

No longer when starting a cellar do we go to our Father's wine merchant and get recommended a few cases of the usual suspects from Bordeaux or Burgundy, perhaps spiced with some Barolo or Hermitage. Prices have soared and mere mortals must look elsewhere. The good news is we now have a much wider choice of cellar worthy wines, especially from many of the traditional old world regions that have seriously upped their game by combining traditional grapes with modern viticulture and wineries. And so there is the question: How to choose wines to lay down? It's not always easy, as some of the desirable characteristics (eg tannin and, especially, acid) for cellaring may make the wines less attractive to drink now than more ephemeral offerings.

Our first tasting of the season addresses this very problem. We are delighted to have Alex Powell to lead us through a structured tasting of affordable and current cellar-worthy wines. Alex is the Sommelier for Celebrity Chef Susur Lee's flagship restaurant in downtown Toronto. He was top of his class in his Wine Specialist course in Napa Valley, achieving the lone perfect grade in a class of 200. As co-owner of 'A Vine Romance', he excels in helping clients find investment wines and in building and evaluating their wine cellars. He will explain as we go through out tasting what it is that makes these wines suitable for cellaring.

Our selection includes wines from France, Spain, Italy, and Portugal. Their cellaring potential ranges from short to long term and prices range from \$25 to \$90 averaging under \$50 (just!), and all but one were purchased this year. Ranging from shorter to longer term we will pour: **2012 Pala Riserva Cannonau di Sardegna**; **2011 Dom Magnien Cote de Nuits Villages**; **2010 Tolaini Valdisanti, Toscana**; **2011 Quinta do Cardo Grande Escolha, Douro**; **2009 Perez Pascuas, Duero**; **2012 Les Barcillants Cornas, Vins de Viennes**; **2010 Clos del Rey, Cotes de Roussillon (Parker 95 pts!)**; **2010 Brezza Cannubi (Jancis 17.5 pts!)**; **2012 Grand Tinel Alexis Etablissement Chateauneuf du Pape (Jancis 17 pts!)**. In addition we are pouring, from our cellar, **2005 Quinta do Noval, Douro**, to show for comparison a more evolved Douro wine. For those who can count to nine, this "bonus" wine replaces our usual mystery.

With Alex at the helm, this promises to be a lively and informative evening.

FOR THIS EVENT WE HAVE A UNIQUE OFFER – GUESTS COME AT THE MEMBER PRICE! THIS IS A GREAT OPPORTUNITY FOR YOU TO BRING FRIENDS AND INTRODUCE THEM TO THE CLUB.

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Please don't drink & drive.

Date: Wednesday, Sept. 9, 2015
 Time: 6:30 p.m.
 Limit: 88 people

North York Memorial Community Hall
 5110 Yonge St. (under library)
 North York Centre Subway

Cancellations accepted up to Sept 4, 2015 — Richard Flack (416-425-4170). **No reservations by phone, please.** No confirmations will be issued — you will be contacted only if we are sold out. First come basis.

You can register online using a credit card at www.winetasters.ca, or send in this form with a cheque.

Tear and Enclose _____

Cheque payable to:
 Winetasters Society of Toronto
 c/o Richard Flack
 37 Rivercourt Blvd
 East York
 M4J 3A3

Names: _____

Cheque Enclosed for: Modern Cellar

Phone: (____) _____ W (____) _____

WINETASTERS SOCIETY OF TORONTO
 GST/HST Account: 844742619RT0001

_____ Members @ 65.00 each _____
 _____ Guests @ 65.00 each _____

Total _____

