

## OntarioWineReview

A bi-weekly newsletter dedicated to helping you discover Ontario's best Wines and Wineries. Enjoyment comes from understanding - Passion comes from understanding more.



**OntarioWineReview Newsletter – 206**  
**June 13, 2013**

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### OntarioWineReview: *Around the World in 12 Articles*

It's been awhile since we've looked around the world of wine, we've been focused too much on the LCBO and their shenanigans ... but speaking of the LCBO have you seen their wonderful package they just agreed to (should infuriate many of you). And for even more shenanigans [check out this article I wrote for Ottawa Life](#) about the Boards refusal to follow an order handed down from the privacy commissioner and now they are spending your money to fight a court challenge.

As for the rest of what is going around here are some headlines from around the world of wine:

**LCBO Gets Their Deal ...** So the LCBO didn't go on strike, what did it cost you to make sure you could buy your booze on the long weekend? [Check out the deal here.](#)

**Sauternes Fall Out of Favour ...** Bordeaux remains the Old World wine of choice for many with new money to burn. Red Bordeaux, that is. Dry, red Bordeaux. Sauternes and Barsac make a very different kind of wine — sweet, white Bordeaux. These wines are rich, complex, elegant and delicious. But sweet wine has fallen out of fashion, and it is a tough sell. [Read the full article here.](#)

**The New Wine Consumers ...** one of the biggest changes the wine business has ever seen—the revolution in consumer demographics, of which the role of new technology is just one small part. The Baby Boomers, born between 1948 and 1962 and widely regarded as the best friend that retailers and restaurateurs ever had, are becoming increasingly less important in the marketplace. [Find out who their replacements are.](#)

**Watch This Fight – As it May Mirror Our Own (One Day) ...** Tom Corbett to end Pennsylvania's monopoly on wine and spirits sales has triggered hellish prognostications from a constellation of groups who argue that the best way to prevent alcohol abuse is to have the government sell it reluctantly. [Get up to speed on what's happening.](#)

**A Wine Writer Lets Go of His Prizes ...** The world's best-selling wine writer, Hugh Johnson, is selling off his private cellar after half a century of collecting and like any downsizer, he is struggling to let go. [Get the full story here.](#)

**Chinese Thirst for Wine Reaches Their Own Soil – But Is It the Right Soil ...** "No offence to pandas or Tibetans, but grapes planted in the wrong place by the wrong people can produce only the wrong type of wine with the wrong taste." [Read how pandas could be endangered by this growth.](#)

**Did Grapes Just Happen or Did they Evolve ...** it seems the grape vine itself took ages to domesticate. Genetic analysis suggests grapes were probably first cultivated in southwest Asia during the Neolithic, approximately 8,000 years ago. However, archeological evidence suggests thousands of years passed during which many cultivated grape vines in Europe still produced smaller grapes and lower yields than the thoroughly domesticated grape subspecies, *Vitis vinifera vinifera*. [Read the tale of the grape here.](#)

**The Wild West of Web Advertising Sees Restrictions On Horizon ...** In new guidelines, the federal government declared that sites like Facebook, Twitter and LinkedIn are essentially new forms of advertising. As a result, companies selling adult beverages on those sites are subject to advertising rules, according to regulators. [To see what this means to the surfing landscape read on here.](#)

**Nutritional Labels for Wine Coming to a Bottle Near You ...** For all of its natural, pastoral connotations, wine can very much be a manufactured product, processed to achieve a preconceived notion of how it should feel, smell and taste, and then rolled off the assembly line, year after year, as consistent and denatured as a potato chip or fast-food burger. [Read whether it'll become a reality any time soon.](#)

**Happy Birthday Robert Mondavi ...** Series of Events Set to Celebrate the 100th Anniversary of the Birth of Mr. Mondavi and His Impact on the American Wine Industry. [Here you'll find the details.](#)

**The Way US Consumers Buy Wine is Changing ...** "Red Blend" seems to be enough these days to get a customer to pick up a bottle. Even the back label keeps the blend a mystery, lest anyone make a judgment about the finished product. Many buyers - I'm thinking the Millennial generation - don't care as much as their forebears about grape, vintage or place. [Read more about how wine is being bought.](#)

**Champagne Gains Protection in China ...** Champagne producers won geographical branding protection from China, underpinning sales in their fastest-growing market, according to the growers' association Comite Interprofessionel du Vin de Champagne. [The Chinese decision will prevent makers of sparkling wines from outside the French region labeling them as Champagne in China.](#)



**Grape Guy's Picks of the Bunch:** *Experiencing Riesling and one for the BBQ*

**Back 10 Cellars 2012 Riesling, The Big Reach - \$25.00 (W)**  
[www.back10cellars.com](http://www.back10cellars.com)

I'm still impressed that people continue to want to be in the wine-game here in Ontario... I really respect those who follow their passion and dream. Like this new virtual Back 10 Cellars and their owner/couple Andrew and Christina Brooks. This is a really nice start for their project. Nose of peach, pear and mineral give way on the palate to peach pit and a pear-sweet middle before turning green apple on the finish ... there's also some nice acidity here too ... and at only 10.5% alcohol it's a real summer refresher. Price: \$25.00 – Rating: \*\*\*\*+

**Featherstone 2012 Riesling - Black Sheep - \$16.95 (W)**  
[www.featherstonewinery.ca](http://www.featherstonewinery.ca)

Riesling's from hot vintages don't get much better than this ... in fact, at this stage there aren't many Rieslings of this quality at this price point, and incredibly Featherstone continues to deliver year after year with their Black Sheep Riesling. According to winemaker/owner David Johnson, he picked these grapes 3 weeks early in order to retain the vibrant acidity. The nose is apple/lime while the palate has a lemon-lime grip on the tongue with lots of mineral and green apple tartness and a long

stunning finish. Price: \$16.95 – Rating: \*\*\*\* ½

**Coffin Ridge 2012 Riesling – Bone Dry - \$17.00 (W, L)**

[www.coffinridge.ca](http://www.coffinridge.ca)

A two vineyard blend of Niagara-based fruit goes into this Meaford winery's Riesling. Grapes from Ridgepoint and Foxcroft find their way into the bottle and when it says 'Bone Dry' on the label they do mean just that: mineral and tropical fruit battle it out on the palate along with some interesting lime on the finish. This one is crisp and very enjoyable with a nice acid seam keeping it rather tense ... and while not good in your mother-in-law's disposition it makes for a delightful Riesling. Price: \$17.00 – Rating: \*\*\*\*

**Karlo Estates 2010 Riesling, Lake on the Mountain - \$22.00 (W)**

[www.karloestates.com](http://www.karloestates.com)

This wine has something that Riesling purist might find sacrilegious, barrel fermentation ... but Richard Karlo, owner and winemaker, thinks it adds complexity to his wine, and to his benefit he keeps the fermentation long and cool to keep that bracing acidity intact. Plenty of tropical notes like pineapple and melon with nice citrus hanging out in the background. There's also a nice mix of green and delicious apple here giving the wine a sweet and sour element. This wine is something special, and I mean that in a good way. Price: \$22.00 – Rating: \*\*\*\*

**And one for the BBQ ...**

**Rosewood Estates 2011 Lock, Stock & Barrel - \$34.00 (W)**

[www.rosewoodwine.com](http://www.rosewoodwine.com)

Fans of indie films should catch the reference to a movie here – though what's not in the name, "smokin'" is definitely in the wine. This wine was created to fill a void in the Rosewood portfolio – namely a Bordeaux style blend (44% Cabernet Sauvignon / 37% Merlot / 16% Cabernet Franc / 3% Petit Verdot) and one that was aged in 60% new wood and sourced from three different vineyards, including that of neighbouring winery Organized Crime. This is a smoky / toasty kinda wine that's loaded up with dark fruit and tobacco ... it drinks well now and for the next couple of years. It's definitely not the same old–same old at Rosewood these days. Price: \$34.00 – Price: \*\*\* ½+

*Availability legend: W (Winery) – L (LCBO/Vintages) - OL (On-Line).*



**Bi-Weekly OWR Updates:** *On the Road, International Wine Notes and more*

**The return of Weekly Wine Videos**

***Just as the name suggest ... every week I'll introduce you to another fabulous Ontario wine that you've just gotta try – [Check out the YouTube Channel Now](#)***

**Video #6 – [Tawse 2011 Gamay Noir](#)**

**Video #7 – [Hillebrand 2010 Showcase Red Shale Cabernet Franc](#)**

**Video #8 – [Colaneri 2010 Insieme](#)**

**NEW – [Ottawa Life – International Wine Selection\(s\) of the Week:](#)**

Check out the [Ottawa Life – Thirst Impressions](#) blog for my weekly selections

**This week's posts:**

**[New Zealand Wines](#)**

**[Three More Great Wines from New Zealand](#)**

**[On the Road with the Grape Guy:](#)**

Trips, tours and tastings – join me as I review the highs, and sometimes, the lows  
**Nothing New This Week**

**[Lost and Found \(blog\)](#)**

Wines that got "lost" in my cellar - some are Treasures others Trash ... Find out what happened  
**Niagara College 2009 Sauvignon Blanc – Watson Vineyard**  
**Roclway Glen 2006 Riesling**

**[Taste it Again Grape Guy \(blog\)](#)**

Find out what has happened to some of my favourites over the years  
**Lailey Vineyard 2009 Sauvignon Blanc**  
**Colio Estate 2011 CEV Sauvignon Blanc**  
**Chateau des Charmes 2007 Gamay Noir 'Droit'**  
**3 Years of Rosewood Semillon**  
**Calamus Estate 2007 Riesling**

**[What I'm drinking Tonight \(blog\)](#)**

When it's not an Ontario wine, here's what I'm pulling out of the cellar  
**[Read the New Posts Added](#)**

**[Vintages Release \(blog\)](#)**

**Vintages Shop On-Line May 30, 2013**  
**June 8, 2013 – Vintages Release Report**  
**Vintages Shop On-Line June 13, 2013**  
**In-Store Discoveries – June 8, 2013**

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**Advertising**



**The lineup is set for the 7th Annual 6 Barrels for 6 Chefs event at Huff Estates Winery!**

Enjoy dishes prepared by some of Ontario's top chefs paired alongside barrel aged vintages of fine County wine, all amongst the vines at Huff Estates Winery.

**Friday, July 12th**  
**Huff Estates Winery, Prince Edward County**  
**Starting at 5:30pm**



**Uncorked and Decanted:** *Time to Talk Rosé*

Rosé can be insipid and boring, but when done well a good rosé can raise the level of your patio gathering into the party stratosphere, they also have the power to make a simple summer meal sing. Tis the season for rosé and I have been trying quite a number of them over the past month (or so) ... my top three (so far) in order appear below – as I try others that should be on this list I will let you know throughout the summer:

**Chateau des Charmes 2012 Rose - Cuvee d'Andree - \$14.95 (W, L)**

In the second version of their Cuvee d'Andree made from 100% Pinot Noir the Chateau shows that last year's version was no fluke. This one is just as good or better than last year's model. It's a red berry number with cherry and raspberry that moves the party seamlessly from glass to the mouth. But before you think sweet rose there's a lovely tang to the finish that brings to mind sweet and sour notes ... this is the rose that screams summer - you'd better believe more than a few bottles of this will be consumed chez moi this summer. **Price: \$14.95 - Rating: \*\*\*\*+**

**Featherstone 2012 Rosé - \$14.95 (W, L)**

It seems that rosés are a dime a dozen, but a good rosé is worth its weight in gold. This pleasant fruity Featherstone offering is ripe with cherry, raspberry and strawberry with a hint of watermelon rind to balance out all that fruit. The finish here lingers a long time and pleasantly so. You'd think with all that fruit this wine would come off as sweet but I assure you it's a dry, yet fruity, rosé worthy of your time on the patio. **Price: \$14.95 – Rating: \*\*\*\***

**Inniskillin 2012 Pinot Noir Rose - \$14.95 (W, L)**

Here's a rose that delivers on something many roses are not, dryness. Most people think rose as a sweet berry filled summer bevvy, but this Inniskillin version is dry and smoky, especially on the nose with some apple and pear skin notes ... that's also how it enters the mouth before turning cranberry and strawberry down the home stretch. **Price: \$14.95 - Rating: \*\*\* 1/2+**



**Wine Event Spotlight:** *5 More Big Time Events are Coming*

**Spring Barbeque with Chef Jason Parsons at Peller ...** On Father's Day weekend (Saturday, June 15 at 12 pm), there's no better way to enjoy the gorgeous wine country weather and the freshest local food of the season than at Peller's Spring BBQ! Begin your afternoon with a Sparkling Reception in the lush Wine Garden then listen to the sounds of the grill sizzling while gazing at the view of our stunning vineyard. Then indulge in a 4-course spring inspired barbeque created right before your eyes by Chef and Cityline personality, Jason Parsons and his culinary team. \$95 per guest plus taxes and gratuities. \$89 per guest for Wine Club Members plus taxes and gratuities. [Find out the details here](#) or call 1.888.673.5537 ext. 2.

**i4c's kick-off event: 8 Chefs. 8 Grills ...** Raise your glass to Chardonnay at the Official Kick-Off event for the International Cool Climate Celebration on Friday, July 19 at Trius Winery at Hillebrand. At 8 Chefs. 8 Grills. meet and toast with 62 i4c Winemakers from around the world, and prepare to fill your glass with top International Chardonnays alongside Trius Winery's vines. As the sun goes down, stunning globe lights transform the vineyard into a magical scene while you indulge in barbeque delicacies from 8 renowned chefs. Use your taste buds to help Trius Winery Restaurant's Gold Medal Plates-winning Executive Chef, Frank Dodd determine the champion of the Chardonnay-

inspired grill. [Click here to find out how you can join in the celebration.](#)

**SANTE: PARTY IN THE VINEYARD & WINE BARREL AUCTION ...** Enjoy a casually elegant evening of dining, dancing, wine barrel auction and special guest entertainment: Santé. To your health and to a new era of health in our community. \$500 per person, inclusive of taxes and gratuities. Tickets include a charitable tax receipt for the maximum allowable amount. Details can be found here: <http://reservations.andrewpeller.com/events/sante.html>

**Mastronardi Wants You to Laugh, Dance and Sing ...** Mastronardi announces three nights of Concerts in the Vineyard starting June 14 and running to the 16 ... see who's gonna be there by clicking here: [www.mastronardiwines.com/content/upcoming-events](http://www.mastronardiwines.com/content/upcoming-events)

**Trius Jazz Line-Up Announced! ...** the line-up of premier Canadian jazz artists for Trius Jazz at the Winery on July 13, 2013! Ranee Lee. Michael Occhipinti: Shine On - The Universe of John Lennon, Ron Davis, Heilig Manoeuvre. This year you can Choose from a variety of ticket options and experiences that include Vineyard Lawn Seating, Trius Red Lounge, Trius Winery Restaurant Patio Seating and Backstage Pass. You can buy Buy Tickets Online or call 1.800.582.8412 ext. 2 [www.reservations.andrewpeller.com/events/jb-event.html](http://www.reservations.andrewpeller.com/events/jb-event.html)

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**OntarioWineReview's** bi-weekly newsletter is devoted to the love, enjoyment and promotion of the wines of Ontario and the wineries that make them.



**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. Forward this newsletter to your mom in Mimico your uncle in Uxbridge, your great aunt in Grand Bend or any other family member or loved one that you know needs good wine advice.



**Socially Speaking ...**

Follow Michael Pinkus, the Grape Guy's (almost) daily **Tweets** at <http://twitter.com/TheGrapeGuy>. You can become a friend on **facebook**: <http://www.facebook.com/?ref=home#!/mepinkus>.

"Linked In" folks can find Michael at <http://ca.linkedin.com/pub/michael-pinkus/14/704/4b8>

To contact us with feedback, article ideas, comments, concerns or questions – email [michael@ontariowinereview.com](mailto:michael@ontariowinereview.com). We look forward to hearing from you!

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