

## A Decade of Napa's Finest: Cabernet Sauvignons from PHILIP TOGNI VINEYARD

Philip Togni Vineyard's first vines were planted near the top of Spring Mountain in 1981, 2000 feet above the Napa Valley floor and the town of St. Helena. The first wines, Cabernet Sauvignon and Sauvignon Blanc, were produced two years later. But the rootstock of the newly planted vines proved vulnerable to phylloxera. In the early 1990's the vineyard was replanted.

Today's wines are an ageworthy, Margaux-type blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Most of the 2,000-case annual production is sold to customers on the winery's mailing list on a first-come basis, and so this vertical tasting of eight vintages between 1998 and 2007 is a rare and special treat.

Philip Togni's choice of Bordeaux's Margaux commune as the ideal style to emulate makes perfect sense once you realize that he earned his Diplôme National d'Oenologie at the University of Bordeaux, studying under Emile Peynaud. At the time he was also working as Assistant Régisseur at Margaux's Deuxième Cru, Château Lascombes.

Beginning in 1958, Philip Togni worked in the Napa Valley at Mayacamas, then Chalone (where he was the first winemaker), Chappellet and Cuvaison. He has long been a fan of mountain-grown Cabernet. As a winemaker he produces wines that have surprised distinguished panels of judges in Brussels by outranking other California Cabernet Sauvignons and top Bordeaux including Latour, Margaux, Haut-Brion and Mouton. His expression of mountain-grown Cabernet commands high prices: the least expensive of the 8 vintages we are serving was \$119.00 a bottle. James Laube, in his book *California's Great Cabernets*, calls the 1986 "magnificent" and "celestial". Philip Togni's winery remains a small, family-operated gem; and we have the privilege of sampling a ten-year range of wines that should all be at or near their peak: 1998, 1999, 2000, 2001, 2003, 2004, 2005, and 2007.

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.

Date: Wednesday, March 9, 2016

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 Friday, March 4, 2016 — David Hutchison (416-690-0281 **evenings**). **No reservations by phone, please.** No confirmations for mail in reservations will be issued — you will be contacted only if we are sold out. First come basis. Non-members may attend at guest rates, but preference will be given to members.

You can register online using a credit card at <a href="https://www.winetasters.ca">www.winetasters.ca</a>, or send in this form with a cheque. GST/HST account: 844742619RT0001 Business name: Winetasters Society of Toronto

Tear and Enclose		
Cheque payable to: Winetasters Society of Toronto c/o Dave Hutchison	Names:	
270 Glen Manor Drive West	<del></del>	
Toronto, Ontario M4E 2Y2	Phone: H () W ( )	
Cheque Enclosed for: Philip Togni Cabernet Sauvignons	vv ()	
☐ Yes, I wish to sit at a New Members Table with an expert to answer my questions.	Members @ \$86.00 each (incl.	HST)
	Guests @ \$97.00 each (incl. F	HST)
		Total