Ontario Wine Review Vintages Release Guide

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





Ontario Wine Review: Vintages Release Saturday October 15, 2011

I am using a 5-star rating system, which appears at the end of each review; here's the key to the stars: $5 = \text{Outstanding} \dots 4.5 = \text{Excellent} \dots 4 = \text{Very Good} \dots 3.5 = \text{Good} \dots 3 = \text{Average}$

Another three things have caught the eye of the LCBO for this weekend's release. ONe is Whiskey, which I have to admit I am no expect on. The other two: Argentina (ARG) and a Tuscan/Piedmont (T/P) split, takes up the rest of the releases features. As introduced a few releases ago I have made a few changes to the report: the addition of an "If You Can Afford It" section for expensive wines that are worth their price; I have removed the "red" and "white" labels in favour of just using colour to indicate type; and the Best Buy bargain section will just have ratings, no notes, if you're a bargain hunter you'll love these wines.

Argentina ...

Catena 2009 Alta Chardonnay (\$39.95 - #0959973) – almost Californian in style with lots of wood and with sweet fruit notes poking through all this rides on the tail of vanilla, caramel and spice. (*** ½) – **ARG**

Catena 2008 Alta Malbec (\$49.95 - #0982355) – stunning Malbec, always loaded with flavour. (****+) – **ARG**

Luigi Bosca 2008 Reserva Cabernet Sauvignon (\$17.95 - #0128629) – lovely nose and palate, full of dark fruit, blueberry, chocolate and spice. (*** ½+)

Riglos 2007 Gran Corte (\$37.95 - #0243501) – mocha and chocolate wrapped around deep dark fruit. (****) – **ARG**

Viniterra 2005 Select Malbec (\$21.95 - #0177964) – sweet fruit: cherry along with sweet spices, this really delivers on flavour. (****) – **ARG**

Australia ...

Josef Chromy 2010 Pepik Pinot Noir (\$26.95 - #0162990) — Pinot Noir from Australia is mostly a jammy affair, but the Chromy wines have true cool climate character; lovely strawberry with an earthy quality and just the right amount of spice and acidity on the finish. (****+)

Tait 2007 The Wild Ride Shiraz (\$19.95 - #0243584) – lots of chocolaty flavour with hints of pepper mixed in. (*** ½)

Two Hands 2010 Brave Faces Grenache/Shiraz/Mataro (\$33.95 - #0660035) – lot of big dark fruit with raspberry, cherry and chocolate. (****)

Two Hands 2008 Sophie's Garden Shiraz (\$46.00 - #0062380) — eucalyptus, chocolate and blackberry with a whopping 15.8% alcohol content, even the spice seems big. A little hot on the finish which downgrades the mark by half a point. (****)

Austria ...

Glatzer 2008 Riedencuvee Zweigelt (\$15.95 - #0221051) – laid back style with a goodly amount of fruit and spice. (*** ½)

Canada ...

(Ontario)

Fielding 2010 Pinot Gris (\$21.95 - #0251108)

Peller Estates 2010 Private Reserve Sauvignon Blanc (\$18.95 - #0692631)

Inniskillin 2008 Winemaker's Series Three Vineyards Pinot Noir (\$22.95 - #0175174)

<u>Le Clos Jordanne 2009 Le Clos Jordanne Vineyard Pinot Noir</u> (\$45.00 - #0033902) <u>Reif 2009 The Magician Shiraz/Pinot Noir</u> (\$19.95 - #0246413) <u>Southbrook 2007 Whimsy! Cabernet Sauvignon</u> (\$33.95 - #0260281) <u>The Foreign Affair 2008 The Conspiracy</u> (\$19.95 - #0149237)

Chile ...

Morande 2010 Reserva Sauvignon Blanc (\$12.95 - #0252346) — soft acidity with tropical fruit through the mid-palate and then kicks in with some grapefruit on the finish. (*** ½)

France ...

(Alsace)

Pierre Sparr 2009 Reserve Gewurztraminer (\$17.95 - #0747600) – lovely rose petal nose which follows onto the palate, delicate and delicious, just what you want in a G-wine. (****+) (Beauiolais)

Domaine J. Boulon 2009 Morgan (\$19.95 - #0241166) – black cherry and spice with a hint of raspberry and toast. (*** $\frac{1}{2}$ +)

(Burgundy)

Michel Picard 2009 Clos Paradis Mercurey 1er Cru (\$28.95 - #0086603) – my favourite region of Burgundy and this is a good representation: spiced-strawberry with good tannins. (*** ½+) (Loire)

Andre & Edmond Figeat 2010 Les Chaumiennes Pouilly-Fume (\$21.95 - #0196659) — vanilla smokiness amongst a citrus backdrop with nice acidity on the finish. (****)

Greece ...

Skouras 2008 Saint George Aghiorghitiko (\$16.95 - #0162321) – good fruit, silky tannins, nice finish, very drinkable. (*** ½)

Italy ...

(Piedmont)

Giacomo Fenocchio 2005 Bussia Barolo (\$42.95 - #0232421) – between the fruit and spice and the dried nature of both this wine really delivers. (****) – **T/P** (*Puglia*)

Masseria Altemura Sasseo Primitivo 2008 (\$16.95 - #0230573) – nice Zinfandel alternative with plum, ripe black cherry, and raspberry-cherry compote on the finish. (****) (Sicily)

Case Ibidini 2010 Insolia (\$13.95 - #0211839) – citrus aromas with grapefruit pith linger and some lime as it makes its way across the palate. (*** ½)

Cordella 2009 Rosso di Montalcino (\$19.95 - #0251462) – a light, fruit-driven, easy drinking red. (*** ½) – T/P

Marchesi de'Frescobaldi 2009 Terre More Dell' Ammiraglia (\$19.95 - #0239889) – hot damn, what a nose and palate this wine really delivers the goods, another winner from Frescobaldi. (****+) – T/P

Poggio Verrano Chance 2005 (\$33.95 - #0239707) – at first this one was hard to get into, but then the wine grabs you on the palate with smoky-wood notes, dark fruit, licorice and mocha. (*** $\frac{1}{2}$ +) – **T/P**

Poliziano 2007 *Vino Nobile di Montepulciano* (\$25.95 - #0988055) – leathery, chocolate, blackberry, cassis and spice. (*** ½) – **T/P**

San Felice Campogiovanni Brunello di Montalcino 2005 (\$44.95 - #0991075) – quite fruity but with a nice dry finish. (*** ½) – T/P

Volpaia 2008 *Chianti Classico* (\$21.95 - #0953828) – straddles the line between rustic and fruity, seems to change right before your eyes ... or should I say palate ... drinks well now. (****) – **T/P**

Romania ...

Livia Feteasca Neagra 2009 (\$16.95 - #0244392) – sweet strawberries dominate, nice little wine here. (*** ½+)

South Africa ...

Graham Beck 2010 Sauvignon Blanc (\$13.95 - #0948620) – very goosy and grassy with a fresh grass linger. (*** ½)

United States ...

(California)

Acacia 2009 Chardonnay (\$27.95 - #0080556) – a woody, vanilla and caramelly treat, pure California here with a hint of oak spice on the finish. (*** $\frac{1}{2}$)

Domaine Napa 2008 Chardonnay (\$23.95 - #0244483) – lovely vanilla and peach fruit with a vanilla cream finish. (*** $\frac{1}{2}$ +)

Liberty School 2008 Zinfandel (\$18.95 - #0041095) – this is pretty much standard issue Zinfandel, but good standard issue Zinfandel, with a nice raspberry finish. (*** ½)

Pazzo 2007 Call Me Crazy Proprietary Red (\$31.95 - #0677708) – this is a Sangiovese from California, interesting wine with dark fruit and white pepper. (*** ½+)

Peju 2006 Merlot (\$44.95 - #0147322) – a good drinking Merlot with blue and black berries and hints of vanilla. (*** $\frac{1}{2}$ +)

Ridge 2009 Geyserville (\$42.95 - #0723072) – a wicked blend that's Zinfandel based, far from the ordinary and worth tasting. (****) (Oregon)

Kings Ridge 2009 Pinot Noir (\$21.95 - #023776) – quite fruit driven with blackberry, strawberry and cassis with touches of earthiness and spiced cinnamon. (****)

Best Buys (wine that over delivers for its price) ...

Korta 2009 Reserve Cabernet Sauvignon (\$13.95 - #0236034) - *** ½

Montes 2010 Limited Edition Selection Cabernet Sauvignon/ Carmenere (\$14.95 - #0016071) -

SXS 2008 Step Two Shiraz (\$14.95 - #0246645) - ****

Girolamo 2008 Vendemmia Tardiva Primitivo (\$14.95 - #0224667) - ****+

Vinea 2007 Corvina (\$12.95 - #0230649) - *** ½

If You Can Afford It (they're pricey but worth it) ...

Shafer 2007 One Point Five Cabernet Sauvignon (\$79.95 - #0045476)
Finca Los Nobles 2005 Cabernet/Bouchet (\$63.95 - #0175547) - ARG
Chateau Troplong Mondot 2007 (\$115.00 - #0102715)
Domaine du Vieux Telegraphe 2008 La Crau Chateauneuf-du-Pape (\$72.95 - #0951475)
Antinori 2005 Pian delle Vigne Brunello di Montalcino (\$59.95 - #0651141) - T/P
Luce Della Vite Luce 2008 (\$99.95 - #0685263) - T/P

Grape Guy Top 3 ... what I'll be lining up for on October 15, 2011:

Pierre Sparr 2009 Reserve Gewurztraminer (\$17.95 - #0747600) — France Marchesi de'Frescobaldi 2009 Terre More Dell' Ammiraglia (\$19.95 - #0239889) - Italy Josef Chromy 2010 Pepik Pinot Noir (\$26.95 - #0162990) — Australia

Happy Shopping.

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 to sign up for the free biweekly 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, Grape Guy's the (almost) daily **Tweets** at http://twitter.com/TheGrapeGuy You can become friend facebook: а on 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. I look forward to hearing from you!

© OntarioWineReview.com 2011. All rights reserved.

You may use the content of this newsletter by including full credit to Michael Pinkus, Grape Guy and a link to www.ontariowinereview.com