

## GORD ON GRAPES

# New wines rise high above the rest

**GORD STIMMELL**  
WINE CRITIC

Our three general list winners today rose above 30 wines tasted. The Veramonte is new to shelves and evades the typical grassy, wet straw hallmarks of the sauvignon grape to deliver pert classiness.

The Sandbanks is also new, available for the summer only, and beat out more than a dozen Ontario rosés to reach top spot. It's even nicer that it is from a tiny value-conscious Prince Edward County winery few Torontonians know about. And our red selection is a new vintage from De Loach, a champion of California pinot noirs, with a large stable of single vineyard pinots running to \$50.

At \$14.95, this gives you a tiny taste of the greatness their upper end pinot noirs achieve.

Enjoy!

### VERAMONTE 2011 LA GLORIA SAUVIGNON BLANC \$12.95 (CHILE)

A brand new standout in the savvy category. Aromas of pineapple, guava and citrus lead into zippy peach, pineapple and pink grapefruit flavours. The finish is refreshingly clean and zesty, without being acidic or green. A delightful, affordable newcomer.

LCBO #602649

**Food suggestion:** Chevre salad with walnuts.

**Rating:** 89



### SANDBANKS 2011 ROSÉ \$12.95 (PRINCE EDWARD COUNTY)

A perfect patio sipper for summer, with aromas of candied cherry and strawberry, made using vidal blanc and merlot grapes. The flavours carry forward the cherry-berry, with a hint of pink grapefruit adding zing to the finish. A charming offering from "The County."

LCBO #244616

**Food suggestion:** Grilled freshwater fish.

**Rating:** 88+



### DE LOACH VINEYARDS 2009 PINOT NOIR \$14.95 (CALIFORNIA)

Finding substantial pinot noirs under \$20 is a challenge. This has great depth and balance, with aromas and flavours of beetroot, blackberry, strawberry, cedar, candied cherry and vanilla bean. An elegant expression of the pinot noir grape.

LCBO #220434

**Food suggestion:** Pork tenderloin in mushroom sauce.

**Rating:** 89+

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