

Austria

87 Winzer Krems Sandgrube 13 Grüner Veltliner 2013 (\$12.80)

For under \$13, this wine is a rock solid value as well as a great primer for those who haven't experienced the joys of Grüner. □ Spice, apple, grapefruit, white peach, white flower and bell pepper are built on a crisp, food friendly frame. Try with sauteed shrimps with lemon or grilled vegetables drizzled with balsamic/olive oil and topped with chèvre. (ES)

Canada

White

89 Redstone Riesling Limestone Vineyard South 2012, Twenty Mile Bench (\$19)

Redstone is Moray Tawse's new winery. Made from 14 year old vines, this wine is reminiscent of a ripe Mosel Kabinett. The fragrance reveals honey, lime, grapefruit and white flowers. The palate carries more citrus and mineral as well as solid acidity and some residual sugar. Fine length. (ES)

87 Southbrook White Organic Connect 2013, Ontario (\$14.95)

This fun and easy drinking white, made primarily from Vidal, is off-dry, with peach, melon, citrus and apple flavours. □ At under 10% alcohol, it is meant for casual sipping, appetizers or cheese platters. (ES)

86 Union Gold 2011, Niagara (\$13.95)

A blend of Chardonnay, Pinot Gris, Sauv Blanc and Gewurz. Mid weight, there is oak aging here, which adds vanilla and cinnamon to the peach, pear and apple qualities. The palate is slightly creamy at first, then the refreshing acidity weighs in on the finish, culminating on a caramel note. Well made, well priced and ready to drink. Pair with roast chicken or halibut. (ES)

Red

90 Redstone Syrah Redstone Vineyard 2010, Lincoln Lakeshore (\$39.95)

The Syrah grapes for this wine were planted back in 1999, as part of the Thomas and Vaughn winery, and where the Redstone winery is being built. An explosive perfume of pepper, raspberry, cassis, plum, cherry, tobacco and oregano leads into a weighty palate stuffed with red and dark fruits coated with cracked black pepper. (ES)

89 Soutbrook Vineyards Triomphe Cabernet Franc 2012, Niagara-on-the-Lake (\$21.95)

This biodynamic Cab Franc includes 12% Merlot. There is a deep ruby colour and a complex combination of raspberry, cassis, plum, violets, cinnamon, roasted herbs and tobacco. Balance is the mantra on the palate, with moderate alcohol, good body, considerable length and ripe tannins. Enjoy this lovely wine over the next 5 years. (ES)

87 Southbrook Connect Organic Red 2012, Niagara-on-the-Lake (\$15.95)

This mid weight, Bordeaux inspired red wine, features pretty aromas of raspberry, red currant, tobacco, vanilla and cocoa. Very respectable length and supple tannins make for short term aging potential. Drink until 2018.

87 Union Squared Red 2012, Niagara (\$17.95)

This singular blend of Bordeaux, Rhone and Burgundian varietals spent 12 months in French oak. □ Mid weight, it doles out raspberry, cassis, cherry, herbs, pepper, vanilla and cocoa flavours. The palate is soft with the oak flavours echoing on the lengthy finale. The price is right for this wine as well as being a perfect match with steaks and roasts. (ES)