

> GORD ON GRAPES

Stunning reds and a bright white

An old acquaintance with a new label is the winner

GORD STIMMELL

WINE CRITIC

Most wines under \$10 are drinkable but too many are mediocre. That's why my challenge is always to find a bright light in a sea of dullness.

In a quest for a lovely white for spring patio sipping, a real winner is an old acquaintance with a new label, the Hardy Stamp Series Riesling-Gewurztraminer.

The Gewurztraminer element is not overly floral and yet this Aussie white is intensely fruity, lively to the last drop.

We also have two stunning reds from Argentina. Both score 90 and up, a rarity in wines priced under \$15.

The Argento Malbec is a new delicious vintage of a proven value producer whose chardonnay is also delicious.

La Mascota Cabernet is brand new to all shelves and is stunning in all respects, showing the power and poise of a red costing far more. Enjoy!

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**Argento 2012
Malbec Reserva**

\$12.90

(Argentina):

Fragrant blueberry, vanilla, violet and cherry aromas and super smooth flavours of blackberry, black pepper, cardamom, plum and mocha.

LCBO #363192

Food

suggestion:

Veal shank.

Rating: 90

**Hardys 2013
Riesling-
Gewurztraminer**

\$9.90

(Australia): A lively bouquet of jasmine, lime drop and clover blossoms sets up slightly sweet jasmine, lime lollipop and citrus flavours.

Delicious! LCBO

#448548

Food

suggestion:

Pad Thai.

Rating: 89+



La Mascota 2012

Cabernet

Sauvignon

\$14.40

(Argentina):

Rich vanilla-laced black cherry, plum and lilac aromas with lush deep dark plums, black currants and anise accented flavours. Fab value!

LCBO #292110

Food suggestion:

Thick, juicy

steaks.

Rating: 91