

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday October 12, 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 ... Oh look, it's another California release (**CALI**) and an odd "Terroir Talk of Piedmont and Burgundy (**TT**)

The Skinny ... a disappointing white line up but there are some really good Spanish offerings in the red department

Australia ...

Chambers Rosewood Rutherglen Muscat (\$19.95 / 375ml - #711622) – distinctly sherry-esque with honey, hazelnut and spice. (****+)

Chapel Hill 2011 Parson's Nose Shiraz (\$19.95 - #339705) – nice fruit and gentle spice. (** ½+)

Wynns Coonawarra Estate 2010 Black Label Cabernet Sauvignon (\$27.95 - #084996) – juicy dark fruit, good spice with black currant with 70% cocoa and spice. (** ½+)

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

Coffin Ridge 2011 Marquette (\$27.00 - #359463) ... ****

Featherstone 2011 Cabernet Franc (\$16.95 - #064618) ... ****

Georgian Hills 2010 Ida Red Frozen to the Core (\$19.95 / 375ml - #359380) ... ** ½

Peninsula Ridge 2011 Reserve Meritage (\$18.95 - #299180) ... ** ½

WildAss 2011 Red (\$19.95 - #086363) ... ****+

Chile ...

Cono Sur 2011 20 Barrels Limited Edition Pinot Noir (\$27.95 - #684530) – pretty with floral and sweet and dark fruit, namely raspberry with a light touch of cherry and herbal notes; nice long finish. (****)

France (Alsace) ...

Charles Sparr Cuvee Renaissance Brut Rose Cremant d'Alsace (\$19.95 - #350306) – pleasantly cherry and raspberry with citrus and lemon. (****)

France (Beaujolais) ...

Chateau de Saint-Lager 2011 Brouilly (\$19.95 - #330027) – hello black cherry with hints of anise. (** ½+)

France (Bordeaux) ...

Chateau Haut Daugay 2006 (\$22.95 - #348268) – smoky tobacco and cranberry with hints of dried cherry. (** ½+)

Chateau Pedesclaux 2009 (\$46.85 - #192104) – dark cocoa, blackberry, vanilla oak and black cherry, nice spicy finish. (****)

France (Burgundy) ...

Aurelien Verdet 2010 Morey-Saint-Denis (\$44.95 - #354316) – cranberry, cherry elegance with an herbal backdrop. (****) - TT

France (Loire) ...

Henri Bourgeois 2012 Petit Bourgeois Sauvignon Blanc (\$14.95 - #672345) – more goosy than grassy, but both are there. (** ½+)

Paul Prieur et Fils 2011 Sancerre (\$25.95 - #350421) – herbal sweetness with a touch of wild flower honey and grapefruit pulp. (****)

France (Midi) ...

Domaine Lafage 2011 Cuvee Centenaire (\$17.95 - #343491) – floral, grapefruit cocktail, a soft, supple texture with hints of citrus acidity on the finish. (** ½+)

Mont Tauch Le Tauch Fitou 2010 (\$19.95 - #272484) – dark fruit and nicely spiced. (** ½+)

Tessellae 2011 Carignan Old Vines Cotes du Roussillon (\$18.95 - #343517) – dark raspberry and cherry, hints of violets and plums; quite tasty. (****)

France (Rhône) ...

Coudoulet de Beaucastel Cotes-du-Rhone 2011 (\$29.95 - #048884) – smooth and silky with plenty of red and black fruit. (****+)

Domaine la Fourmone 2010 Tresor du Poete Vacqueyras (\$22.95 - #194704) – nice rich herbal quality with pipe tobacco and dried cherry. (** ½+)

Domaine Les Aphillanthes 2010 Cuvee Les Galets Plan de Dieu Cotes du Rhone-Villages (\$19.95 - #252270) – nice balance of smoke to fruit, dark and red with plenty of spice to keep it honest. (****)

Italy (Piedmont) ...

Bocchino Giuseppe Arduine Barbera D'Asti 2011 (\$16.95 - #975136) – very cherry, red berry and juicy. (** ½)

Giacosa 2008 Bussia Barolo (\$39.95 - #344721) – pleasant herbal, easy drinking with the right amount of tannin/oak combo. (****) – TT

Pertinace 2009 Nervo Barbaresco (\$39.95 - #344705) – oak and herbal but with great cranberry notes. (** ½+) - TT

Italy (Tuscany) ...

Cavalli Tenuta Degli Dei 2009 (\$49.95 - #350405) – shows potential for the future but drinks well now; silky tannins with the right amount of umph. (****)

Lamole di Lamole 2008 Chianti Classico Riserva (\$37.95 - #231241) – time should mellow and bring out the fruit nose it's pretty oak and licorice driven with red fruit hanging around the background. (****)

Le Volte dell'Ornellaia 2011 (\$29.95 - #964221) – nice dark fruit with chocolate nuances, hints of tobacco on the mid-palate and sweet fruited with oak vanilla backing; nicely balanced. (****+)

San Lorenzo Bramante Brunello di Montalcino 2007 (\$47.95 - #350264) – nice bit of sweet oak amongst the clove, cinnamon and herbs, tobacco also shows up. (****+)

Ser Dante 2009 Riserva Chianti (\$20.95 - #350280) – fruit leather and spice with tobacco tones on the finish. (** ½+)

Italy (Veneto) ...

Tommasi 2011 Arele Parziale Appassimento (\$17.95 - #224188) – smoky cocoa and black cherry. (** ½+)

New Zealand ...

Dog Point 2012 Sauvignon Blanc (\$22.95 - #677450) – plenty of grassy and grapefruit all passed over a stone. (****)

Spain ...

Borsao 2011 Tres Picos Garnacha (\$19.95 - #273748) – plush, silky smooth with big alcohol (15%), plummy and chocolaty with black cherry. (****)

Finca Valdelroble 2009 (\$20.95 - #344291) – nice balance of fruit, vanilla, cocoa provides finish and black licorice on the mid-palate. (****)

Luis Canas Seleccion de la Familia Reserva 2005 (\$34.95 - #334102) – really rich nose leads to a dark fruit driven palate all with good spice. (****)

Monteabellon 5 Meses en Barrica (\$19.95 - #338871) – vanilla oak, blackberry and cocoa, sweet cherry, black raspberry nice backbone of tannin and spice. (****+)

Osborne Pedro Ximenez 1827 Premium Sweet Sherry (\$17.95 - #47944) – pecan and caramel, a sweetie that good for those cold winter nights to come. (**** ½)

Pinyolet 2010 Seleccion (\$25.95 - #338897) – pretty full with plum and blackberry and hints of cassis. (** ½+)

Torres 2010 Salmos (\$36.95 - #060772) – lots of lovely fruit and smoke, plus vanilla, cinnamon and tea leaves. (****+)

United States (California) ...

Hall 2009 Merlot (\$39.95 - #904532) – juicy Merlot with mocha, blueberry and pleasant spice. (**
½+) - CALI

Kendall Jackson 2012 Vintner's Reserve Chardonnay (\$19.95 - #369686) – nice vanilla buttery-
ness with caramelized peach. (** ½+)

Louis M. Martini 2009 Cabernet Sauvignon (\$29.95 - #232371) – juicy raspberry and cherry with
hints of cedar and vanilla. (****) - CALI

Napa Cellars 2011 Zinfandel (\$21.95 - #126607) – sweet fruited and juicy with touches of cherry
cola, vanilla and raspberry. (** ½+) - CALI

William Hill 2012 Chardonnay (\$27.95 - #988840) – some might consider this bland but that's
because the oak does not scream out at you, instead the balance of fruit and oak is so delicate
you barely notice it. (****+) - CALI

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

Barlow 2008 Cabernet Sauvignon (\$62.95 - #147637) – CALI – ****+

Chateau Haut-Bergey 2009 (\$51.85 - #194563) - ** ½+

Chateau Tronquoy-Lalande 2009 (\$59.85 - #195602) - ****

Corison 2005 Cabernet Sauvignon (\$113.95 - #333328) – CALI – ****

Faiveley 2010 Nuits-Saint-Georges (\$53.95 - #344903) – TT – ****

Heitz Cellar 2007 Cabernet Sauvignon (\$83.95 - #642124) – CALI – ****

Sette Ponti 2010 Oreno (\$71.95 - #735597) - ****+

Shafer 2011 Red Shoulder Ranch Chardonnay (\$67.95 - #045583) – CALI – ****

What I'll Be Lining Up For – October 12, 2013 ...

Monteabellon 5 Meses en Barrica (\$19.95 - #338871) – Spain

Happy Shopping

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loved ones, or any other wine lover on your list of contacts.



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michael@ontariowinereview.com. I look forward to hearing from you!

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