

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday May 25, 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:** Germany (**GER**) and Pinot Noir (**PN**)

**The Skinny:** I find the LCBO spotlight wines are poorly chosen in this release the German wines are no exception; there are some good Pinots to offset the lackluster Rieslings ... there is also a little decent selection of value wines.

#### Argentina ...

*Chakana Estate 2011 Selection Malbec* (\$19.95 - #219261) – mocha and dark berry, soft and juicy, easy to drink with a vanilla-chocolate finish and some good bite from the acidity; this one's dark and delicious. (\*\*\*\*+)

#### Australia ...

*Jip Jip Rocks 2010 Shiraz* (\$16.95 - #673897) – decent value priced sipper. (\*\* ½)

*Wakefield 2009 Cabernet Sauvignon* (\$17.95 - #744235) – another good value wine with generous black cherry; you'll also find some chocolate and blueberry on this one. (\*\*\*\*)

#### Canada (British Columbia) ...

*Cassini Cellars 2011 Merlot* (\$21.95) – here's a well-balanced Merlot from Western Canada, a pretty lavender note with dark berries, herbal tones and spiced vanilla; well balanced. (\*\* ½+)

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

[Lailey Vineyard 2011 Pinot Noir](#) (\$24.95 - #591404) - \*\*\*\* (PN)

[Reif 2010 Cabernet Sauvignon Reserve](#) (\$24.95 - #336149) - \*\*\*\*+

[Vineland Estates 2011 Pinot Grigio](#) (\$16.95 - #330944) - \*\*\*\*

#### Chile ...

*Emiliana Novas 2011 Gran Reserva Chardonnay* (\$17.95 - #004515) – fat and mouthfilling with melon, apple, vanilla and toast. (\*\* ½+)

#### France (Bordeaux) ...

*Chateau Belair-Coubet 2010* (\$16.95 - #321414) – approachable and drinkable now with a nice mocha mid-palate. (\*\* ½+)

*Chateau de Bensse 2008* (\$18.95 - #307348) – dark berries, cocoa and smoky toasty notes. (\*\* ½+)

*Chateau la Grange de Bessan 2009* (\$19.95 - #321331) – earthy, smoky, blue and black fruit with cinna-vanilla-smoky finish. (\*\* ½+)

*Chateau Lyonnat 2006* (\$19.95 - #243774) – nicely aged Bordeaux for under \$20 the fruit is more dried than fresh. (\*\* ½)

*Chateau Rozier 2010* (\$28.95 - #024539) – darker more luxurious fruit with smooth, silky texture along with tobacco and dark berries. (\*\*\*\*+)

#### France (Burgundy) ...

*Domaine Chofflet-Valdenaire 2009 Givry 1er Cru* (\$26.95 - #330183) – approachable with licorice allsorts, cassis and earthy notes. (\*\*\*\*) – PN

*Michel Picard 2010 Volnay* (\$41.95 - #330134) – lovely dark fruit nose that follows on the palate with spice and herb character. (\*\* ½+)

**France (Loire) ...**

*Domaine des Aubuisieres 2011 Cuvee de Silex Vouvray* (\$17.95 - #0577042) – fresh, white fruit driven with a lovely mineral component; it's also under screwcap to keep it fresh and a good finish. (\*\*\*\*)

*Domaine Lecomte Quincy 2011* (\$18.95 - #172528) – nice toned down Sauvignon Blanc with lots of good acidity. (\*\* ½+)

*Marechal Brut Cremant de Loire* (\$15.95 - #141077) – a nice little bubbly made from Chenin Blanc; crisp with good acidity, fresh and clean with nice fruit from apple to citrus. (\*\*\*\*+)

**France (Midi) ...**

*Bastide Mirafiors 2011 Vieilles Vignes Syrah/Grenache* (\$18.95 - #320499) – smooth and sexy, licorice, anise, chocolate and violets. Good tannins. (\*\*\*\*+)

**France (Rhône) ...**

*Cuvee du Vatican 2010 Chateauneuf-du-Pape* (\$38.95 - #719120) – good value for a legit Chateauneuf with lots of berry flavour and chocolate backing. (\*\*\*\*+)

*Jean-Marie Arnoux 2010 Vieux Clocher Vacqueyras* (\$23.95 - #172668) – sweet red berry fruit with juicy mid-palate. (\*\*\*\*)

*Le Gravillas 2010 Plan de Dieu Cotes du Rhone Villages* (\$14.95 - #264648) – steps away from Chateauneuf this Plan de Dieu offers amazing value: coffee liqueur, mocha, smoky and dark succulent berries. (\*\*\*\*+)

**Germany ...**

*Dr. Hermann 2005 Urziger Wurzgarten Riesling Auslese* (\$21.95 - #324285) – balancing sweetness with nice acidity there's also a pleasant salty finish. (\*\* ½+) – GER

*Studert-Prum 2011 Graacher Himmelreich Riesling Kabinett* (\$19.95 - #160853) – decent acidity while the fruit is pear, peach and apple; then mix it lots of mineral on the finish. (\*\*\*\*) – GER

**Greece ...**

*Sigalas Santorini Assyrtiko 2011* (\$21.95 - #074781) – interesting herbal floral thing going on with grapefruit pith. (\*\* ½+)

**Italy (Basilicata) ...**

*Pipoli 2010 Aglianico del Vulture* (\$14.95 - #320507) – nice bit of juicy red fruit here. (\*\*\*\*)

**Italy (Sicily) ...**

*Miopasso 2011 Fiano* (\$14.95 - #326793) – plump and juicy with canned pineapple notes and a long lanolin finish. (\*\*\*\*)

**Italy (Tuscany) ...**

*Banfi 2010 Rosso di Montalcino* (\$22.95 - #681262) – woody and very smoky with big tannins and dried raspberries. (\*\* ½+)

*Poggio Verrano 2005 Chance* (\$34.95 - #239707) – smoky, earthy and mocha-esque. (\*\* ½)

**New Zealand ...**

*Elephant Hill 2011 Pinot Noir* (\$29.95 - #309583) – smoked cran-cherry, nicely spiced with good acid/fruit finish. (\*\*\*\*) - PN

*Matua Valley Estate 2012 Series Paretai Sauvignon Blanc* (\$24.95 - #144634) – lively and zippy very Sauvignon Blanc: goosy, grassy and grapefruit with a long finish. (\*\*\*\*)

**South Africa ...**

*Clos Malverne 2011 Le Café Pinotage* (\$13.95 - #315960) – coffee notes but here's it's more café-mocha then espresso. (\*\* ½+)

**Spain ...**

*Duron 2009 Crianza* (\$16.95 - #323824) – sweet dark berries, plum and vanilla; quite juicy. (\*\*\*\*)

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

*Belle Glos 2011 Meiomi Pinot Noir* (\$24.95 - #130138) – still one of my favourite Pinots: silky red berries, mocha, red licorice with a nice little backbone of tannin and acidity on the finish. (\*\*\*\*+) – PN

*Bonaccorsi 2009 La Encantada Pinot Noir* (\$49.95 - #316034) – nice, juicy and delicious; vanilla, red and dark fruit with hints of white pepper. (\*\*\*\*)

*Cannonball 2010 Chardonnay* (\$20.95 - #311563) – nice, smooth, silky, supple, full flavoured without over oaking. (\*\* ½+)

*Cline 2011 Ancient Vines Carignane* (\$20.95 - #032177) – smooth, silky and succulent palate with lots of dark smoky berries and vanilla extract. (\*\*\*\*)

*Cline 2011 Ancient Vines Mourvedre* (\$20.95 - #066084) – leans red berry and red licorice with vanilla; simple yet tasty. (\*\* ½+)

*McManis 2011 Cabernet Sauvignon* (\$19.95 - #212126) – juicy and totally accessible, drink now and enjoy the rich sweet fruit. (\*\* ½+)

*Ravenswood 2010 Old Vine Zinfandel* (\$19.95 - #942599) – good value for an old vines Lodi Zin: spiced-plum character, blackberry, vanilla, cherry; doesn't whack you over the head with alcohol or sweetness, nicely balanced. (\*\*\*\*+)

*Scott Family 2010 Pinot Noir* (\$29.95 - #317784) – juicy dark cherry and strawberry jam, very approachable with good complexity but that's to be expected from these Dijon clone Pinots. (\*\*\*\*+) - PN

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

*Chimney Rock 2008 Cabernet Sauvignon* (\$74.95 - #731810) - \*\*\*\*+

*Mastrojanni 2007 Vigna Loreto Brunello di Montalcino* (\$63.95 - #320010) - \*\*\*\*

*Merry Edwards 2010 Pinot Noir* (\$65.95 - #656868) - \*\*\*\* (PN)

*Zaca Mesa Z Three Syrah/Mourvedre/Grenache 2007* (\$53.95- #318501) - \*\*\*\*

#### What I'll Be Lining Up For – Saturday May 25, 2013 ...

*Bastide Miraflores 2011 Vieilles Vignes Syrah/Grenache* (\$18.95 - #320499) – France

*Belle Glos 2011 Meiomi Pinot Noir* (\$24.95 - #130138) – United States

*Le Gravillas 2010 Plan de Dieu Cotes du Rhone Villages* (\$14.95 - #264648) – France

*Marechal Brut Cremant de Loire* (\$15.95 - #141077) – France

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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