

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday March 20, 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 Easter Entertaining and Ontario wines (mostly whites) – too find out more about Ontario wine visit my website, [www.OntarioWineReview.com](http://www.OntarioWineReview.com), as for your wines for Easter read on:

#### Easter Entertaining ...

Don't take these wines as the gospel for Easter entertaining, there are plenty of wines that go with whatever your serving, so feel free to experiment; but according to the LCBO this is what they suggest and here's what I recommend from those suggestions: We'll start with this Italian offering, *Caposaldo 2008 Pinot Grigio* (\$13.95 - #0159608), full of fruit with some Pinot Blanc-like sweetness, good acidity makes this one a very nice pre-dinner sipper (\*\*\*\*). Riesling fans will enjoy this *Dr. Pauly-Bergweiler 2008 Riesling* (\$13.95 - #0596601) from Germany: apple blossom, honey, peach and a titch of citrus, very nice, sippable and all at a good price (\*\*\*\*). You'll also find another nice white from Italy in the form of this *Batasiolo Bosc DLA Rei Moscato D'asti* (\$16.95 - #0028175) this is one of my favourite Italian wine styles. Moscato has a bit of fizz and loads of grapefruit / ginger ale flavours, you'll also find apple, peach and other fruity notes – a great starter (\*\*\*\*). Red wine fans take note; we kick off entertaining with red sipping on this *Calera 2007 Pinot Noir* (\$31.95 - #0933044) it has a red fruit nose and black fruit flavours, there's just a titch of earth here and a real smoothness in the mouth. Merlot fans will rejoice in the *Clos La Chance 2006 Hummingbird Series Violet-Crowned Merlot* (\$19.95 - #0161307), black cherry, cocoa, cassis and a touch of spice (\*\*\*\*). There's more California wine for pleasing the coming crowds: *Rancho Zabaco Sonoma Heritage Vines 2007 Zinfandel* (\$19.95 - #0434605), a nose that's fully recognizable to Zin fans and the flavours are also there: chocolate, cherry, plum, cola, vanilla, it's all there (\*\*\*\*½). You'll also want to catch a Cab for the holiday table and the *Rodney Strong 2006 Cabernet Sauvignon* (\$24.95 - #0050427) will do the trick nicely. Juicy red raspberry, cherry notes, plum and lovely red fruit palate (\*\*\*\*½). One cannot entertain with wine without a stop in France, that's why I'll recommend this *Bouchard Pere & Fils Cote de Beaune-Villages 2006* (\$24.95 - #0714998), black cherry, raspberry, good acidity, tannins and earthiness rounding it all out nice. A little more robust wine would be the *Domaine Croze-Granier Cuvee Reserve Cote du Rhone 2007* (\$14.95 - #0736371), fabulous value with its minty, spicy, blackberry sweetness, sweet cherries and vanilla – interesting and involving on the palate, this one is to savour with or without food (\*\*\*\*½). There's the *Renzo Massi Erta E China 2007* (\$14.95 - #0132308) with chocolate, blackberry, black cherry, coffee and nice tannins (\*\*\*\*). And finally, for those that want to put a little pink action into their Easter celebration, *Chateau Bellevue la Foret Rosé 2009* (\$13.95 - #0219840), dry and cherry with a raspberry finish (\*\*\*\*).

#### Argentina – Red ...

*Zuccardi Serie A 2008 Syrah* (\$16.95 - #041317) – follows in the very easy drinking style of other Zuccardi wines. Nice white pepper, black and red fruit mix with a white peppered-raspberry finish. (\*\*\*\*)

#### Australia – Red ...

*D'Arenberg 2008 The Stump Jump Shiraz* (\$14.95 - #0158238) – what a great price for this easy drinking red from down under. Sweet red fruit, lots of plum, cherry and chocolate. (\*\*\*\*½)

### **Chile – Red ...**

*Santa Carolina Reserva de Familia 2007 Cabernet Sauvignon* (\$19.95 - #0684597) – minty black fruit with graphite (pencil) and lots of chocolate, the glass bottle is worth \$15 all on its own, this thing's a door stop when empty. (\*\*\*\*)

### **France – Red ...**

(Bordeaux)

*Chateau Grand Village* (\$17.00 - #0565317) – black cherry, blackberry smells with a juicy palate loaded with black fruit and cocoa. (\*\*\*\*)

(Rhône)

*Domaine des Chanssaud 2007 Chateauneuf-du-Pape* (\$36.95 - #0959833) – mild palate and nose, licorice and floral smells, easy blackberry smoothness on the juicy mid-palate. (\*\*\*\*)

*Guyot le Millepertuis Crozes-Hermitage 2007* (\$22.95 - #0073890) – nice blackberry and coffee / mocha notes, there's red berries on the palate that add both a sweet and tart flavouring. (\*\*\*\*)

### **France – White ...**

(Burgundy)

*Domaine Chene Cuvee Prestige Macon-la Roche Vineuse 2008* (\$17.95 - #0159715) – nice sweet apple with pear and citrus notes. (\*\*\*\*)

(Loire)

*Domaine Serge Laloue Sancerre 2008* (\$22.95 - #0744086) – nice citrus with mild grapefruit, good acidity and a clean finish. (\*\*\*\*)

### **Italy – Red ...**

(Puglia)

*Feudi di San Marzano 2008 Primitivo* (\$12.95 - #0120915) – plummy, blueberry and lots of other juicy fruit, great value for such a palate pleaser; I'll give an extra half mark for that. (\*\*\*\*½)

(Tuscany)

*Tenuta di Castelgiocondo Lamaione 2006* (\$63.95 - #739979) – beautifully sniffable with its spicy blackberry nose, ripe and ready black fruit and nice heft from the tannins. (\*\*\*\*)

(Veneto)

*Sartori Amarone della Valpolicella 2005* (\$37.95 - #0085217) – a nose that is chocolate, herbaceous and spiced, a palate with dark fruit, spice, vanilla and cherry. (\*\*\*\*½)

*Terre di Verona 2006 Ripasso Valpolicella* (\$17.95 - #0117127) – nice fruit in this wine, blackberry, plum, black cherry and hints of chocolate. (\*\*\*\*½)

### **Portugal – After Dinner ...**

*Quinta do Infantado Ruby Port* (\$15.95 - #0979898) – still one of the best values in Ruby Port around, and one of the tastiest, think chocolate covered cherries, this is a beauty Ruby ... I still have about 4 bottles left from the last time this was released but you'd better believe I'm buying more, one for all Port fans. (\*\*\*\*\*)

### **Portugal – Red ...**

*Casa do Lago 2006* (\$11.95) – the nose is red berries, cherries and leathery, while the palate is supple and red fruited; another good buy in this release. (\*\*\*\*)

*Redondo Latitude West 2008* (\$11.95 - #0162305) – big red fruit, think the sweet red jujube kind, the taste follows suit, more good value from Portugal. (\*\*\*\*)

### **United States – Red ...**

(California)

*Cline 2007 Ancient Vines Mourvedre* (\$17.95 - #0066084) – big plum and blackberry with chocolate cherry notes, big 15% alcohol with watch-out flavour: watch-out or the bottle will be gone before you know it and that alcohol will sneak up on you. (\*\*\*\*½)

*Z-52 Zinfandel 2006* (\$17.95 - #0161588) – nice lush plum and raspberry, hints of vanilla, cherry and chocolate. (\*\*\*\*)

**Grape Guy Top 3 ... what I'll be lining up for on March 20, 2010:**

*Quinta do Infantado Ruby Port* (\$15.95 - #0979898) – Portugal

*Rancho Zabaco Sonoma Heritage Vines 2007 Zinfandel* (\$19.95 - #0434605) – United States

*D'Arenberg 2008 The Stump Jump Shiraz* (\$14.95 - #0158238) – Australia

**Bonus:** *Domaine Croze-Granier Cuvee Reserve Cote du Rhone 2007* (\$14.95 - #0736371) - France

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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