

**Canada
Niagara**

90 Lakeview Cellars Vidal Icewine 2003, Niagara (\$19.95/ 200ml)

Winemaker Tom Green has quietly emerged from Ontario winemaking icon Eddie Gurinkas' shadow, and is now making quality wines right across the board for both Lakeview and Birchwood. Deep yellow colour with a nose of honey, apricot and apple juice. Excellent length. (ES)

90 Fielding Estate Riesling Reserve 2004, Niagara (\$19.95)

Made from 27 year old vines, this is a serious wine with serious structure that requires bottle aging. Even though there is 38g/l of residual sugar, the bright acid shines through, giving the impression of an off dry wine. Flavours of mineral, lime zest and peach. From 2008 to 2020. (ES)

89 Fielding Estate Riesling Semi Dry 2004, Niagara (\$12.95)

Opened in May of this year, Fielding has positioned itself as a serious producer of quality wines in Ontario. This wine, the gold medal winner at the Ontario Wine Awards demonstrates this fact. Medium bodied with lime, grapefruit, earl grey tea and minerals. Excellent length with lots of lift in the mouth. Oh, by the way-one hell of a great price to boot! Buy it by the case. Now to 2012. (ES)

89 Fielding Estate Chardonnay Musqué 2004, Niagara (\$13.45)

Another Gold medal at the Ontario Wine Awards, and for under \$15, this is a no brainer purchase. Peach, flowers, bubble gum and spice are all present. Nice density on the palate with a lengthy finish. Drink over the next 2 years to take advantage of the flattering aromatics. (ES)

89 Tawse Vineyard Robyn's Block Chardonnay Reserve 2002, Niagara (\$48)

Tawse may be a new winery in Beamsville but winemaker Deborah Paskus has lots of experience when it comes to making superb Chardonnay. Those who have tried her great Temkin-Paskus Chardonnays of the 90s can attest to this fact. Medium yellow colour with a bouquet of caramel, dried apricot, orange peel, flowers and pineapple. The palate launches in with honey and clove, with a lengthy finish. Now to 2009. (ES)

89 Tawse Vineyard Riesling 2003, Niagara (\$22)

Almost 30 year old vines were used to make this wine. White gold with a distinctively Mosel nose of mineral, lime, peach and hints of petrol. Off dry with lots of citrus on the tongue. Nice balance and almost excellent length. Now to 2014.

88 Vineland Estates Semi Dry Riesling 2003, Niagara (\$11.95)

I have had this wine four times in the past two months and it keeps improving each time. It represents a huge value and is a mandatory case purchase. Light and elegant, with lots of bergamot, lime, citrus and mineral flavours. Longevity is not a problem, so drink until to 2013. (ES)

87 Angel's Gate Riesling Sussreserve 2004, Niagara (\$12.95)

The 04 vintage is turning out to be a fabulous one for the Riesling grape. The long cool autumn has given extra depth and complexity to the wines. This is a real charmer with a nose of peach, lime, powdered candy and minerals. The acid and sweetness work in unison, carrying the length. Now to 2011. (ES)

87 13th Street Winery Corp Chardonnay 2003, Niagara (\$20)

As I have said before, 13th Street has one of the most honourable pricing policies in the business. Depending on the vintage and wine, they will adjust prices, to reflect the quality. For example, this wine has decreased in price since the last vintage, but it is still a solid value. Caramel, peach, citrus and honey with very good length. Drink over the next two years. (ES)

85 Fielding Estate Chardonnay 2004, Niagara (\$12.95)

An unoaked Chard with a pale water colour. Light to medium bodied with a bouquet of musk melon, honey and green apple. Medium finish. Drink now. (ES)

88 Maleta VIEW Estate Winery Gamay 2002, Niagara (\$24)

This wine garnered a silver medal at this year's Ontario Wine Awards, coming within a hair of winning the gold medal. An aromatic nose of raspberry and strawberry jam, blueberries, plum, black pepper and pain grille. Very good length, nice density and fresh acid. Drink over the next 3 years. (ES)

88 Willow Heights Meritage Tresette 2002, Niagara (\$29.95)

The 02 Tresette is a smoky, black fruit, spicy, vanilla offering with a slight vegetal undertone. Medium bodied and rich, it displays a lengthy finish and ripe tannins. (ES)

88 13th Street Wine Corp Red N/V, (18)

Due to the serious short crop caused by the harsh winter of 03, 13th Street blended their Bordeaux grapes from the Funk vineyard with premium Zinfandel and Syrah juice from California. This is a hearty wine that should be stashed away until this winter and then consumed with hearty fare, such as roasts or stews. Plums, blackberries and raspberry are on the nose while the mouth is jammy with much of the same fruit appearing. There is serious grip but drink it over the next two years to take advantage of the fruit. (ES)

88 13 Street Wine Corp Merlot Rose 2003, Niagara (\$16)

This is definitely one of the two best roses (the other is Malivoire's) in Ontario. The wine is wall to wall strawberries and raspberries with a creamy/ milky texture. Serve it up this Thanksgiving, with the traditional "gobble" fare. (ES)