

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday May 15, 2010

I am now 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**

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.

Burgundy and Rosé is this week's spotlight, let's take a look ...

#### Burgundy ...

You'll find Chardonnay and Pinot Noir here because those are the grapes Burgundy is known for.

##### Bubbles ...

*Bailly Lapierre Reserve Brut Crenent de Bourgogne* (\$17.95 - #0991562) – nicely toasty and bready with minerals notes and Mac apple flavours. (\*\*\*\*)

##### White ...

I found many of the Chardonnays in this release lacking what I like in a Chardonnay but if you are looking for one to serve might I suggest the *Roux Pere & Fils Clos des Mollepierres Rully 2007* (\$23.95 - #0169193), it shows quite a bit of oak notes like buttery toffee – pleasant enough, and ready to drink now or within the next year or two. (\*\*\*½)

##### Red ...

There are some nice Burgundies but none as nice as the *Domaine Daniel Rion & Fils 2007 Les Grandes Vignes Nuits-St-Georges* (\$44.95 - #0981548) which is a good ageable Pinot, black cherry, good fruit, tannins, hint of vanilla, tobacco, a little earthy and good acid on the finish. (\*\*\*\*½)

#### Rosés ...

They're pink and they're proud, they're also very good and great for summer sipping.

From Ontario there's the [\*Southbrook 2009 Cabernet Rosé\*](#) (\$18.95 - #0168492).

From Provence, France try *Chateau La Tour de L'Eveque Rosé 2009* (\$18.95 - #0319392) – with serious strawberry and good acidity. (\*\*\*\*)

And finally from the Rhone, France there's this delicious beauty that's also well priced and ready for summer sipping: *Perrin 2009 Reserve Rosé* (\$15.95 - #0719062) – this one is ripe and juicy with lots of cherry, it's a virtual berry bowl of flavour that'll keep you sipping the day away, also has a very pretty colour. This is one you should be serving in the backyard this summer. (\*\*\*\*½)

#### Argentina – Red ...

*Finca Flichman 2008 Expressiones Reserve Shiraz/Cabernet Sauvignon* (\$15.95 - #0017111) – sweet black fruit and black cherry. (\*\*\*\*)

#### Argentina – White ...

*Alta Vista 2008 Premium Torrontes* (\$13.95 - #0037127) – watch out, a good Torrontes might be your next summery white, and this one fits the bill nicely. Big perfumed note, almost Gewurztraminer-like with tangerine, a little lemon and some floral flavours. Good price to give this grape a go. (\*\*\*\*)

#### Australia – Red ...

*Evans & Tate 2007 Shiraz* (\$19.95 - #0606905) – blackberry and chocolate lead the way, this one has a bit of elegance that's very welcome in Shiraz, you'll also find nice tannins here. (\*\*\*\*½)

*Kaesler 2007 Stonehorse Shiraz/Grenache/Mourvedre* (\$23.95 - #0006551) – lots of fruit here, both red and black, plum, spice and chocolate. Very juicy. (\*\*\*\*½)  
*Skillogalee 2006 Basket Press Shiraz* (\$24.95 - #0165753) – always worth the price, this Shiraz has delicious mineral and black fruit on the palate, very good structure. (\*\*\*\*)  
*Yalumba 2008 The Scrambler* (\$21.95 - #0165811) – blackberry, spice and chocolate, quite dry on the palate. (\*\*\*\*)

#### **Canada – Red ...**

[Jackson-Triggs 2007 Proprietors' Grand Reserve Merlot](#) (\$19.95 - #0563197)  
[Vineland Estates 2007 Elevation Cabernet](#) (\$25.00 - #0173609)

#### **Chile – Red ...**

*Botalcura 2007 Reserve El Delirio Syrah/Malbec* (\$13.95 - #0018630) – this one is very minty with nice blackberry fruit. (\*\*\*\*)

#### **Chile – White ...**

*La Joya 2008 Viognier Reserve* (\$13.95 - #0168542) – the nose of this wine is full of tropical and apricots while the palate is pineapple, sweet pear and peach pit. Another good value white. (\*\*\*\*)

#### **France – Red ...**

(Bordeaux)

*Chateau la Confession 2006* (\$62.00 - #0563684) – for sixty-two bucks it better be good; with mocha, blackberry, cinnamon, spice and still a touch woody. Good wine for the cellar (\*\*\*\*)

#### **Germany – White ...**

*Darting 2008 Gewurztraminer Kabinett* (\$16.95 - #0944181) – this one starts off nice and gets better. Floral, spice and apricot on the nose, the flavours fill the mouth with a deliciousness that keeps you coming back for more and then there's that lovely finish. Very nice wine; for those who like Gewurztraminer this one's a definite pick-up. (\*\*\*\*½)

#### **Italy – Red ...**

(Tuscany)

*Elisabetta Geppetti Pelofino 2008* (\$16.95 - #0164665) – sweet strawberry jam nose, the strawberry follows onto the palate, simple yet tasty. (\*\*\*\*)

*Querciabella 2007 Chianti Classico* (\$34.95 - #0728816) – chocolate, mocha and black fruit lead the way with a touch of herbaceousness and spice. (\*\*\*\*½)

(Veneto)

*Villa Girardi Blure Alto Ripasso Valpolicella Classico Superiore 2007* (\$17.95 - #0161844) – plum and chocolate on the nose, the flavours are mouth filling and tasty with hints of mocha and a nice finish. (\*\*\*\*½)

*Zonin Amarone Della Valpolicella 2006* (\$39.95 - #0086207) – this is a good price for an ageable wine of this quality. Plum and chocolate lead the way with good acidity and a smooth palate, there's even a yummy vanilla chocolate plum and cherry finish. (\*\*\*\*)

#### **Italy – White ...**

(Piedmont)

*Cristina Ascheri Moscato D'Asti* (\$17.95 - #0746479) – this is typical and simple, what makes moscato d'asti lovely to sip on, a low 5.5% alcohol with ginger ale, floral and grapy notes. (\*\*\*\*)

#### **Portugal – Dessert ...**

*Delaforce Fine Ruby Port* (\$12.95 - #0164608) – a great price for a delicious Ruby, this one is pretty smooth with a red fruit finish, lots of cherry and chocolate notes. (\*\*\*\*)

#### **United States – Red ...**

(California)

*Cline Cellars 2007 Cashmere* (\$18.95 - #0161539) – a Grenache, Syrah, Mourvedre blend is not

surprisingly silky smooth but leaves no fuzzies on the tongue – good finish, though it is a little shorter than I would have like.. (\*\*\*\*)

*Renwood 2005 Sierra Foothills Red Label Syrah* (\$15.95 - #0588095) – big on red berries with decent acidity and lovely pluminess. (\*\*\*\*)

*Sebastiani 2007 Pinot Noir* (\$19.95 - #0014233) – lots going on here with raspberry, vanilla and sour cherry, there's even a bit of chocolate here which I find interesting in a Pinot Noir; but it's very drinkable and sniffable – not typical, but still nice to sip on. You might even find some sweet black licorice and cassis liqueur hanging out in this one. (\*\*\*\*)

### **United States – White ...**

(California)

*Lander-Jenkins Vineyards 2008 Spirit Hawk Chardonnay* (\$17.95 - #0162651) – lovely fruit with pear, white peach, honeydew melon and vanilla, nice flavours good wine. (\*\*\*\*)

### **Grape Guy Top 3 ... what I'll be lining up for on May 15, 2010:**

*Evans & Tate 2007 Shiraz* (\$19.95 - #0606905) – Australia

*Kaesler 2007 Stonehorse Shiraz/Grenache/Mourvedre* (\$23.95 - #0006551) – Australia

*Perrin 2009 Reserve Rosé* (\$15.95 - #0719062) – France

Happy Shopping.

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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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