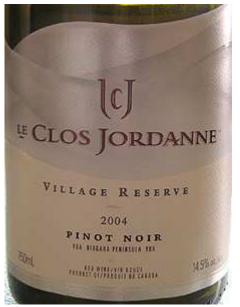


WINE RECOMMENDATION



Le Clos Jordanne

2004 Village Reserve Pinot Noir (Niagara Peninsula)

There has been much hype, thus far totally deserved, surrounding this joint venture between Burgundian (Boisset) and Canadian (Vincor, now part of Constellation) wine companies. They have taken a totally Burgundian approach to their bench site on the Niagara Escarpment, splitting the vineyards up according to soil, planting Chardonnay and Pinot Noir almost exclusively, and using Burgundiantrained (but born in Canada) winemakers and thus the Burgundian winemaking philosophy. And boy does it show...in every wine!

They market the wines just as in Burgundy, too, with a Village Wine,

then 1er Cru, Single Vineyard designations, and finally la crème de la crème – the Grand Cru.

The Village Reserve is the entry level Pinot Noir at Le Clos Jordanne, and at \$25 Canadian it's a steal. A blend of four estate vineyards, it has light, elegant forest and cherry notes on the nose, and displays ripe, almost sweet, cherry fruit in the mouth, but with firm tannins and a touch of unobtrusive French oak. It's a well-balanced Pinot Noir, making it a safe choice for matching with white and red meat. It is also high in alcohol, over 14.5%, as are all the Le Clos 2004 Pinot Noirs. Surprisingly though, this does not distract.

Reviewed May 17, 2007 by Craig Pinhey.

THE WINE

Winery: Le Clos Jordanne Vintage: 2004 Wine: Village Reserve Pinot Noir Appellation: Niagara Peninsula Grape: Pinot Noir Price: \$25.00

THE REVIEWER



Craig Pinhey

Craig Pinhey is a professionally certified Sommelier, educator, wine judge, and wine writer. He is the provincial wine columnist for the *New Brunswick Telegraph Journal*, appears regularly on CBC Radio, and is a longstanding columnist for *East Coast Living*,

Progress Magazine, [here] and Aliant.net. He prefers wines with mineral and earthy notes, distinct varietal fruit and regional character, and moderate alcohol so he can drink more of it.