

[winetasters.ca](http://winetasters.ca)

## **Wine lovers unite! Join Winetasters today!**

**Winetasters is a group of people who love wine and enjoy the opportunity to taste iconic wines from around the world, as well as explore lesser known wines that may be on the path to iconic status.**

Our tastings cover established regions, like Bordeaux and Burgundy, as well as up and coming, or re-vitalised, regions like Priorat or Argentina. Every tasting and dinner gives you the opportunity to come together with fellow wine enthusiasts to share the passion.

Last year our tastings included **1990 Bordeaux, 1<sup>st</sup> and 'super-second' growths, The Barolos of Michele Chiarlo, Two Hands Shiraz from Barossa, and top Argentine Malbec**, among others.

Our 2017/18 programme includes: **Heitz vs Montelena, 2001 Sauternes & Barsac (including Yquem!), Rioja Gran Reserva, and a comparison of English vs Oporto bottled older Ports ...** and more!

Winetasters provides members with benefits such as:

1. **Unrivalled tastings** - Keeping our own cellar (almost 3000 bottles) not only gives us a unique selection of wines for our tastings, but also lets us offer tastings at very reasonable cost to our members, as we do not have to bear the burden of current market prices. We are a not-for-profit organisation.
2. **Networking** - opportunities to meet fellow wine enthusiasts and collectors who want to share and compare experiences with other members.
3. **Education** - most tastings are lead by wine professionals with specialized knowledge of the wines included in the tasting. They share their personal knowledge as background to the tastings and then discuss their own notes on the blind tasting itself.
4. **Dinners** - Winetasters holds dinners where interesting menus are carefully paired with wines, including wines selected from our cellar, as well as specially bought for the event.

Our tasting events are held on the second Wednesday of each month from September through June. Most events are in the **North York Memorial Community Hall, 5110 Yonge Street** (under the library). We recommend that tasters take the TTC to the North York Centre subway stop. Our December holiday party moves to a new location – Osgoode Hall.

**We look forward to seeing you at the Winetaster events this year!**

**Individual Memberships cost \$55 per year.** Alternatively, you can sign up for **two years at a discounted rate of \$90**; or **2 people joining for 1 year costs \$90.00** (HST is included in all cases). This fee pays covers some of the costs of operating the club including the cost of our wine cellar. Please complete the renewal form and mail it along with your cheque to the address indicated. You may also join or renew on line at [winetasters.ca](http://winetasters.ca) and pay through PayPal.

## 2017 – 2018 Monthly Events

### **Brunello di Montalcino - old & new** - September 13<sup>th</sup>, 2017

The “old” is the core of this tasting which is a vertical, spanning 1993 – 2000, of Tenuta Caparzo La Casa. This unique wine pioneered “Single Vineyard” Brunello, and comes from one of the finest vineyards in the appellation, founded in the 60’s. The “new” embraces the 2007 vintage and two relative newcomers, Domus Vitae and Colleceto.

### **Napa Knockdown - Heitz vs Montelena** – October 11<sup>th</sup>, 2017

Following our successful Heitz and Montelena tastings over the last few years, we thought it would be interesting to put these top Napa Estates head to head. We will pair the Heitz Trailside versus Ch Montelena Cab Sauvignon from 2005, 2001 and 1999. In addition, we will show the 2005 Martha's Vineyard and the 1996 Ch Montelena. Heitz is classic Napa Cab, while Montelena is potentially more supple and balanced. Who will win?

### **Ch. Ormes de Pez vs Ch. Haut-Bages-Averous** – November 8<sup>th</sup>, 2017

This tasting is all about terroir - Pauillac, the Mecca of Cabernet Sauvignon dominated wines, and St Estephe, its neighbour to the North. Both these Chateaux are managed by JM Cazes, owners of "super second" Lynch Bages, thus terroir is the primary differentiator. Haut-Bages Averous, renamed Echo de Lynch-Bages in 2008 is the second wine of Lynch-Bages. Pauillac is typically rich, full bodied, tannic with classic Cab Sauv profile, St Estephe can be more a little more severe. Our tasting includes three terrific vintages from the rule of five - 1990 1995 and 2000, as well as the somewhat controversial 2003 vintage.

### **Holiday Party at Osgoode Hall** – December 13<sup>th</sup>, 2017

We are excited to announce the new location for our not-to-be-missed annual holiday extravaganza. Osgoode Hall's restaurant is one of Toronto's well kept secrets; and it provides the perfect setting for a seasonal party. We will offer our usual wide array of seasonal foods with a treasure trove of wine delights from our cellar, including decades-old classics, special old fortified wines (Madeiras or Ports, some 100 years old or more) and many surprises making their appearance throughout the evening – bring your friends and colleagues and spread the word.

### **Rioja Gran Reservas - buy & drink now** – January 10<sup>th</sup>, 2018

Gran Reserva Rioja is one of the few top quality wines that is relatively affordable. They are balanced, complex and food worthy wines. They are aged at least four years (with three in barrel), and often 8 years or more, before release and so there is much less time to wait before they are ready to drink compared to most other fine reds. The LCBO brings in a fair selection on a steady basis. This tasting was purchased recently from the 2009 and 2010 vintages, as well as a couple of older vintages for reference. It will be very useful for those starting a cellar - or those whose cellar needs topping up! The line-up includes Muga Prado Enea, Contino, CVNE Imperial and more, including Rioja Alta 904 (2005).

**2001 Sauternes & Barsac** – February 14<sup>th</sup>, 2018

“Perhaps the greatest Sauternes vintage in modern time” (Jancis Robinson). Our tasting includes the peerless Ch d’Yquem. Jancis gave this wine an almost unheard of 20 pts (out of 20) in Dec 2015 (only 139 out of 149,000 purple pages notes attain 20 pt scores – Suckling please copy!). At 16 years, it should be starting to show its true colours. We are also pouring Ch Rieussec (owned by Domaines Baron de Rothschild of Ch Lafite, and for comparison some more affordable wines!

**Older Ports - Porto vs English Bottlings** – March 14<sup>th</sup>, 2018

Until 1970 it was not uncommon for British wine merchants to import port in barrels (pipes) and bottle it themselves. (After 1970 all vintage port is Oporto bottled) This tasting includes comparisons of British and Oporto bottled Cockburn & Taylor ports from 1966, 1967 and 1970. Did the Brits do a good job?

**Mitolo - Australian Single Vineyard “G.A.M” Shiraz** – April 11<sup>th</sup>, 2018

Aussie Shiraz with an Italian heritage. The winery was founded by Frank Mitolo in 2000; G.A.M. (the initials of Franks children) Shiraz was their first cuvee. We are spanning the 2004-2008 period. The wines will be at full maturity (10-15 years). In addition, we are pouring the Savitar and Reiver Shiraz cuvees. There will also be a “ringer”, the Mitolo Serpico Cabernet Sauvignon. See if you can spot it! These are full throttle wines, “heroically styled” to quote Hugh Johnson.

**Beaune - Clos des Fèves vs Clos des Ursules** – May 9<sup>th</sup>, 2018

This tasting compares two houses 1er Cru Beaunes - Louis Jadot (Clos des Ursules) and Chanson (Clos des Fèves). Both houses have excellent reputations. You will be able to compare the two enclaves across several vintages spanning 1995 – 2005. The Ursules perhaps a little more elegant, the Fèves perhaps a little rounder.

**Judgement of Paris (Ont.) - Chardonnay - Niagara vs Burgundy** – June 13<sup>th</sup>, 2018

(With apologies to Steven Spurrier!). The “Judgement of Paris” was the famous (US) / notoire (Fr) tasting that pitted top Napa wines against Bordeaux and white Burgundy. The shock was that the French judging panel ranked Ch Montelena as the top Chardonnay and that Napa overall acquitted itself extremely well. Our tasting will see how Niagara Chardonnay stacks up against Burgundy.



## 2017 – 2018 MEMBERSHIP FORM

PLEASE PRINT CLEARLY

Please complete the form below and mail, with a cheque made out to 'Winetasters Society of Toronto', to  
217 Banbury Rd, Toronto, ON M3B 3C6

or

Visit [winetasters.ca](http://winetasters.ca) to register and pay on-line

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**Membership Type:** (Memberships run from September to August)

\_\_\_ NEW \_\_\_ RETURNING

\_\_\_ SINGLE 1 year (\$55) \_\_\_ Double 1 year (\$90)

\_\_\_ SINGLE 2 Years (\$90)

**MEMBER #1 NAME:** \_\_\_\_\_

**email:** \_\_\_\_\_

**PHONE NUMBER:** \_\_\_\_\_

**MEMBER #2 NAME:** \_\_\_\_\_

**email:** \_\_\_\_\_

Would you prefer to receive Winetasters information by: \_\_\_ email **OR** \_\_\_ post

**If by Post - ADDRESS:** \_\_\_\_\_

\_\_\_\_\_

*NOTE: If you have chosen to receive information via emails you may opt-out at any time by contacting Winetasters of Toronto by mail or email as provided above.*

WINETASTERS SOCIETY OF TORONTO GST/HST account: 844742619RT0001