

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday November 13, 2010

*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 is about 'Star Quality' and there's also a focus on Tuscan wine ... I suspect you'll buy the "stars" with names like Chateau Montelena, Cakebread, Montes, Torbreck, these wines are sure to fly off the shelf without my help – so I will look at the Other Wines in this release, and we'll begin in Tuscan:

#### Tuscan Wines ...

*Castelgiocondo 2005 Brunello di Montalcino* (\$49.95 - #0650432) – very nice and worth the \$50 price tag; smooth fruit, pencil lead, a little woody and some dried fruit.

*Ornellaia 2008 Le Volte* (\$28.95) – up in price from last year's release but still a good value with very good tannins, black fruit and well spiced. (\*\*\*\*)

#### Argentina – Red ...

*Joffe e Hijas Grand Malbec* (\$15.95 - #0183889) – nicest Malbec in this release, good price for this chocolate blackberry number. (\*\*\*\*)

#### Australia – Red ...

*Thorn-Clarke 2008 Shottfire Shiraz* (\$23.95 - #0018796) – I've been a fan of this wine for years and after tasting this version, that hasn't changed. (\*\*\*\*)

*Wallace by Ben Glaetzer 2008 Shiraz / Grenache* (\$25.95 - #0047605) – this is both a fruit bomb and, as one buddy used to call wines over 15%, "panty remover". This one is lovely, supple and dark on fruit chocolate and cherry with a hint of eucalyptus, and don't forget the 15.7%; lots of yum. (\*\*\*\*½)

#### Canada – Red ...

(Ontario)

[\*Henry of Pelham 2007 Cabernet / Merlot\*](#) (\$24.95 - #0395855)

#### Canada – White ...

(British Columbia)

*Mission Hill 2006 SLC Chardonnay* (\$24.95 - #0144170) – look at the Meursault review, add fruit and take away the barrel, this wine sits in the middle for half the price. (\*\*\*\*)

(Ontario)

[\*Chateau des Charmes 2008 Chardonnay Musque\*](#) (\$16.95 - #0640516)

[\*Flat Rock Cellars 2009 Nadja's Vineyard Riesling\*](#) (\$19.95 - #0578625)

#### Chile – Red ...

*Santa Rita 2007 Medalla Real Gran Reserva Cabernet Sauvignon* (\$19.95 - #0275594) – there's a big whack o'mint all the way through this wine; great value for these nice flavours, big wine, smooth with blackberry and black cherry. (\*\*\*\*½)

#### France – Red ...

(Burgundy)

*Bouchard Pere & Fils Gevrey-Chambertin* (\$44.95 - #0661330) – nice spice, black cherry, slightly

woody, earthy, sour cherry and sour strawberry. (\*\*\*\*)

**France – Sparkling ...**

(Champagne)

*Hure Freres L'Inattendue Blanc de Blancs Brut Champagne* (\$38.95 - #0191312) – very toasty and caramelly, maybe slightly oxidized, but still lovely, nice toasty finish. (\*\*\*\*)

**France – White ...**

(Burgundy)

*Remoissenet 2007 Meursault* (\$54.95 - #0036079) – it's got the barrel and butter ratio you think of with Chardonnay, there's lots of toasted vanilla notes here; this will make heavily oaked Chard lovers very happy. (\*\*\*\*½)

**Italy – Red ...**

(Veneto)

*Bertani Villa Arvedi Amarone Della Valpolicella 2006* (\$37.95 - #0013417) – best Amarone of the release, and at a good price. Sweet fruit, lovely mouthfeel, chocolate, cherry, a touch of wood; approachable right now, friendly on the palate. (\*\*\*\*½)

**Italy – White ...**

(Abruzzo)

*Collefriso Zero Trebbiano D'Abruzzo 2008* (\$13.95 - #0181164) – frisky and fun with lovely pineapple, peach and apricot in the mouth. (\*\*\*\*)

**South Africa – Red ...**

*Café Culture 2009 Pinotage* (\$13.95 - #0072710) – I like this one because it does not try to hide what it is, coffee; if you love coffee and wine this combines the two. (\*\*\*\*)

**Spain – Red ...**

*Juan Gil 2007 Silver Label* (\$21.95 - #0001677) – Juan can still make excellent wines, and this is no different: juicy plum, black cherry, great drinkability and will age well, and drink just as nicely. (\*\*\*\*½)

**United States – Red ...**

(California)

*First Press 2007 Cabernet Sauvignon* (\$19.95 - #0188110) – juicy black fruit and lovely chocolate. (\*\*\*\*)

*Kenwood 2007 Zinfandel* (\$19.95 - #0983577) – this is a very basic starter Zin with vanilla cherry cola and plum. (\*\*\*\*½)

*Titus 2007 Zinfandel* (\$34.95 - #0157594) – lots of sweet plum, vanilla and cherry; this is big game Zin with 14.9% and BBQ rib friendly, very friendly. (\*\*\*\*½)

**United States – White ...**

(California)

*La Crema 2008 Russian River Chardonnay* (\$39.95 - #0067231) – look again at the Meursault, this Chardonnay sits between the Mission and the Meur, though it leans more French for its big wood. (\*\*\*\*)

**Grape Guy Top 3 ... what I'll be lining up for on November 13, 2010:**

*Titus 2007 Zinfandel* (\$34.95 - #0157594) – USA / California

*Santa Rita 2007 Medalla Real Gran Reserva Cabernet Sauvignon* (\$19.95 - #0275594) – Chile

*Wallace by Ben Glaetzer 2008 Shiraz / Grenache* (\$25.95 - #0047605) – Australia

Happy Shopping.

---

**About OntarioWineReview:** a website devoted to the love, enjoyment and promotion of Ontario's wines,

[www.ontariowinereview.com](http://www.ontariowinereview.com)

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

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!

© OntarioWineReview.com 2008. All rights reserved.

You may use the content of this newsletter by including full credit to Michael Pinkus, Grape Guy and a link to [www.ontariowinereview.com](http://www.ontariowinereview.com)