

2015 Christmas at the Design Exchange

“Nice hair,” said little Cindy Lou Who to the man cramming gifts into a huge sack. “You must be the new Prime Minister of Canada.”

“No dear,” said the jolly old fellow with the flowing white locks and beard. “But I’m ready, just as ready as that Trudeau lad to bring plenty of smiles to plenty of faces. “ And off he went to fill a second bag with assorted bottles of bubbly to pour at the Design Exchange on Wednesday, December 9th.

Santa knows a great party when he sees one, and he never misses the Winetasters’ huge selection of fine wines and tasty foods. And as was the case last year, **sign up 5 or more guests and they each attend at the member price**

When you register to party with Santa, you may also order a serving of this year’s specialty wine: **1895 Cossart Bual Madeira**, a 120-year-old classic. If that strikes you as too young for Madeira, there will be two bottles of 1815 coming out of the kitchen as replacement wines later in the evening.

Many, but not all, of our wines follow a 5 or 10 year anniversary cycle. If you’re celebrating an event from 1970, 1980, 1990, 1995, 2000 or 2005, we have a wine for you. There are red wines, white wines, young and old wines, sweet wines and dry, and even a Champagne or two. Feel free to organize your own mini-tasting challenge: compare Rhône varietals with their Australian counterparts, let top white Burgundies square off against fine Chardonnays from California and Australia. Compare old Bordeaux to younger Bordeaux; toss into the mix Napa, California Cabernet Sauvignon; and then stir the pot with a top notch Australian Cabernet Sauvignon. As the opening 36 wines run out, look for top quality surprises throughout the evening.

As always, normal tasting-size portions of each wine will be served. Throughout the evening as selections are exhausted, they will be replaced with unadvertised wines. The identity of replacement wines will be prominently displayed at the various serving stations as the wines appear. Each of our 6 serving tables will contain half a dozen wines at the start of the evening: typically four reds and two whites or “others”.

We recommend transportation to **Design Exchange** be provided by the TTC, a taxi, other exotic livery service or perhaps a designated driver. **(Continued on the back of the page)**

Date: Wednesday, December 9, 2015
Time: 7:00 p.m.

Design Exchange
234 Bay St.
Toronto (TD Centre)

Cancellations accepted up to December 4, 2015—Jennifer Curran (905-829-4675). No reservations by phone, please. No confirmations will be issued—you will be contacted only if we are sold out. There is no attendance limit, but supplies of the 1895 Cossart Bual Madeira are limited and will be allocated to the earlier responders.

**You can register online using a credit card at www.winetasters.ca, or send in this form with a cheque.
WINETASTERS SOCIETY OF TORONTO GST/HST account 844742619RT0001**

----- Tear and Enclose -----

Cheque payable to:
Winetasters Society of Toronto
c/o Jennifer Curran
1534 Prince John Circle
Oakville, Ontario
L6J 6T3

Name(s) Please PRINT the name for each attendee

Phone: (H) (____) _____ (B) (____) _____

Cheque enclosed for: **Design Exchange Party 2015**

_____ Members @ \$130.00 each (incl. HST) = _____

_____ Guests @ \$145.00 each (incl. HST) = _____

_____ Servings of **1895 Cossart Bual Madeira** @ \$25.00 each = _____

Total = _____

As always with tastings, please ask your guests not to wear aftershave, cologne or perfume. We do get many first-timers at our event who may not be familiar with our etiquette. A scent-free environment ensures we all experience fully this exceptional assembly of wines.

Note: For those who just can't wait, a list of all of the first 36 wines will be available on our web site in early December. Check it out at www.winetasters.ca.

Winetasters' 2015 Design Exchange Christmas Menu

Mezze Board

Grilled Haloumi, Hummus, Roasted Artichokes, Grilled Vegetables, Baba Ghanouj,
Caper & Chili Fried Cauliflower, Olives
Assorted Pita Breads, Flatbread, Crostini

Whole Smoked Turkey & Whole Ontario Bone-In Smoked Ham

Carved at the station by our uniformed Chef
Accompanied by Assorted Rolls and Croissants
Pommery Mustard, Dijon Mustard and Maple Mustard

Festive Cheese Board

Cranberry Chèvre Cheese Ball with Walnut Crust
Double Crème Brie, Danish Blue Cheese, Aged Cheddar, Oka
Fig Jam, Dried and Fresh Fruits,
Nuts and Berries
Crackers and Artisanal Flatbreads

Holiday Dessert Platter

Figgy Christmas Pudding, Pumpkin Tartlet, Spiced Whipped Cream,
Apple and Clove Crumble, Caramelized Pear Upside Down Gingerbread Cake
and Assorted Holiday Cookies.
Tea & Coffee

HERE ARE A FEW OF THIS YEAR'S FEATURED WINES:

- classic old Bordeaux (1964 Ch. Léoville-Barton, 1970 Ch. Ducru-Beaucaillou, 1978 Ch. Beycheville);
- from Pommard's excellent Domaine Pothier-Rieusset, two top 1985 Premiers Crus—Epenots and Rugiens;
- 1985 Vieux-Télégraphe Châteauneuf-du-Pape;
- from Tuscany, 1995 Ornellaia (and its "lesser" sibling Le Volte). Keep an eye out later for Masseto;
- 2000 Hacienda Monasterio (Ribera del Duero from Peter Sisseck of "Pingus" fame);
- 1971 Beaulieu Vineyards Georges de Latour Private Reserve Cabernet Sauvignon (Napa);
- 1998 Penfold's Bin 707 Cabernet Sauvignon (and a Penfold's Chardonnay) from Australia;
- 1980 Very Rare Old Tres Cortados Sherry
- a 16-year-old Bruichladdich single malt Scotch (aged in Ch. Latour barrels).

Our replacement wines include a couple of Ch. Latours, a Muga Rioja Gran Reserva over 45 years old, and Vintage Ports from 1960 and 1970.

