

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday April 26, 2014

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

**Key: Wine colour indicators - Red are red wines, Yellow are whites, etc.**

**The Foci ...** Sparkling Wine (**SpWi**) and Bordeaux (**BOR**)

**The Skinny ...** This is the release for bubbly and there are quite a few sparklers coming out this week you'll want to line your cellar walls with for a celebratory occasion, heck that could be on any given Wednesday.

**Argentina ...**

**Alta Vista 2011 Atemporal** (\$19.95 - #144352) – dark fruited and juicy with enough acid and spice to keep it honest. (\*\* ½+)

**Catena 2012 Chardonnay** (\$19.95 - #918805) – pleasant vanilla with hints of butterscotch and touches of grilled peach. (\*\* ½+)

**Australia ...**

**Yalumba 2012 Viognier** (\$24.95 - #954644) – lovely tropical notes with pineapple and melon. (\*\*\*\*)

**Canada (British Columbia) ...**

**Gray Monk 2012 Unwooded Chardonnay** (\$19.95 - #303743) – light and refreshing apple/pear combo. (\*\* ½+)

**Canada (Ontario) ...** *click on wine name for full review*

[Keint-he 2012 Voyageur Pinot Noir](#) (\$17.95 - #373407) - \*\* ½

[Malivoire 2013 Musque Spritz](#) (\$19.95 - #189670) - \*\*\*\*

[Malivoire 2012 Riesling](#) (\$15.95 - #277483) - \*\* ½

[Tawse 2012 Spark Limestone Ridge Sparkling Wine](#) (\$19.95 - #370361) - \*\*\*\* ½+ (SpWi)

**Croatia ...**

**Ilocki Podrumi Premium Grasevina 2011** (\$23.95 - #369421) – honey, tropical, melon, mineral and hay; this one seems to be better at room temperature. (\*\* ½)

**France (Beaujolais) ...**

**Manoir du Carra 2010 Fleurie** (\$24.95 - #364992) – hello sweet fruit, black cherry Beaujolais; something to sit and lovingly enjoy with a chill. (\*\*\*\*)

**France (Bordeaux) ...**

**Chateau de Monbadon 2010** (\$18.95 - #365882) – good smoky vanilla, blackberry, black cherry, fruit forward with gentle spices; approachable with good tannin structure. (\*\*\*\*) – **BOR**

**Chateau Haut Selve 2010** (\$21.95 - #738120) – lots of dark berry fruit with anise, nice tannins along with chocolate blackberries. (\*\*\*\*) – **BOR**

**Chateau La Croix Chantecaille 2009** (\$29.95 - #349936) – there's a pleasant smoothness and approachability here with plenty of dark fruit and herbal notes. (\*\* ½+) – **BOR**

**Chateau Lamartine 2010** (\$16.95 - #368159) – mocha, herbal, touch of cherry, new leather and nice finish. (\*\*\*\*) – **BOR**

**Chateau L'Argenteyre 2010** (\$21.95 - #226217) – cocoa, cassis, roasted lamb and currants. (\*\* ½+) – **BOR**

**Chateau Le Bourdieu 2010** (\$20.95 - #085084) – anise and red currant, cassis and some pleasant

spice. (\*\* ½+) - **BOR**

**France** (Burgundy) ...

*Bailly Lapierre Reserve Brut Cremant de Bourgogne* (\$19.95 - #991562) – apple, pear and lemon; pretty, pleasant just enough dryness versus sweetness to keep you coming back. (\*\*\*\*+)

- **SpWi**

*Domaine Jean Collet & Fils 2011 Vaillons Chablis 1er Cru* (\$31.95 - #650804) – pleasant, easy drinking with nice weight and not overloaded with oak, good apple-peach finish. (\*\*\*\*)

**France** (Loire) ...

*Domaine de Riaux 2012 Pouilly Fume* (\$25.95 - #200063) – lovely summery juicy grapefruit along with hay and grass; a pure sipping summer pleasure. (\*\*\*\*)

*Domaine du Tremblay 2012 Cuvee Vin Noble Quincy* (\$20.95 - #375659) – soft citrus with lively yet juicy qualities all with a grapefruit cocktail finish. (\*\* ½+)

**France** (Midi) ...

*Chateau Puech-Haut 2011 Prestige Saint-Drezery* (\$29.95 - #237289) – really full of fruit, touch of spice, plum, chocolate, black cherry and white pepper. (\*\*\*\*+)

**Italy** (Piedmont) ...

*Poderi Elia 2012 Moscato D'Asti* (\$15.95 - #211664) – love a good Asti with its sweet peachy pleasures. (\*\* ½+)

**Italy** (Tuscany) ...

*Mocali 2008 Brunello di Montalcino* (\$47.95 - #064956) – sweet dried cherries, herbal, smoke and spice with a full mouth feel. (\*\*\*\*+)

*Rocca Delle Macie 2008 Vino Nobile di Montepulciano* (\$24.95 - #232488) – dried dark fruit and lots of spice, tannins still pack a punch. (\*\*\*\*)

**Italy** (Veneto) ...

*La Marca NV Prosecco* (\$17.95 - #287987) – nice hint of summery sweetness for the patio. (\*\* ½) - **SpWi**

*Valpantena 2011 Torre del Falasco Ripasso Valpolicella* (\$17.95 - #642421) – sweet cherry and chocolate with hints of strawberry. (\*\* ½+)

**Portugal** ...

*Delaforce 2011 Touriga Nacional* (\$20.95 - #324517) – dark, inky and very drinkable: vanilla, strawberry with peppery spice. (\*\* ½+)

**Spain** ...

*Conde de Haro 2010 Brut Cava* (\$19.95 - #168559) – man is this ever tasty with its apple, yeasty bits folded in with good acidity. (\*\*\*\*+) - **SpWi**

*Elias Mora 2009 Crianza* (\$22.95 - #366815) – blackberry, black cherry and cocoa; plenty of sweet flavourful fruit with a cocoa core. (\*\*\*\*+)

**United States** (California) ...

*Atrea 2009 Old Soul Red* (\$33.95 - #214825) – pretty nose offering up plum, vanilla and cherry with sweet fruit on the palate. (\*\* ½+)

*J. Lohr 2011 Falcon's Perch Pinot Noir* (\$24.95 - #361717) – it's wine but it's not very Pinot-esque; fruit is sweetly spiced with raspberry and cherry fruit, hints of white pepper and plum on the finish. (\*\* ½+)

*McManis 2012 Chardonnay* (\$19.95 - #265983) – plenty of vanilla, peach and pear, definitely a Chardonnay with nice acidity on the finish. (\*\*\*\*)

**United States** (Oregon) ...

*Argyle 2012 Pinot Noir* (\$31.95 - 909499) – cherry and herbal notes taking center stage, good acidity on the long spiced finish. (\*\*\*\*)

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**In-Store Discoveries – wines that just appear on the shelves of your local Vintages outlet ...**

*Giacomo Fenocchio 2009 Cannubi Barolo* (\$54.95 - #373399) – Piedmont - \*\*\*\*+

*Jean-Claude Bessin 2011 La Foret Chablis 1er Cru* (\$37.95 - #373431) – Burgundy - \*\*\*\*

*Merum Priorati Osmin 2006* (\$74.95 - #357202) – Spain - \*\*\*\*+

*Oldenburg 2011 Chardonnay* (\$22.95 - #374645) – South Africa - \*\*\*\*

*Pascal Bouchard 2011 Montmains Vieilles Vignes Chablis 1er Cru* (\$37.95 - #374181) – Burgundy

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*Spottswoode 2012 Sauvignon Blanc* (\$40.95 - #313593) – California - \*\*\* ½+

#### **If You Can Afford It – wines worth their high price ...**

*Caymus 2011 Special Selection Cabernet Sauvignon* (\$138.95 - #711663) – California - \*\*\*\*

*Charles de Cazanove Brut Rosé Champagne* (\$54.95 - #369108) – France - \*\*\*\*+ (SpWi)

*Fleury Blanc de Noirs Brut Champagne* (\$54.95 - #368761) – France - \*\*\* ½+ (SpWi)

*Kopke 20 Years Old Tawny Port* (\$56.95 - #368340) – Portugal - \*\*\*\*+

*Mitolo 2009 Serpico Cabernet Sauvignon* (\$52.95 - #656599) – Australia - (\*\*\*\*)

#### **What I'll Be Lining Up For – April 26, 2014 ...**

*Bailly Lapierre Reserve Brut Cremant de Bourgogne* (\$19.95 - #991562) – France

*Conde de Haro 2010 Brut Cava* (\$19.95 - #168559) – Spain

*Elias Mora 2009 Crianza* (\$22.95 - #366815) – Spain

*Tawse 2012 Spark Limestone Ridge Sparkling Wine* (\$19.95 - #370361) – Ontario

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 ...**

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"**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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