

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.

I have often touted Ontario Riesling as the best category of wine available on LCBO shelves. The two main reasons are versatility and quality, which extends across the entire category. Of course there are exceptions, but generally speaking you can't go wrong, the quality is that consistent.

Riesling is also the perfect selection for summer. Whether it's described as zesty, zippy or zingy it cleans and refreshes the palate, provides a nice pick me up and effortlessly matches a wide variety of foods. Local anglers should know that it is the perfect companion for pan fried "catch of the day". Got sausages on the grill? Riesling is up to the job. How about a beef stir fry with garlic, onion and chilli peppers? You guessed it, Riesling.

Cattail Creek "Creek Series" Riesling 2012 (CSPC# 241547, \$14.95) is a relatively new arrival to area LCBO shelves, although they planted their first vines in 1956. They have a reputation for great Riesling and it's easy to see why. The "Creek Series" nose is open and generous with aromas of pineapple, lemon zest and spice. Expect a medium bodied wine with wonderful balance and character. Peach, apple and citrus flavours dominate the palate, with just a hint of pear. There is plenty of acidity to match the generous fruit and the finish has good length and refreshing green

apple acidity. The quintessential summer sipper, it will also partner superbly with chicken, poultry and seafood.

Angels Gate Sussreserve Riesling 2011 (CSPC# 620104, \$13.95) also deserves your consideration. Sussreserve is the technique of reserving some of the juice prior to fermentation and adding it to the finished wine to make the fruit component "pop", so to speak. Look for peach, citrus and spice (quite possibly ginger) on the nose. Pineapple, nectarine, lime and pear flavours are easily discernible on the complex palate, which is balanced by a racy acidity. The finish is crisp, flavourful and refreshing. Pork, local white fish, shellfish and poultry all match nicely with our "Angel".

Henry of Pelham Riesling 2012 (CSPC# 268375, \$13.95) is the latest vintage in this winery's long series of quality Riesling. The nose offers aromas of peach, honey and apricot fruit with underlying floral nuances. The palate is complex and rich with the apricot and peach from the nose returning supplemented by Granny Smith apple and tangy citrus fruit. Ample acidity balances things nicely and the finish is quite remarkable in length. Partner it with glazed ham, mildly spiced Asian dishes, poultry or pork. **LH**

Enjoy!

