

IWFS OAKVILLE

December 4th, 2013

THE CHRISTMAS EVENT



TONIGHT'S WINES

reviews and information

HUNGARIA GRAND CUVEE BRUT



\$12.25 (619288)

Steve Thurlow

This is pretty good bubbly for the price. It is delicate and quite classy with the bubbles persist well. Expect a clean fresh aroma of lemon, apple and pear fruit. The palate is soft and creamy but it finishes a bit short. It is dry and balanced for food. Serve well chilled as an aperitif with finger foods. Last tasted December 2011.

Rick VanSickle

...We need inexpensive sparklers for everyday drinking and I would happily free-pour this Hungarian bubbly, made with Chardonnay, Rhenish Riesling, Királyleányka and Pinot Noir, for anyone who enters my house. It's fruity with citrus-orange notes, toast and a vigorous bead of bubbles that are sustained in the glass. This is a nice, friendly sparkler with a flinty-floral note on the finish. Not every sparkling wine needs to bust your wallet.

Beppi Crosariol

The complexity is impressive for the money, with sweet apple, fresh bread, lemon and honey flavours culminating in a dry finish..

2011 - COLANERI ALLEGRIA



18.95 750 ml

at the winery

Varietal: White Blend

Winemaking Style: Appassimento Style

Sole, luna, vento, pioggia. The elements sun, moon, wind and rain intertwine to create the fruit of the vine. Four wines, Gewurztraminer, Sauvignon Blanc, Riesling and Chenin Blanc have come together with the elements for a revolutionary, refreshingly perfect wine for summer. The ladies are dancing for joy for it is

harvest, a time for celebration. Un tempo di Allegria.

TASTING NOTES

White gold with a faint hue of caper, sweet orchard fruit of white peach and apricot layer with orange bloom. So much excitement on the nose! On the palate the wine is off dry with a balancing acidity and creamy texture. The orchard fruit comes through again but finishes with a quick caress of grapefruit. A great wine to enjoy on the patio or piazza!

PAIRING NOTES

Fruiti di mare in a light sauce, pasta primavera, fresh antipasto.

Visiting Colaneri and Meeting Winemaker Andrzej Lipinski

We followed Robert to Colaneri Estate Winery, to meet with their winemaker Andrzej Lipinski, who uses equipment made by Criveller, including the Estasi destemmer/crusher that we were interested in. Andrzej gave high marks to the Estasi and said that he also doesn't use the crusher until after the grapes have gone through the destemmer and are carefully sorted to ensure selection of the best quality grapes. Andrzej uses the appassimento process of drying the grapes in modified tobacco kilns in his winemaking. The appassimento process is used by the Italians to make Amarone, but here at Colaneri, a portion of the grapes are treated in this manner and blended back into the wine. The result is a bevy of trophy winners garnered by Colaneri:

Mike from Toronto had joined us at this point and we were treated to a barrel/tank tasting of Andrzej's 2011 Pinot Gris, Gewurztraminer, Sauvignon Blanc, and Reisling which would soon be bottled.

We also tasted their wines---nothing quite like it! While we were tasting, co-owner Betty Colaneri stopped by to chat with Robert and they were both wearing the same chartreuse colored apparel. Great minds think alike!

- enoviti-hanumangirl.blogspot.ca

2010 - COLANERI STELLUCHA - RIESLING



\$15.95 750ml at the winery

An inner strength that embraces grace to glide under the midnight sky. So it is with the aura of minerality coming from our Riesling.

There is something extremely empowering when the pulse of the music entwines with your own. An inner strength that commands attention. Every move is made with purpose and precision. An invigorating fresh approach with a smooth finale.

TASTING NOTES

You'll realize this is not your typical Riesling when you see the straw colour enhance your glass. Barrel aged 9 months in aged French Oak barrels. Fruity on the nose with a light minerality. With stone fruit of peach, citrus and lime on the pallet, this Riesling makes a great sipping wine.

PAIRING NOTES

Seafood, baked Brie, goat cheese.

One of the few wines made with dried grapes, this is a relatively low-alcohol (11%) wine for Lipinski. It's a blend of 70% Beamsville Bench fruit and the rest from NOTL [Niagara-on-

the-Lake]. Shows fresh citrus, floral, peach, grapefruit and minerals on the nose. It's made slightly off-dry on the palate with sweet-tart citrus fruit and racy acidity.

Score - 87. (Rick VanSickle, winesinniagara.com, March 29, 2012)

John Szabo, MS

Cooked/baked orchard fruit and lime purée dominate here, with concentrated acidity and modest alcohol (11.3%) on the palate. The fruit appears to be fading into the caramelized spectrum, so drink soon. Tasted April 2012. Value Rating: *1/2

Tasting note:

A gorgeous riesling with incredible intensity of flavour yet it's not heavy. Lovely white peach and mineral nose with layers of mouth-watering juiciness that will have you crawling back to the bottle, especially at this price.

This Riesling was reviewed June 9, 2012 by Natalie MacLean

Description: Light gold colour with medium intensity on the nose.

Positives: Very clean, smooth and a touch of creaminess. Notes of lemon/lime, peach, tangerine and a hint of grapefruit and minerality. This is a medium body wine with long length and good acidity. On the Riesling sweetness scale (not to be confused with the sugar content of wines) I would put this in the middle. Very pleasant to drink on its own or pair it with grilled shrimp on the BBQ.

Negatives: None

Interesting Points:

This is Tara's wine that won gold medal at the Ottawa Wine Challenge (should have won diamond, if they had that category)

The wine is barrel aged in new and old oak for 9 months

Stellucha means little star in Italian. Tara's mom gave her that nickname when she was little. Tara competes in Latin dance & the picture is of her pose in the dance. On the upper right corner is a silhouette of her mother looking down from heaven to her Stellucha. Tara's mother had passed away 2 years ago.

- <http://twilightwines.net>

2011 - COLANERI CORPOSO – RIPASSO STYLE



\$18.95 750 ml

at the winery

Varietal: Cabernet

Winemaking Style: Ripasso

Corposo - made in the Ripasso style it reminds us of the "torchio" that our fathers and forefathers used to press the grapes. Each one of us would wait for a turn to take the bar in our hands and turn the press and achieve a great satisfaction in seeing the flow of juice pour out. We are honoured to have Papa

Colaneri's press on site at the winery.

TASTING NOTES

Made in the traditional "Ripasso" style. With the wonderful combination of raspberry and tobacco aroma and mixed berry on the palate.

PAIRING NOTES

Pizza, Vitello, Lasagne

This wine is made similar to an Italian Ripasso, where the must from dried grapes used to produce Amarone-style wines are added to a wine, causing a second fermentation to add body & depth of flavour.

Savvy Sommelier Tasting Notes: A blend of Cabernet Franc & Cabernet Sauvignon with aromas of dried cherries, white pepper, herbs & earth, with intense flavours of red & black plums & some tobacco - or is it fresh ground pepper? - on the finish.

Suggested food pairings: BBQ sausages, meat-based pasta or herbed encrusted roast lamb would be delicious!

- savvycompany.ca

This wine is a total delight by one of NOTL's newest wineries. It's done in the Ripasso style (an Italian style that sees finished wine poured over the pressed dried skins that make Amarone – which then starts a refermentation ... the word comes from the Italian for Re-past). It really brings out the fruit in this wine with lovely cherry and raspberry complimented by sweet vanilla notes; it's ripe, ready and sippable now, but should benefit another 5 years of ageing with no problem. Price: \$18.95 - Rating: **** 1/2

- ontariowinereview.com

2010 - COLANERI PENSIERI - MERLOT



\$27.95 750ml
at the winery

With 50% of the fruit placed into a tobacco kiln and dried. Colaneri winemaker Andrzej Lipinski, ends up with the flavour profile he's looking for, even in less-than-ideal vintages. This Merlot might shock and surprise. The nose is full of blackberry, plum and spiced-chocolate while the palate delivers on the promise of plum along with black pepper, raspberry, spiced-blueberries and vanilla (sorry folks no chocolate here) ... a lovely

lingering finish that's jam packed with fruit. Price: \$29.95 - Rating: ****+

GEORGIAN HILLS IDA RED FROZEN TO THE CORE



9.5% alc./vol 375 ml – Iced apple wine

This delicious sweet amber nectar has intense apple flavours with warm hints of spice and honey.

Tasting Note

Made from naturally frozen Ida Red apples from Ontario's 'apple belt,' this sweet treat has an expressive nose of applesauce with sprinklings of cinnamon and nutmeg. Juicy in the mouth, with cider notions playing about the

edges and a gentle sour undercurrent balancing the delicious sweetness. Long, apple-y, spice-kissed finish. Serve nicely chilled with cheddar cheese, warm apple pie or tarte tatin. (VINTAGES panel, Feb. 2013) Sometimes simplicity in a sweetie is the best way to go ... this iced cider has got a sweet core full of apple-y goodness with a hint of spice which adds that something extra to the finish.

Price: \$19.95 - Rating: ★★★ 1/2

- ontariowinereview.com

David Lawrason

From orchards in Ontario's Beaver Valley comes a terrific iced cider - the genre that does so well in Quebec. The dried, orchard apple aromas are unmistakable, right to the core! It's full bodied, thick and sweet with great flavour depth, but I would like a bit more acid and cut. Very viscous; excellent length. Serve well chilled. Tasted October 2013

..... Robert & John explained that the unique microclimate created by a combination of the Niagara Escarpment, the close proximity to the waters of Georgian Bay and its moderating effects plus the slope of the hills towards the sun produced favourable grape growing conditions. The area has recently been designated "an emerging wine region" by the Wine Council of Ontario.

Georgian Hills is one of the many Adventures along the Apple Pie Trail offering a Paddle & Wine Tasting Experience during the warmer months and a Snowshoe & Wine Tasting Experience when the snow flies. Warm or cold this cozy, intimate vineyard is worth a stop. It takes about 15 minutes from Blue Mountain Village – the drive alone offering beautiful vistas over Georgian Bay.

Chef Robin Pradhan shares a recipe using Georgian Hills Vineyards Frozen to the Core Ida Red. It is one of his best sellers at his restaurant, Rocky Raccoon Cafe in Owen Sound.

Organic Oyster Mushroom Apple Compote

Ingredients

1 1/2tbs Oil (cold pressed sunflower or any olive oil)
1 Garlic Clove (mince)
1 lb Organic Oyster Mushroom
1 Grey County or Town of the Blue Mountain Apple
6oz Georgian Hills Vineyards IDA Red Frozen to the Core 2008
2tbs Balsamic Vinegar
2oz Fresh Cream
Salt & Pepper to taste
Fresh Herbs for Garnish (Dill, Coriander & Parsley)

Directions

In a small bowl, peel and slice apple and pour 3oz of the Georgian Hills Vineyards IDA Frozen to the Core. Let apple soak in the alcohol.

In a pan over medium heat, sauté garlic and add mushrooms until slightly crisp and brown. Add the apple mixture to the sauté mushroom.

Add the remaining Georgian Hills Vineyards IDA Frozen to the Core to the pan and sauté. Pour the cream to the mixture and let thicken.

Stir in Vinegar at the very last minute and add salt and pepper to taste.

Garnish with Fresh Herbs.

