

OntarioWineReview Vintages Release Guide

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



OntarioWineReview: Vintages Release Saturday September 17, 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 has a Pinot Noir throw-down between Oregon and France (**PNTD**) and a small New Zealand (**NZ**) focus in honour of the world cup. The main focus is Bordeaux 2008 (**BORD**) ... I have also 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 ...

Santa Ana 2010 La Mascota Chardonnay (\$14.95 - #0126870) – this is a decent Chardonnay that keeps its fruit along with some nice vanilla and caramel note. (** $\frac{1}{2}$)

Finca Flichman 2007 Paisaje de Barrancas (\$17.95 - #0017129) – nice blend with chocolate, vanilla and spice notes, juicy dark fruit, the hint of tannins gives the finish some character. (****)

Australia ...

D'Arenberg 2008 The Custodian (\$19.95 - #0713040) – key to this one is the big raspberry finish. (** $\frac{1}{2}$ +))

Jip Jip Rocks 2009 Shiraz (\$16.95 - #0673897) – has the pepper, spice and dark fruit you've come to expect from this Down Under style of Shiraz. (** $\frac{1}{2}$ +))

Magpie 2008 The Schnell Shiraz/ Grenache (\$19.95 - #0047662) – juicy, vanilla and raspberry with a touch of white pepper. (** $\frac{1}{2}$ +))

Two Hands 2008 Bella's Garden Shiraz (\$63.95 - #0636407) – so dark you'd swear you could paint with it, big alcohol (15.8%) so keep away from open flames, yet so delicious. (****+))

Two Hands 2009 Yesterday's Hero Grenache (\$31.95 - #0009506) – super sweet raspberry with cherry strawberry and spice. (****))

Austria ...

Rabl 2009 Reserve Vinum Optimum Gruner Veltliner (\$19.95 - #0216473) – green bean, ped pod and grapefruit pith, I swear its yummy. (**** +))

Chile ...

Cartagena 2009 Sauvignon Blanc (\$15.95 - #0246405) – more tropical but still manages to keep its grassiness. (** $\frac{1}{2}$))

France ...

(Bordeaux)

Chateau Beauregard 2008 (\$57.95 - #0249003) – smells of coffee and chocolate, call it mocha; taste brings out the mocha wrapped dark fruit ... nice delivery. (****) - **BORD**

Chateau des Moines 2008 (\$22.95 - #0206789) – wood and dark fruit mix with good flavour and tannins. (** $\frac{1}{2}$ +)) – **BORD**

Chateau Fayan 2008 (\$18.95 - #0243295) – already starting to throw sediment with pomegranate, strawberry, wood smoke and tannins with an earthy finish. (** $\frac{1}{2}$ +)) - **BORD**

Chateau des Moines 2008 (\$22.95 - #0206789) – wood and dark fruit mix with good flavour and

tannins. (** ½+) - **BORD**

Chateau Haut Bergey 2008 (\$44.95 - #0234799) – has a real richness of flavour and spice. (****) - **BORD**

Chateau Meyney 2008 (\$47.95 - #0245811) – big structure with hard tannins but with fruit beginning to emerge. (** ½+) – **BORD**

Chateau Pontet Chappaz 2008 (\$39.95 - #0243956) – smooth, supple and enjoyable, though there is some longevity here, say 5+ years. (** ½+) - **BORD**

Chateau Semonlon 2008 (\$17.95 - #0244475) – smooth and accessible. (** ½) - **BORD**

Chateau St. Georges 2008 (\$29.95 - #0960310) – sweet fruit nose with a palate that is quite juicy though grit from the tannins comes on subsequent sips. (****) - **BORD**

(Burgundy)

Domaine Besancenot 2008 Beaune-Bressandes 1er Cru (\$32.95 - #0166181) – sour cherry and spice with a hint of earth. (** ½) - **PNTD**

Maison Roche de Bellene 2009 Vieilles Vignes Gevrey-Chambertin (\$47.95 - #0240424) – at the high end of the Pinot world is where the French have all the finesse and goods; gritty, dark berries, spiced cedar and herbs; a Pinot worth its price. (**** +) – **PNTD**

Vincent de la Remondiere Cuvee Reserve Brut Cremant de Bourgogne (\$18.95 - #0226274) – crisp yet creamy, nice little bubbly here. (** ½+)

(Champagne)

Marc Hebrart Brut Blanc de Blancs Champagne (\$41.95 - #0231217) – biscuity with almond biscotti notes and hazelnut cream to top it off. (** ½)

(Rhone)

Domaine Grand Veneur 2009 Clos de Sixte Lirac (\$23.95 - #0076349) – rich plum, black cherry, chocolate, and mocha; lovely and delicious. (****+)

Germany ...

Schloss Schonborn Klaus Riesling Kabinett 2009 (\$18.95 - #0239905) – mineral, peach and apple; hits all the right notes. (** ½)

Italy ...

(Tuscany)

Lamole di Lamole Riserva Chianti Classico 2007 (\$36.95 - #0231241) – sweet fruit nose follows onto the palate, not your usual rustic Chianti, this one tastes modern and fresh. (****)

New Zealand ...

Millton 2009 Crazy by Nature Dry Flint Chenin Blanc (\$18.95 - #0214429) – well named wine with its flinty and tropical notes that play off each other leading to a slightly honeyed finish. (** ½+)

Churton 2008 Pinot Noir (\$36.95 - #0237164) – very pretty on both the nose and palate, lots of black and sour cherry notes with a touch of the herbal. (****) - **NZ**

Portugal ...

Quinta de Santa Eufemia Fine White Port (\$13.95 - #0223867) – toasted nuts and caramel with just the right amount of spice and acidity. (** ½+)

Spain ...

Torres Floralis Moscatel Oro (\$16.95/500ml - #0642173) – absolutely stunning with spiced orange peel, cinnamon and bosc pear with a slight poaching, sweetness is perfectly balanced with acidity; a lovely after dinner sipper. (**** ½+)

Arrocal 2008 (\$16.95 - #0067868) – killer bottle for \$17; vanilla, mocha, kirsch notes, juicy and delicious with hints of leather, licorice that keep things in balance. (**** ½)

Lan Gran Reserva 2003 (\$26.95 - #0928622) – 8 years old and drinking well right now; smooth with spice and red berries, good long finish. (****+)

United States ...

(California)

A By Acacia 2008 Pinot Noir (\$16.95 - #0118927) – sweet cherry with nice herbs, juicy but still with enough dryness; good beginners Pinot. (** ½)

Grgich Hills Estate 2007 Merlot (\$49.95 - #0020313) – plum, blueberry and chocolate, quite juicy in the mouth. (****)

Seghesio 2009 Home Ranch Zinfandel (\$49.95 - #0070391) – plum, vanilla, strawberry, cherry and cola, this is always a well made yet playful Zin which finishes with spice and finesse. (**** ½) (Oregon)

Clawson Creek 2008 Angela Pinot Noir (\$49.95 - #0254177) – big fruit almost juicy, with dark cherry and a touch of grit. (*** ½) - PNTD

Red Shot Lane 2009 Pinot Noir (\$18.95 - #0242560) – nice bite from the sour cherry, but there is also some sweet cherry and a nice hint of spice, easy to drink Pinot at a good price, chill and enjoy. (****) - PNTD

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

Kistler 2009 Les Noisetiers Chardonnay (\$64.95 - #0251223) - ****

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

Michel Torino 2009 Don David Reserve Malbec (\$12.95 - #0064998) - *** ½+

Sister's Run 2009 Gomersol Cabernet Sauvignon (\$15.95 - #0222026) - *** ½+

Thorn-Clarke 2008 Terra Barossa Shiraz/Cabernet/Petit Verdot (\$14.95 - #0684357) - ****

Mount Riley 2010 Sauvignon Blanc (\$15.95 - #0981670) - ****

Grape Guy Top 3 ... what I'll be lining up for on September 17, 2011:

Finca Flichman 2007 Paisaje de Barrancas (\$17.95 - #0017129) - Argentina

Torres Floralis Moscatel Oro (\$16.95/500ml - #0642173) - Spain

Arrocal 2008 (\$16.95 - #0067868) - Spain

Happy Shopping.

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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. I look forward to hearing from you!

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