

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday May 14, 2011

*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*

Today's release looks at the sun in two ways, first the Southern Rhone (**SR**) with its abundance of sunshine and then at wines that are great for sunny days, Rosés (**ROSE**):

Argentina ...

Red -

Alamos 2009 Malbec (\$13.95 - #0467951) – juicy flavour of dark berry fruit with a slightly toasted note ... good beginners Malbec. (****)

Elementos 2008 Reserva Cabernet Sauvignon (\$12.95 - #0218974) – it's Elementos my dear Watson, this wine is a real winner for BBQ season: dark fruit with a touch of spice. (** ½+)

Australia ...

Red -

Chapel Hill 2008 Cabernet Sauvignon (\$24.95 - #0965830) – this is your typical Aussie fruit bomb, really juicy entry with blackberry and pepper right through to the finish. (****)

Penfolds 207 Bin 389 Cabernet/Shiraz (\$37.95 - #0309625) – dark and brooding, it'll age nicely so leave it alone for now and drink in 3-4 years. (****)

Two Hands 2009 Gnarly Dudes Shiraz (\$26.95 - #0660043) – rich in plum and blueberry; succulent and decadent with a generous amount of fruit and hints of spice. (****)

Canada ...

Red -

(Ontario)

[*Inniskillin 2008 Winemaker's Series Select Vineyards Shiraz/Cabernet*](#) (\$24.95 - #0225482)

[*Vineland 2009 Pinot Meunier*](#) (\$17.95 - #0225508)

Rosé

(Ontario)

[*Malivoire 2010 Ladybug Rosé*](#) (\$15.95 - #0559088) – (**ROSE**)

White -

(Ontario)

[*Fielding 2009 White Conception*](#) (\$18.95 - #0203737)

[*Konzelmann 2008 Winemaster's Collection Late Harvest Gewurztraminer*](#) (\$17.20 - #0392357)

Chile ...

Red -

Mayu 2007 Reserva Estate Bottled Carmenere (\$14.95 - #0090035) – black fruit with caresses of sweet tobacco and spice. (** ½)

Santa Carolina 2008 Dry Farming Carignan (\$16.95 - #0213520) – real kick of mint here, a nice palate of black fruit with hints of mint; shows a certain amount of finesse. (****+)

France ...

Red -

(Beaujolais)

Domaine Regis Champier 2009 Extrait de Terroir Brouilly (\$15.95 - #0207977) – big broad brush

stroke of cherry all over this one with a slight earthy note on the finish ... would also taste nice with a bit of a chill; very slight tannin grit on the finish. (****+)

(Rhône)

Alain Jaume 2009 Grande Garrigue Vacqueyras (\$22.95 - #0233916) – lots of lovely dark fruit and dark berries and a nice hint of minerality on the finish. (****) – **(SR)**

Domaine de L'Arnesque 2009 Cotes du Rhône (\$13.95 - #0223487) – baked cherry smell with nice fruit, toast and vanilla notes. (****) – **(SR)**

Domaine Le Grand Retour 2009 Plan de Dieu (\$13.95 - #0224592) – this is a bargain full of dark berries, cherries, cocoa, cassis and rich tannins; can be held for 5+ years. (****+) – **(SR)**

Les Vigerons D'estezargues 2009 La Granacha Signargues (\$17.95 - #0082560) – red licorice nose and a sweet red fruit finish. (****) – **(SR)**

Ogier 2009 Marquis de Valclair Gigondas (\$23.95 - #0219345) – this one's got the goods, juicy red fruit with red licorice and black cherry. (****) – **(SR)**

Rosé -

Perrin 2010 Reserve Rosé (\$15.95 - #0719062) – big hit of strawberry right off the bat on the nose; the palate goes very dry with a cherry-strawberry-raspberry blend. (****) – **(ROSE)**

White –

(Burgundy)

Domaine Nathalie & Gilles Fevre 2008 Fourchaume 1er Cru (\$31.95 - #0210856) – lacks strong aromas on the nose but its apple and citrus palate more than makes up for it. (*** ½)

Greece ...

Dessert -

Kourtaki Muscat (\$14.95 - #0938407) – sweet honey, beeswax, floral, apricot with a touch of some spice and biting acidity on the finish; this is a tasty and inexpensive dessert wine. (**** ½)

Italy ...

Red –

(Abruzzo)

Tor Del Colle Riserva Brindisi 2009 (\$12.95 - #0211847) – BBQ-ready wine with loads of fruit, hints of tannin but juicy, juicy, juicy with all that sweet fruit ... very good price. (****)

(Piedmont)

Luca Ferraris Bric d'Bianc Ruche di Castagnole Monferrato 2009 (\$16.95 - #0214536) – port-like plumminess on the nose; touch of light spice and red berry; good flavour. (*** ½)

Mauro Veglio 2009 Dolcetto D'alba (\$16.95 - #0214486) – I'm still not a fan of Dolcetto but this one is ripe and relatively juicy with some grit herbal notes on the finish. (*** ½)

(Puglia)

Cignomoro 2007 Primitivo di Manduria (\$19.95 - #0211078) – sweet plum with easy spice and chocolaty on the palate. (*** ½)

(Tuscany)

Avignonesi 2007 Vino Nobile di Montepulciano (\$29.95 - #0943670) – ripe and ready black cherry, plum and spice, especially on the finish. (****+)

Viticcio 2007 Chianti Classico (\$23.95 - #0587030) – some real flavour here, bring pleasure to the palate: vanilla, cinnamon, dark fruit and cran-cherry.

(Veneto)

Luigi Righetti 2008 Campolieti Ripasso Valpolicella Classico Superiore (\$16.95 - #0695890) – black pepper, black licorice, mocha, coffee bean, black cherry and nice length to the finish. (****)

Sparkling –

Massottina Extra Dry Conegliano Valdobbiadene Prosecco Superiore (\$19.95 - #0216317) – slightly sweet lemon drop, nice and refreshing for summer. (****)

New Zealand ...

Red –

Pencarrow 2009 Pinot Noir (\$21.95 - #0692301) – earthy black cherry with nice mouth-feel and tannin balance. (****)

Rosé

Kim Crawford 2010 Pansy! Rosé (\$16.95 - #0650325) – this pink brings a little sweetness to the party, especially on the initial entry then you'll find pink grapefruit on the finish. (** ½) – **(ROSE)**

White -

Craggy Range 2009 Te Muna Road Single Vineyard Sauvignon Blanc (\$24.95 - #0225706) – vanilla-grapefruit, crisp and sweet tasting full of fruit. (** ½)

Kim Crawford 2009 Unoaked Chardonnay (\$17.95 - #0991950) – peachy in the mouth, quite a lovely sip with its only drawback being a quick finish. (** ½)

Portugal ...

Dessert -

Calem 2004 LBV Port (\$19.95 - #0912550) – blackberry, cocoa, spice and black cherry. (****+)

South Africa ...

Red -

Post House 2008 Cabernet Sauvignon (\$22.95 - #0231332) – raspberry, black currant and cigar notes; tangy and tasty – this is a traditionally made wine that used wild yeast, was basket pressed and bottled unfiltered. (****)

Spain ...

Red -

Dehesa Gago 2009 (\$14.95 - #0173120) – black fruited: berry, cherry, raspberry, cocoa, spice with a nice tannin backbone, good finish 2-5 years age potential. Nice wine. (****+)

Vega Escal 2006 (\$18.95 - #0210997) – nice black cherry, chocolate and elegance. (****+)

Vega Moragona 2007 Vinas Viejas (\$14.95 - #0211037) – lots of chocolate and a little white pepper with anise and spice. (** ½+)

United States ...

Red -

(California)

Cline 2009 Ancient Vines Mourvedre (\$18.95 - #0066084) – always a lot of fun, juicy blackberry and sweet black cherry; chocolate, raspberry liqueur ... I could drink this all night long, and surely wake up with a horrible, but worthwhile, hangover. (****+)

Cline 2007 Sonoma Zinfandel (\$18.95 - #0213504) – not afraid to show its high alcohol (16%) this one has sweet plum, chocolate, and cherry liqueur. Jammy rich fruit, bbq ready. "Honey hand me the tongs and get me the ribs." (****)

Freeman 207 Pinot Noir (\$44.95 - #0215434) – blueberry and floral notes, juicy fruit with a nice bite of tannins on the finish. (** ½)

Rutherford 2009 Vintners Cabernet Sauvignon (\$19.95 - #0213777) – hard to believe a Cab with only 12.5% alcohol, this one has juicy black fruit with a small dose of chocolate. (** ½)

(Oregon)

Erath 2008 Pinot Noir (\$26.95 - #0932541) – tart with red berry fruit and a touch of cranberry. (** ½)

(Washington)

Dusted Valley 2007 Boomtown Cabernet Sauvignon (\$19.95 - #0220376) – welcome to the Boomtown: black cherry, licorice, a little spice and some sage notes ... tasty. (****)

White -

(California)

Bonny Doon 2008 Beeswax Vineyard Le Cigare Blanc (\$29.95 - #0095331) – honey and floral notes on the nose; honey, apple and floral on the tongue; pleasant with some added weight in the mouth and a long finish. (****)

Kenwood 2009 Chardonnay (\$16.95 - #0158790) – very respectable Chardonnay with citrus, pear and a touch of peach, there are also vanilla notes with a touch of tropical. Well priced. (****)

Grape Guy Top 3 ... what I'll be lining up for on May 14, 2011:

Dehesa Gago 2009 (\$14.95 - #0173120) – Spain

Cline 2007 Sonoma Zinfandel (\$18.95 - #0213504) – United States

Domaine Le Grand Retour 2009 Plan de Dieu (\$13.95 - #0224592) – France

Happy Shopping.

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