# 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 February 1, 2014

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

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

**The Foci** ... Australia (**OZ**), Hidden Gems (**HG**) and Wines for Valentine's Day (**WVD**); also look for the In-Store Discoveries, now part of the general Vintages tasting.

**The Skinny** ... There is a dismal selection of white wines this time out and some of the "hidden Gems" should have remained hidden – I weed through to give you my take on what to buy this weekend. Plus 12 of the Ontario wines in this release were not available for tasting; more than any other region.

## Argentina ...

Alamos 2013 Chardonnay (\$13.95 - #801571) — one of the better Chards in this release: apple and pineapple notes with hints of spiced vanilla; good value. (\*\*\* ½+)

Zuccardi 2011 Serie A Bonarda (\$15.95 - #355560) – nice juicy cherry with peppery/spicy kick. (\*\*\*\*) - HD

#### Australia ...

Dandelion 2011 Lioness of McLaren Vale Shiraz (\$19.95 - #357475) − rich black cherry, raspberry and cocoa. (\*\*\* ½+) − **OZ** 

Devil's Corner 2012 Pinot Noir (\$23.95 - #317966) - nice kick of acidity among the cranberry-strawberry cocktail. (\*\*\*\*) - **OZ** 

*Katnook Estate 2010 Cabernet Sauvignon* (\$29.95 - #590471) – eucalyptus, vanilla and cherry lead the charge here backed by spices and nice peppery goodness. (\*\*\*\*) – **OZ** 

Robert Oatley 2012 Signature Series Pinot Noir (\$18.95 - #357491) – has elements of sweet fruit among the chalky tannins and acidity; but what really stands out is the nice cranberry. (\*\*\*\*) - OZ Schild Estate 2011 Old Bush Vine GMS Grenache/Mourvedre/Shiraz (\$19.95 - #108183) – nice depth of pepper and herbal complexity, fruit is dark and dried; quite tasty. (\*\*\*\* ½+) - OZ

# Canada (British Columbia) ...

See Ya Later Ranch Brut (\$22.95 - #271049) - yeasty with pear, peach pit and a mineral chalkiness that grows on you with each sip. (\*\*\*\*)

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

Featherstone 2012 Black Sheep Riesling (\$16.95 - #080234)

Flat Rock 2012 Nadja's Vineyard Riesling (\$19.95 - #578625) - WVD

Henry of Pelham 2012 Cabernet Icewine (\$39.95 / 200ml - #672402) - WVD

KEW Vineyards 2011 Soldier's Grant (\$18.95 - #367318) - HG

Oxley 2011 Cabernet Franc (\$18.95 - #368837) - HG

#### Chile

Quasar 2011 Limited Edition Pinot Noir (\$17.95 - #366526) – spicy black cherry with herbal notes and a pseudo-prickly finish from the acidity. (\*\*\* ½+) - **HG** 

## France (Bordeaux) ...

Chateau Tour Saint Bonnet 2009 (\$29.95 - #349282) – nice spice and dark fruit blend with mocha leaning more on the coffee/licorice side on the finish. (\*\*\*\*)

France (Champagne) ...

Chateau de Bligny Grande Reserve Brut Rosé (\$49.95 - #352161) – nice strawberry, raspberry and lemon peel all with balancing acidity. (\*\*\*\*+) - WVD

France (Loire) ...

Roland Tissier & Fils 2012 Sancerre (\$21.95 - #108514) - nice grapefruit pith and rind; a real zesty wine. (\*\*\* ½+)

France (Rhone) ...

Domaine Les Grands Bois 2011 Cuvee Maximilien Cotes du Rhone-Villages Cairanne (\$22.95 - #286336) – blackberry and cassis with black cherry and gentle spice. (\*\*\* ½+)

France (Southwest) ...

Syrousse 2011 (\$16.95 - #357343) - nice mix of black cherry and white pepper. (\*\*\* ½+) - HG

#### Greece ...

*Thymiopoulos Vineyards 2010 YN Kai Oupavos Xinomavro* (\$19.95 - #360750) – roasted meat, black cherry and cassis. (\*\*\* ½+)

## Italy (Piedmont) ...

*Luca Bosio 2009 Barolo* (\$33.95 - #365197) – nice acidity with mineral chalkiness along with dried cherry and strawberry. (\*\*\* ½+)

Italy (Tuscany) ...

Nozzole La Forra 2009 Chianti Classico Riserva (\$23.95 - #362731) – licorice and mocha are the biggest players here, and they know how to lure and keep you. (\*\*\*\*)

Italy (Umbria) ...

Villa Mora 2006 Montefalco Rosso Riserva (\$19.95 - #357079) - black cherry with hints of chocolate. (\*\*\* ½+)

Italy (Veneto) ...

Speri 2011 Pigaro Ripasso Valpolicella Classico Superiore (\$18.95 - #205286) – sweet cherry on the fore-palate but it's the white pepper that keeps the juiciness from running away with this wine. (\*\*\* ½+)

*Villa Girardi 2009 Amarone della Valpolicella Classico* (\$41.95 - #159913) – lush spiced cherry and chocolate finish that really worth getting to. (\*\*\*\*)

#### New Zealand ...

Akarua 2011 Pinot Noir (\$37.95 - #079541) – pretty blackberry and cedar with spicy nuances. (\*\*\* ½+)

The Ned 2012 Pinot Noir (\$19.95 - #361261) — this is a hybrid between California and Burgundy Pinot; juicy cranberry, rhubarb, cherry that's nicely spiced with white pepper and plenty of acidity on the finish. (\*\*\*\*)

Sophora Sparkling Rosé (\$19.95 - #353664) – entry is almost sweet with raspberry but has a nice lemon curd backing. (\*\*\* ½+)

### Portugal ...

Bulas 2009 Vintage Port (\$49.95 - #363119) - delivers on all accounts, and if you like Port you know what I mean. (\*\*\*\*+)

Herdade do Arrepiado Velho Red 2012 (\$19.95 - #295337) - smooth plum and blackberry. (\*\*\* ½+)

## South Africa ...

Glen Carlou 2009 Petit Verdot/Tannat (\$21.95 - #363440) – nice hit of chocolate and black cherry, dark and brooding. (\*\*\* ½+)

## United States (California) ...

Alouette 2012 Pinot Noir (\$29.95 - #353631) – juicy wiune with vanilla and laid back cherry. (\*\*\* ½+)

Duckhorn 2012 Decoy Chardonnay (\$24.95 - #311555) – nice easy drinking Chardonnay with a lovely finish of considerable length. (\*\*\*\*)

Freemark Abbey 2010 Merlot (\$29.95 - #001602) – blackberry and cassis notes with spice, violets and blueberry skin. (\*\*\*\*)

Powder Keg 2011 Demolition Red (\$22.95 - #353649) – a pure patio pleaser that's sure to please right now: black cherry, blackberry, cloves and smoky vanilla. (\*\*\*\*)

Ravenswood 2010 Old Vine Zinfandel (\$21.95 - #673798) – beautiful smoky vanilla, plum, spiced cola, red licorice and anise. (\*\*\*\*+)

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

Tablas Creek 2010 Esprit de Beaucastel (\$54.95 - #735654) - \*\*\*\* ... ISD

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

Nickel & Nickel 2009 Kelham Vineyard Cabernet Sauvignon (\$119.95 - #361725) - \*\*\*\*

# What I'll Be Lining Up For - February 1, 2014 ...

Ravenswood 2010 Old Vine Zinfandel (\$21.95 - #673798) – USA The Ned 2012 Pinot Noir (\$19.95 - #361261) – 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 <a href="www.ontariowinereview.com">www.ontariowinereview.com</a> to sign up for the free biweekly newsletter and feel free to browse around a little while you're there.



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**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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