

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday July 23, 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 Cool Climate Chardonnay (**CCC**) and Italian wines (**IT**) ... I have also added a feature for you bargain seekers: Best Buys, and there are plenty in this release ...

#### Argentina ...

*Red -*

*Masi 2008 Corbec Appassimento Corvina/Malbec (\$24.95 - #0079095) – Amarone comes to Argentina, deep, dark and delicious. (\*\*\*\*)*

*White –*

*Alamos 2010 Torrontes (\$13.95 - #0081539) – it's like Gewurztraminer on downers, nice and light and easy to drink but not in too much quantity. (\*\*½)*

#### Australia ...

*Red –*

*Small Gully 2006 The Formula Robert's Shiraz (\$18.95 - #0142935) – the nose lures and the palate sings and you should like this one very much especially because of the seam of chocolate and plum running through it – though drink soon. (\*\*½)*

*St. Hallett 2008 GST Grenache/Shiraz/Touiga (\$23.95 - #0660910) – surprised anybody had the balls to bring a GST to Canada, let alone Ontario, while not politically correct the wine is very tasty with lots of sweet black fruit on offer. (\*\*\*\*+)*

*Stella Bella 2008 Shiraz (\$24.95 - #0048553) – just what you'd expect in a Shiraz. (\*\*½+)*

*Two Hands 2010 Sexy Beast Cabernet Sauvignon (\$27.95 - #0219469) – always a consistent producer of good quality wines, this one is no exception; big 14.9% alcohol with loads of chocolate, blackberry, and white pepper – dark and delicious. (\*\*\*\*½)*

*Wakefield 2009 Shiraz (\$17.95 - #0943787) – juicy with blackberry along with white pepper and bacon notes. (\*\*½+)*

#### Austria ...

*White –*

*Loimer 2009 Trocken Gruner Veltliner (\$18.95 - #0142240) – pea pod and grassy with lime/citrus and edamame notes; nice flavours and oh, pass the salt. (\*\*½+)*

#### Canada ...

*Red -*

*(British Columbia)*

*Quails' Gate 2007 Merlot (\$24.95 - #0169961) – red cherry and mocha with nice firm yet juicy flavour. (\*\*\*\*+)*

*(Ontario)*

*[Ridgepoint 2009 Cabernet Franc](#) (\$17.95 - #0245639)*

*Rosé -*

*(Ontario)*

*[Fielding Estate 2010 Rosé](#) (\$15.95 - #0053421)*

*White –*

*(Ontario)*

*[Hillebrand 2009 Trius White](#) (\$19.95 - #0054957)*

## Chile ...

### Red -

*Concha Y Toro 2010 Trio Reserva Merlot/Carmenere/Cabernet Sauvignon* (\$14.95 - #0433920) – new packaging same good delivery with minty-dark fruit and a long finish. (\*\*\*\*)

## France ...

### Red –

(Bordeaux)

*Chateau Brown 2005* (\$46.95 - #0235465) – big rich flavour, gritty and black fruited with nice spice and vanilla notes. (\*\*\*\*)

*Chateau Diane de Belgrave 2006* (\$24.95 - #0226050) – nice solid fruit core with a good mix of barrel influence; drinkable now or over the next 2-5 years. (\*\* ½+)

(Midi)

*Chateau Puech-Haut Prestige Saint-Drezery* (\$26.95 - #0237289) – big juicy black fruit flavour with a touch of vanilla and nice raspberry notes. (\*\*\*\*)

*Mas de la Deveze La 66 2007* (\$19.95 - #0065797) – chocolate raspberries and blackberries, this one is fat, full and luscious. (\*\*\*\*)

(Rhône)

*Chateau de Nages JT Costieres de Nimes 2007* (\$20.95 - #0736876) – black and spicy with a juicy core and licorice root finish. (\*\*\*\*)

*Domaine de la Presidente Nonciature Chateauf-neuf-du-Pape* (\$44.95 - #0237339) – sweet of fruit, sweet of flavour, very nice; long finish loaded with dark fruit and spice. (\*\*\*\*+)

*Domaine de la Vieille Ferme de L'oune Rasteau 2009* (\$17.95 - #0234658) – supple with lovely fruit and good tannins; raspberry is the most prevalent smell and flavor; the long finish is loaded with black raspberry and vanilla. (\*\*\*\*)

### White –

(Loire)

*Clos du Porteau 2009 Le Courlis Sauvignon Touraine* (\$14.95 - #0246041) – mineral and gooseberry; strong palate with just a hint of grapefruit pith and a nice finish. (\*\*\*\*)

## Germany ...

### White –

*Kurt Darting 2009 Gewurtraminer* (\$16.95 - #0944181) – really rose petalish and positively perfumed; nice Gewurzt with mouth-stay-ability. (\*\*\*\*+)

## Italy ...

### Red –

(Basilicata)

*Cantina di Venosa 2007 Terre di Oazio* (\$17.95 - #0247494) – sweet black licorice, red plum, chocolate, this one really delivers on flavour and length. (\*\*\*\*) – IT

(Campania)

*Vesevo Beneventano Aglianico 2008* (\$14.95 - #0120907) – nice juicy blackberry fruit with spice and toasted coffee beans. (\*\*\*\*) – IT

(Piedmont)

*Franco Molino 2006 Barolo* (\$29.95 - #0232967) – spices, herbs and dried raspberry. (\*\* ½+) – IT

(Puglia)

*Feudi di San Marzano 2008 Sud Primitivo di Manduria* (\$14.95 - #0214692) – good plum and cherry notes and very, very juicy on the palate; it's light with some elegance and real up front fruit. (\*\* ½+) – IT

(Tuscany)

*La Castellina 2007 Chianti Classico* (\$18.95 - #0223313) – coffee/mocha, sour plum and nice finish. (\*\* ½+) – IT

*Mantellassi San Giuseppe Morellino do Scansano 2008* (\$14.95 - #0226852) – fairly easy drinking red with a little rustic quality which keeps it honest. (\*\* ½+) – IT

*Prelius 2008 Cabernet Sauvignon* (\$17.95 - #0224022) – lovely dark fruit with chocolate, juicy and plump; not at all what you expect from Italian Cab. (\*\*\*\*+)

*Rocca Delle Macie 2006 Vino Nobile di Montepulciano* (\$24.95 - #0232488) – toasted plum, mocha and vanilla. (\*\*½+) – **IT**

*(Tuscany)*

*Novaia Corte Vaona Amarone della Valpolicella Classico 2006* (\$39.95 - #0234898) – nice sweet fruit on the palate with a good tannin backbone holding it together. (\*\*\*\*+) - **IT**

*Sparkling –*

*Tenuta S. Anna Extra Dry Prosecco* (\$15.95 - #0169128) – great nose with brisk citrus notes, which continue onto the palate. (\*\*\*\*+) - **IT**

*White –*

*Vinea Garganega 2009* (\$12.95 - #0230656) – palate has some funky flavours that some might find interesting and for 13 bucks it is worth experiencing this grape; also an interesting finish. (\*\*½) – **IT**

### **Mexico ...**

*LA Cetto 2008 Petite Sirah* (\$11.95 - #0983742) – my review appears in Vintages magazine, taken from February of 2010, I would now downgrade it to 3 ½ stars but this is still a good wine. (\*\*½)

*LA Cetto 2008 Zinfandel* (\$10.95 - #0405605) – this one is juicy as hell with plum and cherry notes with a raspberry finish, beautifully BBQ-ready. (\*\*\*\*)

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

*Red –*

*Shingle Peak 2009 Pinot Noir* (\$19.95 - #0032441) – fairly traditional style with sour cherry, cranberry and earthy flavours. (\*\*½+)

*Thatched Hut 2010 Pinot Noir* (\$17.95 - #0242933) – coffee bean and toasted notes with some earthy black and sour cherry notes. (\*\*½+)

### **Portugal ...**

*Dessert -*

*Quinta da Pedra Alta Fine Tawny Port* (\$14.95 - #0225144) – lovely nutty-cherry-orange peel nuances, a real touch of elegance. (\*\*\*\*+)

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

*Red –*

*Cathedral Cellars 2009 Shiraz* (\$14.95 - #0561142) – good black fruit and pepper notes with little to no South Africa stink, there's a nice meatiness to this wine. (\*\*½+)

*White –*

*Atraxia 2009 Chardonnay* (\$23.95 - #0232967) – tropical aromas with butter and vanilla notes, fairly standard but tasty. (\*\*½) - **CCC**

### **Spain ...**

*White –*

*Bodegas Shaya 2009 Verdejo* (\$17.95 - #0241554) – nose is quiet but there's a grassiness to the palate that's quite nice. (\*\*½)

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

*Red –*

*(California)*

*Chateau St. Jean 2006 Cabernet Sauvignon* (\$34.95 - #0977173) – another juicy fruit loaded Cab, thoroughly enjoyable. (\*\*½)

*Irony 2008 Cabernet Sauvignon* (\$19.95 - #0025106) – the best value in the tri-fecta of nice juicy Cabs from California in this release. (\*\*½)

*La Crema 2008 Pinot Noir* (\$44.95 - #0058024) – earthy, black cherry with juicy flavours, this is just simply lovely ... you'll find beet root and sweet tannins to round it all out. (\*\*\*\*)

*Santa Barbara Winery 2009 Pinot Noir* (\$20.95 - #0942946) – here's your typical juicy Cali-Pinot with loads of black cherry. (\*\*½+)

*Starmount 2007 Cabernet Sauvignon* (\$31.95 - #0725150) – a juicy Cab ... a really juicy Cab, the first of three I tried on this day; see above. (\*\*½)

(Washington)

*Columbia Winery 2007 Merlot* (\$16.95 - #0715870) – juicy red and black fruit with hints of sweet spice, decent value. (\*\* ½+)

White –

(California)

*Artesa 2009 Chardonnay* (\$19.95 - #0657585) – pretty nose and good palate makes for a complete wine; fruit and oak mingle in the mouth with peach pit, tropicality and vanilla with a nice edge of spice on the finish. (\*\*\*\*+)

*Beringer 2009 Sauvignon Blanc* (\$22.95 - #0394353) – full and thick in the mouth, almost creamy, oaked just right helping to keep the fruit flavour intact. (\*\*\*\*)

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

*Vesevo Beneventano Aglianico 2008* (\$14.95 - #0120907)

*Feudi di San Marzano 2008 Sud Primitivo di Manduria* (\$14.95 - #0214692)

*Cathedral Cellars 2009 Shiraz* (\$14.95 - #0561142)

*Clos du Porteau 2009 Le Courlis Sauvignon Touraine* (\$14.95 - #0246041)

*LA Cetto 2008 Zinfandel* (\$10.95 - #0405605)

**Grape Guy Top 3 ... what I'll be lining up for on July 23, 2011:**

*Tenuta S. Anna Extra Dry Prosecco* (\$15.95 - #0169128) – Italy

*Prelius 2008 Cabernet Sauvignon* (\$17.95 - #0224022) - Italy

*Artesa 2009 Chardonnay* (\$19.95 - #0657585) – United States

Bonus ... *Domaine de la Vieille Ferme de L'oune Rasteau 2009* (\$17.95 - #0234658)

Happy Shopping.

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**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.](#)



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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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