

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday June 8, 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:** Father's Day (FD) and Argentina (ARG)

**The Skinny:** Sadly not a fantastic release for dad, and I never understand what constitutes a "father's day" wine selection.

#### Argentina ...

**Alamos 2010 Seleccion Malbec** (\$16.95 - #322800) – serious Malbec with a touch of elegance: dark fruit/berries with hints of violet and smoke. (\*\*\*\*) – ARG

**Algodon 2010 Private Collection Estate Bonarda** (\$19.95 - #327932) – soft, juicy and easy drinking: lots of cherry with hints of spice. (\*\*½) – ARG

**Altamira de Los Andes Navigato Family Selection Grand Reserve 2008** (\$46.95 - #314872) – impressive dark fruit and chocolate with a spiced-peppered finish. (\*\*½+) – ARG

**Graffigna 2010 Grand Reserve Malbec** (\$17.95 - #162149) – blackberry and violets with just the right touch of spice to keep it interesting. (\*\*½+) – ARG

**Urraca 2008 Cabernet Sauvignon** (\$19.95 - #271080) – spicy chocolate, plum, black cherry all layered between fruit and spice. (\*\*\*\*+) – ARG

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

[Chateau des Charmes 2012 Cuvee D'Andree Rosé](#) (\$14.95 - #333260) - \*\*\*\*+

[Coyote's Run 2011 Red Paw Vineyard Chardonnay](#) (\$19.95 - #336115) - \*\*½+

[Fielding 2010 Gewurztraminer](#) (\$15.95 - #146753) - \*\*½+

[Flat Rock Cellars 2012 Riesling](#) (\$16.95 - #043281) - \*\*½+

[Inniskillin 2012 Pinot Noir Rosé](#) (\$14.95 - #336461) - \*\*½+

[The Foreign Affair 2011 The Conspiracy](#) (\$19.95 - #149237) - \*\*\*\* (FD)

#### Chile ...

**Concha y Toro 2012 Trio Reserva Sauvignon Blanc** (\$14.95 - #678656) – refreshingly grassy and citrus pith driven. (\*\*½+)

**Santa Carolina 2011 Barrica Selection Petit Verdot** (\$14.95 - #007484) – silky smooth with plum and pepper. (\*\*½+)

#### France (Alsace) ...

**Louis Hauler 2011 Gewurztraminer** (\$19.95 - #141754) – off-dry style with oily, rosy and apricot notes, look for the spicy replaying finish. (\*\*\*\*)

#### France (Beaujolais) ...

**Chateau de la Pierre 2011 Brouilly** (\$17.95 - #320879) – pleasantly dark cherry with spice and acidity all fighting it out on your tongue. (\*\*½+)

#### France (Bordeaux) ...

**Chateau Coucy 2009** (\$21.95 - #321406) – mocha, blackberry, cassis and chocolate with nice spice and hearty tannins; all for the mid-term haul. (\*\*\*\*)

**Chateau La Clare 2009** (\$29.95 - #331751) – smoky, spicy with a really dark core. (\*\*½+)

#### France (Burgundy) ...

**Domaine Bouchard Pere & Fils 2010 Les Clous Meursault** (\$44.95 - #661322) – nicely robust and minerally with white peach, apple and a hint of creamed butter and grapefruit. (\*\*\*\*)

**Roland Lavantureux 2010 Chablis** (\$19.95) – light mineral with apple and white fruit; delicate with hints of light lime. (\*\* ½+)

**France** (Loire) ...

**Chateau la Gravelle 2006 Muscadet Sevre & Maine Gorges** (\$15.95 - #656736) – light, crisp and flinty with a citrus wind finish. (\*\* 1/2+)

**Donatien Bahuaud 2012 Les Grands Mortiers Vouvray** (\$15.95 - #140889) – nice bit of sweetness; a perfect patio sipper. (\*\*1/2)

**France** (Midi) ...

**Les Vignes Bila-Haut du Roussillon-Villages 2011** (\$14.95 - #168716) – lush and luscious with good dark fruit, good tannin structure along with enough spice and acidity; there's also some chocolate on the front and mid-palate. Good value. (\*\*\*\*+)

**France** (Provence) ...

**Gassier Sables D'Azur Rosé 2012** (\$13.95 - #033621) – entry is raspberry and strawberry; dry and summer food ready. (\*\*\*\*)

**France** (Rhone) ...

**Gigonda 2012 La Cave Signature Rosé** (\$19.95 - #323493) – electric pink in colour with a ripe red berry notes and a dry finish; this screams salad or fish. (\*\*\*\*)

**Les Halos de Jupiter Cotes du Rhone 2010** (\$17.95 - #276956) – lovely mocha, blackberries and cassis along with black cherry; nice juiciness. (\*\*\*\*+)

**Greece ...**

**Estate Papaioannou 2007 Single Vineyard Agiorgitiko** (\$19.95 - #047977) – easy drinking, light style, already has six years on it and it's ready to drink now. (\*\* ½+)

**Italy** (Piedmont) ...

**Paitin Sori' Paitin Barbaresco 2008** (\$32.95 - #106591) – nice fruit with cinnamon and dried strawberries, good spiced finish. (\*\* ½+)

**Italy** (Umbria) ...

**Villa Mora 2006 Montefalco Rosso** (\$15.95 - #331785) – lovely dried, smoked fruit and occasionally it shows some fresh fruit: cinnamon, baking spice and mocha also appear. (\*\*\*\*)

**Italy** (Veneto) ...

**Due Torri 2009 Amarone della Valpolicella Classico** (\$38.95 - #724740) – spiced plum and lots of dark berries. (\*\*\*\*)

**Lena di Mezzo 2009 Ripasso Valpolicella Classico Superiore** (\$17.95 - #165662) – lots of plum, strawberry fruit and white pepper. (\*\*\*\*)

**Masi 2009 Brolo Campofiorin Oro Appaxximento** (\$24.95 - #976092) - mocha, spice and ballsy black fruit. (\*\*\*\*)

**New Zealand ...**

**Astrolabe 2012 Province Sauvignon Blanc** (\$21.95 - #010421) – typically New Zealand with lots of white grapefruit and hints of sweet gooseberry; good intensity. (\*\*\*\*)

**Gibbston 2011 Highgate Estate Soultaker Pinot Noir** (\$28.95 - #055814) – black cherry, earthy and smoky with spicy finish and good acidity. (\*\*\*\*)

**Sileni 2010 The Triangle Merlot** (\$16.95 - #585081) – nice structure with some good complexity, not your juicy American style but one that's quite enjoyable with meats. (\*\*\*\*)

**Waipara 2011 West Sauvignon Blanc** (\$19.95 - #309518) – soft and tropical with the intensity we've come to expect from New Zealand Sauv Blanc. (\*\*\*\*)

**Portugal ...**

**Quinta de Santa Eufemia 2005 Late Bottled Vintage Port** (\$18.95 - #332346) – very pleasant; full of spiced red fruit along with supple and sexy plum and cherry with a chocolate backing. (\*\* ½+)

**Spain ...**

**Herencia Altes Gamatxa Negra** (\$25.95 - #332353) – very dark fruit driven. (\*\* ½+)

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

**Decoy 2010 Cabernet Sauvignon** (\$29.95 - #186171) – one word best describes this wine: juicy; quite enjoyable. (\*\*\*\*)

**Deloach 2010 Zinfandel** (\$29.95 - #980573) – plum and vanilla with a sweet cherry syrup and

chocolate note, you'll also find sweet fruit and cola notes with a butterscotch finale; make sure you have plenty of sauce soaked ribs on hand. (\*\*\*\*) – FD

*Gallo Family 2010 Frei Ranch Vineyard Zinfandel* (\$19.95 - #555599) – juicy and generous fruit with vanilla, plum, cola and cherry; it's a monster at 16%, but quite delicious. (\*\*\*\*)

*Girard 2009 Cabernet Sauvignon* (\$34.95 - #231712) – chocolate, dark berries and spice; there's a complexity here that's quite appealing. (\*\*\*\*)

*Ironstone 2011 Cabernet Sauvignon* (\$17.95 - #537597) – pleasant and easy sipping Cali-Cab. (\*\* ½)

*Macrostie 2010 Chardonnay* (\$30.95 - #244467) – good fruit with touches of vanilla. (\*\* ½+)

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

*Blue Pirate 2009 Pinot Noir* (\$21.95- #333294) – lots of earthy character with juicy raspberry and strawberry backing it up. (\*\*\*\*)

*Cooper Mountain 2011 Reserve Pinot Gris* (\$20.95 - #324491) – crisp mac apple with lemonade and a pear finish. (\*\* ½+)

### If You Can Afford It – (wine worth their high price tag) ...

*Lail Vineyards 2010 Blueprint Cabernet Sauvignon* (\$69.95 - #060251) - \*\*\*\*

*Ridge Estate 2009 Cabernet Sauvignon* (\$52.95 - #089284) - \*\*\*\*+ (FD)

### What I'll Be Lining Up For – June 8, 2013 ...

*Les Halos de Jupiter Cotes du Rhone 2010* (\$17.95 - #276956) – France

*Les Vignes Bila-Haut du Roussillon-Villages 2011* (\$14.95 - #168716) – France

*Urraca 2008 Cabernet Sauvignon* (\$19.95 - #271080) – Argentina

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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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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