

Tidings
July/Aug 09

91 TAWSE QUARRY ROAD VINEYARD CHARDONNAY 2006, NIAGARA PENINSULA (\$35)

A very distinguished Chardonnay: medium straw colour with a spicy apple bouquet and a toasty oak note. Mouth-filling, full-bodied, spicy, orange and toast flavours; well balanced, nicely integrated oak; great length. (TA)



deep ruby in colour with classic cedar, vanilla and blackcurrant notes; well-extracted fruit; medium-bodied, firmly structured with blackcurrant and floral flavours; lovely mouth-feel; firmly structured with ripe tannins; great length. (TA)

90 Osoyoos Larose Le Grand Vin 2006, Okanagan (\$45)
Its characteristic bouquet of cedar, violets, black currant and red plum signals the five-varietal Bordeaux styling. The palate displays firm acidity, well-integrated tannins, and flavours of sage, black olive, cassis and red fruit. The long, earthy leather finish satisfies. Serve with roast prime rib. (HH)

90 Sumac Ridge Pinnacle 2005, Okanagan (\$50)
This Bordeaux blend, with a splash of Syrah, delivers hedonistic pleasure: rich black fruits, creamy mouthfeel, supple finish.

The 25 months of aging in American and French oak offers spicy chocolate, vanilla and toasty oak. Serve with lamb. (HH)

89 Lailey Vineyard Syrah 2006, Niagara (\$32)
Has a lot of stuff going on and kind of funky, but in a good, wine-geek sort of way. It's spicy, it's meaty, it has blackcurrant and blackberry flavours, a touch of dill, chocolate, and a light toastiness with a long finish. You pick up more flavours with every taste. If you want a wine that's easy and is made according to a generic formula, this wine is NOT for you, but if you want to try something very cool and different and unique — this wine will satisfy. A great match with braised beef. (GB)

89 Tawse Growers Blend Pinot Noir 2007, Niagara (\$38)
The wine serves up a sexy nose of plum, spice, raspberry, cherry, vanilla

and cocoa. The sweet fruit on the palate gives it a rich texture, while the tannins and acid round things out. Drink this charmer over the next 5 years. (ES)

87 Angels Gate Merlot 2006, Ontario (\$16)
A fine ruby colour; a nose of cedar, vanilla oak and red berry fruit with a floral top note; medium-bodied, fresh and fruity, balanced with a dry finish; lively acidity. (TA)

87 Lailey Vineyard Cabernet/Merlot 2006, Niagara (\$28)
Supple and graceful, offering beautiful black currant, bright berries, and blueberry fruit at the core, accented nicely with hints of spice and vanilla. The finish is soft and balanced with lingering hints of fruit. (GB)

86 Henry of Pelham Baco Noir 2007, Ontario (\$7/375 ml)
It's rare to see an Ontario table wine in half bottles other than dessert wines.

Deeply coloured with a smoky blackberry nose, medium-bodied dry and savoury with lively acidity and a smoky finish. (TA)

86 Henry of Pelham Sibling Rivalry Red 2007, Ontario (\$14)
Merlot/Cabernet Franc/Cabernet Sauvignon. Ruby colour with a nose of raspberry jam and cedar. Medium-bodied, with sweet red berry fruit. Jammy, easy drinking but nicely structured with a hint of vanilla oak. Good value. (TA)

86 Peninsula Ridge Shiraz 2007, Niagara (\$15)
Plum, raspberries, black pepper, herbs, cocoa and leather. Not overtly heavy, but still flavourful, with medium length and supple tannins. Drink over the next 2 years. (ES)

86 Benjamin Bridge Taurus 2005, Nova Scotia (\$30)
100% Marechal Foch,