

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday September 3, 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 celebrates the 150th Anniversary of the unification of Italy (**IT**), and looks at a number of Blends from Around the World (**BAW**) ... there are also some excellent wines in the Best Buy section and in the wines I'll be lining up for...

Argentina ...

White –

Zolo 2010 Torrontes (\$12.95 - #0183913) – lighter than your usual Torrontes which usually screams Gewurztraminer to me, this one is on the mellower side and might have more mass-appeal; at a price that won't scare people away from trying something new. (***) ½

Red -

Lamadrid 2008 Single Vineyard Reserva Malbec (\$15.00 - #0234492) – plummy dark fruit and nice cherry notes that follows all the way through to the finish. (***) ½+

Vina Alicia 2008 Paso de Piedra Cabernet Sauvignon (\$18.95 - #0177980) – sweet black fruit with a hint of mint. (****)

Australia ...

Red –

Dark Side of the Moon 2009 Shiraz (\$27.95 - #0072652) – juicy, juicy, juicy ... with lots of sweet fruit. (***) ½+

Kaesler 2007 The Bogan Shiraz (\$54.95 - #0004234) – rich jammy and juicy flavours with chocolate, spice; big 15.5% alcohol. (****+)

Yalumba 2006 The Signature Cabernet Sauvignon/Shiraz (\$51.95 - #0528356) – lots of lovely big flavour with a black cherry and chocolate finish. (***) ½+

Canada ...

Red -

(British Columbia)

Inniskillin 2007 Dark Horse Estate Vineyard Meritage (\$23.95 - #0597039) – rich dark fruit throughout, it has texture across the tongue with smoked chocolate and blackberry fruit. (****) - **BAW**

(Ontario)

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

White –

(British Columbia)

Road 13 Winery 2009 Honest John's White (\$25.95 - #0248559) – the nose is like a Del-Monte fruit cup, minus the cherries; palate is an intriguing mix of sweet exotic fruit and sour citrus. (***) ½+

(Ontario)

[Inniskillin 2009 Barrel Aged Pinot Gris](#) (\$19.95 - #0177766)

[Jackson Triggs 2009 Silver Series Gewurztraminer](#) (\$19.95 - #0247767)

[Lailey 2009 Chardonnay](#) (\$19.95 - #0193482)

Chile ...

Red -

Luis Felipe Edwards 2009 Reserva Merlot (\$14.95 - #0250340) – nice blueberry, blackberry notes

with chocolate raspberry on the finish. (****)

White –

Ventisquero 2010 Reserva Sauvignon Blanc (\$12.95 - #0211904) – sweet with grass with grapefruit cocktail; a pleasant summer sipper. (*** ½+)

France ...

Red –

(Bordeaux)

Chateau la Maisonette 2008 (\$14.95 - #0226191) – nicely grounded because of the earthy and dark fruit quality. (*** ½)

Chateau Valrose 2005 Cuvee Alienor (\$38.95 - #0710517) – deep, dark, rich and at times juicy with dark fruit and tannins dominating, odd to say it's juicy but it's there. (*** ½+) - **BAW**

(Burgundy)

Maison Roche de Bellene 2009 Cotes du Nuits-Villages (\$19.95 - #0240473) – nice black plum and berry notes with spice and earth characteristics. (*** ½+)

(Rhône)

Domaine Chante Cigale 2007 Tradition Chateauneuf-du-Pape (\$37.95 - #0194993) – coffee, mocha, plum and blackberry; dark and delicious on many levels. (****)

Sparkling –

Monmousseau Brut Rose Cremant de Loire (\$16.95 - #0226233) – dusting of peach and apple with a hint of raspberry with a nice creamy finish. (****)

White –

(Alsace)

Domaines Schlumberger 2006 Grand Cru Kessler Pinot Gris (\$25.95 - #0249623) – a sweet gris with lots of mouth feel. (*** ½+)

(Loire)

Domaine de Cray 2009 Montlouis White (\$14.95 - #0226589) – sweet little Chenin that delivers mineral with apple and pear notes along with good acidity. (****)

(Rhône)

Domaine des Bernardins 2009 Muscat de Beaumes-de-Venise (\$16.95 / 375ml - #0129999) – lovely spiced character with cinnamon and peaches, there's also a nice floral note. (****+)

Germany ...

White –

St. Urbans-Hof 2009 Riesling Kabinett (\$21.95 - #0216622) – mineral, peach and apple, beautiful German classic style Riesling with its balance of acid and sweetness. (****+)

Italy ...

Red –

(Basilicata)

Gricos 2008 Aglianico del Vulture (\$14.95 - #0233833) – plum, black cherry, licorice with good stuffing; slightly leathery on the finish. (****)

(Puglia)

Girolamo 2008 Negroamaro (\$18.95 - #0232736) – nicely dark fruited and enjoyably sippable. (*** ½+) - **IT**

Pepe Nero 2009 Primitivo Salento (\$17.95 - #0230730) – think Zin with extra vanilla, plum and cherry. (****+) - **IT**

(Tuscany)

Fattoria le Pupille 2007 Saffredi (\$99.95 - #0074435) – quite nice and very pricey. (****)

Lornano 2007 Le Bandite Chianti Classico Riserva (\$19.95 - #0230672) – nice easy sipping Chianti, this should come wrapped in a wicker basket. (*** ½+) - **IT**

San Filippo Lo Scorno Rossi di Montalcino 2008 (\$19.95 - #0232397) – lots of cherry and nice spice. (*** ½+)

(Veneto)

Brigaldara Case Vecie Amarone Della Valpolicella 2006 (\$49.95 - #0247502) – oooo mama this one has some nice kick with spice and plum dominant. (****) – **BAW**

Corte Majoli 2007 Amarone Della Valpolicella (\$33.95 - #0081943) – sweet fruit, very sippable and

enjoyable now with a touch of oxidation that comes across as chocolate and cherry notes. (****+)
Tommasi 2009 Sestante Ripasso Valpolicella (\$18.95 - #018719) – easy drinking with sweet plum and a backing of chocolate. (****)

White –

(Sicily)

Castello D'Albola Butara Insolia 2009 (\$15.95 - #0229765) – mineral, citrus, pear and melon rind. (***/2+)

New Zealand ...

Red –

Coopers Creek 2009 Pinot Noir (\$19.95 - #0057802) – sweeter than the usual bone dry Pinots from New Zealand, think Kiwi meets Cali with juicy fruit, both red and black, with good cinnamon and clove spice. (****+)

White –

Coopers Creek 2009 Select Vineyards The Pointer Pinot Gris (\$19.95 - #0236042) – apple and pear along with lemon/lime pith; pretty finish. (***/2)

Delta 2010 Sauvignon Blanc (\$16.95 - #0236125) – big on gooseberry and grapefruit cocktail. (***/2)

Giesen 2009 The Brothers Sauvignon Blanc (\$19.95 - #0247213) – grassy, yet with sweetness of fruit, think grapefruit with sugar on top, yet with really good acidity that cleans the palate which then helps to lengthen its finish. (****+)

Portugal ...

Dessert –

Dow's 2005 Late Bottled Vintage Port (\$16.95 - #0613927) – the spice, the black cherry, the chocolate, the acidity and the wow yum; great winter warmer. (****+)

South Africa ...

Red –

Lammershoek 2006 Roulette (\$25.95 - #0058164) – lush and plush with black raspberry, plum and a hint of mocha with sweet spice; nice bite back on the finish. (****+) - **BAW**

Rust en Vrede Estate 2007 (\$37.95 - #0997742) – nice flavour which saves this wine, the nose has that earthy-tar South Africa note, but a real lovely palate. (***/2+) - **BAW**

White –

Springfield Estate 2006 Wild Yeast Chardonnay (\$24.95 - #0694646) – sweet vanilla on the great nose and it follows on the palate too; nice creamy finish. (****)

Spain ...

Dessert –

Osbourne 10 RF Premium Oloroso Medium (\$15.95 - #0087536) – orange blossom with cinnamon-spice and nutty as hell, also look for the dried cherries. (***/2+)

United States ...

Red –

(California)

Cline 2009 Ancient Vines Carignane (\$19.95 - #0032177) – this is a kick ass wine full of plum, chocolate, blackberry, cherry and vanilla. (****/2)

Quintessa 2006 (\$99.95 - #0238279) – this one is not just big on price but big on flavour too. (****+) - **BAW**

Rutherford Ranch 2008 Cabernet Sauvignon (\$19.95 - #0073817) – nice Cali-Cab that'll have people coming back for more. (***/2+)

Saldo 2009 Zinfandel (\$39.95 - #0235903) – this is a very flavourful Zin. (****+)

Stonehedge 2009 Reserve Cabernet Sauvignon (\$23.95 - #0025122) – juicy black fruit with just the right hint of red. (***/2+)

Summers 2006 Reserve Cabernet Sauvignon (\$45.95 - #0226597) – super juicy and fruity with lots of black cherry and hit of spice. (****)

(Oregon)

A to Z Wineworks 2006 Chemin de Terre (\$14.95 - #0234724) – I've had this one many times and have

enjoyed it each and every time, don't pass up this excellent 7 grape blend. (****+) - **BAW**
(Washington)

Coeur D'Alene 2006 Boushey Vineyard Syrah (\$42.95 - #0227579) – nicely balanced meaty Syrah with lots of flavour. (****)

White –
(California)

L'Avion 2008 Rousanne (\$46.95 - #0225391) – ballsy wine with a firm structure, almost Chardonnay-like. (*** 1/2)

Best Buys (wine(s) that over deliver at their price) ...

Domaine de Cray 2009 Montlouis White (\$14.95 - #0226589)

A to Z Wineworks 2006 Chemin de Terre (\$14.95 - #0234724)

Ventisquero 2010 Reserva Sauvignon Blanc (\$12.95 - #0211904)

Gricos 2008 Aglianico del Vulture (\$14.95 - #0233833)

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

Monmousseau Brut Rose Cremant de Loire (\$16.95 - #0226233) - France

Cline 2009 Ancient Vines Carignane (\$19.95 - #0032177) - USA

Lailey 2009 Chardonnay (\$19.95 - #0193482) - Canada

Happy Shopping.

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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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