

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday September 28, 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 ...** Thanksgiving (**THX**); Premium Chile (**PCh**); and Tuscany (**TUS**)

**The Skinny ...** Lots of good French wines being released and some nice wines in the Tuscan release, plus a really tasty Portuguese wine from Duorum.

#### Argentina ...

*Catena 2010 Alta Malbec* (\$49.95 - #982355) – rich, intense and hedonistic. (\*\*\*\*+)

*Graffigna 2012 Centenario Late Harvest Malbec* (\$14.95 / 500ml - #322719) – ripe, rich raspberry sweetness. (\*\* ½+)

*Paiman 2011 Reserva Tannat* (\$19.95 - #342048) – nice dark fruit with licorice notes. (\*\*\*\*)

*La Posta 2011 Pizzella Family Vineyard Malbec* (\$15.95 - #166298) – good value Malbec with blueberry, spice, vanilla and chocolate could swear it was Merlot if not for the herbal and spice. (\*\*\*\*)

#### Australia ...

*D'Arenberg 2010 D'Arby's Original Shiraz/Grenache* (\$19.95 - #942904) – always an interesting blend; there's a violet note on the nose with blackberry, plum and pepper on the palate. (\*\*\*\*)

*Mollydooker 2010 Two Left Feet* (\$29.95 - #327106) – lots of spice, pepper and dark, dark brooding fruit. (\*\*\*\*+)

*Piramimma 2010 Cabernet Sauvignon* (\$24.95 - #730374) – rich dark fruit and chocolate, touches of smoke play in the background. (\*\*\*\*)

*Sister's Run 2011 Cow's Corner Grenache/Shiraz/Mataro* (\$15.95 - #346510) – has a lot going for it, and the nice part is that it's not all about the fruit here. (\*\* ½+)

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

*Burrowing Owl 2009 Merlot* (\$41.95 - #585737) – chocolate mixed with plum and raspberry along with touches of vanilla and smoke. (\*\*\*\*)

*Sumac Ridge 2008 Steller's Jay Brut Sparkling Wine* (\$25.95 - #264879) – dry with pear, apple and nice minerality; there's also a nice biscotti finish. (\*\* ½+)

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

[Angels Gate 2011 Mountainview Merlot](#) (\$18.95 - #299172) - \*\*\* ½+ (**THX**)

[Bachelder 2011 Saunders Vineyard Chardonnay](#) (\$44.95 - #324103) - \*\*\*\* 1/2

[Chateau des Charmes 2009 Vidal Icewine](#) (\$25.95/200ml - #565861) - \*\*\*\* (**THX**)

[Inniskillin 2012 Reserve Pinot Gris](#) (\$19.95 - #177766) - \*\*\* ½

[Tawse 2012 Sketches of Niagara Riesling](#) (\$17.95 - #089029) - \*\*\* ½+ (**THX**)

#### Chile ...

*Matetic Corralillo Sauvignon Blanc 2012* (\$13.95 - #347740) – grassy and hay focused with plenty of grapefruit. (\*\* ½+)

#### France (Alsace) ...

*Cave de Beblenheim 2011 Heimberger Gewurztraminer* (\$19.95 - #196642) – spicy with mellowed rose petal, delicate and delicious with a white pepper finish. (\*\*\*\*)

*Joseph Cattin Cremant D'Alsace Brut* (\$16.95 - #281329) – fresh, light and full of apple-y

goodness; crisp and lovely. (\*\*\*\*)

**France (Beaujolais) ...**

*Pascal Aufranc Vignes de 1939 Chenas 2011* (\$17.95 - #329987) – lovely black cherry aromas and flavours; good acidity and chalkiness on the finish. (\*\*\*\*)

**France (Bordeaux) ...**

*Chateau Ampelia 2009* (\$21.85 - #191171) – nice bit of juicy black fruit with nary a thing to get in the way along with mocha/coffee on the finish. (\*\*\*\*)

*Chateau les Hauts de Palette 2010* (\$18.95 - #297267) – raspberry, strawberry and herbal. (\*\*  
½+)

*Les Parcelles de Stephane Derenoncourt 2010* (\$26.95 - #339192) – steady mocha seam along with black cherry and cassis. (\*\*  
½+)

**France (Burgundy) ...**

*Domaine Faiveley 2010 Mercurey* (\$22.95 - #341925) – still crazy 'bout a Mercurey, and this one is real good. (\*\*\*\*+) - **THX**

**France (Champagne) ...**

*Gonet-Medeville Tradition 1er Cru Brut Champagne* (\$49.95 - #340117) – almond, hazelnut with bready and biscuit notes. (\*\*\*\*)

*Moutard Pere et Fils Rosé de Cuvaizon Brut Champagne* (\$47.95 - #340091) – nice bit of strawberry amongst the citrus and acidity. (\*\*\*\*)

**France (Midi) ...**

*Chateau Maris 2009 Las Combes Minervois Cru La Liviniere* (\$25.95 - #341958) – seductive with its 16% alcohol, lots of dark fruit and vanilla, hints of smoke; this beauty could be your downfall. (\*\*\*\*)

*Lacroix-Vanel Fine Amor Pezenas 2008* (\$19.95 - #343418) – lots of raspberry and strawberry with a kirsch-like finish. (\*\*  
½+)

**France (Southwest) ...**

*Chateau du Cedre 2009 Cahors* (\$21.95 - #969212) – smoky, rich fruit with plenty of tannin structure; a balancing act here between the new and old world Cahors; hold 5+ years. (\*\*\*\*)

*Lionel Osmin & Cie 2010 Cami Salie* (\$18.95 - #328633) – interesting blend of white grapes and there's a little bit of everything but mainly apple with muted tropical notes. (\*\*  
½+)

*Tessellae 2011 Vieilles Vignes Carignan* (\$16.95 - #343509) – blue and black berry with hints of raspberry and dark chocolate all with a touch of spice; good value. (\*\*\*\*+)

**Germany ...**

*Lingenfelder 2012 Bird Label Riesling* (\$13.95 - #568634) – slight sweetness which plays off the minerality; nice, easy sipper. (\*\*  
½+)

*Reichsgraf von Kesselstatt 2008 Scharzhofberger Riesling Kabinett* (\$20.95 - #282343) – balance is the name of the game here, plus the ability to let it linger on the palate. (\*\*\*\*) - **THX**

**Italy (Tuscany) ...**

*Argiano 2011 Non Confunditur* (\$24.95 - #072397) – rich of dark fruit with coffee bean and vanilla. (\*\*\*\*) – **TUS**

*Brancaia 2011 Tre* (\$23.95 - #164715) – pretty, light and easy drinking, loaded with fruit and hints of spice. (\*\*  
½+) – **TUS**

*Carpineto Farnito Cabernet Sauvignon 2007* (\$29.95 - #996553) – rich and pretty with smoked meat and blackberry spice. (\*\*\*\*) – **TUS**

*Palazzo Vecchio 2007 Vino Nobile di Montepulciano* (\$23.95 - #348532) – herbal, smoked and roasted cherry with a coffee-like finish. (\*\*  
½+) – **TUS**

*Rocca di Frassinello 2010 Le Sughere di Frassinello* (\$29.95 - #025700) – smoky mocha with dried cherry and strawberry. (\*\*\*\*) – **TUS**

*Ruffino 2010 Modus* (\$28.95 - #912956) – herbal and mocha with spiced dark fruit and roasted coffee bean finish. (\*\*\*\*) – **TUS**

*San Felice 2009 Il Grigio Chianti Classico Reserva* (\$26.95 - #716266) – rustic beginning yet it has a fruit driven mid with hints of herbal. (\*\*  
½+) – **TUS**

*Vicciomaggio 2012 Ripa delle Madorle* (\$15.95 - #677930) – light and friendly with plenty of raspberry and strawberry, some plum and the merest hint of spice. (\*\*\*\*) - **TUS**

**Italy (Veneto) ...**

*Feudi San Pio Valpolicella Classico Ripasso Superiore 2011* (\$16.95 - #181446) – silky smooth with round plum, chocolate cherry and a mocha finish. (\*\*  
½+)

*Rubinelli Vajol Amarone della Valpolicella Classico 2008* (\$49.95 - #268821) – almost port-like in flavour this is big, brawny and delicious with a wow 16.5%. (\*\*\*\*)

#### **New Zealand ...**

*Churton 2011 Sauvignon Blanc* (\$23.95 - #159244) – hints of lemon and lime pith with a decent amount of acidity holding it together and touches of peach pit on the finish. (\*\* ½+)

*Momo 2010 Marlborough Pinot Noir* (\$19.95 - #163972) – juicy with floral, cherry and plum notes followed by a nice peppery finish. (\*\* ½+) – **THX**

*Seresin 2009 Leah Pinot Noir* (\$39.95 - #655167) – very intense with dark fruit and spice but still that earthy quality Pinot is known for. (\*\*\*\*)

#### **Portugal ...**

*Croft 2008 Late Bottle Vintage Port* (\$18.95 - #087601) – don't think about it, just buy it. Rich dark cherry with plum and chocolate; not as opulent as the 2007 but very good. (\*\*\*\*)

*Duorum 2010 Tinto* (\$18.95 - #215699) – more delicate than past bottlings which have been bruisers about alcohol, nice balance of 13.5%, fruit acid and spice all mix together. (\*\*\*\*+)

*Herdade das Servas 2009 Tinto* (\$18.95 - #336081) – nicely smoked raspberry and chocolate. (\*\* ½+)

*Messias 10-Year-Old Tawny Port* (\$24.95 - #087205) – orange peel, Christmas spice and knock your socks off acidity along with the spice. (\*\*\*\*)

#### **Spain ...**

*Luis Canas 2009 Crianza Rioja* (\$17.95 - #336719) – nicely balanced and fruit driven. (\*\*\*\*)

*Maria Alvarez Serrano Abadia de Gomariz 2010* (\$20.95 - #34477) – this one takes a few sips then it kicks in with smoky and rich of dark fruit with a blueberry-cassis finish. (\*\*\*\*)

*Paco & Lola 2011 Albarino* (\$17.95 - #350041) – nice soft white that shows grapefruit zest and pith and lots of pulp within. (\*\* ½+)

*Ramon Bilbao 2004 Tempranillo Gran Reserva* (\$27.95 - #244715) – herbal and mineral with tobacco and cassis. (\*\* ½+)

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

*Estancia 2009 Benchmark Vineyard Pinot Noir* (\$36.95 - #327049) – nice bit of plum amongst the black cherry and hints of cinnamon-pepper, finishes quite dry. (\*\*\*\*)

*Fog Head 2011 Reserve Pinot Noir* (\$19.95 - #212944) – juicy and very cherry/strawberry dominated; nice acidity on the finish. (\*\* ½+)

*Francis Ford Coppola 2011 Director's Cut Zinfandel* (\$34.95 - #203208) – nice simple Zin that shows delicacy instead of weight. (\*\* ½+)

*Gallo Family 2009 Frei Ranch Vineyard Cabernet Sauvignon* (\$19.95 - #555607) – herbal, blackberry, plum and chocolate. (\*\*\*\*)

*Kenwood 2012 Chardonnay* (\$18.95 - #158790) – juicy character with a nice oak / fruit mix. (\*\* ½+)

*MacMurray Ranch 2011 Chardonnay* (\$22.95 - #26263) – a little vanilla, a little butterscotch, a little pineapple and a little peach; all with a nice little finish. (\*\* ½+)

*Paul Hobbs 2011 Crossbarn Cabernet Sauvignon* (\$47.95 - #118695) – really hedonistic with all that fruit; lush, plush and very delicious. (\*\*\*\* ½)

#### **United States (Oregon) ...**

*Bachelder 2011 Pinot Noir* (\$34.95 - #333278) - has nice fruit on the nose while the palate proves to have mineral and earthy notes along with cranberry and strawberry. (\*\* ½+)

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

*Chateau Montelena 2009 Estate Cabernet Sauvignon* (\$147.95 - #709881) - \*\*\*\*+

*Chateau Sociando-Mallet 2009* (\$68.85 - #3339192) - \*\*\*\*+

*Concha y Toro 2008 Don Melchor Cabernet Sauvignon* (\$79.95 - #315176) - \*\*\*\* (PCh)

*Two Hands 2011 Lily's Garden Shiraz* (\$59.95 - #683086) - \*\*\*\*

#### **What I'll Be Lining Up For – September 28, 2013 ...**

*Domaine Faiveley 2010 Mercurey* (\$22.95 - #341925) – Burgundy, France

*Duorum 2010 Tinto* (\$18.95 - #215699) – Portugal

*Tessellae 2011 Vieilles Vignes Carignan* (\$16.95 - #343509) – Southwest, 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.](#)



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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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