



Fine wine.  
Fine friends.  
[www.winetasters.ca](http://www.winetasters.ca)

## 2016 Holiday Party at the Design Exchange

"Wait a minute... that's not milk and cookies. That's a 1966 Château Lafite-Rothschild! Ho, ho, ho! And over there... why it's a 1966 Château d'Yquem – just look at that colour! And both of them are 50 years old and still going strong. Someone certainly knows what Santa likes... ho, ho, ho!"

And that's just a sampling. As we have done for many years, this is Winetasters' much anticipated Holiday Party, where our members and guests get to be amazed by a carefully chosen array of perfectly-aged vinous treasures from the extensive Winetasters cellar. And matched with them will be a mouth-watering selection of meats, cheeses, breads, veggies and sweets – enough to make a meal and to perfectly complement the wines.

Many of our wines follow a 5 or 10 year anniversary cycle, so if you're commemorating an event from 1966, 1976, 1986, 1996, 2001 or 2006, we will have something suitable to help you celebrate. Each of our six serving tables will have half a dozen wines at the start of the evening, typically four reds and two whites or "others". For the "others", look out for gems like 2006 vintage Champagne, a 30-year-old rare Amontillado Sherry, a 1996 Colheita Port and a 1959 vintage Armagnac brandy.

Most of the wines at each station will follow a unique theme. Thus you can have your own mini-tastings of, for example, Italian Brunellos and super-Tuscans, north Rhônes versus their southern cousins, new world Cabernet Sauvignons (Cal vs Oz), white Burgundies from the three main sub-regions (Côte d'Or, Macon, Chablis) and a Lafite vs Latour showdown. And then, as the first 36 wines run out, look for top quality replacement surprises throughout the evening. These will be prominently identified at the various stations as the wines appear, so look out for the "pink" signs, or just listen for the buzz in the room.

When you register you may also order a serving of this year's specialty wine, the **1985 Château d'Yquem**, the crown jewel of the famed Sauternes region and arguably the world's most sought-after dessert wine. Santa will also be dropping by with a sparkling or two.

We encourage you to bring your friends! When members bring 3 or more guests or when 3 or more guests register together each may attend at the member price.

With the Design Exchange being conveniently located downtown, we strongly recommend travelling by TTC, a taxi, other exotic livery service or perhaps a designated driver. **(Continued on the back of the page)**

Date: Wednesday, December 14, 2016

Design Exchange (TD Centre)

Time: 7:00 p.m.

234 Bay Street (at King), Toronto

Cancellations accepted up to December 13, 2016—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 1985 Château d'Yquem are limited and will be allocated to the earlier responders.

You can register online using a credit card at [www.winetasters.ca](http://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:

Name(s)

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

Phone: (H) (\_\_\_\_\_) (\_\_\_\_\_) (B) (\_\_\_\_\_) (\_\_\_\_\_)

Cheque enclosed for: Design Exchange Party 2016

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

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

\_\_\_\_\_ Servings of 1985 Château d'Yquem @ \$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 get to fully experience this exceptional assembly of wines.**

### **Winetasters' 2016 Design Exchange Holiday 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: 1966 Château Lafite-Rothschild and 1976 Château Latour;
- from the iconic house of Guigal: 1996 Hermitage and 1986 Côte Rotie "La Turque";
- 1966 Diffonty Remy Châteauneuf-du-Pape;
- 1996 Jadot Corton-Charlemagne;
- from Tuscany, the 1996 vintages of both Ornellaia and Masseto (with a couple of Poggio Antico Brunellos for comparison);
- from Rioja, the 1968 and 1970 vintages of Muga Gran Reserva Prado Enea;
- 1976 Beaulieu Vineyards Georges de Latour Private Reserve Napa Cabernet Sauvignon;
- 2001 Penfolds Bin 707 Cabernet Sauvignon from Australia;
- 1959 Damblat Armagnac.

Our replacement wines include several 1966 Vintage Ports from top houses Taylor and Fonseca, a 2001 Trimbach Sélection de Grains Nobles Gewurztraminer, a 1971 Château Lafite-Rothschild and the luscious 1966 Château d'Yquem.

And 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](http://www.winetasters.ca).