

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday October 30, 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**

Been away for a while but I'm back on track with Vintages releases for the rest of the year ... in today's release it's California and "Fall Hearty Wines" ...

#### California Wines ...

Kicking off a look at California should start with a little bubbly: *Roederer Estate Brut Rosé* (\$34.95 - #0479758) with its lovely nose, good palate and sweet raspberry finish (\*\*\*\*). Then there's the *Roederer Estate Brut Sparkling Wine* (\$28.95 - #0294181) no surprise here, it tastes and smells like a good French bubbly but at half the price, a definite pick up for the coming holidays (\*\*\*\*½). *Adelaida Cellars 2007 Anna's Estate Vineyard Syrah* (\$26.95 - #0194316) very juicy wine with lots of fruit and white pepper as back up (\*\*\*\*).

*Alderbrook 2004 Old Vines Zinfandel* (\$23.95 - #0603696) a true drink now Zin, 6 years old already and it is smooth with lots of fruit, plum and vanilla (\*\*\*\*).

*Duckhorn 2008 Decoy Cabernet Sauvignon* (\$29.95 - #0186171) this wine has got the goods: chocolate, plum, sweet cherry and vanilla tones ... mmm mmm good (\*\*\*\*½).

*Edward Sellers 2006 Cognito* (\$26.95 - #0194324) this wine greets you like an old friend with lots of lovely fruit and spice notes: Mourvedre, Syrah, Zinfandel and Grenache make for happy bedfellows and a pleasant palate (\*\*\*\*).

#### Fall Hearty Wines ...

*Bodega NQN Coleccion 2006 NQN Malbec* (\$19.95 - #0186189) – the most interesting Malbec of the release has fallen under "Fall Hearty Wines": a spicy intensity, toned back fruit with wood and spicy character (\*\*\*\*½).

*Domaine Zumbaum Tomasi Clos Maginai Pic Saint-Loup 2007* (\$18.95 - #0185868) – very floral, black cherry, vanilla notes with a palate that follows the nose to a tee ... best part is the juicy sweet fruit finish (\*\*\*\*).

#### Argentina – White ...

*Famiglia Bianchi 2008 Chardonnay* (\$12.95 - #0001461) – pleasant white with slight sweetness to the fruit, nice pineapple and mac apple; a good wine for the price. (\*\*\*\*½)

#### Australia – Red ...

*O'Leary Walker Blue Cutting Road 2006 Cabernet/Merlot* (\$18.95 - #0186080) – very interesting nose that demands a tasting, sweet blackberry, vanilla, cedar with a mocha finish. (\*\*\*\*)

*Pillar Box 2007 Red* (\$15.00 - #0685941) – this one is maturing, not as in your face as last time through the LCBO. But there is a pleasant raspberry compote finish that makes it worth recommending. (\*\*\*\*½)

#### Canada – Red ...

(Ontario)

[Wayne Gretzky Estate Series 2007 Shiraz Cabernet](#) (\$22.95 - #0162180)

[WildAss Red 2007](#) (\$19.95 - #0086363) - [audio review](#)

#### Chile – Red ...

*Luis Felipe Edwards 2007 Gran Reserva Cabernet Sauvignon* (\$16.95 - #0169847) – lovely mint smells that lure you in and then shows up in the mouth with blackberry and black currant flavours along with a hint of spice and herbs. Interesting and tasty. (\*\*\*\*)

#### **France – Red ...**

(Beaujolais)

*Chateau de Raousset 2009 Morgon* (\$16.95 - #183665) – black cherry, toasted vanilla and a good clean finish. (\*\*\*\*)

(Midi)

*Puydeval* (\$14.95 - #0184192) – taste meets price in this value wine: blackberry, lovely herbs and sweet fruit – easy drinking and very tasty. (\*\*\*\*)

(Rhône)

*Terres D'Avignon 2007 Reserve des Armoiries Eleve en Fut de Chene* (\$15.00 - #0194886) – sweet coffee notes and blackberry, there's licorice here, more red than black and a touch of smoked meat; good price for this wine. (\*\*\*\*)

#### **France – Sparkling ...**

(Champagne)

*Monmarthe Secret de Famille Brut Champagne* (\$41.95 - #0185686) – this wine is made with 20% undisclosed “white grapes” and that delivers a caramel on toast taste. (\*\*\*\*½)

#### **Italy – Red ...**

(Piedmont)

*Poderi Colla Bussia Dardi le Rose Barolo 2005* (\$47.95 - #0596890) – and absolute beauty of a nose: minty plums with stewed sweetened prunes and a hit of raspberry peaking through; there's decent flavour to follow, though the nose is more interesting, dried sweet fruit and good tannins; needs time to develop. (\*\*\*\*)

(Tuscany)

*La Vite Lucente* (\$39.95 - #0747030) – beautiful mix of fruit and spice, great flavour: hearty and delicious. (\*\*\*\*½)

*Ruffino Santedame Chianti Classico 2007* (\$19.95 - #0523076) – modern Chianti with good fruit along with rustic woody and earthy notes. (\*\*\*\*)

#### **Italy – White ...**

(Friuli)

*Zaglia Friulano Latisana Friuli 2009* (\$12.95 - #0182204) – smells sweet, like a pear puree, yet dry on the palate with flavours of mac apple skin; good value and one to try; bottle and label are pretty too. (\*\*\*\*)

#### **New Zealand – Red ...**

*Margrain River's Edge 2008 Pinot Noir* (\$22.95 - #0684258) – easy drinking Pinot that's a touch earthy but with really good red fruit: dried cranberry especially; also find toasted vanilla and a medium length finish. (\*\*\*\*)

#### **New Zealand – White ...**

*Babich Black Label 2009 Sauvignon Blanc* (\$17.95 - #0009142) – this wine has a real presence especially on the nose where grass and hay mix with grapefruit; palate is clean and focused on fruit with a grassy finish. (\*\*\*\*½)

#### **Spain – Red ...**

*Condado de Haza 2007 Crianza* (\$24.95 - #0963348) – spicy, leathery with tobacco notes; mouth-drying with lots of wood tannins, needs time to come around. (\*\*\*\*)

*Montgo 2007 Monastrell/Shiraz* (\$13.95 - #0766588) – great value wine with dark fruit, spice and cinnamon leading the way on this palate pleaser. (\*\*\*\*)

**Grape Guy Top 3 ... what I'll be lining up for on October 30, 2010:**

*Roederer Estate Brut Sparkling Wine* (\$28.95 - #0294181) – USA / California  
*Famiglia Bianchi 2008 Chardonnay* (\$12.95 - #0001461) – Argentina  
*Puydeval* (\$14.95 - #0184192) – 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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