

WINE

The Softer Side of Red

Make the transition from the big bold reds of winter to something lighter and brighter as we embrace the arrival of spring.

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Tomato & Bocconcini-Stuffed Mushrooms with Mixed Greens
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Pinot Noir Agility

Wines made of Pinot Noir can offer full flavours of cherry and raspberry, with floral and spicy undertones. The grape favours the long, cool growing seasons of Ontario and B.C., California and Oregon, France and Germany, with traits varying between regions. Ontario Pinots Noirs tend to be light-tasting, while California styles are lush.

PINOT PERK
Pinot Noir grapes have higher levels of polyphenols than other red wines. These are natural compounds with a high concentration of antioxidants.

NEW!
Bar Dog Pinot Noir
LCBO 28559, \$17.95
Floral aromas give way to juicy red-fruit flavours of cherry and strawberry in this California Pinot.

Konzelmann Pinot Noir VQA
LCBO 200584, \$16.95
Find floral and spicy aromas, and flavours of cherries and licorice in this easy-drinking and aromatic Niagara red.

Rosehall Run Pinot Noir VQA
LCBO 307769, \$19.95
This smooth Prince Edward County gem hits notes of berries and plums, plus a hint of smoke.

PAIR IT Call on Pinot Noirs for serving with pork, chicken or duck, or to go with umami dishes integrating mushrooms, tomatoes or cheese. They are very food-friendly, thanks to low tannins and high acidity.

THE SOFTER SIDE OF RED



Roast Capon with Mushroom Onion Stuffing
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RED REDISCOVERY
Carménère was brought from Bordeaux in the mid-1800s to Chile, where it became lost in the Merlot vineyards. In the 1990s, botanists discovered that half the Merlot vines in Chile were, in fact, Carménère.

Carménère Comeback

Originating in France's Bordeaux region and today grown primarily in Chile, Carménère could become your new go-to red. Explore the tart flavours of raspberry and black plum, with herbaceous hints of peppercorn. Australia, the United States and Brazil also produce these wines.

Casillero del Diablo Reserva Carménère
LCBO 620666, \$14.95
This easy-drinking red, produced with grapes from Chile's Rapel Valley, sports full flavours of cassis, chocolate and oak—with a smoky hint of spice.

Carmen Reserva 1850 Premier Carménère
LCBO 169052, \$13.25
You can taste the expertise here—this Chilean winery has deep roots. Enjoy lively, layered and woody notes of prunes and plums, cherries and berries.

PAIR IT Rely on Carménère to align nicely with vegetarian food like stuffed peppers, black beans and lentils, as well as pesto, salsa and cumin-spiced dishes. The peppercorn flavours particularly elevate roast pork and poultry.

GAMAY VERSATILITY

Gamay is the main grape of the Beaujolais region of France, and its wines often present great value, along with floral aromas, tart tastes of red fruit and pomegranate, and occasionally a subtle earthy undertone. Gamay also does well in Ontario's cooler climate.

Malivoire Farmstead Gamay VQA VINTAGES ESSENTIALS 591313,
\$21.95

This inviting Niagara Gamay delivers bright flavour without hitting you over the head. Expect juicy notes of raspberries and strawberries, and a lingering hint of white pepper.

Bouchard Aîné & Fils Beaujolais Supérieur
LCBO 9431, \$16.60

Two hundred years of experience definitely shows. Find rich, forest floor-tinged flavours of plums, berries and blackcurrants.

PAIR IT Gamay is a grape-of-all-trades, entertaining well with a variety of foods: stews, stir-fries, souvlaki or sausages. Gamay wines are also great with lighter-weight meat, fish and poultry, including pork chops, grilled salmon and roast chicken.



Portuguese Cordiality

Old World finesse shines brightly from Portuguese wines, evident in the subtle complexities of the country's red blends. Table wines incorporating varietals such as Touriga Nacional, Touriga Franca and Tinta Roriz (Tempranillo) also offer terrific value!

Porta 6 Lisboa VR

LCBO 427377, \$13.95

A red blend of Aragonez, Castelão and Touriga Nacional grapes highlights flavours of black plums, blackberries and coffee, with a floral finish.

Pedras Do Monte Cabernet Sauvignon

Tinta Roriz, Lisboa VR

LCBO 620658, \$10.95

This distinctly earthy blend of Cabernet Sauvignon and Tinta Roriz presents oaky notes of cassis, dark fruits, cherries and licorice.

PAIR IT Medium-bodied red blends from Portugal pair well with seafoods like grilled sardines, tuna steaks, crab cakes and cod croquettes. They can confidently accompany grilled, roasted or braised meats, and also take a shine to simpler fare—everything from flatbreads to meatloaf.



OLD WORLD WISDOM

Wines from Italy and Portugal tend to have less fruity flavour and more minerality than New World wines, with a higher acidity.



Seared Tuna with Chili-Spiked Black & Green Olive Salsa
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ITALIAN HERITAGE

Plenty of sun and cool ocean breezes guide the creation of some of Italy's lighter red wines, while family tradition and well-established methods bring the heft to these wines. From Veneto in the north to Puglia in the "heel," the country offers wines with tremendous depth—without a high price tag.

Fresco Di Masi Rosso

LCBO 22196, \$19.00

This organic, unfiltered red blend from Verona has a low alcohol content but a high intensity of flavour. Discover fruity aromas and notes of cherries, pomegranates and blackcurrants.

Pasqua Sangiovese IGT Puglia

LCBO 441428, 1.5 L, \$18.00

This crowd-pleaser from Puglia presents a soothing mix of spicy, herbal berry flavours, propped up with a floral and anise undertone.

Cesari Essere Valpolicella DOC

LCBO 19774, \$13.95

This lighter-style red from Italy's Verona region delivers herbal-tinged flavours of berries and figs, honey and chocolate.

PAIR IT Spicy foods pick up nicely on the herbaceous traits of low-tannin Italian reds. These wines will complement a variety of dishes, particularly emblematic Italian foods like veal cutlets, roasted vegetables, tomato sauces, grilled swordfish and grilled meats.