

# OTTAWALIFE MAGAZINE



## Michael Pinkus' Thirst Impressions

« I'll point you in the direction of something special for the collector or someone just looking to be different at the dinner table. »

### 2010 Corbières (\*\*\*\* 1/2+) – Excellent-plus

This was one of two wines I kept coming back to...

The typical blend of the Réserve-line starting with the Syrah and Grenache, but this time there's the addition of Mourvèdre (instead of Grenache), and that's just the ticket for this wine to wow the palate. Beauty fruit that's both red and dark in nature, silky tannins along with anise and vanilla coating the palate – sure, the price is worthy of every-weekend drinking, but I'd still hold five-plus years and bring it out on special occasions... people will think you paid more than you did.

### 2011 Zephyr - Chardonnay (\*\*\*\*+)

The other wine I kept going back to: pleasant fruit along with rich creamy notes of butter cream and vanilla, but it also delivers hints and hits of spice to keep it from being cloyingly creamy, plus great acidity adds to the freshness. This is one sexy Chardonnay from the unlikeliest of places.

### 2010 Alto Stratus – Carignan (\*\*\*\*+)

Plum, spice, chocolate on the nose; while the palate doles out great spice and pepper notes among all that fruit, with a touch of mineral on the finish that manages to keep it all fresh.

### 2010 Minervoais (\*\*\*\*+)

Lots of red and dark fruits through the olfactories, along with smoky-vanilla notes... on the palate this one is red fruit-dominated with the smoky-vanilla backing.

### 2010 Côtes du Roussillon (\*\*\*\*)

Plum, black cherry and spiced licorice aromas, these follow onto the palate with good weight and balance of tannins.

