

Directors' Choice

This tasting started out as a conversation among most of the directors over (oddly enough) a few bottles of wine. The question was asked what are you drinking at home right now and what is your favourite? The responses were as wide and varied as the personalities in the room. A challenge was posed as to who could find the best red wine, moderately affordable, to be purchased (no sneaking in something from your personal cellar) by the end of June 2011. There was very little outright cheating although some bent the rules more than others. We'll let you the club members decide who made the best choice. The tasting will be conducted blind in that we won't tell you which wine is which or who picked each until the results are announced. Let our experience guide you through some gems that we have found over the years.

As expected there is a cacophony of choices to entice you, including a mix of old world and new world, different varietals, blends and, perhaps surprisingly, three from Canada. There will be no external speaker; however, one of the directors will present the particulars of each of the wines. The online community has been polled and the amalgamated tasting notes for each wine can be found on the back page, highlighting the best characteristics of each.

We hope that you will join us for something new from Winetasters and share in a few of our favourite things.

Continued on Back

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.

Date: Wednesday, March 14, 2012
 Time: 6:30 p.m.
 Limit: 122 people

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

Cancellations accepted up to March 9, 2012 — 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 Dave Hutchison
 270 Glen Manor Drive West
 Toronto, Ontario
 M4E 2Y2

Names: _____

Phone: (____) _____ W (____) _____

Cheque enclosed for: DIRECTORS' CHOICE

_____ Members @ 50.00 each _____

_____ Guests @ 60.00 each _____

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

Total _____

2000 Knights Valley Reserve, Beringer, Napa Valley. The name says it all. This is the slightly less expensive version of the bigger brother although this one often shows better in the 10-15 year-old range. It has a light nose, with bits of oak, leather, dried red fruit, smoky black fruit, and a hint of smoky bacon. On the palate it has a lot of dusty tannins, baker's chocolate, red fruit, dried and meaty. The wine lingers and tantalizes the palate nicely.

2008 Flor de Crasto, Quinta de Crasto, Douro, Portugal. This exceptional wine from the Douro region of Portugal has been on the tables of most of the directors at one point or another and will often trounce more expensive wines in complexity, depth and composition. It's medium-bodied with plenty of red fruit, some smokiness, light but present tannins, and tangy acidity keeping it fresh. The pre-eminent sipper.

2006 Primofiore Jeneto, Quintarelli Giuseppe, Veneto, Italy. A charmingly deceptive wine, this is a delightful trickster. On the nose it proffers bunches of posies and cherries that are echoed at first sip; however, as the wine swooshes across the palate, it turns savory, introducing olive, smoke and mushroom to its mix. Likewise, though initially light, the body grows, intensifies and lasts for a sweet eternity.

2002 Alpha Crux, Bodega O. Fournier, Valle de Uco, Mendoza, Argentina. This is not your average offering from Argentina and shows that country's flare for experimentation. It is a viscous wine with low acidity, a dry finish and essences of sweet red cherries, current, bramble, spice, roasted red meat and smoke on the nose.

2005 Mas La Plana Cabernet Sauvignon, Miguel Torres, Penedes, Spain, This is another favourite of more than one director, so much so that it almost was presented twice. It has a deep colour, dark rich fruit with hints of toffee, vanilla, cassis and a chocolate finish. Very intense.

2007 Cabernet Sauvignon, Burrowing Owl, Okanagan Valley. This boutique wine rarely made it out of Okanagan until recently as their entire stock was often purchased by an army of local followers. Initially tight, it opens very well in the glass with spicy and berry aromas, delivering a host of sweet fruit flavours; black cherry, plum, and black currant.

2006 Rockpile Vineyards Syrah, JC Cellars, Sonoma. This Syrah from Sonoma shows the intensity of the California sun. Intense and vibrant with rich full-bodied blackberry and blueberry that's deep and concentrated, focused and pure with a long persistent finish that explodes with fruit and is balanced with tannins.

2007 Pinot Noir Okanagan Valley, Foxtrot – Here's another cult wine from the Okanagan Valley that caters to its ferociously loyal following. It is a solid wine presenting aromas of cranberry and raspberry, hints of beet root and sagebrush, forest floor, and cigar. A silky wine with an exceptionally long finish, balanced acidity and fine tannins.

2007 impromptu, Lailey, Niagara- This delightful blend of predominantly Syrah, Malbec, Petit Verdot and Cabernet Sauvignon is elegant and pure. It washes the palate with peppery spice, succulent cherry and hints of toasty oak. It's rich, full bodied and well textured with a solid underpinning of still-resolving tannin.