

Speaking of wine

By Russ Disotell

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.

The days are longer, the clocks have been moved forward and warmer weather is on the way. With the change of season we will be changing our wine selections. Crisp, refreshing whites, and lively, medium-bodied reds, with perfect balance move to the forefront to match our changing diet, as winter comfort foods give way to lighter warm weather fare.

Ontario's White House Riesling Pinot Grigio 2013 (CSPC# 219022, \$12.95) is produced by the Speck Brothers, more famous for their Henry of Pelham wines. The aim of White House is to produce reasonably priced, quality wines and after tasting I think you'll agree they have succeeded. The nose is bright and inviting with aromas of apricot, pear, and green apple with a hint of floral. This medium-bodied blend has ample citrus acid to match generous lemon, lime, white peach and apricot fruit flavours, creating a soft, round palate. The finish has good length and lots of food friendly acidity.

White House is quite versatile, zesty and lively enough to serve as a patio sipper, while having enough body and depth to deserve a spot at the table. Shrimp, scallops and flaky white water fish come to mind as ideal partners. Simple chicken dishes, avocado salad, oriental chicken salad and even turkey will match up nicely as well.

One wine every spring/summer cellar should have is a quality Sauvignon Blanc, such as

Las Mulas Organic Sauvignon Blanc Reserve 2014 (CSPC# 272609, \$12.95) from Chile's Miguel Torres. The winery refers to this wine line as being made from "the finest organic grapes, from the poorest soil".

The generous, open nose carries aromas of fresh tropical fruit, gooseberries and a touch of spice. The medium-bodied palate is soft and silky smooth with fresh citrus, crisp green apple, tropical fruit and melon flavours, spicy herbaceous notes and plenty of tangy acidity to balance the fruit. The finish has amazing length and depth of flavour. Match with seafood (prawns, calamari), pan-fried freshwater fish, chicken recipes or vegetarian dishes, especially asparagus.

Another must have warm weather wine is a well-balanced Pinot Noir. Ontario's Silver Bay Cellars Pinot Noir 2013 (CSPC# 372789, \$14.95) from the Lake Erie region fits the bill nicely. Field berry, a light toastiness and vanilla dominate the nose. Intense cherry, raspberry and vanilla flavours, with just a dash of mocha are matched nicely with soft tannins and just enough acidity to produce superb balance. A light spiciness shines through on the finish. Food partners include grilled salmon or tuna, roasted or grilled chicken, turkey, pizza or simply as an aperitif. Enjoy! **LH**

