

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday July 6, 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** ... Fresh and Fruity (FF) and California Wines for Summer (CWS)

**The Skinny** ... There's a lot of fresh and fruity wines in this release, and some of them really are fresh and fruity.

#### Argentina ...

*Don Aparo 2011 Special Selection Cabernet Sauvignon* (\$14.95 - #325175) – sweet vanilla and rich black cherry, a grill ready red. (\*\*<sup>1</sup>/<sub>2</sub>+)

#### Australia ...

*Two Hands 2010 Yesterday's Hero Grenache* (\$29.95 - #009506) – lush, smooth and supple, really juicy wine that just sings in the glass, and the mouth. (\*\*\*\*)

#### Austria ...

*Rabl 2011 Kaferberg Gruner Veltliner* (\$19.95 - #032532) – minerally, pea pod and grapefruit pith all with a nice finish. (\*\*<sup>1</sup>/<sub>2</sub>+ - FF)

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

[Chateau des Charmes 2010 Old Vines Cabernet/Merlot](#) (\$19.95 - #222372) - \*\*\*\*

[Chateau des Charmes 2010 Gamay Noir Droit](#) (\$16.95 - #346742) - \*\*\*\*+

[Featherstone 2012 Rosé](#) (\$14.95 - #117861) - \*\*\*\*

[Hidden Bench 2011 Riesling](#) (\$23.95 - #183491) - \*\*\*\* (FF)

[Sunnybrook 2011 Peach Blossom Wine](#) (\$18.95 - #331074) - \*\*\* <sup>1</sup>/<sub>2</sub>

[Tawse 2012 Sketches of Niagara Riesling](#) (\$17.95 - #089029) - \*\*\* <sup>1</sup>/<sub>2</sub>

[WildAss White 2009](#) (\$19.95 - #085100) - \*\*\* <sup>1</sup>/<sub>2</sub>

#### Chile ...

*William Cole 2010 Winemaker's Special Reserve* (\$17.95 - #325431) – minty blackberries with rich, sweet dark fruit on the finish. (\*\*<sup>1</sup>/<sub>2</sub>+)

#### France (Alsace) ...

*Domaines du Chateau de Riquewihr 2008 Les Murailles Riesling* (\$19.95 - #933069) – the fruit is what gets me here along with the lanolin, beeswax all on a bed of lemon zest. (\*\*<sup>1</sup>/<sub>2</sub>+)

#### France (Bordeaux) ...

*Chateau le Peyrat 2010* (\$15.95 - #171090) – this is a Bordeaux red worth putting your mitts on, it's just downright tasty. (\*\*<sup>1</sup>/<sub>2</sub>+)

#### France (Burgundy) ...

*Cave de Lugny 2010 Cuvee Millesime Brut Cremant de Bourgogne* (\$18.95 - #183764) – refreshingly fruity and bubbly with a focus of lime and apple. (\*\*\*\*)

*Domaine de la Motte 2011 Vieilles Vignes Chablis* (\$19.95 - #334490) – generosity of fruit with lemon and green apple; crisp light and pretty finish. (\*\*<sup>1</sup>/<sub>2</sub>+ – FF)

*Domaine Michel Colbois 2010 Chitry Bourgogne* (\$18.95 - #332916) – this has a good mix of fruit and oak, just enough to keep it interesting. (\*\*<sup>1</sup>/<sub>2</sub>+)

*Vincent Sauvestre 2010 Volnay les Santenots 1er Cru* (\$48.95 - #330159) – plenty of reasons to

like this one: tasty and mouthfilling with good dark fruit. (\*\*\*\*)

**France** (Loire) ...

*Jean-Max Roger 2011 Cuvee les Caillasses Sancerre* (\$24.95 - #065573) – zesty, grassy, grapefruit along with some asparagus/pea pod notes, this also finishes like a citrus salad. (\*\* ½+)

**France** (Midi) ...

*Domaine la Croix 2011 Belle le Champ des Lys* (\$16.95 - #326637) – there's a creaminess to the citrus that I find incredibly pleasant and interesting. (\*\* ½+)

**France** (Provence) ...

*Chateau la Rouviere Bandol 2006* (\$25.95 - #332908) – nice structure with powerful fruit and smoke with bitter sweet cocoa. (\*\*\*\*)

**France** (Rhone) ...

*E Guigal 2012 Cotes du Rhone Rosé* (\$16.95 - #225003) – keeps the fruit intact right to the finish; lovely outdoor patio wine. (\*\*\*\*)

**Germany** ...

*Loosen Bros 2011 Dr L Riesling* (\$13.95 - #599274) – nice balanced wine with sweetness and acidity battling it out on the tongue with a nice medium length finish. (\*\* ½+) – **FF**

**Italy** (Abruzzo) ...

*Collefrisio Uno Montepulciano D'Abruzzo* (\$19.95 - #337857) – red berries, blackberries, a little spice with some vanilla on the finish. (\*\* ½+)

**Italy** (Friuli) ...

*Ca' Bolani 2011 Traminer Aromatico* (\$17.95 - #320705) – nice hit of grapefruit rind here that leaves the mouth wanting more; long finish. (\*\* ½+)

**Italy** (Piedmont) ...

*Peter Zemmer Raut Lagrein 2011* (\$17.95 - #326918) – dark in colour with blackberry, cassis and mocha; there's also a burnt coffee bean note here. (\*\* ½+)

**Italy** (Tuscany) ...

*Mastrojanni 2007 Brunello di Montalcino* (\$49.95 - #942508) – fruit with lots of finesse: mocha, dried cherry and nice tannins; long spicy finish. (\*\*\*\*)

*Mazzei Ser Lapo 2008 Chianti Classico Riserva* (\$24.95 - #288530) – licorice and earthy with blackberry backing. (\*\* ½+)

*Mocine 2011* (\$19.95 - #332940) – herb infused blackberries with sweet spice. (\*\* ½)

**Italy** (Veneto) ...

*Latium Morini Campo Leon Amarone della Valpolicella 2008* (\$46.95 - #334300) – rich vanilla, chocolate, coffee bean, black cherry and good spice with a long finish. (\*\*\*\*)

**New Zealand** ...

*Oyster Bay 2012 Pinot Grigio* (\$18.95 - #326090) – this wine has enough citrus to throw it into the Grigio camp, so it's well named. (\*\* ½) – **FF**

*Redwood Pass 2011 Pinot Noir* (\$18.95 - #326041) – this is a simple Pinot that's quaffable and chillable, so drink up. (\*\* ½+)

*Seresin 2011 Sauvignon Blanc* (\$21.95 - #735043) – not typical and very welcome, mixes the grapefruit with some tropicality then adds in an herbal note ... really very nice. (\*\*\*\*+) – **FF**

**Portugal** ...

*Templarios Colheita Seleccionada Touriga Nacional/Cabernet Sauvignon* (\$15.95 - #332981) – plenty of fruit with a touch of tannin grit. (\*\* ½)

**Spain** ...

*Pinyolet 2011 Grenacha* (\$17.95 - #271791) – sweet strawberry-cherry with red licorice and a mineral component which helps to keep the fruit in check. (\*\*\*\*+)

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

*Bonterra 2011 Viognier* (\$19.95 - #128900) – floral and peach puree with something smoky and herbal on the back end. (\*\* ½) – **CWS**

*Brazin 2010 (B)old Vine Zin Zinfandel* (\$19.95 - #256750) – cherry-cola, vanilla, smoke with lots of bite; well-priced expression of Zin. (\*\* ½+)

*Cline 2011 Pinot Noir* (\$19.95 - #329649) – plenty of black cherry fruit with charred cranberry,

strawberry and hints of smoky-vanilla; nice linger on the peppery finish. (\*\*\*\*) - **CWS**  
*Ghost Pines 2010 Winemaker's Blend Merlot* (\$19.95 - #135384) – juicy California Merlot. (\*\* ½+) - **CWS**  
*La Crema 2011 Chardonnay* (\$24.95 - #158683) – nice balance of fruit and oak in that California style. (\*\*\*\*) – **CWS**  
*Seghesio 2011 Zinfandel* (\$29.95 - #942151) – this is Zin with character that starts with berries and spice and moves on from there. (\*\*\*\*)  
**United States** (Oregon) ...  
*Rainstorm 2010 Pinot Noir* (\$19.95 - #327924) – earthy and floral with some nice complexity in the glass. (\*\*\*\*)

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

*Ridge Vineyards 2011 Estate Chardonnay* (\$55.95 - #241646) - \*\*\* ½+ (**CWS**)  
*Seguin-Manuel 2010 Vieilles Vignes Chassagne Montrachet* (\$57.95 - #330209) - \*\*\* ½+  
*Silverado 2008 Estate Grown Cabernet Sauvignon* (\$59.95 - #111880) - \*\*\*\* (**CWS**)  
*Xavier 2009 Cuvee Anonyme Chateauf-neuf-du-Pape* (\$56.95 - #337659) - \*\*\*\*+

#### What I'll Be Lining Up For – July 6, 2013 ...

*Featherstone 2012 Rose* (\$14.95 - #117861) – Ontario  
*Pinyolet 2011 Grenacha* (\$17.95 - #271791) – Spain  
*Seresin 2011 Sauvignon Blanc* (\$21.95 - #735043) – New Zealand

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 ...**

Follow Michael Pinkus, the Grape Guy's (almost) daily **Tweets** at <http://twitter.com/TheGrapeGuy>. You can become a friend on **facebook**: <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](mailto:michael@ontariowinereview.com). I look forward to hearing from you!

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