

IWFS OAKVILLE

September 8th, 2012

Bistro Parisien at Calamus



Tonight's Wines reviews and information



COSMIC WHITE

VINTAGES 255893 - \$14.95

Calamus Estate 2009 Cosmic White

Bottling Date - July 18, 2012

Release Date - July 18, 2012

Price \$13.95

Vintage 2011

Vineyard - Bartlett Creek, Ball's Falls

Appellation - Niagara Peninsula

Soil Type Clay/loam

Age of Vines - 2002

Varietal/Blend - 50% Riesling, 25%

Chardonnay 25% Gewürztraminer

Quantity Made - 650 cases

Harvest - Sep-Oct 2011

Vinification - Stainless steel tanks

Alcohol Content - 12%
Sugar Content - 11.7 g/L

Review from the Ontario Wine Review:

I tasted this wine back in May, but somehow misplaced the notes, but that's okay the majority of you won't be seeing this wine till January of 2012 when it hits Vintages. It's a lovely blend of Riesling, Chardonnay and Gewurztraminer ... heavy on the Riesling at 85% ... the nose is peach and floral dominant with a hint of Bartlett pear. On the palate, although it only makes up 5% of the blend, the Gewurtz really pops with floral, spice and some pineapple rind. Good acidity, as you would expect from a 2009 white, with a decent medium-short finish, which will have you going back to the glass again and again. There's good value here for under \$15. Price: \$14.95 - Rating: ****+

Review from the Natalie McLean site:

This is a gorgeous sipping wine that delivers an astounding sweet and tang experience. You'll find melon, citrus, apple and floral notes and a great balance of sweetness to acidity.

A blend of Riesling, Chardonnay and Gewürztraminer. An astounding sweet and tangy experience – in a word, yummy. Subtle aromas of apple, mixed spice and floral presage a delightful shower of racy lime sherbet, ripe peach and pear adorned by spice-laden yellow plum. It's medium weight and nicely textured sporting a lengthy sweet and tang, yin and yang aftertaste setting it up as a gorgeous sipping wine. It earned its final ½ star on value. Score: 4½ (out of 5) VH

From the Dean Tudor

TOP VALUE WHITE WINES under \$20 or so.

1. Calamus Cosmic White 2009 VQA Niagara: here is the latest Ontario white blend, with riesling, chardonnay, and gewurztraminer. Off-dry and balanced. 12.4% ABV. +255893, \$14.95, QPR: 89.

2010 - Gewurztraminer



Bottling Date - September 15, 2011
Release Date - November 26, 2011
Price \$16.20
Vintage 2010
Vineyard - Ball's Falls
Appellation - Niagara Peninsula Soil Type - Clay loam/loam
Age of Vines - 2002 Varietal/Blend - 100% Gewurztraminer
Quantity Made - 450 cases Harvest - September 22, 2010
Vinification - 11 months stainless steel
Alcohol Content - 12.7%
Sugar Content - 16.3 g/l (1)

Awards

Silver Medal—2012 All Canadian Wine Championships
 Silver Medal—2012 Finger Lakes International Wine Competition

Review from the Ontario Wine Review

When I first tasted this wine I was underwhelmed and ready to give it a failing grade, then I saw in the notes that it had been bottled less than a month and

decided to give it another go. As the wine opened in the glass there was a subtle rosy nose and touch of spice that began to show. Flavours started to emerge too, a lovely soft rose petal with hints of lychee on the mid-palate and a nice spiciness that seems to repeat on the tongue. All-in-all nice flavour and finish. This wine still needs time to come into its own, that's why it's not being released till the Calamus open house weekend December 3-4, 2011, and when it does it should be ready for prime time. Price: \$16.00 - Rating: *** 1/2+

Review from Uncork Ontario:

I couldn't leave without trying a Gewürzt from Calamus. Ontario's cooler climate brings out great aromatics on the whites and this Gewürztraminer was no exception. The nose was all floral and lychee. On the palate, loads of sweet, tropical fruit that left a long, lingering lemon finish on top of the lighter tropical fruit notes. I was itching for Thai food now and it was barely lunchtime! \$16.20

My friend Rick was right. I had definitely needed to visit Calamus Estate Winery. And I know I will be back to sample other wines when I have a bit more time.

2009 - PINOT NOIR



Bottling Date - May 17, 2011 Release Date - July 15, 2011
Price - \$22.20
Vintage - 2009
Vineyard - Twenty Mile Bench Appellation - wenty Mile Bench

Soil Type - Clay/loam
Age of Vines - unknown
Varietal/Blend - 100% Pinot Noir Quantity Made - 200 cases
Harvest - October 2009
Vinification - Stainless steel fermented, aged in French oak barrels for 8 months.
Alcohol Content - 12.2%
Sugar Content - 4.8 g/l (1)

From: Wines Niagara

A Pinot to buy, hold and watch as it matures. The nose shows bramble, charred cedar, cherry, raspberry, beetroot and cranberry. It's an earthy, red-fruit laden wine in the mouth with good vibrancy and evident tannins. Needs to all come together

2009 CABERNET FRANC



Bottling Date - January 19, 2012
Release Date - January 30, 2012
Price - \$19.20
Vintage - 2009
Vineyard - Bartlett Creek, Ball's Falls
Appellation - Niagara Peninsula
Soil Type - Clay / loam
Age of Vines - 2000
Varietal/Blend - 100% Cabernet Franc
Quantity Made - 90 cases
Harvest - November 2009
Vinification - 26 months in a combination of new and reconditioned French and American oak barrels

Alcohol Content - 12.5%
Sugar Content - 4.2 g/l (0)
Serving Temperature - Room temperature or cellar cool

From The Ontario Wine Review

This Cabernet Franc comes from nine year old vines ... the wine, aged 26 months in a blend of French and American oaks, is a limited 90 case production batch. The nose hints at mild tobacco and sour cherry aromas ... Palate begins with cherry then turns a touch sour but always remains fresh. There's a slight bitterness on the finish but it's nothing that overwhelms the wine or your enjoyment of it. Drink over the next 2-3 years. Price: \$19.20 - Rating: *** 1/2.

From Wine Current

Aged over two years in French and American oak, this wine offers attractive, complex aromas—dried, herbs, subtle floral notes, black berries, an earthy quality and a whiff of vanilla. Dry, mid-weight, with a fresh texture, it displays a good balance of tangy fruit, sweet spice, subtle tannins and lively acidity. Well-integrated oak and zesty pepper mingle with fresh fruit flavours through the finish. Cellar short term. Order for daily home or office delivery from Calamus Estate Winery. (Susan Desjardins)

Bottling Date - Dec 16, 2010
Release Date - Dec 17, 2011
Price - \$23.10 375 ml
Vintage - 2009
Vineyard - Lincoln Lakeshore
Appellation - Ontario
Soil Type - Clay/loam
Age of Vines - 2000
Varietal/Blend - 100% Vidal
Quantity Made - 200 cases
Harvest - January 3, 2010 30.5
Vinification - Stainless Steel fermented
Alcohol Content - 11.5%
Sugar Content - 120 g/l (sugar code 12)

Tasting Notes:

Colour - Pale Straw, Aroma - Peach, apricot, citrus, honey, grapefruit, Palate - Peach, grapefruit, honey
Food Pairing
Apple tart. Parmesan or Blue Cheese. Dessert by itself
Serving Temperature - Chilled
Cellaring
1 – 10 years

Awards

Bronze Medal— 2011 Ontario Wine Awards
 Bronze Medal – 2011 Finger Lakes International Wine Competition
 Bronze Medal – 2011 All Canadian Wine Championships

2009 LATE HARVEST VIDAL



Review from the Ontario Wine Review

I haven't tasted something this interesting at Calamus in quite some time, showing that they haven't so much as lost it as it would seem, maybe they have just fallen into a kind of lull; but this little beauty could signify a rejuvenation of sorts (one can only hope). The nose has honeyed apricots and pears along with a nice spiced vanilla nuance ... it's icewinesque without the over-the-top sweetness ... and that's exactly what the palate delivers: ever so slightly honeyed peaches, vanilla and spice all rolled up in a neat little package with good balancing acidity that brings about a drier than expected finish. Sure it ranks about a 12 on the sugar scale, but it sure doesn't taste that way. Price: \$23.95 / 375ml - Rating: ****+