

OntarioWineReview

A bi-weekly newsletter dedicated to helping you discover Ontario's best Wines and Wineries.
Enjoyment comes from understanding - Passion comes from understanding more.



OntarioWineReview Newsletter – 161
June 30, 2011

In this Edition

- **OntarioWineReview:** *And the Music Goes Round My Head*
 - **Grape Guy's Picks of the Bunch:** *Some of the Best for Summer*
 - **Weekly Wine Notes and More:** *Ottawa Life Posts, On the Road Pieces and More*
 - **Quick Sips:** *Corner Stores, the LCBO and the Loss of French Wine Culture*
 - **Wine Event Spotlight:** *The Fun Never Stops*
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OntarioWineReview: *And the Music Goes Round My Head*

As an ex-radio guy I have songs running through my head quite regularly, sometimes it's how I relate to the world; but as of last week I have had interesting tunage running about my noggin. So I asked myself, why now do I have songs with bastardized lyrics, such as Mungo Jerry song?

In the Summertime when the weather is high
You can chase right up and touch the sky
You got wine and you got women on your mind
Have a drink, have a drive
But not all of it at the same time

Or this Seals and Crofts ditty that came to me as I was walking from the GO Train to my car:

Summer wines make me feel fine
Smelling like some jasmine in my mind

There is the possibility that it has something to do with my diet ... I started a low carb program in June and I have to lay off the wine for the first little while ... so that makes songs like this by the Lovin' Spoonfuls come to mind:

But at night it's a different world
Go out and find a girl
Come-on come-on and dance all night
To fight the heat a glass of wine would be alright

Or maybe, just maybe, it's because a week (and a bit) ago the days finally got longer, the sun came out (and stayed out), and the temperatures rose (and stayed high) - summer has finally arrived and none too soon, I was beginning to wonder if summer was coming at all. I can tell you that vineyards, on average, are about a week (or so) behind, but with the predicted hot, dry summer ahead they should, with some luck and good weather, catch up. But that's not the news people want to hear, they wanna know what is there to do this summer ... as with most summers in wine country there is plenty afoot, seems you can't even sneeze without bumping into a wine-related event. Wineries from the Lake Erie North Shore to Prince Edward County are clamouring for tourist dollars and banking on events (as well as their wines) to draw you in, and a lot of those have to do with putting wine and music together. Jackson-Triggs has their amphitheatre concert series, Mastronardi has got Pavlo coming in again for Dionysus and By Chadsey's Cairn has got a few musical surprises at their place in the county. I've heard of weekends on the patio with tapas and music from such

places as Sprucewood and The Grange - and this is all based on emails that pass through my inbox ... yes music is really in the air this year, So maybe it's no wonder I'm hearing songs where the subject of wine has taken over the lyrics.

Of course, summer also means the need for refreshment - and Canadians turn from warming reds to the lighter coloured fluids - namely whites and rosés when the hot weather arrives ... we have but limited time to enjoy our pale vino so we'd like to make the most of it and starting right now is important. So in the spirit of summer I offer you a list of 15 whites wines that I'll call summer refreshers, wines that I have recently tried and believe offer value for money especially at this time of year when you're looking to stretch your summer dollar as far as it'll go, these wines will deliver big taste for little dough (and most are readily available). The list of these wines can be found below ... and I hope that by the end of summer (which I loath to think about this early on into the season) that you won't be lamenting it's passing too much as in this Neil Diamond classic:

Time for red red wine
Makes me forget that I
Need summer so
Hope those drunken memories don't go

Happy Summer everyone and most of all, Happy Canada Day - remember to drink Canadian.

Summer Refresher ... We have made the leap from lousy winter to wet spring and now, yes, finally - summer. To help you get the most from summer here are 15 wines that offer summer refreshment for the pool, patio, deck or dock that won't break the bank:

[Aleksander 2009 Vidal](#)
[Cornerstone 2009 Chardonnay Musque](#)
[Cornerstone 2009 Riesling](#)
[Flourish 2009 Chardonnay Viognier](#)
[Peelee Island 2009 Alvar Semillon-Sauvignon Blanc](#)
[Peelee Island 2009 Chardonnay non-oak](#)
[Peelee Island 2009 Eco-Trail White](#)
[Stoney Ridge 2009 Charlotte's Chardonnay](#)
[Vineland 2009 Chardonnay](#)
[Fielding 2010 Chardonnay Musque](#)
[Hillebrand 2010 Trius Sauvignon Blanc](#)
[Henry of Pelham 2010 Speck Bros. White House White](#)
[Legends 2010 Diva - Sauvignon Blanc / Semillon](#)
[Peelee Island 2010 Pinot Grigio](#)
[Sprucewood Shores 2010 Chardonnay](#)



Grape Guy's Picks of the Bunch: *Some of the Best for Summer*

Rosewood 2010 Semillon - \$18.00 (W)
www.rosewoodwine.com

Here's another excellent effort from winemaker Natalie Spytzkowsky making Semillon at Rosewood, I do believe Natalie has found her knack with this grape, because this is her third consecutive vintage of making a wonderful summer sipper out of something we don't see much of in Niagara (as a stand alone). The nose delivers peaches, pears and apples, while the palate adds lime to the aforementioned mix. Really fruity with a zingy bite of acidity, a hallmark of 2009 whites. What really makes this wine, besides everything, is the long (really long) finish that just seems to keep hanging around - like the old man with the great stories, you want to leave but you can't seem to pull yourself

away. Price: \$18.00 - Rating: **** 1/2

Jackson-Triggs 2009 White Meritage - \$23.95 (W)

www.jacksontriggswinery.com

Let's start by clearing the air over what a 'white meritage' is. For the record it is not the main 5 grapes found in a Bordeaux blend with no skin contact (where the red colour comes from); in fact a white meritage can only be made up from two grapes (the two white grapes of Bordeaux): Sauvignon Blanc and Semillon. This version is an 80/20 split with Semillon seeing some old oak barrelling. Lots of Crisp clean flavours and smells here like tropical fruits, melon and some lovely rosemary and thyme (which I am told comes from the Semillon). Great mouth presence and a long finish, the wine actually coats the mouth with cheek sucking flavours so you can re-experience it long after you've swallowed it. Price: \$23.95 - Rating: **** 1/2

Inniskillin 2009 Three Vineyards Chardonnay - \$14.95 (W, L)

www.inniskillin.com

This wine is part of the Winemaker's Series from Inniskillin. The winemaker in question is Bruce Nicholson, who made his mark on the Canadian wine scene out west at another Vincor owned property: Jackson-Triggs Okanagan, where he won many awards for his winemaking talents. Now he shows off those talents right here in Ontario with this delightful, inexpensive Chardonnay. The nose hints at a butteryness but the palate has so much more: tropical fruits, apple and buttery-caramel with a very tasty and lengthy finish. Good job Bruce, what's next? Price: \$14.95 - Rating: ****+

Availability legend: W (Winery) – L (LCBO/Vintages) – WTH (Winery to Home).



Weekly Wine Notes and More: *Ottawa Life Posts, On the Road Pieces and More*

Weekly Ottawa Life Blog Entries:

[What's with all this New Oz Wine?](#)

[NOTL comes to Ottawa](#)

[On the Road with the Grape Guy:](#)

Trips, tours and tastings – join me as I review the highs, and sometimes, the lows

[9 Years of Baco Noir with Henry of Pelham](#)

[Wine and Herb Festival, Niagara-on-the-Lake, 2011](#)

[Lost and Found \(blog\)](#)

Wines that got "lost" in my cellar - some are Treasures others Trash ... Find out what happened

[Cave Spring Cellars 1997 CSV Chardonnay](#)

[Taste it Again Grape Guy \(blog\)](#)

Find out what has happened to some of my favourites over the years

Nothing New To Report This Week

[What I'm drinking Tonight \(blog\)](#)

When it's not an Ontario wine, here's what I'm pulling out of the cellar

[1 New Reviews Added](#)

Low Carb diet has me off booze till July 1, 2011 (tomorrow) - YEAH!

[Vintages Release \(blog\)](#)

[July 9, 2011 - coming soon](#)

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[Check the WineVirgin.com website on Monday July 4 for details](#)

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Quick Sips: *Occasionally interesting things cross my desk that I would like to pass on*

June 2011

Government Listens (and helps) to the Tune of 12 mil, Must be an Election Year ... On Tuesday, June 28, the Honourable Carol Mitchell, Minister of Ontario Agriculture, Food and Rural Affairs, announced the 12 million dollar Ontario Vineyard Improvement Program for wine grape growers in Ontario. This program provides four years of funding support for vine removal, vineyard preparation, vine trellis systems, bird netting, frost prevention, improved irrigation and other viticulture improvements: <http://www.niagarafallsreview.ca/ArticleDisplay.aspx?e=3191903>

Wanna see Beer and Wine in Corner Stores ... Pay attention to what you see on those street poles, the push is on for change: <http://fashionablepress.com/2011/06/10/lcbo-wine-and-beer-convenience-campaign-sent-a-clear-poster-message-to-opseu-employees/>

Questions for the LCBO ... a CBC reporter, who has probably now gone missing (check the bottom of the lake), is asking some serious questions about the LCBO's power to cover stuff up: <http://cbcnewsreport.com/cars/2011/06/08/lcbo-wine-and-beer-convenience-campaign-investigation-john-alexopoulos-%E2%80%93-lcbo/>

Manitoba more forward thinking than Ontario, Believe it ... Manitoba announced a pilot project that would allow some grocery stores to sell beer and wine: <http://www.cbc.ca/news/canada/manitoba/story/2011/05/19/mb-alcohol-groceries-stores-winnipeg.html>

Pink Wines are on the Rise ... Rosé sales at the LCBO climbed 14.7 per cent in its 2010-2011 fiscal year, compared to 7.4 per cent for white wines, 6.2 per cent for reds, 5 per cent for beer and 4.4 per cent for spirits: <http://www.theglobeandmail.com/report-on-business/top-business-stories/war-of-the-ross-sneer-no-more-as-pink-wine-sales-gain/article2044500/>

Here's One for Zinfandel Fans ... Seghesio Vineyards, an historic Sonoma winery that transformed itself from a jug-wine factory into one of California's elite Zinfandel specialists, is being sold by the Seghesio family to the Napa-based Crimson Wine Group: <http://www.winespectator.com/webfeature/show?id=45113>

Wine Collector's in New York Sob at this New Law ... Proposed legislation in New York State will impose heavy restrictions on the sale of rare, collectable wines. Bill No. A06884, introduced by the New York State Committee on Economic Development, will require restaurants and retail stores to purchase wine from a "primary source" - an authorized distributor who must be clearly identified, thereby eliminating the "gray market" of private wine sales. The stated intent of the bill is to protect against the sale of counterfeit wines. <http://www.ibtimes.com/articles/155184/20110531/wine->

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[bill-legislation-auction.htm](#)

What the !?!? ... The French are drinking less wine and each subsequent generation seems to be getting further and further from the notion of France as a wine SuperPower ... sacre-bleu, read all about it here: <http://www.telegraph.co.uk/foodanddrink/wine/8599563/French-wine-consumption-drops-by-three-billion-bottles.html>

Recipes for Riesling ... it might sound like a charity fundraiser but its actually a new book from Ontario's own Cave Spring Cellars to celebrate their quarter cellar mark. The special edition collection, titled Riesling Cooks, is complimentary but exclusively available to consumers who order online at <http://cavespring.ca/cookbook>. Instructions on ordering the book can also be found on neck tags on Cave Spring Cellars Riesling products sold at LCBO stores throughout Ontario. Quantities are limited and consumers are encouraged to order early. The 25 recipes were contributed by chefs from Canada and beyond, including Susur Lee, Mark McEwan, Anna Olson, Michael Olson, Michael Bonacini, Michael Stadlander and Jamie Kennedy. Chefs from Niagara wine country are also well represented, including Kevin Maniaci, chef at Cave Spring's own winery restaurant, Inn on the Twenty, who contributed a special three course menu to the project.



Wine Event Spotlight: *The Fun Never Stops*

WINEVIRGIN.COM, VIP WINE TOUR & SHOPPING EXCURSION ... includes pickup and departure in the morning from Burlington Go Train station, transportation via Deluxe Window Passenger Bus accompanied by your host Michael Pinkus, The Grape Guy of Ontario Wine Review. The trip includes: WineVirgin T-Shirt; Three winery visits with a behind the scenes look from vineyard to bottling room and with wine samplings at each. [Visit Wine Virgin.com starting July 4, 2011 for details on how you can get on this amazing trip.](#)

Hillebrand's Jazz and Blues at the Winery ... line up has finally been announcement, this is always an exciting time to sit in the vineyard and listen to great Canadian blues (August 13, 2011) and jazz (July 9, 2011) - details can be found here: <http://www.hillebrand.com/Jazz-&-Blues-at-the-Winery.php>

Jackson Triggs Summer Concerts ... the JT amphitheatre will be hoppin, boppin and rockin this summer with some really big names coming to the stage, including: Colin James, Serena Ryder, Gord Downie and Spirit of the West ... just to name four ... check the website for dates and times: <http://www.greateststatesofniagara.com/Buy-Our-Wines/Amphitheatre-Tickets/Amphitheatre-Line-Up>

Spontaneous One Night Summer Getaway at the Merrill Inn ... Enjoy a quick getaway to Prince Edward County! Your package includes: Overnight accommodation, three course a la carte dinner in the Restaurant crafted by acclaimed Chef Michael Sullivan; a picnic lunch and wine tasting at renowned Closson Chase Vineyards and then a sumptuous hot breakfast the following morning all for \$199.00 per person - [Valid from July 5th through August 31st](#)

OntarioWineReview's bi-weekly newsletter is devoted to the love, enjoyment and promotion of the wines of Ontario and the wineries that make them.



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. Forward this newsletter to your mom in Mimico your uncle in Uxbridge, your great aunt in Grand Bend or any other family member or loved one that you know needs good wine advice.



Socially Speaking ...

Follow Michael Pinkus, the Grape Guy's (almost) daily **Tweets** at <http://twitter.com/TheGrapeGuy>. You can become a friend on **facebook**: <http://www.facebook.com/?ref=home#!/mepinkus>.

"**Linked In**" folks can find Michael at <http://ca.linkedin.com/pub/michael-pinkus/14/704/4b8>

To contact us with feedback, article ideas, comments, concerns or questions – email michael@ontariowinereview.com. We look forward to hearing from you!

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