

1997 Chianti Classico Riserva

Having poured the 1995 Chianti Riservas in November 2007 to great acclaim, we felt that now is a great time to explore the much touted, very warm 1997 vintage. Chianti in 1997 was anointed by Wine Spectator magazine as "Vintage of the Century" (20th or 21st?), thus validating Chianti's rehabilitation from a history of thin, almost criminally boring wines. These new-legislation Chianti Riserva wines are a far cry from the Chiantis of the 1970s, as great strides have been made in vinification, clonal selection and fruit management. The Sangiovese (piccolo) clones currently being used being by most Chianti producers today are darker in color and more intensely flavored than the typical Sangiovese clones of 30-40 years ago. (Think of the lightweight wines contained in the fiasco bottle turned candleholder that adorned many a restaurant's red gingham tablecloth. Even "Mad Men" has appropriated Chianti as a moniker for generic Italian red wine. The actors coolly order Chianti in a swanky New York / Italian eatery of the sixties with no pretense of vintage inquiry or producer. It is just red wine.) Tuscan producers are allowed to use up to 15% local grapes (Colorino, Mammolo, etc) in the blend as well as non-traditional varietals (Cabernet, Merlot, Syrah, etc.). The results are complex wines that are robust, refined and are made for some long term cellaring. The oenologist's long-term goal is the creation of international flavour and texture profiles that rival the best Cabernets and Merlots of the world and re-establishing Chianti as a fine wine region. Tasting notes for this vintage extol the balance of power and elegance of these wines. Specific olfactory descriptors mention dry cherries, crushed raspberry, new saddle leather, spice box, smoke and black cherry.

We have collected extraordinary Riserva wines of Chianti for this tasting. The properties represented are: Chianti Classico Riserva Vigna Del Sorbo Fontodi (WS 91, RP90), Chianti Classico - Riserva di Fizzano - Rocca delle Macie (90 Wine Enthusiast), Chianti Classico Riserva - Badia a Coltibuono (RP 91), Chianti Classico Riserva - Carpineto (IWC 91), Chianti Classico Riserva - Castello di Monastero (RP 88) Chianti Classico Riserva - Castello di Volpaia (87 Wine Enthusiast), Chianti Classico Riserva - Le Masse di Greve Lanciola (RP 87) and the Chianti Classico Riserva Podere Olmo.

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, November 10, 2010
 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 November 5, 2010 — 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: **1997 Chianti Riserva**

_____ Members @ 39.00 each _____

_____ Guests @ 49.00 each _____

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

Total _____

