

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday August 31, 2013

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 ... Toronto Film Fest Bubble (TIFF) and 90+ Wines (N+W)

The Skinny ... Not all 90+ wines are worth your hard earned dollar, but there are a few, and there is also a Viognier from New Zealand you've just gotta try and a Zin that's killer, both for under twenty bucks.

Argentina ...

Los Clop 2009 Reserva Malbec (\$16.95 - #186650) – boysenberry, blueberry, blackberry, with a touch of vanilla and spice. (****) – **N+W**

Australia ...

Nugan Estate 2010 McLaren Parish Vineyard Shiraz (\$24.95 - #072603) – shows more than the usual Shiraz: ripe dark fruit with hints of red licorice, cocoa powder, vanilla, cherry with a white and black pepper mix on the finish. (****+) – **N+W**

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

[Calamus 2011 Riesling](#) (\$16.95 - #158642) - *** ½

[Cave Spring 2009 CSV Riesling](#) (\$29.95 - #566026) - ****+ (**N+W**)

[Henry of Pelham 2009 Estate Pinot Noir](#) (\$24.95 - #268391) - ****

[Henry of Pelham 2012 Cabernet Icewine](#) (\$39.95 / 200ml - #672402) - *** ½+

Chile ...

Montes 2011 Alpha Pinot Noir (\$19.95 - #143214) – firm with fruit, black cherry, white pepper and hints of violet. (****) – **N+W**

France (Bordeaux) ...

Chateau Haut Selve 2009 (\$20.95 - #738120) – juicy and silky yet with dusty elements; this wine has good stuffing for mid-term aging. (****+) – **N+W**

Chateau Larrivaux 2009 (\$22.85 - #192880) – nice dark fruit with vanilla, mocha along with good length. (****)

Chateau Roland la Garde 2009 (\$17.85 - #193078) – dark berry, dark chocolate, smoke and spice. (****)

Chateau Tour St. Bonnet 2009 (\$19.85 - #189910) – tobacco and spice wrapped red raspberries and strawberries with hints of oak, spice and firm tannins. (****)

France (Burgundy) ...

Jean Marc Brocard 2011 Sainte Claire Vieilles Vignes Chablis (\$24.95 - #329995) – almost salty with lemon, floral and apple. (****)

France (Loire) ...

Domaine du Bois Bruley Muscadet Sevre et Maine 2011 (\$17.95 - #344911) – Sauvignon Blanc which is toned down from the New Zealand style; grassy with an orange peel finish. (** ½+)

France (Rhône) ...

Domaine Fontaine du Clos 2011 Reflets de l'Ame Vacqueyras (\$20.95 - #343392) – liquid red licorice dipped in chocolate and covered in blueberries. (****)

Domaine le Grand Retour 2011 Plan de Dieu (\$13.95 - #224592) – ripe, juicy and ready with

cherry, blue and black berry. (****+)

Perrin 2011 Peyre Blanche Cairanne Cotes du Rhone-Villages (\$17.95 - #650960) – elegance of fruit, sweet cherry, vanilla and silky tannins. (****+) – **N+W**

Pierre Amadieu 2011 Romane Machotte Gigondas (\$24.95 - #017400) – lush, plush and deliciously drinkable; plenty of black and red fruit along with chocolate, hints of spice and pleasant linger on the finish. (****+) – **N+W**

Germany ...

Joh. Jos. Christoffel Erben Urzigen Wirzgarten Riesling Spatlese 2011 (\$24.95 - #336396) – balanced sweetness with nice floral, mineral and fruit all coming together. (****) – **N+W**

Italy (Piedmont) ...

Inalto 2007 Barolo (\$39.95 - #344713) – licorice, cherry kirsch and spice. (****) – **N+W**

Michele Chiarlo 2012 Nivole Moscato D'Asti (\$16.95 - #942888) – tropical fruit loaded with pretty, floral and melon; a true summer delight. (****)

Italy (Sicily) ...

Mandarossa Cartago 2009 (\$19.95 - #346593) – dark and spicy (** ½+)

Italy (Tuscany) ...

Falchini Vigna a Solatio Vernaccia di San Gimignano 2012 (\$16.95 - #994012) – baked fruit with a flinty apple core. (** ½)

Fonterutoli 2010 Chianti Classico (\$24.95 - #977629) – cherry, mocha, coffee, dried cherry and oak spice. (****) – **N+W**

Villa I Cipressi Zebras 2006 Brunello di Montalcino (\$45.95 - #270595) – shows finesse in all its earthy-dried-fruit glory. (** ½+) – **N+W**

Italy (Veneto) ...

Farina 2009 Amarone della Valpolicella (\$35.95 - #995910) – coffee and cigar box with nice elegant fruit and a meatiness on the finish. (****)

Palazzo Maffei Ripasso Valpolicella Superiore 2010 (\$17.95 - #338913) – coffee, smoke, toast and cherry; but it's the coffee that keeps coming back. (****)

Riondo Castelforte Corvina 2010 (\$14.95 - #230649) – plenty of cherry and blueberry with the merest hint of white pepper. (** ½+)

New Zealand ...

Thornbury 2010 Pinot Noir (\$24.95 - #329706) – black cherry, rich smokiness with nice oak and spice. (****)

Two Rivers of Marlborough 2012 Convergence Sauvignon Blanc (\$24.95 - #277707) – herbaceous but with more umph, along with mucho citrus pith on the finish. (** ½+)

Waimea 2010 Viognier (\$19.95 - #325969) – almost too good for words, really shows what Viognier is capable of: floral, orange zest, spice and nice acidity replay on the finish. (****+)

Portugal ...

Guadalupe 2010 Red (\$13.95 - #336313) – good buy in an easy sipper with its easy silky palate that has some complexity on the finish. (** ½+)

South Africa ...

Excelsior 2012 Chardonnay (\$12.95 - #339911) – fresh, clean and rather tasty along with apple and lemon pith; good value in an everyday quaffer. (** ½+)

Spain ...

Barco de Piedra 2011 Tinto (\$17.00 - #336289) – nice cherry, raspberry and vanilla. (****)

Breca 2010 Old Vines Garnacha (\$19.95 - #329086) – stunning and delicious: plum, cherry, cassis, blackberry, chocolate along with a mineral chalkiness, but mainly juicy, pure fruit and spice. (**** ½) – **N+W**

Diego Zamora Licor 43 (\$38.95 - #263780) – hedonistically delicious, pair with a dollop of heavy cream and prepare for a party, and a headache the next morning. (**** ½)

Finca La Emperatriz Viura 2011 (\$15.95 - #342766) – pleasant and tropically tinged all the way to the finish; apricot, pineapple and hints of vanilla on the mid-palate. (****)

Ramon Bibao 2006 Reserva (\$19.95 - #281097) – dried fruit mixed with fresh fruit and balancing tannins. (** ½+) – **N+W**

United States (California) ...

Belle Glos 2011 Clark & Telephone Vineyard Pinot Noir (\$44.95 - #652883) – deep, rich and fruit driven with plum, black cherry, vanilla and cinnamon; also with elements of spice and acidity waiting in the wings. (****)

Beringer 2010 Cabernet Sauvignon (\$49.95 - #091058) – silkiness on the tongue, deliciously dark fruit driven. (****+) – **N+W**

Mer Soleil 2010 Barrel Fermented Chardonnay (\$34.95 - #958975) – caramel, butterscotch, vanilla, but almost fruitless, and there is a market for this. (** ½+)

Michael David 2010 Petite Petit (\$24.95 - #213017) – intense with chocolate and white pepper along with a smoky sweetness. (****)

Pine Ridge 2012 Chenin Blanc / Viognier (\$21.95 - #673756) – playful with apple, peach pit, and some floral notes for good luck. (** ½+)

Plume 2010 Cabernet Sauvignon (\$31.95 - #287367) – chocolate, plum, currants, vanilla, clove, it's all in there with silky tannins; pretty wine. (****+)

Simi 2009 Cabernet Sauvignon (\$24.95 - #025221) – chocolate, blackberry and vanilla. (** ½+)

Sivas-Sonoma 2011 Chardonnay (\$21.95 - #339671) – subtle vanilla, green apple puree and hints of tropical with good acidity and a spiced finish. (** ½+)

Villa Mt. Eden 2008 Antique Vines Zinfandel (\$19.95 - #256719) – cherry-cola, vanilla, licorice, sandalwood, with silky tannins; really intense, the way good Zin should be. (****+)

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

Aldegheri 2006 Amarone della Valpolicella Classico (\$51.95 - #987305) - **** (N+W)

Billecart Salmon Brut Rose Champagne (\$91.95 - #724559) - **** (TIFF)

Kistler 2011 Les Noisetiers Chardonnay (\$76.95 - #251223) - ****+ (N+W)

Louis Jadot 2010 Beaune Boucherottes 1er Cru (\$52.95 - #121319) - ****+ (N+W)

Taittinger Brut Reserve Champagne (\$62.95 - #814723) - ****+ (TIFF)

What I'll Be Lining Up For – August 31, 2013 ...

Breca 2010 Old Vines Garnacha (\$19.95 - #329086) – Spain

Domaine le Grand Retour 2011 Plan de Dieu (\$13.95 - #224592) – France

Villa Mt. Eden 2008 Antique Vines Zinfandel (\$19.95 - #256719) – United States

Waimea 2010 Viognier (\$19.95 - #325969) – New Zealand

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 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.



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To contact me with feedback, article ideas, comments, concerns or questions – email

michael@ontariowinereview.com. I look forward to hearing from you!

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