

IWFS OAKVILLE

August 8th, 2012

The Oakville Club



Tonight's Wines reviews and information

CALITERRA SAUVIGNON BLANC

LCBO 275909 - \$8.95



Grapes - Sauvignon Blanc.

Tasting Notes

Brilliant, light greenish-yellow in color. Pronounced notes of citrus fruit and minerals stand out on the nose, accompanied by interesting notes of chili pepper and tomato leaves. Intensely aromatic on the palate with bright acidity that makes this a fresh wine that is pleasing to drink.

Fermentation and Aging

Most of the grapes were gently destemmed and underwent a cold soak prior to pressing. The clean must was fermented at 12°-14°C (54°-57F). The low temperatures were maintained to preserve the wine's freshness, aromas, and intensity. After approximately three weeks, all of the sugars had transformed into alcohol. Our Caliterra Reserva Sauvignon Blanc is unoaked, and the first bottles are ready immediately after fermentation.

Winemaker's Notes

In this wine we seek to highlight the expression of terroir by adapting each vinification technique to achieving the maximum potential of the fruit. The grapes are harvested at night or very early in the morning at temperatures of 8°-10C (46°-50°F), which allows us to preserve aromas.

This is a very fresh wine with an excellent balance of acidity. It is crisp and playful and invites you to have another glass soon.

From: The Napa Valley Register

The 2011 Caliterra Sauvignon Blanc, Chile: This wine offers refreshingly lime and grassy aromas, with mouth-watering juiciness. It's a great aperitif or companion to salad or seafood. It's light weight even makes budgeting exercises a breeze. Price: \$8.95 Score: 87/100

From: Natalie McLean

Also included in Natalie McLean's top 5 bargain wines at the LCBO. Why are products from Argentina and Chili so affordable?

"Often the cost of production is cheaper, because wine makers aren't battling disease, rot and weather as much as cool climate producers are. Therefore, there's less crop loss and lower costs for production,"

LOMA LARGA SAUVIGNON BLANC 2010

VINTAGES 283630 - \$14.95



Grapes - Sauvignon Blanc.

Planted area: 62.1 ha (of a total of 148 ha)

Average Yield : 7 tons/ha

Harvest: March 6th to 16th Hand picking of the selected bunches in 10 kilogram baskets in the early morning until temperature of grapes reached 10°C.

Destemming and crushing with all the grapes undergoing 3 hours of skin contact prior to pressing.

Composition: 100% Sauvignon Blanc

Winemaking -

Pressing is conducted in a pneumatic press using a sequential program from 0.2 to 1.8 bars. The pressings are separated and treated separately from 1.2 bar of pressure. The clear juice is fermented mainly with the yeast strain. Cold stabilization for 6 days. Fermentation temperature: 14oC - 16oC. Once fermentation is complete, each wine is racked from its gross lees. Then they are maintained on its fine lees with stirring between 1 to 3 times a week according to the tasting. Three months later, the wine was blended and maintained on its very fine lees with stirring between zero and two times a week until September. After stabilizing and clearing the wine, we bottled on September 24th, 2009.

Chemical analysis -

Alcohol : 13,2% vol.

Total Acidity: 4.80 g/L

Volatile Acidity: 0.40 g/L pH: 3.21

Residual Sugar: 2 g/L

Tasting Notes -

Yellow pale color, this Sancerre-style wine is floral and fresh at nose with a nice bouquet of passion fruit and green apple. In mouth, this elegant wine is round with juicy apricot flavours. Persistent and pure finish.

Cédric Nicolle, Winemaker

From: Robert Parker

"The 2010 Sauvignon Blanc Loma Larga received the same elevage as the Lomas del Valle cuvee. It displays a nearly identical aromatic and flavor profile perhaps with slightly more complexity. It is also a very good value." (2/ 2012)

From: Stephen Tanzer

"Light greenish-gold. Fresh fig, orange and quinine on the nose, brightened by a hint of ginger. Silky and broad on entry, then tighter in the mid-palate, showing lively pear and dried fig flavors and brisk minerality. The mineral quality adds cut to a tight, very persistent finish." (6/ 2011)

CONCHA Y TORO WINEMAKER'S LOT 148 CARMENÈRE 2008

VINTAGES 30957 - \$17.95



Made in: Rapel Valley, Chile
By: Concha Toro S.A.

Wine, Red Wine
14.0% Alcohol/Vol.
Varietal: Carmenere

Very difficult to find a review... more wine blogs anyone?

From: Wine Align

Shows what Carmenère can really be in the right hands. Deep ruby colour leads to aromas of blackberry crème, tilled earth, smoked meat, menthol, tobacco leaf and black cherry. Dry, quite robustly fruity, but then the earthy tones come through bringing it all beautifully into line. There's a nice fruit-and-spice interplay on the long finish. Approachable now with a rich beef or lamb stew, or cellar it for up to 4 years.

From: Stuart Tobe

Mint, dried bay leaves, cedar, tobacco, chocolate, saddle leather, tar and smoky, cherry jam aromas. Full, round, supple and dry palate, with fresh acidity and smooth, grainy tannins. Big smoky, peppery, tobacco leaf (carmenère), coffee, vanilla, sage, eucalyptus, cassis, cherry and crushed herb flavours. A bit tart and chunky on the finish, but shows some of the best aspects of this variety. Solid value.

SANTA RITA MEDALLA REAL GRAN RESERVA CABERNET SAUVIGNON 2008

LCBO 275594 - \$17.95



Composition: 100% Cabernet Sauvignon
Alcohol:14.5% v/v; Total Acidity:5.63 g/l
(Expressed in Tartaric Acid); Ph:
3.5;Residual Sugar:2.40

Vinification

The grapes were lightly and carefully crushed, leaving some whole berries intact. The temperature was raised to 15°C (59°F) prior to inoculation with selected yeasts, and then allowed to rise to 28°C (82°F) in the early stages of fermentation. Rack-and-return delestages were performed twice daily throughout the entire process to improve extraction. Once the fermentation was completed, the wine in some selected tanks remained on its skins for extended skin contact. Part of the wine was immediately racked to barrels for malolactic fermentation while the rest underwent the process in stainless steel tanks and then transferred to barrels. The final blend was defined after a second racking. The wine was aged for 14 months in 1st, 2nd, and 3rd-use oak barrels.

Winemaker's Notes

Deep ruby-red in color, with a bouquet of black fruits such as black currants, blueberries, and blackberries with dried figs, cigar box, and spice notes. The concentrated palate offers well-rounded ripe tannins that create the prominent backbone that leads the wine on to a long, lingering finish.

From: Now Toronto

This excellent single vineyard Cabernet has aromas of oak, mocha, black fruit and that singular Chilean green wildness that I think of as jungle-like. All these elements follow through in the mouth, spread out across a deft, energized texture that isn't impaired by the high alcohol content – though you may be. Probably worth getting a few extra to stash under the stairs. Serve with spicy flank steak or beef stir fry.

From: Wine Diva

Made from grapes grown in a Santa Rita's Alto Jahuel vineyard, which is more than two decades old. This Cabernet is aged 14 months in oak barrels and offers very attractive notes of cassis liqueur, sweet plums, mocha, graphite and vanilla with spice and bay leaf. It has a wonderful intensity in the mouth with ripe fruit balanced with bright acidity. The tannins are fine and dry and cocoa lingers across the finish. reviewed - May 27th, 2012

From: Wine Align

A profound Cabernet from Santa Rita's home vineyard in Alto Jahuel. The hue is dark and opaque, while the nose is deep and earthy, but also intensely fruity. Shows fine structure and a lot of black cherry and cassis. Grabby, tight and age-able through at least 2013. The real deal in affordable Chilean higher-end CS; offers a little of everything, from spice to herbs to olive to fine fruit. Score: 91 (Michael Schachner, Wine Enthusiast, June 2011)

**TAMAYA SWEET GOAT
MOSCATEL DE ALEJANDRIA**

MLB 008275 - \$17.95



Made in: Coquimbo, Limarí Valley, Chile

VARIETIES: Muscat of Alexandria 100% . **STYLE:** Complex, with a good balance of acidity, sweetness and volume. **PRODUCTION:** 2.700 cases. (375cc/12 bottles) **YIELD/HÁ:** 10 TON.

HARVEST: The grapes were handpicked in mid-winter after two rainfalls with a total precipitation of 50 mm in July and with advanced botrytis rot. The grapes were transported in small cases to the winery very quickly.

ANALYSIS:

Alcohol 13,5% vol.

Vinification

The grapes were left on the vine until well into the winter. After a second rain in July, a total precipitation of 50 mm (2 in), and botrytis (noble rot) at an advances stage, the grapes were hand picked and quickly transported to de cellar in small boxes. The grapes were pressed immediately and the juice extracted with very gentle pressure. The juice was allowed to decant naturally in stainless steel tanks in order to obtain clean must form fermentation. The must was racked to a fermentation tank and inoculated with yeasts that were specially selected to retain the natural aromas of the grapes. A portion of the must was fermented and aged in oak barrels. Alcoholic fermentation proceeded very slowly at 13° (55°F), and once finished, the wine was rocked, filtered, and stabilized for bottling.

Tasting Notes

Dressed with a pure and dazzling pronounced pale gold, the glass releases with sweetness, but not heavily, notes of peaches, sweet grapefruits, acacia honey and preserved citrus, all in a floral atmosphere, characteristic of the grape. The palate initiates with voluptuosity, but shows its vivacity thanks to a crucial and precise acidity that balances the sweetness generosity and enhances the aromatic rainbow.

The creamy sensation rises then, releasing more complexity and ends with a viby finish of white and yellow fruits, seasoned by spicy floral tones.

José Pablo Martin, Winemaker

FYI

Muscat of Alexandria is a very old yet undistinguished grape variety that is widely grown for the production of table grapes. It is named after the Egyptian city of Alexandria, where it was certainly grown and from which it may even have originated. (It does seems probable that the Muscat family began life in the Middle East and made its way into Europe by way of the Mediterranean). Muscat of Alexandria is thought to be the second-oldest member of the Muscat family.

More often consumed as raisins than as wine, Muscat of Alexandria has sweet fruit and the distinctive grapey perfume shared by all the Muscats. In Chile, the variety (called Moscatel de Alejandria, as it is throughout South America) is grown extensively, though much of the harvest each year is used in the production of Pisco. In California, the grape is used as a blending variety or for table fruit.

From: Ania Smolec - Federation International des Journalistes et du Vin et Ecrivains spiritueux

Beautifully recorded this wine features notes of the variety, from which it is done. The nose is a delicious and irresistible cocktail of flowers such as lilies, white roses, jasmine, white peonies, chamomile, and the fruits of the sun, like ripe papaya, tangerine, apricot. A clear, well-harmonized, meaningful, long. For me the big plus is the body of the wine, and the balance in the mouth, and a touch of spicy notes.