## 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 November 9, 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 ... Dessert Wines (DST) and Star Quality (STAR)

**The Skinny** ... Lots of pricy wines listed as Star Quality, and some of them are very good. This time of year it's hard to find good value wines but look into the Rhone Valley is France for some under \$20 gems.

## Argentina ...

Kaiken 2010 Ultra Cabernet Sauvignon (\$19.95 - #135202) – full on mocha and black cherry. (\*\*\*\*) Zolo 2012 Reserve Chardonnay (\$16.95 - #347765) – touches of vanilla along with some pear and lemon meringue. (\*\*\* ½+)

#### Australia ...

Nashwauk 2010 Shiraz (\$19.95 - #221788) – velvety and silky with meaty, smoky and raspberry notes. (\*\*\* ½+)

Penfolds 2009 Bin 389 Cabernet Shiraz (\$44.95 - #309625) – nice balance of fruit with acidity, spiced mocha and pepper on the finish; cassis and blackberry dominate. (\*\*\* ½+) – STAR Wolf Blass 2008 Gold Label Cabernet Sauvignon (\$29.95 - #606939) – rich and flavourful with loads of mocha, chocolate and blackberry. (\*\*\* ½+)

## Canada (British Columbia) ...

Burrowing Owl 2010 Syrah (\$41.95 - #73072) – there's a coffee sensation at the beginning that leads to mocha on the finish with smoked meat and raspberry in the middle. (\*\*\*\*) - **STAR Canada** (Ontario) ...

G Marguis 2010 The Silver Line Epic (\$29.95 - #310367) - \*\*\*\*

Hinterbrook 2011 Sauvignon Blanc (\$16.95 - #359372) - \*\*\* 1/2+

Konzelmann 2011 Special Select Late Harvest Vidal (\$19.95 / 375ml - #359216) - \*\*\* ½+ (DST)

<u>Muskoka Lake Winery 2012 Red Maple</u> (\$23.95 / 375ml - #50039) - \*\*\*\* (**DST**)

Norman Hardie 2010 Unfiltered Niagara Pinot Noir (\$39.00 - #208702) - \*\*\* 1/2+ (STAR)

Rosewood 2008 Mead Royale Honey Wine (\$14.95 - #296178) - \*\*\* 1/2+ (DST)

#### Chile ...

Maycas del Limari 2009 Especial Reserva Cabernet Sauvignon (\$19.95 - #256701) – silky and full of fruit: black cherry, plum, chocolate and spice. (\*\*\*\*)

Ninquen 2011 Antu Chilean Mountain Vineyard Syrah (\$17.95 - #675371) – minty, chocolatey with touches of leather, gentle spice and herbal notes. (\*\*\* ½+)

*Undurraga 2012 Aliwen Reserva Sauvignon Blanc* (\$13.95 - #347948) — good citrus flavours incorporating grapefruit pith and rind. (\*\*\* ½+)

#### France (Alsace) ...

Domaine Zind-Humbrecht 2011 Calcaire Pinot Gris (\$27.95 - #190413) – nice spicy sweetness; spiced apricot and pear. (\*\*\*\*) – STAR

France (Beaujolais) ...

Louis Jadot 2009 Chateau des Jacques Morgon (\$24.95 - #653584) – cherry with just a touch of spice to keep it in check. (\*\*\* ½+) - STAR

France (Bordeaux) ...

Chateau Plaisance Cuvee Alix 2005 (\$24.95 - #348789) – mocha, black cherry, cassis and spiced licorice. (\*\*\* ½+)

France (Rhone) ...

Famille Perrin 2011 Les Cornuds Vinsobres (\$17.95 - #566844) – plum and chocolate with cherry and a lovely seem of white pepper. (\*\*\*\*+)

Foncalieu St Gervais 2011 Reserve du Crouzau Cotes du Rhone Villages (\$16.95 - #142943) – nice plum, cherry and chocolate; good value. (\*\*\*\*)

Pierre Amadieu 2010 Le Pas de L'Aigle Grande Reserve Gigondas (\$32.95 - #354217) – smooth, supple and silky, plus there's plenty of nice dark fruit. (\*\*\*\*)

#### Germany ...

*Prinz Von Hessen 2011 Royal Riesling Kabinett* (\$26.95 - #345769) – quite dry and citrusy with some apricot undertones. (\*\*\* ½+)

*Villa Wolf 2011 Wachenheimer Riesling* (\$13.95 - #366047) – mineral chalkiness with apple skin and lemon pith. (\*\*\* ½+)

### Italy (Abruzzo) ...

Jasci & Marchesani Nerube Riserva Montepulciano d'Abruzzo (\$16.95 - #353599) — mocha / toffee with blackberries, vanilla and tar; intriguing. (\*\*\* ½+)

Italy (Piedmont) ...

La Luna E I Falo 2010 Barbera D'Asti Superiore (\$19.95 - #627901) – strawberry and black cherry notes that keep you coming back for more. (\*\*\* ½+)

*Travaglini* 2011 Nebbiolo (\$18.95 - #30353) - light cherry with brightness on the mid-palate and spice on the finish. (\*\*\* ½+)

Italy (Tuscany) ...

Donatella Cinelli Colombini 2007 Brunello di Montalcino (\$48.95 - #113357) – shows a softness in its structure and brings big cherry flavour to the forefront with sweet spice mid-to-finish; you'll also find plum and Christmas spice. (\*\*\*\*)

Tenuta Guado Al Tasso 2011 Il Bruciato (\$29.95 - #354662) — rustically dark fruited with nice elements of spice. (\*\*\*\*)

Italy (Veneto) ...

San Cassiano 2010 Ripasso Valpolicella Superiore (\$17.95 - #354431) – cherry and coffee play off one another with a lovely tang on the palate. (\*\*\* ½+)

## New Zealand ...

Sileni 2012 The Plateau Pinot Noir (\$19.95 - #132142) – nice earthy, spicy and strawberry quality. (\*\*\* ½+)

## Portugal ...

Pocas 1994 Colheita Port (\$41.95 - #216424) – this is one delicious Port that brings the spice and the acidity to the fore with a cherry and cranberry cocktail mix in the background. (\*\*\*\*+) - **DST** 

#### South Africa ...

Bellingham 2012 The Bernard Series Old Vine Chenin Blanc (\$22.95 - #12724) – tropically tinged with lime rind and pith. (\*\*\* ½+)

#### Spain ...

Descendientes de J Palacios Petalos 2011 (\$24.95 - #675207) – good fruit with mineral, plum and good acidity. (\*\*\* ½+)

Lustau Peninsula Solera Reserva Palo Cortado (\$17.95 / 375ml - #677856) – there's a nutty almost almond skin like note that makes this very interesting. (\*\*\* ½+)

Rotllan 2009 Torra Crianza (\$19.95 - #267989) – juicy blackberry with plum and dark chocolate. (\*\*\*\*)

#### United States (California) ...

Adaptation 2010 Cabernet Sauvignon (\$46.95 - #353102) - juicy, juicy, juicy with black cherry, vanilla and chocolate. (\*\*\*\*) - **STAR** 

Domaine Chandon Brut Etoile (\$39.95 - #205658) - creamy with some pineapple and vanilla

notes, there's also a hint of meringue; this one is almost dessert-like. (\*\*\* ½+)

La Crema 2011 Pinot Noir (\$44.95 - #906404) – quite the juicy offering with loads of strawberry and cherry with gentle spice and some cinnamon and clove. (\*\*\*\*) – **STAR** 

MacMurray Ranch 2010 Pinot Noir (\$21.95 - #48207) - black cherry dominant with touches of spice for balance. (\*\*\* ½+)

Morgan 2010 Highland Chardonnay (\$31.95 - #953273) — deliciously mouthfilling, creamy in nature with butter, vanilla, and poached apple and pear. (\*\*\*\*)

Rosenblum 2010 Zinfandel (\$19.95 - #31781) – big on cherry, plum and vanilla cola notes, a really easy pleasing wine. (\*\*\*\*)

Seghesio 2011 Zinfandel (\$29.95 - #942151) - Seghesio knows Zin, this beauty delivers spice, acidity and plenty of fruit. (\*\*\*\*+)

United States (Washington) ...

Columbia Crest 2009 Grand Estates Amitage Red Blend (\$16.95 - #336818) – nice bit of fruit to mocha ratio with sweet vanilla and oak backing. (\*\*\* ½+)

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

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Antinori 2009 Guado Al Tasso ($99.95 - #986380) - **** (STAR)
Charles Heidsieck Brut Reserve Champagne ($59.95 - #36962) - ****+
Cliff Lede 2010 Cabernet Sauvignon ($79.95 - #14217) - ****+ (STAR)
D'Arenberg 2009 The Dead Arm Shiraz ($54.95 - #981183) - ****+ (STAR)
Jonata 2009 Todos Red ($59.95 - #218941) - ****+ (STAR)
Le Serre Nuove Dell'Ornellaia ($59.95 - #606194) - ****+ (STAR)
Moet & Chandon 2002 Grand Vintage Brut Rosé Champagne ($59.95 - #69831) - *** ½+ (STAR)
Two Hands 2011 Bella's Garden Shiraz ($59.95 - #636407) - ****+ (STAR)
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### What I'll Be Lining Up For - November 9, 2013 ...

Famille Perrin 2011 Les Cornuds Vinsobres (\$17.95 - #566844) - France

Happy Shopping

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**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 <a href="michael@ontariowinereview.com">michael@ontariowinereview.com</a>. I look forward to hearing from you!

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