

Ornellaia & Masseto

The “Other” Antinori

Antinori is arguably the most famous winemaking name in Tuscany. Wines like Tignanello and Solaia achieved fame not only by being among the world’s very best, but also in bringing Tuscany into the modern era of winemaking. Left behind were the archaic traditions of blending white grapes into Chiantis to meet the old DOC requirements and in their place were bold moves of bringing in the best international grape types like Cabernet and Merlot to add depth and complexity to the local Sangiovese.

But what is perhaps less well known is that there are two Antinori families and estates. While Piero was leading the way in the Chianti Classico district, his brother Lodovico was pioneering superstar wines in the newly developing Maremma region on the Tuscan coast. And he wasn’t alone; his estate in Bolgheri was very close to that of the legendary Sassicaia, the first wine in this area to be celebrated among the world’s best, and crafted totally with Bordeaux grapes, which is now the norm for the top wines of the Maremma.

Ornellaia became both the estate name and that of its flagship wine, made entirely with Bordeaux grapes, with Cabernet Sauvignon typically making up 60 to 80% of the blend. It quickly became one of Tuscany’s top Bordeaux-styled wines, in the same league as Sassicaia and a select few others.

Masseto, a single-vinyard cuvee made with 100% Merlot, came shortly after and, after some experimentation and advice from the famous Bordeaux consultant Michel Rolland, was soon considered as good as any Merlot wine produced anywhere (the “Petrus of Tuscany”?) and prices rose accordingly (now \$500+ on release).

We are thrilled to have several older vintages of both these wines for the pleasure of our members:

- Ornellaia – 1994, 1995, 1996 and 1998
- Masseto – 1994, 1995, 1996 and 2001 (97-98 points from Robert Parker for the 2001)

The tasting will show how these wines have developed from vintage to vintage, their ageability, what both Cabernet and Merlot can achieve in a Tuscan context and their similarities and differences with the best of Bordeaux. We expect this to be a very popular event – hope to see you there.

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. Using public transit is strongly encouraged.

Date: Wednesday, February 12, 2014
 Time: 6:30 p.m.
 Limit: 110 people

North York Memorial Community Hall
 5110 Yonge St. (under library)
 North York Centre Subway

Cancellations accepted up to February 7, 2014 — David Hutchison (416-690-0281 **evenings**). **No reservations by phone, please.** No confirmations 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 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

Names: _____

 Phone: H (____) _____
 W (____) _____

Cheque Enclosed for: Ornellaia and Masseto

Yes, I wish to sit at a New Members Table with an expert to answer my questions.

_____ Members @ 78.00 each _____
 _____ Guests @ 95.00 each _____

Total _____