

# IWFS OAKVILLE

August 20, 2015

## THE SAILING EVENT



### TONIGHT'S WINES

reviews and information

#### ALPHA ESTATE AXIA MALAGOUZIA 2014



Malagousia

—VINTAGES#: 371666  
| 750 mL bottle

The 2013 Malagouzia Axia is from the Turtles sub-region of Amyndeon, a vineyard at an altitude of 620-710 meters. Coming in at 13% alcohol, it was tank-fermented and bottled on November 11, 2013. Tasted somewhat more than 90 days later,

it was showing quite well, projecting nice viscosity in its youth. The lovely aromatics and flavors I've come to expect were on display, too: oranges, muted and perhaps cut by some hints of pear. Showing good density for this grape (winemaker Angelo Iatridis said the "nice body" was notable in the vintage) and continuing to flesh out in the glass, it finishes lightly, but nicely, with all its parts, including acidity, well-integrated. It also finishes with delicious bursts of fruit.

Drink now-2017

90 points. Robert Parker. The Wine Advocate

Sandy and sandy clay soil over limestone. TA 6.1 g/l, RS 3 g/l, pH 3.36.

Aromatic with peaches and blossom and a delicate note of clementine but not OTT. Equally scented on the palate, with a certain minerality and slightly grainy texture that balances and anchors the very

aromatic flavours. Finishes fresh and long. This seems to get better every vintage. (JH)

16,5 points. Jancis Robinson

Lime, tropical fruit, melon, and very floral notes. Crisp and refreshing, a lovely summer sipper to enjoy with rich seafood dishes, lemon chicken, or fish tacos. Tasted June 2015.

90 points. Matt Steeves - [www.quercusvino.ca](http://www.quercusvino.ca)

A northwestern Greece, Amyndeon cuvée fashioned by winemaker Angelos Latridis, this Malagousia resides on the metallic meets mineral spoke. The alloy is spoken in medium-bodied tones though it lengthens recursively to include bright, ripe orchard fruit. A solid, reputable and worthy venture into the world of new and varied varietal play, set to repeat.

Drink 2015-2018. Tasted June 2015

<http://godello.ca/>

## KTIMA GEROVASSILIOU WHITE 2014



VINTAGES 999714 | 750 ml bottle

Made in: Macedonia, Greece  
By: Domaine Gerovassiliou

Release Date: Jul 25, 2015

Wine, White Wine  
12.5% Alcohol/Vol.

David Lawrason

This is a lively, firm blend of malagousia and assyrtiko - two principal indigenous grapes of Greece. It has a quite lifted, exotic nose of lychee, pineapple, fennel and clover

honey, with some white pepper. It's mid-weight, fresh, lively and quite spicy on the palate and finish. Very good value. Tasted July 2015

John Szabo, MS

This is a very fine, weighty, fleshy and fruity white blend of malagousia and assyrtiko from one of the acknowledged leaders of Greek winemaking. Some barrel notes are still marked for the time being, but there's ample fruit intensity to ensure full integration in time, another 6 months-one year should be sufficient. I really like the generous texture balanced by firm acids, the discreet fruity-floral nature and the impressive length. Fine stuff. Tasted April 2015.

Michael Godel

A blend of indigenous sandbox mates, Malagousia and Assyrtiko from Epanomi in northern Greece. Fruit forward, lactic and medicinally tangy, like mid country Italians of similar ilk, like Trebbiano or Greco di Tufo. The sweet citrus tail rounds out this pleasant drink with a finish that does not linger like a bad house guest. Drink 2015-2016. Tasted April 2015.

Nadia Fournier

Dans la continuité des derniers millésimes, bien qu'un peu moins aromatique cette année. Il offre en revanche un supplément de minéralité et de texture. Quasi tannique tant la matière est dense (c'est le propre du cépage malagousia, dont il est composé à 50 %) et doté d'une belle longueur en bouche. À noter aussi que ce vin gagne en profondeur et en nuances après quelques années de repos en cave.

Mai 2015

Bill Zacharkiw

Back in 2009, this was the wine that lit my interest in Greek wine. And it is arguably even better now. Not the fruitiest nor the most mineral, but an elegant and juicy white that is so easy to drink. Interesting, unique and a great buy. Tasted May 2015.

### GEROVASSILIOU RECEIVES HIGHEST HONOURS FROM WINE SPECTATOR

In preview of the December edition, Wine Spectator, the global authority on all things wine, announced its Top 100 WINES OF 2014 to industry and trade.

Claiming its rightful place on the list is the Estate White Epanomi from Domaine Gerovassiliou. The 2013 vintage scored 90 points from Kim Marcus, one of North America's most respected wine writers, bloggers and tasters:

Domaine Gerovassiliou Epanomi White –

A vibrant white, with piercing acidity to the crunchy apple, pear and quince flavors, featuring loads of scallion and green herbal notes.

Dried tarragon and creamy accents linger on the complex finish. Malagousia and Assyrtiko.

Drink now through 2018. 8,333 cases made. —KM

Winemaker Evangelos Gerovassiliou is internationally lauded for his superb winemaking talent and creativity. During his training on a number of estates in the Bordelais region he had the opportunity to study with Emile Peynaud, internationally recognized as the forefather of modern oenology. Gerovassiliou is recognized internationally as the winemaker who brought the Malagousia varietal back from near extinction in the 1970's. Malagousia is now grown throughout Northern Greece.

Also named Top 100 2014 producer by Wine & Spirits Magazine, with three wines scoring over 90 points (Malagousia, Avaton and Viognier), Mr. Gerovassiliou has brought Premium Wines from Greece to the fore of the North American wine spectrum.

Domaine (Ktima in Greek) Gerovassiliou was established in 1981 and is located approximately 25 km southwest of Thessaloniki. Today, 48 hectares are planted with Assyrtiko, Malagousia, Chardonnay, Viognier and Sauvignon Blanc. The red varietals are Syrah, Merlot, Grenache Rouge, Limnio, Mavroudi and Mavrotragano and other local Greek red varietals. The area's climate is characterized as Mediterranean with a mild winter and warm to cool summers.

Mr. Gerovassiliou, his wife Sonia and their three children are actively involved in the daily business of running one of Greece's most successful family run wineries.

<http://cavaspiliadis.com>

## TSANTALI RESERVE 2010



VINTAGES 209627 | 750 mL bottle

Made in: Naoussa, Greece  
By: Evangelos Tsantalis S.A.

Release Date: Jul 25, 2015

Wine, Red Wine  
13.5% Alcohol/Vol.

John Szabo, MS

A slightly dusty, musty, low fruit intensity wine; even considering the generally non-fruity nature of xinomavro, this

comes across as rather flat and lacking in definition. Tannins are firm and drying, and the length is average. Rather unyielding and charmless at the end of the day. Tasted April 2015.

Steve Thurlow

There is a little too much smoky oak on top of the blackberry fruit with a hint of wintergreen and some musty tones. The palate is rather flat and a little dilute with some significant tannin on the finish. It comes across as a little clumsy with not much charm. A brittle tannin fairly short finish does little to redeem. Tasted April 2015.

November 1, 2014 - Deep dark ruby. Ripe tomato, plum and cranberry. Pleasant vanilla and oak spice are the background for full-body and red fruit highlighted by refreshing acidity. Medium high tannins that are nicely resolved and medium-grained. Medium finish.

<https://www.cellartracker.com>

# UWC SAMOS VIN DOUX MUSCAT 2012



VINTAGES 389031 | 750 mL bottle

Made in: Samos, Greece  
By: Union Des Coop.Vinicoles De Samos

Release Date: Dec 6, 2014

Wine, White Wine  
15.0% Alcohol/Vol. -

Samos, one of the most beautiful islands in the north-eastern part of Greece, is famous all over the world for its Muscat which makes unique

sweet and dry wines. Especially its sweet dessert wines are considered top quality and are always compared to the best sweet wines in the world.

John Szabo, MS

Simple and spirituous; alcohol and grape juice flavours dominate, (like a mistelle). I like the gentle ginger spice and orange peel/ blossom flavours. Certainly fairly priced, if not a revelation. Tasted November 2014. Value Rating: \*1/2

David Lawrason

This shows a rich, very soft nose full of black licorice/pastis, papaya and orange. Lots of muscat character. It's very sweet, a bit thick and low in acid - as expected from its origin. A hint of butterscotch and honey here as well. Tasty but lacking some finesse and depth. Tasted November 2014

Robert Parker: 90

Muscat wine from Samos is perhaps Greece's best known wine – Samos has been exporting its sweet wine to most of Europe from the days of Byzantium. In 1934 Samos grape growers created a cooperative monopoly to protect their economic interests. Since then, all vineyard owners of the island must sell their entire grape harvest to the Samos Union of Winemaking

Cooperatives ("UWC"). The cooperative has been a great success: the growers get a good price for the quality - not quantity - of their grapes, the cooperative can choose the best grapes to make the best possible wine from every harvest, and Samos wines are sold all over the world. France alone buys 70% of the entire island's production, while the Catholic Church has designated Samos UWC as a communion wine supplier.

Muscat Blanc is the oldest and the finest of the Muscat family. It is not the indigenous grape of Samos. After the phylloxera insect arrived on the island in 1892, new vineyards were planted with Muscat Blanc. Today, almost the entire island grows Muscat Blanc. Samos Vin Doux has an aroma which is rich and fruity, reminiscent of fresh grapes, orange blossoms and rose petals.

"The 2010 Muscat Vin Doux...hits another homer this year, mingling richness, sweetness and acidity into a beautiful whole. Simply a pleasure to drink, this is very well priced and utterly delicious...Drink now – 2020." -Mark Squires for eRobertParker.com