

Speaking of wine

By Russ Disotell

If you're anything like me, the long hot summer has depleted your wine stocks. So, it's time to restock and refocus on wine partners for autumn cuisine. Here are five suggestions that will go a long way to help meet your needs.

California's Enigma Chardonnay 2015 (CSPC# 428854, \$13.95), nicely balances toasty oak with complex tropical fruit, apple, peach and pear fruit. It has a creamy texture and round supple quality with an equally complex finish that has great length. Enjoy on its own or match with pasta with cream sauce, chicken or turkey, especially with a white sauce. It also partners nicely with freshwater fish.

Henry of Pelham Riesling 2015 (CSPC# 268375, \$14.95) is the latest stellar vintage from this Ontario Riesling specialist. Look for superb balance in this medium bodied white with an array of apple, pear, lime, grapefruit and apricot flavours with a crisp, zesty acidic backbone. The long finish has deep flavours matching the palate with a refreshing tang. A versatile partner for all manner of food, it shines when paired with baked ham or pan-fried fish.

In Argentina the wine for red meat is Malbec. The Argentinians know red meat, barbecue is a national pastime! So who are we to argue? Argento Malbec Riserva 2014 (CSPC# 363192, \$13.95) is a full-bodied red with red currant, dark plum and Bing cherry fruit, with a hint of spice, vanilla and coffee notes. There is plenty of tangy acidity to balance the generous fruit and the finish has good length and just a hint of oregano spice. Perfect for cool weather barbecue fare.

Trapiche Pure Malbec (CSPC# 370924, \$15.95) is a great value for the price. This is a full-bodied, rich and concentrated Malbec with

a soft creamy texture, medium soft tannins and plenty of black cherry and plum fruit, mocha and espresso undertones. It has the power to match your hardest barbecue creations and enough elegance to serve with finest sit down meals.

With predictions of another potentially brutal winter before us, perhaps it is time to get to know Port better. True Vintage Port is expensive and can take decades to mature, but luckily there is Late Bottled Vintage Port, a style that is less expensive and ready for consumption. Taylor Fladgate, Late Bottled Vintage Port 2011 (CSPC# 46946, \$18.10) is a stellar example. It is rich and concentrated with black currant and dark cherry fruit, slight herbal notes and a nicely balancing acidic backbone. Yes, it is sweet, and full bodied. Sweet-sweet-sweet, but it warms the bones on cold winter nights. Enjoy! **LH**

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.