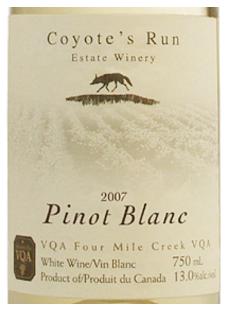


## WINE RECOMMENDATION



**Coyote's Run Estate Winery** 

2007 Pinot Blanc (Four Mile Creek)

Pinot Blanc in Ontario is not the popular grape that it is in British Columbia but those winemakers who do produce it usually don't let it see oak. Coyote's Run took advantage of uncharacteristically ripe fruit from the 2007 vintage to make a wine that won a Silver Medal at this year's Ontario Wine Awards.

This Pinot Blanc is almost water white with a beguiling nose of peach pits, minerals, and almonds. On the palate it's medium-bodied with a sweet peachy-melon flavour, and a strong spine of acidity that gives it both length and balance. Very quaffable and well made. The wine was cool

fermented to preserve its freshness and was given extended lees contact for added richness. The total acidity of 7.2 g/l masks some of the residual sweetness (12 g/l) with an alcohol of 12.5%. Only 278 cases were made.

Reviewed July 25, 2008 by Tony Aspler.

## THE WINE

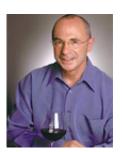
Winery: Coyote's Run Estate Winery

Vintage: 2007
Wine: Pinot Blanc

Appellation: Four Mile Creek

**Grape:** Pinot Blanc **Price**: \$18.00

## THE REVIEWER



## **Tony Aspler**

Tony Aspler has been reviewing wines since 1975 and will continue doing so until he gets it right. Although his license plate is *CLARET*, he enjoys all wines except sparkling Retsina. He says he's not a wine critic but a wine evangelist because he wants to turn

readers onto wine rather than turn them off. His style is telegraphic rather than poetic because there are only so many ways to say 'mellow tannins'.