

Speaking of wine

By Russ Disotell

Did anyone else notice how quickly the summer seemed to pass? It seems a little unfair after last year's harsh winter. Hopefully a long, mild autumn is in the offing to balance things out. No matter what the fall brings here is a quartet of triple threat wines for your end-of-year consideration. This foursome will be equally at home next to the barbecue, in the kitchen or for those put your feet up and enjoy a glass of wine occasions. All are available at the Parkedale Avenue LCBO.

Strewn Cabernet Sauvignon/ Cabernet Franc 2011 (CSPC# 65342, \$13.95) is a tasty, easy drinking Ontario red that shines when paired with food. A spicy, tobacco and dark berry nose gives way to a medium-bodied red with an appealing, creamy texture and wonderful balance. Juicy plum, dark cherry and black currant fruit are readily discernible, with a light herbaceous spice. There is plenty of food loving acidity and medium tannins to balance the fruit. Our full flavoured Cabernet will make a perfect partner for burgers, pizza, steak, game or mildly spiced chili.

Regular readers know of my soft spot for Gewurztraminer. Good examples are rare so I highlight them whenever I can. Strewn Gewurztraminer 2012(CSPC# 65359, \$12.95) with knife-edge balance and bright zesty acidity is one of those. Expect a medium-bodied white with a honeyed peach nose and tropical fruit, citrus and smoky pineapple fruit and a dash of underlying peppery spice. It is topped off with a pleasant, lingering, palate cleansing finish. Wonderful on its own or matched with roast or grilled chicken, roast pork loin, grilled chops or white pizza.

Goats Do Roam White 2013 (CSPC# 237313, \$11.95) hails from South Africa, but is

made in a Cote Du Rhone style, hence the play on words of the name. It is rich and dry with a tantalizing herbal peach and apricot nose. The apricot carries through to the superbly balanced palate where it is joined by green apple and tropical fruit flavours. A crisp acidic backbone shows through on the lengthy finish. Try "The Goat" with roast or grilled poultry or pork, or as a partner for your favourite seafood in cream sauce recipes.

Our final selection is, fittingly, Quartetto Real 2009 (CSPC# 253880, \$10.30), from Portuguese producer Monte De Cal. A blend of four indigenous Portuguese grapes, it most closely resembles a Syrah or Shiraz with deep, rich flavours of plum, blackberry fruit and vanilla. Top it off with perfect balance and a lengthy, flavourful finish. Pair with stew, sausages, burgers, chops and steaks. Enjoy!

Russ Disotell enjoyed a twelve year career with the LCBO. He spent the last four years as Product Advisor in Vintages purchasing where he was a member of the buying panel and endured the arduous task of tasting products every week! Since leaving the Board he has written columns and articles on wine, helped develop wine lists and conducted wine tastings. LH

