

Le Clos Jordanne Pinot Noir

Pinot Noir is not called the heartbreak grape without reason. Delicate, thin skinned, and vulnerable to the vicissitudes of climate and disease, it was slow to arrive in Ontario vineyards. But a few pioneers saw the potential of the terroir to produce great Pinot and began the struggle. Then around the dawn of the new millennium a new force came on the scene – Le Clos Jordanne, which was a joint venture between Vincor and the Burgundian house of Boisset. They were savvy enough to recruit Thomas Bachelder as wine maker. Thomas brought considerable experience of wine making, in Burgundy and Oregon, married to a real passion for Burgundian style Pinot Noir and Chardonnay and for expressing Niagara’s unique terroir. The first officially released wine in Ontario was the 2004 vintage. Toronto Winetasters was lucky to secure that vintage (some of you will recall the very successful LCJ Chardonnay tasting we had three years ago), as well as wines from 2005. The wines have received critical acclaim.

At the outset they produced four Pinot Noirs. The Village Reserve is their entry level wine, regarded by many as one of the best values in Ontario Pinot. Le Clos Jordanne vineyard is the heart of the estate, its light limestone soil producing eloquent, perfumed wines with a racy combination of fruit and minerality. Claystone Terrace is its counterpoint, with heavier clay in the soil mix giving elegant wines with more structure and taut minerality. Le Grand Clos is their top cuvee, made from selected parcels within Le Clos. It has additional character and complexity. Our tasting showcases all four wines from 2004, as well as the 2005 Village Reserve, Le Clos Vineyard and Claystone Terrace along with the 2007 Grand Clos. 2004 and 2005 were very good years in Niagara (quantities were low in 2005 due to the harsh winter but what was made was very good indeed) and 2007 was exceptional.

This tasting showcases the best in Niagara Pinot Noir.

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 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 Nov 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: LCJ Pinot

_____ Members @ 45.00 each _____
_____ Guests @ 49.00 each _____

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

Total _____

PLEASE SEE OVER FOR XMAS CASA LOMA DETAILS:

This year Casa Loma Christmas event is:

End of the world wine event, tip a pole & a glass!

Mayan prophets and their calendar don't give much time before the poles flip and the party's over! December 2012 is coming so let's celebrate the last days together by tipping our bottles and glasses at Casa Loma. As always we'll do it with style and taste, great food and stellar wine from our club's cellar! . Be sure to attend and be assured we will cover all the bases so that whether you enjoy young or old, new or old world, bold or subtle, red, white or sweet and of course Scottish! As always we will feature Bordeaux, Napa Cabs, Barolos, Rieslings Sauternes' and so much more!

The event looks to be outstanding with a 100 point 1st growth Bordeaux and the return of old Madeira as the featured wine. We will provide a full write up on the web and via mailing in the next few weeks, with the wine list of first offerings to follow. The food will again as last year be catered by Casa Loma, YUM!

You and your friends can't miss this, Santa will be there and so should you! Please keep December 12th open on your calendars and join in on the best party of the year! Please support this amazing event, the more the merrier! **HO, HO, HO!** ☺