

2014 Christmas at the Design Exchange

From the chilly, windswept vantage point of his North Pole workshop, Santa watched this year's Toronto election campaign with a tinge of big city envy. Downtown! Smart Track to get you downtown. A Downtown Relief Line. Santa took stock of the situation, and decided it really was time for a change. And thus Christmas 2014 trades uptown for downtown, the spacious art deco elegance of the Design Exchange (formerly the trading floor of the Toronto Stock Exchange).

But don't think for a second that direct access to the PATH and the subway will alter what you really came for—the chance to sample and share the finest selection of wines in the city with your friends and fellow Winetasters. There's even a break for larger groups this year. **Sign up 5 or more guests and they each attend at the member price.**

Santa will be there as always to pour everyone a glass of bubbly—to kick off the evening, to celebrate the middle of the evening or as your nightcap.

When you register, you may sign up for this year's specialty wine: **Van Zeller – Whitwham's Millennium Port**. In 1999, Cristiano Van Zeller (ex-Quinta do Noval) bought a 20,000 L cask containing 10,000 L of 1880 Port (half had evaporated over the 119 intervening years). This wine was bottled by Dirk Niepoort who added about 5% from his 1945 vintage. Google the name and drool over the tasting notes. We'll be pouring a limited number of servings; so be sure to bid early.

Many (but not all) of our wines follow a 5 or 10 year anniversary cycle. If you're celebrating an event from 1964, 1974, 1984, 1989, 1994, 1999 or 2004, we have a wine for you. There are red wines, white wines, young and old wines, sweet wines and dry. Feel free to organize your own mini-tasting challenge: compare Rieslings from Alsace, New Zealand and Australia; pit California's 2006 Mount Eden Chardonnay from the Santa Cruz Mountains up against the 2000 Louis Latour Corton-Charlemagne Grand Cru Burgundy. Compare Bordeaux's 1999 Les Forts de Latour to 1979 Château Latour, and throw in one of the Napa Valley's greatest wines, the 1970 Beaulieu BV Georges de Latour Private Reserve Cabernet Sauvignon.

As always, 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. Each of our 6 serving tables will contain half a dozen wines at the start of the evening: one white, four reds, one "other".

We recommend transportation to **Design Exchange** be provided by the TTC, a taxi, other exotic livery service or perhaps a designated driver. **(Continued on the back of the page)**

Date: Wednesday, December 10, 2014
Time: 7:00 p.m.

Design Exchange
234 Bay St.
Toronto (TD Centre)

Cancellations accepted up to December 5, 2014—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 Van Zeller – Whitwham's Millennium Port are limited and will be allocated to the earlier responders.

You can register online using a credit card at 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:
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: **Design Exchange Party 2014** _____ Members @ \$125.00 each (incl. HST) = _____
_____ Guests @ \$140.00 each (incl. HST) = _____

_____ Servings of **Van Zeller – Whitwham's Millennium Port** @ \$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 experience fully this exceptional assembly of wines.

Note: For those who just can't wait, a list of the first 36 wines will be available on our web site in early December. Check it out at www.winetasters.ca.

Winetasters' 2014 Design Exchange Christmas Menu

Antipasti and Artisanal Bread Station

Baskets of Artisanal Breads, Flatbread, Crostini and breadsticks

Grilled and Fresh Vegetables served with Baba Ganoush, Hummus, Tzatziki,
Garlic and Cucumber Dip

Vegetables to include: Grilled Zucchini, Eggplant, Roasted Red Peppers, Marinated Artichoke,
Sundried Tomato Pesto,

Bocconcini

Poached Shrimp with House-made Cocktail Sauce

Ham and Smoked Turkey Station

Fresh Rolls served with Creamery Butter

Moutarde de Mieux, Cranberry Mayo, Maple Glazed Ham and Whole Smoked Turkey

Cheese Platter

Domestic and International Cheese Selection accompanied with Fresh and Dried Fruits,
Nuts, Crackers and Flatbreads

Medium & Marble Cheddar, Havarti, Oka, Boursin, Gruyere, Oka & French Brie

Dessert

A selection of Miniature Pastries, Tarts and Squares

"Southbrook Raspberry Framboise Sorbetto"

Lindt Chocolate Sauces and Crème Anglais

Niagara Stone Fruit Tarts and Savoury Biscotti

Mini Cupcakes