

## Canada

### Rose

#### **88 13<sup>th</sup> Street Cuvee Rosé NV, Niagara (\$27.95)**

**Aged two years on the lees, it is the yeast and strawberry which first greets the taster, followed by cherry, earth and spice. Pinpoint bubbles caress the palate and there is fine length. (ES)**

#### **87 Fielding Estate Winery Sparkling Rose NV, Niagara (\$29.95)**

**A blend of 69% Pinot Noir and 31% Chardonnay. Mild aromas of strawberry, vanilla cream and toast. Pale salmon colour, delicate with a fresh finale and ready to drink. (ES)**

### White

#### **91 Rosehall Run Vineyards JCR Rosehall Vineyard Chardonnay 2016, Prince Edward County □ (\$34.95)**

**A sublime Chardonnay with a perfume of pineapple, yellow apple, honey, banana, cream, smoke, vanilla and clove. Elegant with fresh acidity and quintessential PEC minerality wrapping up the package. Try with roasted chicken or grilled salmon. (ES)**

#### **88 Malivoire Chardonnay 2016, Beamsville Bench (\$19.95)**

**Medium body with cream, pineapple, apple, pear, spice and vanilla. Easy drinking and food friendly, especially with prawns or lobster with drawn butter. (ES)**

**88 Fielding Estate Pinot Gris 2017, Lincoln Lakeshore (\$21.95)**

**Contains wine from vines that are 30 years old. Huge peach and banana on the nose followed by spice and cream on the palate. Good lift and fine length. Drink with a coquille St-Jacques or mahi-mahi with a jalapeno/fruit salsa. (ES)**

**88 Malivoire Brut NV, Beamsville Bench (\$29.95)**

**Aged for 52% months on the lees, this 80% Chardonnay bubbly features toast, apple, almond, white flower, green apple and citrus. Very good length with a creamy texture featuring small pinpoint bubbles. (ES)**

**88 13<sup>th</sup> Street Winery White Palette 2017, Niagara (\$15.95)**

**A real crowd pleaser for sure! Off-dry with a delightful perfume of nectarine, peach, cantaloupe, wisteria and honey. Mostly Riesling and Pinot Gris with Sauvignon Blanc and Gewurztraminer acting as a backstop. Chill and serve alongside sushi. (ES)**

**87 Pondview Winery Riesling 2016, Niagara (\$17.95)**

**Bone-dry, with zippy acidity and profile of lime, mineral, white peach, grapefruit, apple and button mushroom. This is a wine which is made for food, especially oysters, so chill it down and shuck to your hearts content!**

**87 Malivoire Pinot Gris 2017, Beamsville Bench (\$21.95)**

**Dry with a personality of white peach, pear, apple, almond and a touch of honey. Medium body with great length, hitting mineral and spicy notes on the finish. (ES)**

**87 13<sup>th</sup> Street Winery June's Vineyards Chardonnay 2017, Creek Shores (\$21.95)**

**The nose completely flatters in this non-oaked chardonnay: banana, jasmine, yellow apple and cream. Medium body, round texture and ready to drink. (ES)**

**87 13<sup>th</sup> Street Burger Blend White 2017, Niagara (\$14.95)**

**A 60/40 blend of Riesling and Pinot Grigio. It is easy drinking with a cantaloupe, honey, lime and apple personality. There is a touch of residual and it is ready to go with cheese boards and fish tacos. (ES)**

**87 Malivoire Musqué Spritz 2017, Beamsville Bench (\$21.95)**

**Made from the aromatic clone of Chardonnay (Musqué), this off-dry white has a slight spritz as the name dictates alongside peach, honey, yellow apple and white flowers. Fine length. (ES)**

**Red**

**91 Rosehall Run Vineyards JCR Rosehall Vineyard Pinot Noir 2016, Prince Edward County (\$39.95)**

From my favorite PEC producer comes this terroir driven Pinot redolent with strawberry, cranberry, cherry, floral, vanilla, earth and mineral notes. There is sweet fruit on the palate with fresh acidity and suave tannins which will ensure five years of aging, at least.   
☐ Very pretty indeed! (ES)

**91 Malivoire Courtney Gamay 2016, Beamsville Bench (\$29.95)**

Malivoire's top Gamay is a stunning rendition in 2016, having benefited from the heat of the vintage. Dark cherry, strawberry, vanilla, cocoa, earth, tar and spice explode on the senses. Full-bodied with a concentrated mid-palate and protracted finale. Drink over the next five years. (ES)

**90 13<sup>th</sup> Street Winery Cabernet Sauvignon 2016, Creek Shores (\$29.95)**

Kudos to winemaker Jean-Pierre Colas for turning in this top-notch Cab Sauv! Mint, cassis, cinnamon, violets, earth and vanilla are all in play in this full-bodied red. Still youthful and tannic , it requires some cellaring to let it express its full potential. Drink from 2020 to 2028. (ES)

**90 Malivoire Wismer Cabernet Franc 2016, Twenty Mile Bench (\$27.95)**

Strawberry, vanilla, cassis, green olive, violets and herbs are layered in this full-bodied red. It is concentrated with lots of tannins, mandating two to three years of cellaring before been broached. A medium rare rib eye steak is the way to go. (ES)

**88 Fielding Estate Cabernet Franc 2016, Niagara (\$24.95)**

A structured Cab Franc with lots of tannins underpinning the cassis, violets, thyme, graphite and spice and vanilla. Great length but still needs a year or two in the bottle to come together. Require something grilled, preferably along the lines of cow. (ES)

**88 Fielding Estate Cabernet-Syrah 2016, Niagara (\$29.95)**

Even though it is an almost equal blend of Cab Sauv and Syrah, it is the pepper and smoke of the Syrah which first greets the senses. This is then followed by cassis, violets, cocoa and oregano. Medium body and fine length. (ES)

**88 Malivoire Stouck Cabernet Sauvignon 2014, Lincoln Lakeshore (\$34.95)**

A job well done as Malivoire winemaker, Shiraz Mottiar, has turned in a serious Cabernet Sauvignon from a challenging red wine vintage in Niagara. On the full end of the spectrum, there is a complex mix of cassis, chocolate, green olive, violets, tobacco, spice, cocoa and vanilla. Great length and ready serve alongside a rack of lamb. (ES)

**88 Malivoire Small Lot Gamay 2017, Niagara (\$19.95)**

A sexy nose of cherry, strawberry, oregano, black pepper and violets carry to the palate where blue fruits enter the picture. Very good length, lively acidity and a subtle tannins structure. Perfect for □ BBQ fare. (ES)

**88 Malivoire Gamay 2017, Niagara (\$17.95)**

Always one of Niagara's top Gamays. Lovely strawberry, raspberry, rhubarb, black pepper, herbs and vanilla. Juicy with soft tannins and ready to drink. A crowd pleaser to be sure! (ES)

**87 Fielding Estate Winery Estate Bottled Cabernet Franc 2016, Lincoln Lakeshore (\$39.95)**

**Medium ruby with a bouquet of raspberry, rhubarb, cassis, cinnamon and vanilla. The palate chimes in with the same, alongside black pepper and cocoa. Very good length with a juicy edge. (ES)**

**87 13<sup>th</sup> Street Winery Gamay 2017, Niagara (\$19.95)**

**Strawberry, violets, black pepper, thyme and hints of leather jump out of the glass and onto the taste buds. Smooth, with a mouthwatering personality and suave tannins. Very good length. ☐ Made for those pasta and pizza evenings. (ES)**

**France**

**93 Champagne Collet Blanc de Blancs NV, Champagne (\$84.95)**

**A stunning 100% Chardonnay bubbly from the oldest co-operative in all of Champagne. Aged 5 years sur lie, ☐ it will appeal to those who like a more mature/autolytic (yeasty) style as it features baked apple, toast, caramel, yeast, anise and nuttiness. There is lovely freshness, splendid length and loads of pinpoint bubbles. Chapeau! (ES)**

**South Africa**

**91 Hamilton Russell Vineyards Chardonnay 2017, Hemel-En-Aarde Valley (\$44.95)**

**From one of SA's best Chardonnay producers comes this lovely rendition. Medium plus body with cream, baked apple, pineapple, spice, vanilla and honey. Long lasting with apple being the dominant echo. (ES)**