# 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 March 2, 2013

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

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

The Foci: California Trends (CT) and South/Central Italy (SCI)

**The Skinny:** Check out Spain and Portugal for great value and a couple of red from Australia really impress.

## Argentina ...

Alamos 2010 Seleccion Pinot Noir (\$16.95 - #143172) – juicy with lots of red fruit. (\*\*\* ½+) Finca Agostino Inicio Torrontes 2011 (\$14.95 - #303669) – nice with soapy, tangerine and floral notes. (\*\*\* ½)

Nieto Senetiner 2010 Gran Reserva Malbec/Petit Verdot (\$17.95 - #295170) – there's a kind of vanilla creaminess to this wine; an unexpected grape combination that proves to be very delicious indeed; also lots of dark fruit and some red licorice. (\*\*\*\*)

#### Australia ...

Coriole Redstone Cabernet Sauvignon 2009 (\$19.95 - #141960) – juicy with hints of spiced-vanilla along with red and dark fruit. (\*\*\* ½+)

Devil's Corner 2011 Pinot Noir (\$20.95 - #317966) — I have a weak spot for Taz Pinot and it continues here with this lovely spice and great acidity; power yet with restrained fruit.(\*\*\*\*)

Mollydooker 2010 The Boxer Shiraz (\$29.95 - #246595) — big Shiraz, 16%, with blackberry, white

pepper and anise notes. (\*\*\*\*)

Mountadam 2010 Unoaked Chardonnay (\$17.95 - #641878) – pleasant on the palate with citrus, peach and nice acidity: clean easy sinner (\*\*\* 16+)

peach and nice acidity; clean easy sipper. (\*\*\* ½+)

Rolf Binder 2009 Ma I? Have This Evening Shiraz/Mataro (\$19.95 - #295899) – this is a beauty, a real seductive wine; as the name suggests this wine has your back on a night out. Shows real elegance and complexity in both aroma and flavour. (\*\*\*\* ½)

Yangarra 2008 Shiraz (\$22.95 - #911974) – eucalyptus, dark berry, spice, chocolate along with juicy raspberry, strawberry and cassis. (\*\*\*\*+)

# Canada (Ontario) ...

Konzelmann 2010 Heritage (\$24.95 - #149179) - \*\*\* ½+ Southbrook Vineyards 2011 Triomphe Chardonnay (\$21.95 - #172338) - \*\*\* ½+ Sue-Ann Staff 2011 Loved by Lu Riesling (\$16.95 - #322636) - \*\*\* ½+ Tawse 2011 Gamay Noir (\$18.95 - #322545) - \*\*\*\* Vintage Ink 2010 Mark of Passion Merlot/Cabernet (\$17.95 - #250209) - \*\*\*\*

#### Chile ...

*Tabali 2009 Reserva Especial* (\$22.95 - #107540) – good fruit, juicy, blackberry, black pepper, blueberry, black cherry and a touch of sandalwood. (\*\*\*\*+)

# France (Bordeaux) ...

Chateau La Tour de Mons 2009 (\$39.95 - #307959) – juicy middle surrounded by spice, pepper and wood. (\*\*\* ½+)

Chateau Moulin de la Roquille 2010 Cuvee Speciale L'Esperance (\$19.95 - #307249) – nice spice, dark fruit, cocoa and coffee. (\*\*\* ½+)

Chateau Segue Longue Monnier 2009 (\$21.95 - #307355) – soft, easy drinking, red berries and cocoa. (\*\*\* ½+)

France (Burgundy) ...

Pascal Renaud 2011 Cuvee Vieilles Vignes Pouilly-Fuisse (\$26.95 - #303651) – well balanced with nice apple and lemon pith notes. (\*\*\* ½)

France (Rhone) ...

Cave de Rasteau 2010 La Domeliere Rasteau (\$15.95 - #222927) – well balanced between the fruit, smoky, tannins and earthiness. (\*\*\*  $\frac{1}{2}$ +)

Chateau du Trignon 2007 Le Bossu Gigondas (\$27.95 - #309328) – this wine just has some really yummy fruit: smoke, vanilla, plum; very good and the tannins don't overwhelm. (\*\*\*\*+)

Le Ferme du Mont 2010 Vendange Chateauneuf-du-Pape (\$42.95 - #309245) – very juicy and jammy, well-balanced, sweet fruit takes over the mid. (\*\*\*\*+)

France (Southwest) ...

Chateau le Fage 2011 Bergerac Rouge (\$14.95 - #309252) – good dark fruit, hint of spice and pepper but it's always got a core of fruit. (\*\*\*\*)

Italy (Abruzzo) ...

Aldiano 2008 Montepulciano D'Abruzzo Riserva (\$17.95 - #51706) – dark chocolate cherry and spice. (\*\*\* ½+) - **SCI** 

Italy (Calabria) ...

Statti Mantonico Bianco 2010 (\$18.95 - #317644) – refreshing with peach, lime, canned pineapple and orange zest. (\*\*\*\*) – **SCI** 

Italy (Campania) ...

Selvanova 2009 Vigna Antica Aglianico (\$15.95 - #313494) – dark and smoky of fruit, plenty of spiced-tannin notes. (\*\*\* ½) – **SCI** 

Italy (Emilia-Romagna) ...

*Umberto Cesari Liano Sangiovese/Cabernet Sauvignon 2009* (\$29.95 - #225086) – lots of berries and vanilla, kinda jammy but balanced. (\*\*\*\*)

Italy (Piedmont) ...

Ca'Dei Mandorli dei Giari Moscato D'Asti 2011 (\$15.95 - #179259) – it's moscato, what's not to like. (\*\*\* ½)

Italy (Puglia) ...

Apollonio Copertino Rosso 2007 (\$16.95 - #23226) – wonderful plum and blackberry with a touch of earthiness on the finish. (\*\*\* ½+)

Italy (Sardinia) ...

Jerzu Chuerra 2008 Riserva Cannonau di Sardegna (\$15.95 - #270272) – raspberry, wood spice and mocha. (\*\*\* ½) - SCI

Italy (Sicily) ...

Caruso & Minini Sachia Perricone 2010 (\$13.95 - #211854) – nice black licorice with cassis, coffee and cocoa; a good buy for BBQ season. (\*\*\*\*) – **SCI** 

Terreliade Nira Nero D'Avola 2010 (\$18.95 - #120980) – red and black fruit, hints of spice with a juicy core; quite tasty. (\*\*\*\*) – **SCI** 

Italy (Tuscany) ...

Casale Dello Sparviero 2009 Chianti Classico Riserva (\$18.95 - #317313) – rustic leather nose with an indulgent cooked fruit and bacon palate. (\*\*\* ½+)

San Giorgio Ugolforte Brunello di Montalcino 2006 (\$47.95 - #212431) – baking spice and cherry fruit. (\*\*\*\*)

Italy (Veneto) ...

Giuseppe Campagnola 2010 Ripasso della Valpolicella Classico Superiore (\$17.00 - #313486) – nice coffee-laden notes right down the seam with floral accents. (\*\*\* ½)

#### Portugal ...

Castelo de Azurara 2010 Reserva (\$14.95 - #314542) - has a little spearmint amongst the red fruit. (\*\*\*\*)

Herdade do Sobroso 2010 Sobro Red (\$14.95 - #306563) – clearly a drink and enjoy red, there's a nice cedar quality knocking at the backdoor of the fruit. (\*\*\*\*)

Quinta da Lixa Pouco Comum Alvarinho 2011 (\$14.95 - #316968) – lots of lime on this one, both lime and pith. (\*\*\* ½+)

#### Spain ...

*Finca Nueva 2005 Reserva* (\$18.95 - #268425) – nice structure with raspberry, baker's chocolate, cassis, plum and a nice finish seals the deal. (\*\*\*\*)

Marques de Caceres 2004 Gran Reserva (\$29.95 - #976670) – plum, tobacco and spice. (\*\*\* ½+) Pinol Ludovicus 2010 Tinto (\$13.95 - #313791) – plum, black cherry, hints of chocolate, smooth, vanilla, supple; great value in an easy drinking red. (\*\*\*\*)

Tarima 2010 Monastrell (\$12.95 - #310151) – very yummy, easy drinking, plum and cherry with a touch of spice to keep the fruit from getting away; great price. (\*\*\*\*)

# USA (California) ...

Bonterra 2010 Pinot Noir (\$19.95 - #317685) – light mouthfeel with cherry and hints of oak, cinnamon, vanilla and a nice white pepper finish. (\*\*\*\*) - CT

Chalone Estate 2010 Chardonnay (\$29.95 - #80226) – full in the mouth with spice and exotic fruits. (\*\*\*  $\frac{1}{2}$ +) – CT

Justin 2010 Syrah (\$36.95 - #684290) – dark fruited and juicy, white pepper and chocolateraspberry also make an appearance. (\*\*\*\*) - CT

Kendall-Jackson 2011 Vintner's Reserve Chardonnay (\$19.95 - #369686) – buttery, melon with a nice use of oak; vanilla cream, peach cobbler and apple; also available in 375ml. (\*\*\*\*) Ridge 2010 Lytton Springs (\$48.95 - #982413) – this wine has a beautiful chocolate core, but is so much more than that. (\*\*\*\*+)

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

Beringer 2007 Steinhauer Ranch Vineyard Cabernet Sauvignon (\$69.95 - #313551) - \*\*\*\* (CT) Chateau La Tour Carnet 2009 (\$51.85 - #220178) - \*\*\*\*

Justin 2009 Isosceles (\$78.95 - #684282) - \*\*\*\* + (CT)

Giuseppe Quintarelli 2003 Rosso Ca'Del Merlo (\$97.95 - #958595) - \*\*\*\*

La Jota 2009 Howell Mountain Cabernet Sauvignon (\$77.95 - #659755) - \*\*\*\* + (CT)

# What I'll Be Lining Up For on March 2, 2013 ...

Caruso & Minini Sachia Perricone 2010 (\$13.95 - #211854) – Italy Chateau du Trignon 2007 Le Bossu Gigondas (\$27.95 - #309328) – France Devil's Corner 2011 Pinot Noir (\$20.95 - #317966) – Australia Pinol Ludovicus 2010 Tinto (\$13.95 - #313791) – Spain Rolf Binder 2009 Ma I? Have This Evening Shiraz/Mataro (\$19.95 - #295899) – Australia Tarima 2010 Monastrell (\$12.95 - #310151) – Spain

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.



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 <a href="http://twitter.com/TheGrapeGuy">http://twitter.com/TheGrapeGuy</a>. You can become a friend on *facebook*: <a href="http://www.facebook.com/?ref=home#!/mepinkus">http://www.facebook.com/?ref=home#!/mepinkus</a>. "Linked In" folks can find Michael at <a href="http://ca.linkedin.com/pub/michael-pinkus/14/704/4b8">http://ca.linkedin.com/pub/michael-pinkus/14/704/4b8</a>

# To contact me with feedback, article ideas, comments, concerns or questions – email <a href="michael@ontariowinereview.com">michael@ontariowinereview.com</a>. I look forward to hearing from you!

© OntarioWineReview.com 2013. All rights reserved.

You may use the content of this newsletter by including full credit to Michael Pinkus, Grape Guy and a link to <a href="https://www.ontariowinereview.com">www.ontariowinereview.com</a>