ...

(Sicily)

Cusumano Angimbe Insolia / Chardonnay 2008 (\$14.95 - #606350) – surprising peach and floral nose with pear and peach on the finish, which turns out to be long and pleasant. (****)

New Zealand – White ...

Coopers Creek Select Vineyards 2008 The Little Rascal Arneis (\$19.95 - #071308) – quite dry, refreshing and tasty with brilliant acidity – quite the oddity from New Zealand but well worth picking up. (****)

Portugal – Red ...

Encostas de Estremoz Quinta da Esperanca 2005 (\$14.95 - #160465) – red licorice, chocolate, plum, white pepper and cinnamon with a spicy finish. (****)

Quinta da Fata Classico 2007 (\$16.95 - #148544) – nice black and red fruit, new leather, cranberry and quite smooth; good value for this kind of complexity. (****½)

Redondo Reserva ACR 2007 (\$17.95 - #162347) – plum, sour cherry, and spicy blackberry. (****)

Spain – After Dinner ...

Emilio Lustau East India Solera Sherry (\$16.95/375ml - #713636) – a nose of toffee, raisin and caramel and a palate full of raisins, nuts and caramel there's even a hint of spice on the finish making this one extra special. (****½)

United States – Red ...

(California)

La Crema 2008 Pinot Noir (\$29.95 - #719435) – this is always recommendable, cherry with a touch of earth and a taste of sour red cherries – this is a Cali-Pinot with a great combination of oomph and yum. (****½)

Grape Guy Top 3 ... what I'll be lining up for on March 6, 2010:

Emilio Lustau East India Solera Sherry (\$16.95/375ml - #713636) – Spain

Torrevento 2006 Torre del Falco (\$15.95 - #161414) – Italy

Ferngrove 2007 Shiraz (\$19.95 - #090282) – Australia

Happy Shopping.

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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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