

## OntarioWineReview Vintages Release Guide

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



### OntarioWineReview: Vintages Release Saturday October 1, 2011

*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

Today's release looks at Thanksgiving wines (**THKS**), wines that'll make good additions to your cellar (**CELL**) or to start one, and some Syrah/Shiraz (**SYSZ**) wines make the scene. As introduced last release I have made a few changes to the report: the addition of an "If You Can Afford It" section for expensive wines that are worth their price; I have removed the "red" and "white" labels in favour of just using colour to indicate type; and the Best Buy bargain section will just have ratings, no notes, if you're a bargain hunter you'll love these wines.

#### Argentina ...

*Luigi Bosca 2008 Single Vineyard Malbec* (\$21.95 - #0074922) – plenty of rich juicy fruit. (\*\*\*\*) - **CELL**

*Nieto Senetiner 2008 Don Nicanor* (\$16.95 - #0640938) – cedar, blackberry with spiced-vanilla backing. (\*\*\* ½+)

#### Australia ...

*D'Arenberg 2009 The Money Spider* (\$19.95 - #0656710) – quite a flavourful white with pear and lime zest notes. (\*\*\* ½)

*Barossa Valley Estate 2008 Ebenezer Shiraz* (\$39.95 - #0971705) – chocolate-cherry smells and flavours with a lovely smooth mouthfeel. (\*\*\*\* ½) - **SYSZ**

*Mitolo 2008 GAM Shiraz* (\$43.95 - #0596031) – rich flavours, a dark fruit dream on the nose with a red fruited raspberry-strawberry jam finish. (\*\*\*\*+) - **SYSZ**

*Mollydooker 2009 The Maitre D' Cabernet Sauvignon* (\$34.95 - #0246629) – a fun label with big fruit and lots of alcohol yet with some nice spiced notes on the finish. (\*\*\*\*+) - **CELL**

#### Canada ...

(British Columbia)

*Lulu Island 2009 Cabernet Sauvignon* (\$19.95 - #0254219) – smooth easy drinking Cab with a sweet blackberry middle. (\*\*\* ½+)

(Ontario)

*Stoney Ridge 2009 Cranberry Wine* (\$16.95 - #0392191) – sweet and tart at the same time, they used to put a little apple juice in it to lighten it up a bit, I say they are still doing it. (\*\*\* ½)

*Henry of Pelham 2009 Family Tree White* (\$17.95 - #0251116)

(Quebec)

*Pomme de Glace Original Ice Cider 2008* (\$23.95/375ml - #0259275) – spiced apple with vanilla, this is what Quebec does best. (\*\*\*\*)

#### Chile ...

*Perez Cruz 2009 Limited Edition Malbec* (\$19.95 - #0670547) – minty goodness with cream de cassis mixed in. (\*\*\*\*+)

*Perez Cruz 2009 Limited Edition Syrah* (\$19.95 - #0589812) – nice wine that's easy on the palate. (\*\*\* ½) - **SYSZ**

*Sol de Andes 2009 Reserva Chardonnay* (\$13.95 - #0254334) – fresh peaches coated in creamy vanilla. (\*\*\* ½)

## France ...

**Chateau Doisy-Vedrine 2007 Sauternes** (\$29.00 / 375ml - #0098418) – there are three French dessert wines in this release and this is the one you should be picking up, there's a little spice around the sweetness that makes this one the go to sweetie. (\*\*\*\*+)

(Beaujolais)

**Chateau de Bellevue 2009 Morgon** (\$19.95 - #0240564) – spicy blackberry and some old leather. (\*\*\* ½+)

(Burgundy)

**Domaine Bouchard Pere & Fils 2008 Beaune du Chateau 1er Cru** (\$36.95 - #0901199) – nice cherry fruit with good acid for balance. (\*\*\* ½+) – **CELL**

**Chateau de la Saule 2009 Montagny 1er Cru** (\$24.95 - #0241273) – this is a good flavoured Chardonnay from the region that gets our gums a flappin' about the grape. (\*\*\* ½)

(Loire)

**Donatien Bahuaud 2008 Les Grands Mortiers Vouvray** (\$15.95 - #0140889) – there's a touch of sweet honey amongst the sweet fruit flavours and hint of vanilla ... but you have to like 'em sweet cause this one is. (\*\*\* ½+)

**Henri Bourgeois 2009 La Porte du Caillou Sancerre** (\$23.95 - #0244806) – I dug the flintiness amongst the citrus here, plus there is a nice weight to this wine. (\*\*\*\*)

(Midi)

**Lionel Osmin & Cie 2009 Malbec** (\$15.95 - #0247544) – the colour of this wine made me think of darkness on the edge of town and the flavours go on to match with lots of dark fruit and a rough leathery feeling on the tongue. (\*\*\*\*)

(Rhône)

**Domaine la Milliere 2008 Vieilles Vignes Chateaufort-du-Pape** (\$47.95 - #0063396) – big flavour, big fruit, big tannins; you see where I'm going. (\*\*\*\*) – **CELL**

## Germany ...

**Schloss Reinhartshausen 2002 Riesling Spatlese** (\$19.95 - #0129858) – floral, peach and mineral notes with a nice mix of sweetness and acidity that really grabs the tongue. (\*\*\*\*) – **CELL**

## Italy ...

(Piedmont)

**Marchesi di Barolo 2005 Barolo** (\$34.95 - #0168179) – lots to offer here with mocha, strawberry, dried raspberry and mucho tannins. (\*\*\*\*) – **CELL**

(Veneto)

**Pra 209 Soave Classico** (\$17.95 - #0074534) – decent citrus with hints of peach on the mid-palate. (\*\*\* ½)

## New Zealand ...

**Babich 2010 Black Label Sauvignon Blanc** (\$17.95 - #0009142) – very New Zealand in style but it shows some restraint. (\*\*\* ½+)

**Wild Rock 2008 Gravel Pit Red** (\$17.95 - #0163600) – meaty with dark berries. (\*\*\* ½+)

## Portugal ...

**Quinta de Gomariz 2010 Grande Eschola Vinho Verde** (\$14.95 - #0245902) – pretty wine which is dominated by grapefruit cocktail flavours. (\*\*\* ½)

**Quinta da Rigodeira 2005 Baga** (\$13.95 - #0219121) – nice little black fruited number yet with a cheery feel; I've had smoother wines made from the Baga grape but this is a nice introduction if you've never had any before. (\*\*\* ½)

## South Africa ...

**Fleur du Cap 2008 Noble Late Harvest** (\$20.95 / 375ml - #0173781) – this is just an outstanding wine that you must have around this holiday season for dessert; flavours reminiscent of honey smothered apricots and rum soaked pears – run to the LCBO and get some before your neighbour buys it all. (\*\*\*\*)

**Goats do Roam 2009 The Goatfather** (\$14.95 - #0011072) – a fun-ly named wine with a little of

that South African funk on the nose and palate: leather and gamy dark berries, there's also a little bit of grit on the tongue. Give it a couple of years to mellow. (\*\* ½+)

*Post House 2008 Penny Black* (\$19.95 - #0148619) – there's a sweetness to this fruit along with mocha, coffee and leather. (\*\*\*\*)

#### **United States ...**

(California)

*Fess Parker 2007 The Big Easy Syrah* (\$34.95 - #0083212) – this one should be called the Big and Easy Syrah, the highlight: chocolate. (\*\*\*\*) – **SYSZ**

*Francis Coppola 2009 Diamond Collection Ivory Label Cabernet Sauvignon* (\$23.95 - #0521021) – dark fruit, cassis and spiced strawberry; very easy to drink. (\*\* ½+)

*Frank Family 2007 Cabernet Sauvignon* (\$46.95 - #02446900) – black fruited and spicy. (\*\*\*\*+)

*Hahn 2008 Cabernet Sauvignon* (\$17.95 - #0057877) – succulent and smooth with lovely black fruit and a sweet licorice finish; all at a decent price. (\*\*\*\*+)

*JC Cellars 2006 Rockpile Vineyard Haley Syrah* (\$64.95 - #0236083) – I can hope for a good price on this one because at my tasting there were no prices marked on this wine; it's really fruity, wrongly named as Syrah, but it's rightly delicious; if \$34 or under it's a must buy, over \$35 think on it. (\*\*\*\*+) [ed note. - still delicious, just quite pricey] – **SYSZ**

*Robert Mondavi 2008 Pinot Noir* (\$29.95 - #04438697) – nice blueberry, blackberry and black cherry with some spiced notes, subsequent sips show off even more spice. (\*\*\*\*)

*Stags' Leap Winery 2006 Cabernet Sauvignon* (\$29.95 - #0996405) – quite a weighty Cab that grabs you by the tongue and won't let go. (\*\*\*\*+)

*Iron Horse 2007 Wedding Cuvee* (\$21.95 - #0707836) – this is a pretty little something for your sweetie: strawberry, lime and kiwi greet the nose with a drier than expect mouth-feel doling out citrus and raspberry notes ... by the way, it's a bubbly. (\*\*\*\*+)

*Kendall-Jackson 2009 Vintner's Reserve Chardonnay* (\$19.95 - #0369686) – quite the easy drinking Chardonnay with things you want from your Cali-Chard mainly vanilla and apple puree at a decent price. (\*\* ½+)

*Treana 2008 White Viognier/Marsanne* (\$29.95 - #0011247) – a tropical fruit nose with a lush big palate full of vanilla, spice and tropical fruit along with a hint of melon rind. (\*\*\*\*+)

(Oregon)

*Elk Cove Vineyards 2008 Pinot Noir* (\$36.95 - #36.95) – black cherry with cinnamon spice. (\*\* ½+) - **THX**

#### **If You Can Afford It (they're pricey but worth it) ...**

*Elderton 2007 Command Single Vineyard Shiraz* (\$93.95 - #0716142) - \*\*\*\* ½ ... **SYSZ**

*Dow's 1997 Vintage Port* (\$84.95 - #0546788) – **CELL**

*Tenuta dell'Ornellaia 2008 Ornellaia* (\$184.95 - #0722470)

#### **Best Buys (wine that over delivers for its price) ...**

*Hickinbotham 2009 Shiraz-Cabernet Sauvignon* (\$15.95 - #0159632) - \*\*\* ½

*Thorn-Clarke 2009 Terra Barossa Shiraz* (\$16.95 - #0595306) - \*\*\*\*+

Grape Guy Top 3 ... what I'll be lining up for on October 1, 2011:

*Hahn 2008 Cabernet Sauvignon* (\$17.95 - #0057877) – United States

*Perez Cruz 2009 Limited Edition Malbec* (\$19.95 - #0670547) – Chile

*Fleur du Cap 2008 Noble Late Harvest* (\$20.95 / 375ml - #0173781) - South Africa

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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