

Post-Election Celebration at Casa Loma

Let's all get off that 'Gravy Train' of Politics, and turn our attention to the much more interesting world of wine. This is our most extraordinary wine event of the year and the last of this decade (or maybe the first of the next decade!). Celebrate with bubbly (generously supplied by our non-denominational, bearded, red-suited, shiny-shoed, red-nosed, bespectacled, portly cultural icon) or drown your sorrows – responsibly of course – with an amazing array of wines from all metaphorical corners of the world. The lavishly decorated, forever elegant, Casa Loma is our venue once again on Wednesday December 8th 2010.

Once a year (at least) there should be time to relax and enjoy life (in moderation). Our Holiday party is always the best-attended event of the year. We've been running this outstanding celebration for over 20 years! We're breaking out more gems from our cellar, and will also feature some wines that you might have missed first time around. You will find a mixture of classic wines, eclectic selections, rarities, the unusual and some lesser-known diamonds in the rough. We'll also spread our wings a little by featuring both a Whisky and a Whiskey. Last year we served nearly 100 different wines, but this is not a competition, it is just our way of finding something delicious for everyone.

It is recommended that you arrive early to pick up your admission envelope. The envelope will include a list of the first 50 or so wines, with their locations, and sufficient tickets to exchange for 10-15 average servings. By arriving early you can scan the list and plan your first tastes with a fresh palate.

At 7:00, when the doors are opened, you can head straight for your top picks. 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. Towards the end of the evening you can expect delicious dessert-style selections to appear, including Ports.

Traditionally, we locate a very special wine (available in strictly limited quantities) that brings an extra lift to our celebration. This year it was relatively easy to find our century-wine as 1910 was a superb vintage across the board for Madeira. We are featuring a 1910 Vintage Bual Madeira, Reserva Velha, from Barbeito, which is available for a supplementary amount of \$24. Bual is a medium sweet varietal, but with vivacious acidity. In the past, Bual has probably been our members' most preferred style. We feel that we must issue fair warning as we have not (so far) been able to locate sufficient quantities of 1911 Madeira to feature next year. Patrons should anticipate a distinctly different wine as a 'special' for next year.

We recommend transportation to Casa Loma be provided by the TTC, a taxi, other exotic livery service or perhaps have a designated driver collect you. (continued on the back of the page)

Date: Wednesday, December 8, 2010
Time: 7:00 p.m.

Casa Loma
1 Austin Terrace
Toronto

Cancellations accepted up to December 3, 2010—David Hutchison (416-690-0281). 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 1910 Bual are limited and will be allocated to the earlier respondees.

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 David Hutchison
270 Glen Manor Drive West
Toronto, Ontario
M4E 2Y2

Name(s) _____

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

Cheque enclosed for: Casa Loma Party 2010

_____ Members @ \$75.00 each = _____

_____ Guests @ \$85.00 each = _____

_____ Servings of 1910 Bual @ \$24.00 each = _____

Total = _____

Once again, we will have our usual food tables featuring our traditional smoked turkey. This will be supported by an assortment of finger foods, including a variety of breads, cheeses, crackers, crudités, fresh fruit, etc., with coffee and dessert being set out later in the evening. Last year we introduced a Madeira ice-cream for the first time. This was so well received that this year we'll change it up a bit with a Tawny Port based ice-cream.

We like to think that many of our wines are 'special', so to help manage the crowds, we do not traditionally advertise any specific wines, however we always feature several 'famous' names along with some relatively unknown treasures. There are always a few that we were just intrigued enough to take a flyer on. Last year, we poured Château Mouton-Rothschild; Château Pichon-Lalande; Corton Grand Cru; 1959 Moulin Touchais; 1970 Port from both Quinta do Noval and Graham; Corton-Charlemagne and 'new world' blockbusters from Penfold's, Mondavi and Cloudy Bay. This is also an opportunity to discover treasures that are relatively unknown. Talk to the other attendees – they'll tell you about some 'discovery' they've made here. Typically people split between 'old' and 'new' world – but we encourage you to try something new as well as some familiar favourites. On the traditional 'old world' front, you will find representation from France (specifically Alsace, Bordeaux, Burgundy, Loire, Rhone & Sauternes); Germany; Italy; Portugal and Spain. Lesser known appellations from Austria and Greece will be represented as well.

From the 'new world' you can enjoy wines from Argentina; Australia; Canada; Chile; New Zealand; South Africa and USA (California, Oregon & Washington). We will also pour limited quantities of a 1980 Single Malt Scotch Whiskey and a Peated Whisky from India!

Something special is available for those celebrating significant events or anniversaries. In addition to the 100-year-old Madeira, anybody celebrating an anniversary from any of the years 1960, 1970, 1975, 1980, 1985, 1990, 1995, 2000 and 2005 will find something of interest (as well as many other vintages).

The main reason for coming is to socialize with your fellow WINETASTERS, in the perfect seasonal setting. So, come on out and bring your friends; that way you can share your 'discoveries' with them. This is our biggest and best social function of the year and we certainly believe that wine should be fun. This is the perfect opportunity to relax with old friends and meet our newer WINETASTERS.

And we'll be sure that there's no gravy around at our celebration! We're even making sure that we support the political trends by holding our pricing at the same level as last year.

As always with tastings please ask your guests not to wear aftershave, cologne or perfume. We do get many first-timers at Casa Loma who are not familiar with our etiquette.

Note: For those who just can't wait, a list of the first 50 wines will be available on our web site around December 1. Check it out at www.winetasters.ca.