Ontario Wine Review Vintages Release Guide

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





Ontario Wine Review: Vintages Release Saturday November 8, 2008

This release the LCBO focuses on Bordeaux and Premium Spirits – well I admit I am not much of a spirits guy ... whether we're talking about believing in them or drinking them ... so I'll look at Bordeaux and then at the rest of the world. As usual full reviews of Ontario wines are linked back to my website (www.ontariowinereview.com). And from there I'll look at the rest of the world in alphabetical order.

Bordeaux ...

Nothing really too interesting in the two Bordeaux whites so we'll move immediately to the reds. Chateau de L'Estang 2004 (\$21.95 - #0092809) which is pleasant on the nose and good on the palate – full of cranberry and currant with a bit of bell pepper on the finish. When it comes to the Chateau de Roques 2005 Merlot (\$17.95 - #0087726) simple never tasted so good; red fruit with a touch of chocolate, oak and plum – this one is really juicy, look for the little dog on the label. Chateau Lilian Ladouys 2003 (\$35.95 - #0086827), a beautiful inviting nose with a cherry-driven finish of some length. Chateau Tour Haut Vignoble 2005 (\$25.95 - #0087742) is quite complex in both flavours and smells. Blackberry, black cherry, herbs, light spices, good tannins ... the palate follows the nose. Christian Moueix 2005 Saint-Emilion (\$22.95 - #0979955) is a bargain, cherry-cranberry cocktail with cherry-vanilla-tobacco on the finish. La Dame de Malescot 2005 (\$51.95 - #0079269), this one's juicy right now with lovely blackberries and other black fruit, but there is also a decade of holdability here.

That wraps up my look at the wine spotlight for this release and here we go with the rest of the world:

Ontario ... Red ...

<u>Cave Spring Cellars Estate 2005 Cabernet Franc</u> (\$29.95 - #0072751) <u>Inniskillin 2004 Montague Vineyard Pinot Noir</u> (\$24.95 - #0997353) <u>Jackson-Triggs 2005 Delaine Vineyard Syrah</u> (\$29.95 - #0086553)

Ontario ... White ...

Fielding Estate 2007 Riesling (\$16.00 - #0036202)

Argentina ... Red ...

Amancaya 2007 Gran Reserva Malbec/Cabernet Sauvignon (\$17.95 - #0016097) — good fruit, long finish, easy drinking, and there's also some holdability here.

Australia ... Red ...

Pirramimma 2005 Petit Verdot (\$23.95 - #0986752) - chocolate, herbs, juicy blackberry, good mouthfeel.

Torbreck 2005 The Steading (\$48.95 - #0723890) – plums and sweet spice, cherry and chocolate liqueur, this is a tasty (though expensive) wine.

Chile ... Red ...

Casa Lapostolle 2006 Cuvee Alexandre Merlot (\$34.95 - #0459206) - minty, dark chocolate, blackberry, cassis, big alcohol 15% and lots of tannins for holdability.

France ... Red ...

(Burgundy) – *Antonin Rodet 2005 Gevrey-Chambertin* (\$42.95 - #0084558) – elegant and lingers on the finish, raspberries, herbs and lots of sweet red fruit.

(Rhone) – *Coudoulet de Beaucastel Rouge 2006* (\$30.95 - #0048884) – cherry and plum, ripe rich fruit, sweet palate with a bit of chocolate.

Domaine Chante Cigale 2005 Chateauneuf-du-Pape (\$41.95 - #0043026) — soft red and black fruit, white pepper and fine tannins.

France ... Sparkling ...

(Champagne) – Cattier Premier Cru Champagne Brut (\$42.95 - #0919464) – creamy texture in the mouth with apples and citrus on the nose and apple-peach in the mouth.

Taittinger 2002 Champagne Brut (\$87.95 - #0989905) — this one's bready with good citrus bite; a real fruit driven beauty ... not just all fuzz and bubble.

France ... White ...

(Burgundy) – *Antonin Rodet 2006 Pugligny-Montrachet* (#53.95 - #0084541) – sweet tropical nuances, vanilla extract, almond and lemon on the finish.

Greece ... Red ...

Amethystos Red 2005 (\$23.95 - #0724831) – blackberries and a big dose of cinnamon.

Italy ... Red ...

(Piedmont) – *Terre da Vino Barolo Essenze 2003* (\$44.95 - #0092460) – great nose full of sweet fruit, dried cherry, plum, nutty and orange flavours, even more fun is the cinnamon, nutmeg and baking spice you'll find in this one.

(Tuscany) – *Marchesi de'Frescobaldi Mormoreto Castello di Nipozzano 2005* (\$59.95 - #095210) – a nose of plums and candied cherries, the palate is loaded with plums, cherries and spiced-vanilla, soft and yummy.

New Zealand ... White ...

Astrolabe 2007 Sauvignon Blanc (\$20.95 - #0010421) – this one lacks the robust biting acidity of most New Zealand Savvy B but it has the grapefruit and gooseberry, soft citrus and a touch of sweetness – ends with a good long finish.

Portugal ... White ...

Quinta da Alorna 2006 Reserva Arinto/Chardonnay (\$17.95 - #0081505) — tropical and crisp, pineapple core and apple blossom with a medium-short finish.

Spain ... Red ...

Prima 2006 (\$24.95 - #0080762) - rich plums, floral, raspberry, juicy; shows little to no tannins, so drink now.

USA ... Red ...

(California) -7 Deadly Zins 2006 (\$24.95 - #0059311) - smoky notes with the taste of Montreal Smoked meat and a dash of pepper.

Calera 2006 Pinot Noir (\$29.95 - #0933044) — sweet cherry, raspberry and a bit of smoke — and it all follows through on the palate.

J. Lohr 2006 Los Osos Merlot (\$19.95 - #0027516) - cherries and herbs, repeats in the mouth with the addition of dark chocolate.

Kenwood 2006 Zinfandel (\$19.95 - #0983577) – sweet cherry, chocolate, rum and cola along with a nice plumyness.

Ports and Sherries ...

Osborne Oloroso Medium Sherry 10RF (\$16.95 - #0087536) - sherry fans should love this one,

orange peel, nutty, toasted almonds, hazelnuts, lovely sipper with just a touch of sweetness.

Take a Chance on Me ...

It's in the spirits release, it's from Scotland and it's not whiskey ... what it is a really good dessert alternative, *Moniack Mead* (\$21.95 - #0987263); it's a honey wine that tastes awesome. Sweet honeyed taste, floral notes and a bit nutty. Surprisingly delicious.

Grape Guy Top 3 ... what I'll be lining up for on November 8, 2008:

Osborne Oloroso Medium Sherry 10RF (\$16.95 - #0087536) - Spain Moniack Mead (\$21.95 - #0987263) - Scotland Chateau Tour Haut Vignoble 2005 (\$25.95 - #0087742) - France, Bordeaux

Happy Shopping.

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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. I look forward to hearing from you!

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