

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday March 30, 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:** Easter (EAST) and Southern France (SF)

**The Skinny:** Look for an easy drinking California Cab and some really nice Ontario reds.

#### Argentina ...

*Angulo Innocenti 2010 Malbec* (\$18.95 - #305813) – cherry, cola, black fruits; starts out juicy and ends with a spicy tang. (\*\*\*\*)

*La Puerta 2009 Reserva Bonarda* (\$18.95 - #067801) – nice juicy red fruit and slightly spiced Bonarda that's very much worth trying; tasty and delicious. (\*\*\*\*)

*Trivento 2010 Amado Sur Malbec/Bonarda/Syrah* (\$16.95 - #037036) – another juicy wine from Argentina with lovely cherry, anise and chocolate character. (\*\*\*\*)

#### Australia ...

*Hickinbotham 2009 Shiraz/Cabernet* (\$16.95 - #159632) – dark fruit, smoky, tobacco, white pepper, good pleasure in the glass. (\*\* ½+)

*Kilikanoon 2008 The Medley GSM* (\$27.95 - #675256) – a bounty of flavour from dark fruit to chocolate and spice. (\*\*\*\*+)

*Mitolo 2010 Jester Cabernet Sauvignon* (\$21.95 - #043224) – juicy, juicy, juicy. (\*\* ½+)

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

[\*13th Street 2008 Premier Cuvee\*](#) (\$34.95 - #142679) - \*\*\*\*+ (EAST)

[\*Bachelder 2010 Saunders Vineyard Chardonnay\*](#) (\$44.95 - #324103) - \*\*\*\* (EAST)

[\*Chateau des Charmes 2010 Old Vines Riesling\*](#) (\$16.95 - #277228) - \*\*\* ½+

[\*Featherstone 2011 Cabernet Franc\*](#) (\$16.95 - #064618) - \*\*\*\* (EAST)

[\*Le Clos Jordanne 2009 La Petite Colline Pinot Noir\*](#) (\$40.00 - #033944) - \*\*\* ½+ (EAST)

[\*Peninsula Ridge 2010 McNally Vineyards Proprietor's Reserve Pinot Noir\*](#) (\$24.95 - #257543) - \*\*\*\*

[\*The Good Earth 2010 Dry Riesling\*](#) (\$19.95 - #324244) - \*\*\* ½

#### Chile ...

*Erasmio 2006* (\$21.95 - #311837) – lots of mintyness here, good acidity and spice, nice blackberry and black cherry. (\*\* ½+)

#### France (Alsace) ...

*Vieil Armand 2009 Grand Cru Ollwiller Riesling* (\$20.95 - #315135) – complexity of sweetness with balanced acidity; apricot, poached pear, and beeswax all with a dry finish. (\*\* ½+)

#### France (Bordeaux) ...

*Chateau Senjac 2009* (\$28.85 - #193037) – delightful, the nose and the palate is starting to follow: anise, cassis, spice and more. (\*\*\*\*+)

#### France (Loire) ...

*Chavet & Fils 2011 La Dame de Jacques Coeur Menetou-Salon Blanc* (\$19.95 - #525048) – a light grassy version of Sauvignon Blanc where what you expect appears on the finish instead of up-front. (\*\* ½+)

#### France (Midi) ...

*Calmel + J Joseph 2009 Faugeres* (\$16.95 - #310193) – juicy blackberry, black currant, cherry and chocolate; well-priced. (\*\*\*\*+) – **SF**

*Chateau de Treviac 2010* (\$15.95 - #670505) – nice easy drinking red. (\*\* ½+) – **SF**

*Chateau Haut-Montplaisir 2006 Prestige Cahors Malbec* (\$21.95 - #936542) – a peppery, spicier, earthier version of Malbec. (\*\* ½+)

*Chateau Saint-Roch 2010 Chimeres* (\$18.95 - #119354) – raspberry, plenty of plum and baking spice. (\*\*\*\*) – **SF**

*Chateau Tour Boisee a Marie-Claude Minervois 2007* (\$21.95 - #309179) – lots of dark fruit and tannins, there's also an herbal quality that some will like and others find off-putting. (\*\* ½+) – **SF**

*Mont Tauch 2011 Les Garrigues Grande Reserve Marselan* (\$14.95 - #309146) – soft, velvety mouthfeel, dark fruit and plenty of spice. (\*\* ½+) – **SF**

**France (Rhône) ...**

*Domaine Barville 2009 Chateauneuf-du-Pape* (\$41.95 - #148841) – chocolate dark berries, hints of violet/floral and spice. (\*\*\*\*)

*Les Grandes Serres 2010 Rasteau* (\$16.95 - #313254) – good value with lots of fruit. (\*\*\*\*)

**Italy (Abruzzo) ...**

*Rocca dei Bottari 2009 Montepulciano D'Abruzzo* (\$17.95 - #311605) – dark berries, coffee, mocha and anise. (\*\* ½+)

**Italy (Sicily) ...**

*Colosi 2010 Rosso* (\$14.95 - #316075) – juicy red berries; simple, supple and yummy. (\*\* ½+)

**Italy (Veneto) ...**

*Tenuta S. Anna Extra Dry Prosecco* (\$16.95 - #169128) – nice apple, lemon drop and a touch of vanilla. (\*\* ½+)

**New Zealand ...**

*Konrad 2011 Sauvignon Blanc* (\$19.95 - #616243) – gooseberry, grassy, grapefruit pith and a pleasantly bitter note on the finish. (\*\*\*\*)

*Two Paddocks 2008 Pinot Noir* (\$39.95 - #301283) – black cherry, plum and spice; sweet red fruit entry, darker fruit middle with a nice acid/tannin punch on the finish. (\*\*\*\*)

**Portugal ...**

*Herdade Penedo Gordo Vinho Tinto 2010* (\$13.95 - #218339) – gentle easy drinking, lots of red berries and baking spice. (\*\*\*\*)

*Quinta do Penedo 2009* (\$18.95 - #313676) – lovely rich dark fruit, hints of plum and cocoa. (\*\*\*\*+)

*Varanda do Conde 2011 Alvarinho/Trajadura Vinho Verde* (\$13.95 - #966663) – refreshing lime and pea pod notes. (\*\* ½+)

**Spain ...**

*Beronia 2005 Gran Reserva* (\$32.95 - #940965) – a ready to go Rioja, sure you can still age it but it's quite lovely now. (\*\* ½+)

*Gomez Cruzado 2007 Reserva* (\$26.95 - #315507) – nice dark fruit and spice, a little licorice, vanilla and cinnamon. (\*\*\*\*)

*Otazu 2007 Premium Cuvee* (\$16.95 - #313809) – a little lean in the mouth, nice nose though. (\*\* ½+)

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

*Calera 2011 Chardonnay* (\$24.95 - #713313) – nice refined use of cork, buttery, vanilla, caramel-apple, toasted pear with a nice spice on the finish. (\*\*\*\*)

*Candor Lot 3 Zinfandel* (\$21.95 - #133389) – cherry, blueberry, raspberry, cherry-cola, vanilla; the best Candor I've tried to date. (\*\*\*\*)

*Irony 2010 Small Lot Reserve Cabernet Sauvignon* (\$19.95 - #025106) – nice, easy drinking Cali-Cab with dark chocolate, blackberry and vanilla. (\*\*\*\*)

*La Crema 2011 Pinot Noir* (\$31.95 - #719435) – juicy raspberry with strawberry and the right amount of balancing bitterness. Also available in 375ml. (\*\* ½+)

*Lander-Jenkins 2010 Spirit Hawk Cabernet Sauvignon* (\$18.95 - #161398) – lovely juicy red and black fruit, great palate appeal and drinkability; herbal with a touch of mineral; subtle, doesn't hit you over the head. (\*\*\*\*+)

*The Seventy Five Wine Company 2010 The Sum* (\$27.95 - #293324) – nice intensity of fruit with

back up flavours that enhance. (\*\* ½+)

**If You Can Afford It ... wines that are worth their high price:**

*Beaulieu Vineyard 2009 Tapestry Reserve* (\$59.95 - #050393) – United States \*\*\*\*  
*Chateau Grand Mayne 2009* (\$67.85 - #197848) – France \*\*\*\*  
*Kistler 2009 Vine Hill Vineyard Chardonnay* (\$89.95 - #120311) – United States \*\*\*\*+  
*L'Aventure 2010 Optimus* (\$58.95 - #683409) – United States \*\*\*\*+  
*Quintarelli 2003 Valpolicella Classico Superiore* (\$97.95 - #986117) – Italy \*\*\*\*  
*Versado 2009 Reserva Malbec* (\$59.95 - #316984) – Argentina \*\*\*\*

**What I'll Be Lining Up For on March 30, 2013 ...**

*Lander-Jenkins 2010 Spirit Hawk Cabernet Sauvignon* (\$18.95 - #161398) – United States

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.



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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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