

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday July 9, 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 looks at Sparkling Wine (**SPARK**), and wines that have scored over ninety points (**90+**); below are my selections of each and, of course, for the rest of the world ... In addition to the "what I'll be lining up for" section at the bottom, I have also added a feature for you bargain seekers: Best Buys - this week you'll find four bargains under \$17 that over deliver at that price point ...

#### Australia ...

##### Red –

*Dandelion Sister's Run God's Hill Shiraz 2008* (\$15.95 - #0222018) – lovely raspberry finish, and that's where this wine starts; nice elegant Shiraz with raspberry on the palate and that raspberry flavour just keeps coming back for more. (\*\*\*\*+)

*Saltram 2008 Mamre Brook Shiraz* (\$24.95 - #0032227) – wine is black as pitch but it's tasty as anything you've ever tasted: mint, blackberry, spice and vanilla and it keeps on giving. (\*\*\*\*)

*Schild 2007 Shiraz* (\$27.95 - #0066555) – lots of chocolate and blackberry fruit, lush and lovely. (\*\*\*\*) – **90+**

*Thorn-Clarke 2008 Shotfire Shiraz* (\$21.95 - #0018796) – always a fan of these elegant wines and the '08 Shotfire is no different. (\*\*\*\* ½) – **90+**

*Valletta 2005 Grenache/Shiraz* (\$37.95 - #0225136) – this has got nice fruit and spice; smoke, plum and blackberry, it's very pretty. (\*\*\*\* ½) – **90+**

#### Canada ...

##### Red -

(Ontario)

*Reif Estate 2007 Reserve Merlot* (\$19.95 - #0935676)

##### Rosé –

*Wildass Rosé 2009* (\$19.95 - #0071712)

Sparkling –

(Ontario)

*Mike Weir 2008 Sparkling Wine* (\$24.95 - #0187294) - **SPARK**

##### White –

(Ontario)

*Megalomaniac 2009 Narcissist Riesling* (\$17.95 - #0067587)

#### Chile ...

##### Red -

*Concha Y Toro 2008 Marques de Casa Concha Syrah* (\$19.95 - #0019042) – juicy and peppery at the same time; blackberry and somewhat meaty. (\*\*\*\*) – **90+**

*Morande 2009 Reserva Carmenere* (\$13.95 - #0059436) – lots of cocoa, black cherry, vanilla and plum. (\*\*\* ½)

##### White –

*Agustinos 2009 Reserva Sauvignon Blanc* (\$12.95 - #0213595) – pure Savvy B nose with flavours of tangerine; fun and flavourful. (\*\*\* ½)

#### France ...

### Red –

(Bordeaux)

*Chateau Hourbanon 2003* (\$21.95 - #0125922) – smooth, supple and ready to drink: tobacco, black cherry and aged nicely, notice it is already 8 years from vintage date ... this is what I call a lost in the warehouse selection; well priced. (\*\*½+)

*Chateau Pipeau 2007* (\$28.00 - #0102756) – smoke and coffee bean with an almost South African earthy taste. (\*\*½+)

(Beaujolais)

*Dominique Piron 2009 Cuvee Les Pierres Morgon* (\$22.95 - #0231969) – holy black cherry Batman this is not you mama's Beaujolais with a mineral-earthy backbone that's also got some smoky-vanilla and meatiness on the finish. (\*\*\*\*½) – **90+**

(Midi)

*Domaine Boudau 2009 Le Clos* (\$16.95 - #0149989) – nice black fruit with chocolate cream and light spice on the finish. (\*\*\*\*)

(Rhône)

*Aubert Visan 2009 Cote du Rhone-Villages* (\$12.95 - #0224915) – this is a drink now kind of Cote du Rhone with lots of raspberry and hint of spice. (\*\*½)

*Domaine des Bosquets 2007 Gigondas* (\$31.95 - #0209718) – the lure of the nose is only outshone by the loveliness of the palate, great flavours. (\*\*\*\*½) – **90+**

*Domaine Duseigneur 2007 Antares Lirac* (\$19.95 - #0213082) – this has got some real stuffing for an organic wine, nice spicy finish. (\*\*\*\*) – **90+**

### Rosé –

*Domaine des Carteresses 2010 Tavel Rosé* (\$15.95 - #0739474) – all the typical stylings of southern France: dry, pink and subtlety of flavour. (\*\*½+)

### White –

(Burgundy)

*Domaine des Malandes 2008 Vieilles Vignes Montmains Chablis 1er Cru* (\$29.95 - #0016626) – mineral pops on the nose while on the palate mineral mixes with fruit in a delicious display of tastiness. (\*\*\*\*+) – **90+**

(Loire)

*Chateau Gaudrelle Sec Tendre Vouvray* (\$18.95 - #0228924) – nice flavour and easy drinking, creamy texture with apple and pear puree. (\*\*½+)

## Germany ...

Sparkling –

*Josef Drathen 2009 Riesling Sekt* (\$13.95 - #0226258) – mineral and apple leads the charge, nice flavour and persistent linger on the finish. (\*\*\*\*) - **SPARK**

### White –

*Dr Pauly-Bergweiler 2009 Riesling* (\$12.95 - #0596601) – subtle yet sweet with all kinds of white fruit and floral notes; simple yet supple, worth an afternoon of your time, or at least an hour. (\*\*\*\*)

## Italy ...

### Red –

(Piedmont)

*Terre del Barolo 2004 Monvigliero Barolo* (\$33.95 - #0097535) – nice spice with sweet spiced fruit, ready to drink now. (\*\*½)

(Puglia)

*Paolo Leo 2006 Riserva Salice Salentino* (\$14.95 - #0214700) – rich and juicy with creamy vanilla and lovely red berry fruit, and there's just a touch spice backing. (\*\*\*\*)

(Tuscany)

*Tenuta di Ghizzano 2007 Veneroso* (\$29.95 - #0103218) – big, rustic and leathery. (\*\*½+) – **90+**

*Viticcio Bere 2007* (\$17.95 - #0224311) – dark berries with a slight chalky sensation. (\*\*½+) – **90+**

(Veneto)

*Cantine Riondo Palazzo dei Signori Amarone Valpolicella 2006* (\$37.95 - #0218446) – fig, blackberry, cherry and chocolate; dry and well balanced. (\*\*\*\*+)

*Le Tobe 2008 Valpolicella* (\$15.95 - #0106914) – good fruit, red and black cherry with a touch of

chocolate, very sippable, there are even some attractive spice notes. (\*\* ½+)

*Zenato 2007 Cormi* (\$17.95 - #0108282) – smooth, luscious and easy drinking with chocolate-strawberry nuances. (\*\*\*\*)

*Zenato 2007 Ripassa Valpolicella Superiore* (\$14.95 / 375ml - #0043547) – nice compact flavour is a small bottle; ripe red fruit with lovely cherry and chocolate. (\*\*\*\*+)

*Sparkling –*

*Carrino Brich Menu Moscato D'Asti 2010* (\$13.95 - #0159822) – a simple asti with all the sweetness and flavour, nice balance of acidity and bubble; great little summer sipper with a ginger ale finish. (\*\*\*\*) - **SPARK**

*Bellenda San Fermo Brut Prosecco Superiore 2010* (\$17.95 - #0082347) – nice mousse and a creamy lemon curd mouthfeel. (\*\* ½+) - **SPARK**

*White -*

*(Friuli)*

*Attems 2010 Pinot Grigio* (\$19.95 - #0707950) – nose of grapefruit rind and lemon peel, palate is also very citrus oriented. (\*\* ½)

### **New Zealand ...**

*White -*

*Spinyback 2009 Pinot Gris* (\$14.95 - #0214569) – grapefruit cocktail with some peach, good length on the finish. (\*\*\*\*)

*Summerhouse 2009 Sauvignon Blanc* (\$19.95 - #0218305) – very New Zealand in style, nice acidity with a pleasant mouthfeel, good citrus, melon and gooseberry. (\*\*\*\*)

### **Portugal ...**

*Red -*

*Ramos Pinto Duas Quintas Reserva 2007* (\$21.95 - #0951301) – this is a pretty wine with plum and floral notes along with red cherry, vanilla, smoke and a touch of spice. (\*\*\*\*+) – **90+**

### **South Africa ...**

*Red -*

*Lomond 2008 Syrah* (\$19.95 - #0146464) – has a slightly off-putting nose but the pepper, blackberry flavour keeps you sipping and sipping and sipping; a really nice wine indeed, especially for the taste-buds. (\*\*\*\*) – **90+**

### **Spain ...**

*Red -*

*Arrocal 2008* (\$16.95 - #0067868) – a real beauty with black cherry, vanilla, plum ... loads of cherry appear with each sip. (\*\*\*\*+) – **90+**

*Pago de San Gabriel Zubiolo 2007* (\$20.95 - #0242438) – coffee and mocha, perfect breakfast red all it needs is some cinnamon. (\*\*\*\*)

*Sparkling –*

*Ferre I Catasus Brut Reserva Cava* (\$16.95 - #0224717) – quite toasty with bruised apple and peach pit, sweet kinda toffee note to the finish. (\*\* ½) - **SPARK**

### **United States ...**

*Red -*

*(California)*

*Bonny Doon 2009 Contra Red* (\$19.95 - #0247031) – nice and fruity, very consumer ready. (\*\* ½+)

*Gnarly Head 2009 Old Vines Zinfandel* (\$16.95 - #0678698) – typically good, flavours are right down the Zinfandel line with plum, vanilla and strawberry; sweet, supple and sippable. (\*\* ½+)

*Grove Street 2008 Pinot Noir* (\$17.95 - #0231613) – juicy and tasty with a very complex finish of spiced herbs and coffee-cocoa. (\*\* ½+)

*Oakville Ranch 2006 Cabernet Sauvignon* (\$37.95 - #0674952) – full bodied with good fruit and nice spice. (\*\*\*\*) – **90+**

*Rodney Strong 2007 Merlot* (\$19.95 - #0497933) – this is a mellow and juicy Merlot. (\*\* ½+)

*Siduri 2009 Pinot Noir* (\$37.95 - #0159293) – juicy upon entry then turns to sweet black fruit with

cinnamon and spice. (\*\* ½)

**Rosé –**

*Fleur de California 2010 Pinot Noir Rosé* (\$17.95 - #0229674) – retains its earthy and strawberry notes along with a little pepper ... nice. (\*\* ½)

**White –**

(California)

*Groth 2008 Chardonnay* (\$37.95 - #0225672) – vanilla and apple on the nose with a nice creamy mouthfeel and good acidity on the finish. (\*\*\*\*) – **90+**

(Oregon)

*Firesteed 2009 Pinot Gris* (\$14.95 - #0568071) – dry pear with a touch of something nutty, a little mineral with acid bite on the finish. (\*\* ½)

Best Buys (win

So

Happy Shopping

### **Grape Guy Top 3 ... what I'll be lining up for on July 9, 2011:**

*Dominique Piron 2009 Cuvee Les Pierres Morgon* (\$22.95 - #0231969) – France

*Dandelion Sister's Run God's Hill Shiraz 2008* (\$15.95 - #0222018)

*Thorn-Clarke 2008 Shotfire Shiraz* (\$21.95 - #0018796)

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

*Arrocal 2008* (\$16.95 - #0067868)

*Dr Pauly-Bergweiler 2009 Riesling* (\$12.95 - #0596601)

*Dandelion Sister's Run God's Hill Shiraz 2008* (\$15.95 - #0222018)

*Josef Drathen 2009 Riesling Sekt* (\$13.95 - #0226258)

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.



### **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 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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