

Brunello Vertical

Brunello is a relatively recent viticultural adventure in Italy. It was born out of a preference for a small-berried sangiovese clone that was rot resistant and produced richer, deeper wine than its Chianti cousin. In 1870 Ferruccio Biondi-Santi segregated these grapes and called the clone Brunello (the little brown one). He insisted on high quality winemaking and a high price to differentiate the new brand. Brunello is a delicious, liquorous, age-worthy wine, largely unknown to the world at large until the 1970's. Its increased popularity is certainly aided by the fact that it was the first appellation granted a the coveted DOCG. The Denominazione di Origine Controllata e Garantita is the governmental recognition of pre-tasted exceptional products.

Brunello was the local hero. Its dusty, red cherry notes are often accompanied by a whiff of orange peel and finely structured fruit tannins. (Look for aromas of dark fruit, chestnuts, anise, damp soil and tobacco as well.) By the 1990's Brunello was challenging Barolo as Italy's most prestigious wine. Cask ageing of two years is mandatory and the wines do not enter the market until four years after the vintage. Wine Spectator writer Matt Kramer puts it on his "Don't die before trying it " list. That recommendation is certainly good enough for me!

This tasting features a vertical that covers 1993-2000. We are pouring the '93, '94, '95, '98, '99 and 2000 Brunello di Montalcino, La Casa - Tenuta Caparzo. La Casa is Caparzo's single vineyard offering, equivalent to a great Grand Cru Burgundy. The Tenuta Caparzo estate was planted in the 1960's before Brunello was a household word. They have been making great wines since the 1970's using the traditional 36-month maturation in wood methodology. It should be noted that most of large Slovenian oak casks that hold these wines impart less vanilla-oak characteristics than the smaller French barriques, popular in France and the rest of the new world. The missing years are filled with the famous 1997 Brunello di Montalcino, Sugarille (single vineyard) by Angelo Gaja and the 1996 Brunello di Montalcino, Poggio Antico Altero. Altero is an example of a new style of Brunello, aged in small barrels for 2 years instead of large vats for 3 years, brighter and more fruit driven in style.

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, May 9, 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 May 4, 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: Brunello Vertical

_____ Members @ 80.00 each _____
_____ Guests @ 97.00 each _____

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

Total _____

