

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday July 20, 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 ... Cool Climate Chardonnay (**CCC**) and BBQ Wines (**BBQ**)

The Skinny ... a tasty little wine from Argentina (Bonarda) and a spectacular Rhone wine that you'll want in your cellar – plus there are a few really good bargains in this release.

Argentina ...

Fabre Montmayou 2011 Reserve Malbec (\$15.95 - #261867) – lots of spicy-peppery black fruit. (**¹/₂+)

Las Moras 2010 Black Label Bonarda (\$15.95 - #260901) – juicy cherry, chocolate, mocha and blackberry; lovely fruit and it's juicy, juicy, juicy. (****+) - **BBQ**

Australia ...

Pirramimma 2010 Old Bush Vine Grenache (\$25.95 - #108068) – juicy, jammy with enough spice for balance. (**¹/₂+)- **BBQ**

Robert Oatley 2010 Signature Series Shiraz (\$18.95 - #327387) – nice bittersweet chocolate wrapped in layers of fruit with a spiced finish. (****)

Sister's Run 2011 Epiphany Shiraz (\$16.95 - #269464) – there's something intriguing in this wine, eucalyptus but with lots of fruit and some chocolate; Sister's Run continues to impress. (****+)

Small Gully 2008 The Formula Robert's Shiraz (\$18.95 - #142935) – decent fruit driven wine yet well-spiced Shiraz, quite playful. (**¹/₂+)- **BBQ**

Canada (Ontario) ...

Angels Gate 2010 Mountainview Chardonnay (\$18.95 - #116384) - **¹/₂ (**CCC**)

Bachelor 2010 Wismer Vineyard Chardonnay (\$44.95 - #345819) - ****¹/₂+ (**CCC**)

Cave Spring 2008 CSV Estate Bottled Chardonnay (\$29.95 - #529941) - ****+ (**CCC**)

Chateau des Charmes 2010 Chardonnay Musque (\$16.95 - #640516) - **¹/₂+ (**CCC**)

Flat Rock Cellars 2012 Pinot Noir Rosé (\$16.95 - #039974) - **¹/₂+

Rosewood 2011 Harvest Gold Mead (\$14.95 - #346767) - **¹/₂+

Stratus 2009 Tollgate Fume Blanc (\$24.95 - #335711) - **¹/₂

Sue-Ann Staff 2011 Sparkling & Sassy Sparkling Riesling (\$27.95 - #344622) - **¹/₂+

Union 2012 Squared White (\$17.95 - #346775) - **¹/₂+

Chile ...

Bisquertt 2009 Ecos de Rulo Carmenere (\$17.95 - #325365) – minty, cassis and plum. (**¹/₂+)

Caliterra 2011 Tributo Single Vineyard Chardonnay (\$15.95 - #144709) – full upfront Chardonnay with apple and vanilla and a nice finish. (**¹/₂+)

Casa del Bosque 2011 Reserva Pinot Noir (\$16.95 - #995068) – interesting roasted coffee bean note on this one. (**¹/₂)

France (Alsace) ...

Rolly Gassmann 2007 Rotleibel de Rorschwihr Auxerrois (\$20.95 - #328872) – this Auxerrois is both subtle and rich at the same time, nice hit of sweetness and surprisingly delicious for a 6 year old little known grape. (****)

France (Beaujolais) ...

Coquard 2011 Les Ceps dans le Schiste Rouge Morgon (\$17.95 - #330035) - cherry and peppered, a delicious wine to chill for the patio; nice berry finish. (**¹/₂+) - **BBQ**

France (Bordeaux) ...

Chateau Balac 2009 (\$24.95 - #336933) – some jammy fruit with tannins cinnamon / clove and dark fruit. (**¹/₂+)

France (Burgundy) ...

Billaud-Simon 2009 Les Vaillons Chablis 1er Cru (\$35.95 - #330175) – nice mineral aspect up front with good white fruit and floral notes. (****)

Maurice Guerrin & Fils 2011 Le Clos Vessats Saint-Veran (\$22.95 - #336263) – has a sweet peach, vanilla mid and all the way to the finish. (**¹/₂)

France (Loire) ...

Couly-Dutheil 2012 Rene Couly Chinon Rosé (\$15.95 - #323360) – surprisingly playful Cabernet ranc that has some red pepper jelly and strawberry as its mainstay. (**¹/₂+)

France (Midi) ...

Chateau D'Angles 2012 La Clape Rosé (\$15.95 - #323386) – dry with plenty of strawberry and apricot pit notes. (**¹/₂)

France (Rhone) ...

Domaine de Bila-Haut 2010 Occultum Lapidem (\$24.95 - #643239) – exquisite and complex of fruit / tannins and other factors that make this wine worth holding (or drinking); a real show of finesse. (****¹/₂)

Domaine Les Grands Bois 2010 Cuvee Eloise Cairanne Cotes du Rhone-Villages (\$21.95 - #328468) – cherry, anise and white pepper. (**¹/₂+) - **BBQ**

La Ferme du Mont 2011 La Truffiere (\$15.95 - #234716) – full in the mouth with balanced white fruit, slightly creamy, low in acidity, but tasty. (**¹/₂+)

M Chapoutier 2011 Belleruche Cotes du Rhone Rouge (\$15.95 - #328831) – easy drinking with red berries, cranberry and cherry. (**¹/₂)

Germany ...

Dr. Pauly-Bergweiler 2011 Bernkastler Badstube Riesling Kabinett (\$21.95 - #033407) – pretty with nice frame of acidity to hang the fruit and mineral off of. (**¹/₂+)

Italy (Abruzzo) ...

Caldora Yume 2008 Montepulciano d'Abruzzo (\$20.95 - #330217) – rich blackberries with hints of mocha and nice long finish. (****)

Italy (Puglia) ...

Papale 2010 Linea Oro Primitivo di Manduria (\$19.95 - #261784) – nice cherry and chocolate notes, juicy and great for ribs. (****+) - **BBQ**

Italy (Tuscany) ...

Renieri Invetro 2010 (\$20.95 - #330696) – chocolate, black cherry and tobacco with floral aspects. (**¹/₂+)

Italy (Veneto) ...

Bolla 2007 Le Origini Amarone della Valpolicella Classico (\$39.95 - #204792) – shows nice balance of fruit, acidity, spice and cocoa. (****)

Farina 2011 Parziale Appassimento (\$15.95 - #326702) – cherry, vanilla, chocolate, quite tasty; white pepper and acidity join in on the finish. (****)

Villa Mettelli San Giacomo Valpolicella Ripasso 2010 (\$18.95 - #333310) – raisiny-chocolate, the Glossettes of wine. (**¹/₂+) - **BBQ**

New Zealand ...

Auntsfield 2012 Single Vineyard Sauvignon Blanc (\$19.95 - #663286) – lively grapefruit and melon with nice mouthfeel and well-balanced. (****) - **CCC**

Nautilus 2011 Chardonnay (\$24.95 - #657569) – there's a neat caramel apple sweetness to this wine yet with balancing acidity, citrus, melon and a nice vanilla finish. (****+)

Portugal ...

Quinta de Ventozelo 2009 Touriga Nacional (\$19.95 - #657452) – rich and plummy with plenty of vanilla and smooth dark fruit. (****)

Spain ...

Cerro Anon Reserva 2006 (\$17.95 - #114306) – mocha and plum with lavender and cherry notes. (** ½+)

Vina Berceo 2008 Crianza (\$16.95 - #672824) – plum and dried cherry with hints of earthiness. (** ½+)

United States (California) ...

Cannonball 2010 Cabernet Sauvignon (\$21.95 - #291666) – ripe dark fruit with blackberry and chocolate. (** ½+)

Sebastiani 2009 Merlot (\$32.95 - #672659) – juicy blueberry and blackberry with generous cherry. (****)

Sterling 2010 Chardonnay (\$22.95 - #330233) – creamy vanilla, clarified butter and apple. (** ½+)

The Show 2011 Cabernet Sauvignon (\$17.95 - #140715) – plenty of vanilla, dark fruit and lush cherry. (** ½+)

United States (Washington) ...

Columbia Crest 2009 Grand Estates Cabernet Sauvignon (\$17.95 - #240093) – smooth and easy drinking with lots of fruit forwardness. (** ½+)

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

Joseph Phelps 2010 Cabernet Sauvignon (\$87.95 - #189795) - ****

Mollydooker 2009 Blue Eyed Boy Shiraz (\$55.95 - #327379) - **** (BBQ)

What I'll Be Lining Up For – July 20, 2013 ...

Domaine de Bila-Haut 2010 Occultum Lapidem (\$24.95 - #643239) – France

Las Moras 2010 Black Label Bonarda (\$15.95 - #260901) – Argentina

Nautilus 2011 Chardonnay (\$24.95 - #657569) – New Zealand

Papale 2010 Linea Oro Primitivo di Manduria (\$19.95 - #261784) – Italy

Sister's Run 2011 Epiphany Shiraz (\$16.95 - #269464) – 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 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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