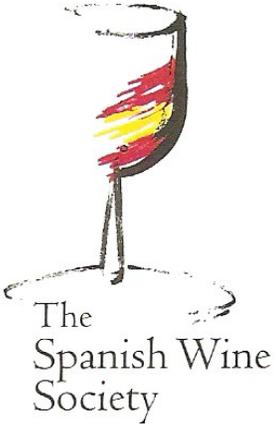


September 16, 2014



Hello friends,

Two years ago, The Spanish Wine Society toured Navarra and Rioja. While Rioja was as wonderfully rewarding as always—Navarra was a surprise. I had not been to Navarra in many years; the evolution in winemaking was astounding! That visit laid the foundation for the biggest Navarra wine event ever presented in Canada.

Please join me for:

**“The Wines of Navarra: WOW!”  
8 Bodegas, 40 Wines  
5 “Spanish Tapas Tables”**

**Wednesday October 15, 6:00 pm  
Patria Restaurant, 478 King St. West (just west of Spadina on King)**

This event has required months of planning and will involve 8 bodegas from Navarra with approximately 40 wines, with bodega representatives being present, pouring their respective wines, and as well, the director of the Consejo Regulador of the Denomination of Origin of Navarra, Sr. Jordi Vidal. The participating bodegas are:

**Bodegas Inurrieta  
Bodegas Irache  
Bodegas Castillo de Monjardin  
Bodegas Ochoa**

**Bodegas Finca Albret  
Bodegas Principe de Viana  
Bodegas Tandem  
Bodegas Otazu**

**In addition**—while Monday October 13 will involve morning media interviews for our visiting guests from Navarra—on the 13th and the 14<sup>th</sup> in the evening, we will present Navarra wine and food matching events in four of Toronto’s highly popular restaurants: **EDO Japanese Restaurant, Tinto Bar de Tapas, CAVA, and Grano.** (see below).

On Tuesday the 14<sup>th</sup> in the morning, on behalf of introducing the next generation of chefs and sommeliers to this wonderful wine region, “The Wines of Navarra: WOW!” event will present a seminar and tasting—and a wine and food matching to the George Brown College, Chef School and Sommelier students. A bold step to introduce the region of Navarra to up and coming wine and food professionals.

On Wednesday the 15<sup>th</sup>, in the morning—“The Wines of Navarra: WOW!” will present a seminar to the trade at Patria restaurant—journalists, educators, restaurateurs, members from the LCBO and wine merchants—to further share Navarra with those keen to learn.

And then—on **Wednesday October 15, at 6:00 pm**—the extravaganza for The Spanish Wine Society—at Patria restaurant—8 bodegas serving approximately 40 wines—accompanied by 5 “Spanish Tapas Tables” presenting Patria’s fine Spanish fare (see below).

But first a brief overview:

The Kingdom of Navarra in north-central Spain, was first recognized as such, in 824 AD and centuries later in 1841, Navarra became an official province of Spain—while continuing to maintain ancient aspects of self-government. With a population of only 650,000 with one third of the population living in the capital of Pamplona, Navarra remains largely rural. The bounty from the land is remarkable! The white asparagus, the piquillo red peppers and the artichokes of Navarra—have been awarded Denominations of Origin due to the unique and local quality of these products. And not to mention the superior olives and olive oils from the region would be an omission.

While wine has been created in Navarra since the 2nd century BCE by the Romans—with the region making wine since—it was with the establishment of E.V.E.N.A, The Navarra Viticulture and Oenological Research Station some few decades ago that Navarra leapt into the forefront of the world of wine.

Garnacha had been the primary grape creating lighter reds, and the superior Rosados (Rosés), and Tempranillo made elegant and lighter reds, with primarily Viura for the whites. With EVENA’s multitude of experiments conducted yearly in the vineyards and in EVENA’s experimental cellar, the focus and character of the wines of Navarra evolved dramatically.

For the reds, Tempranillo has surged in relevance, Garnacha is now used to create fuller, more fragrant, more New World style reds—and as per tradition, delicious and refreshing Rosados. The Spanish red grapes Graciano and Mazuelo continued to add excellent nuances to the Spanish blends.

With highly successful experimentation, Cabernet Sauvignon, Merlot, Pinot Noir and Syrah have been incorporated into Navarra’s vinous profile with marvelous results. The style utilizing these newly incorporated grapes is quite New World, but with a strong note of tradition with the wines containing sufficient structure and tannins in conjunction with evolved fruit characters — sophisticated wines.

Blends of the Spanish and French varietals are special. Judicious aging in French or American oak polishes the aged wines substantially.

The Navarra white wines as well, have benefited from EVENA’s monumental efforts. While the Viura based wines are more fresh and fuller on the palate—Chardonnay in this cooler climate landscape now produces classic, remarkable wines that compare to some of the best in the world. As well,

Sauvignon Blanc, and the traditional Malvasia, Garnacha Blanca—and the exquisite Moscatel de Grano Menudo creating excellent sweet wine, have all been flourishing over these years, creating exceptional wines.

Our event will allow us to taste the results of the years of effort and creativity put forth by this marvelous region—with the wines being poured by representatives from the bodegas—a rare opportunity.

## **Agenda: “Wines of Navarra: WOW!”**

### **Navarra Wines and Restaurant Events Monday October 13 and Tuesday October 14, 2014**

#### **Monday October 13 (and Tuesday October 14)**

#### **🕒 EDO Japanese Restaurant, 484 Eglinton Ave. West**

*We are excited to be returning to EDO, where The Spanish Wine Society has presented some of our most remarkable wine and food matching events. Barry Chiam, gentleman restaurateur, has again welcomed us to his Japanese fine dining destination. Chef Ryo Ozawa, will display his magic, creating tapas-like dishes to match our special wines from Navarra. Japan meets Spain!*

**Please call** 416 322-3033 for further information or to make your reservation to attend this Navarra wine and Japanese tapa (Kozara) event. From: 5:30 pm. on, for both evenings. Cost per person: \$25 inclusive.

**Bodega Finca Albret** will present the wines for EDO’s wine and food matching, with good friend and Master of Oenology, Gonzalo Lainez, Director of The Americas being in attendance to respond to any questions.

#### **🕒 Bodegas Finca Albret Chardonnay, 2013**

Notes: 6 months in French oak barrels. On the nose, elegant, ripe apricot with hints of pineapple, lime, flowers, and wisps of vanilla from the oak. Good Chardonnay character on the palate with adequate acidity resulting in a balanced and refreshing wine.

#### **🕒 Bodegas Finca Albret, Garnacha, Rosado, 2013**

Notes: A unique oak aged Rosado—4 months in French barrels. Aromas of roses, red berries, with hints of lychee, eucalyptus and rosemary. On the palate, refreshing with excellent depth of flavours.

#### **🕒 Bodegas Finca Albret, La Viña de mi Madre Reserva 2009**

Notes: The flagship wine of the bodega: Cabernet Sauvignon 95%, Merlot 5%. 21 months in French oak barrels and 27 months in bottle prior to release—4 years of aging, prior to release! On the nose, expressive with black fruit confit, cassis, black plums and dried figs. The extended oak aging lends vanilla and liqueur notes. Big and smooth on the palate, soft tannins with good structure.

## Tuesday October 14, 2014

### 🕒 **EDO Japanese Restaurant**, 484 Eglinton Ave. West

A repeat vinous and culinary performance by Chef Ozawa!

**Please call** 416 322-3033 for further information or to make your reservation to attend this Navarra wine and Japanese tapa (Kozara) event. From: 5:30 pm. on. Cost per person: \$25 inclusive.

## Monday October 13, 2014

### 🕒 **Tinto Bar de Tapas** 1581 Bayview Ave.

*An adventure into Navarra wine and food matching, you will not soon forget! The new Leaside culinary destination, Tinto Bar de Tapas is dedicated to creating Iberian specialties and highly creative “Spanish Inspired Tapas”. Six quality wines from Navarra accompanied by an especially prepared dinner menu. A true wine and food matching experience!*

*Winery representatives will be in attendance to pour their vinous wares and to answer any questions you may have regarding their product.*

**Please call** 416 485-1581 for further information or to make your reservation for this Navarra wine and food matching dinner. Note: There are two seatings, 5:00 pm and 7:45 pm. Only 29 people per seating. Cost per person: \$85. plus tax and gratuity.

### 🕒 **Bodegas Castillo de Monjardin, Chardonnay Barrique, 2012**

Notes: A delicious example of a cooler climate Chardonnay— elegant fruit with good depth of character and oak presence, round on the palate—good persistence on the finish.

### 🕒 **Bodegas Otazu, Barrel Fermented Chardonnay 2009, DO Vino de Pago de Otazu**

Notes: The DO Pago—indicates ultra-quality and uniqueness—the rarest classification in Spain. Fruit forward chardonnay character with toasty notes. The character you would expect from a quality Chardonnay with new oak aging.

### 🕒 **Bodegas Tandem MACULA 2006**

Notes: Merlot 60%, Cabernet Sauvignon 40%. 24 months in closed concrete vats which allows for reduction and maintaining the fruit—followed by 26 months in French oak—over 4 years of aging prior to release! Full nose of black fruit—with hints of vegetal from the Cabernet—spices, black pepper and minerality. On the palate full and round—blackberry, bramble and a touch of chocolate. Refined mouthful of flavour.

- ⌚ **Bodegas Ochoa Tempranillo Crianza, 2011**  
Notes: “A perfect tapa wine”. 12 months US oak barrels. Red fruit aromas with hints of black cherry and vanilla. On the palate, smooth, ripe red fruit flavours—soft tannins. A very approachable and well-structured wine.
  
- ⌚ **Bodegas Inurrieta, Cuatrocientos, Crianza 2011**  
Notes: Cabernet Sauvignon 40%, Merlot 20%, Graciano 20%, Syrah 10%, Garnacha 10%. 14 months French and US oak barrels. Round and robust on the nose. Good evolution with full, black fruit on the palate, vanilla and soft tannins.
  
- ⌚ **Bodegas Irache, Prado de Irache Reserva, 2005**  
**DO Vino de Pago de Irache**  
Notes: Tempranillo 70%, Cabernet Sauvignon 20%, Merlot 10%. 12 months in French oak. Nine years in preparation! On the nose, black and red fruit with some barrel toastiness. On the palate, firm fruit with good structure and a long finish. DO Pago—indicates ultra-quality and uniqueness—the most rare classification.

**Tuesday October 14, 2014**

- ⌚ **CAVA Restaurant, 1560 Yonge St., 4:30 to 6:30 pm**

*Chris McDonald—is a culinary institution. For the past eight years he has dedicated himself to the foods and wines of Spain, and in doing so, has catapulted the Spanish table to the forefront of Toronto’s dining culture. Personally, I have never experienced more creative and delicious wine and food combinations than prepared by Chef McDonald—he is truly a master.*

*Chris will be preparing an early evening wine and tapas matching—that promises to be—as always, an amazing wine and food encounter. Winery representatives will be in attendance.*

**Please call** 416 979 9918 for further information or for tickets to attend this **Navarra wine and tapas event**. Time: 4:30 to 6:30 pm. The cost per person: \$25 including tax and gratuity.

- ⌚ **Bodegas Otazu, Barrel Fermented Chardonnay 2009,**  
**DO Vino de Pago de Otazu**  
Notes: The DO Pago—indicates ultra-quality and uniqueness—the rarest classification in Spain. Fruit forward Chardonnay with toasty notes. The character you would expect from a quality Chardonnay with new oak aging.
  
- ⌚ **Bodegas Inurrieta, Cuatrocientos, Crianza 2011**  
Notes: Cabernet Sauvignon 40%, Merlot 20%, Graciano 20%, Syrah 10%, Garnacha 10%. 14 months French and US oak barrels. Robust on the nose.

Good evolution with round, black fruit on the palate, with soft tannins and vanilla.

🕒 **Bodegas Irache, Prado de Irache Reserva, 2005**

**DO Vino de Pago Irache**

Notes: Tempranillo 70%, Cabernet Sauvignon 20%, Merlot 10%. 12 months in French oak. A further rare Vino de Pago—with 9 years of aging! On the nose, black and red fruit with some barrel toastiness. Good evolved fruit presence with well-tuned structure and a long flavourful finish.

**Tuesday October 14, 2014**

🕒 **Grano, 2035 Yonge St.**

Who amongst us has not experienced the warm conviviality—and wonderful Italian cuisine from this culinary and vinous destination. Robert Martella and Lucia Ruggiero have been welcoming guests for more than 25 years. And many of you will recall that The Spanish Wine Society presented a number of successful events at Grano—Spain meets Italy!

Roberto and Lucia have again opened their doors to us, and will present a tasty Italian meal, married with quality wines from Navarra. Winery representatives will be in attendance to present their wine and answer any questions you may have.

**Please call** 416 440 1986 for further information or to make your reservation to attend this Navarra wine dinner. Time: 6:30 Reception, 7:00 Dinner. Cost per person: \$85 plus tax and gratuity.

🕒 **Bodegas Castillo de Monjardin, Chardonnay Barrique, 2012**

Notes: A delicious example of a cooler climate Chardonnay—elegant fruit with good depth of character and oak presence, round on the palate—with a long and lingering finish.

🕒 **Bodegas Ochoa Tempranillo Crianza, 2011**

Notes: “A perfect tapas wine”. 12 months in US oak. Red fruit aromas with hints of black cherry and vanilla. On the palate, smooth, ripe red fruit flavours—soft tannins. A very approachable and well-structured wine.

🕒 **Bodegas Tandem Macula 2006**

Notes: Merlot 60%, Cabernet Sauvignon 40%. Uniquely, 24 months in closed concrete vats which allows for reduction and maintaining the fruit—followed by 26 months in French oak barrels—over 4 years of aging prior to release! Full nose of black fruit—with hints of vegetal character from the Cabernet—spices, black pepper and minerality. On the palate full and round—blackberry, bramble and a touch of chocolate. A refined mouthful of flavour.

**Wednesday October 15, 6:00 pm—The Big Event!**

**Patria Restaurant, 6:00 pm**

**“The Wines of Navarra: WOW!”... walk-about wine fair  
478 King St. West , (just west of Spadina)**

This event will present approximately 40 wines from 8 bodegas with bodega representatives pouring. A multitude of blancos, rosados, tintos—and even a marvelous Late Harvest Moscatel await us. This event will be the biggest presentation of Navarra wines in Canada. The range of wines is excellent—and the quality is exceptional.

**Patria—“Spain in Toronto”.** I first became acquainted with owner Hanif Harji, now co-owner with Charles Kaboueth many months before Patria opened. In my relationship with Hanif—a delightful, enthusiastic, brilliant restaurateur and a complete Spain nut—I soon realized that his attention to detail is remarkable. Hanif’s intent was to open a temple to Spanish cuisine with a splash of New York vibe. He travelled to Spain with his executive chef, Stuart Cameron to experience first-hand, the raw products of culinary Spain—the wines, the olive oils, the artisanal cheeses, the seafood, the incomparable Jamon Serrano and especially, the Jamon Iberico. Hanif and Stuart worked with key chefs in Spain in order to create Spain in Toronto—Patria.

Most of the foods and ingredients are flown in from Spain—and seemingly most of the friendly and courteous staff are from Spain. In my 30 years presenting the wines of Spain—finally, Spain has arrived in Toronto!

Zagat—“Traditional Spanish fare—is served in a super-stylish setting at this King Street West hot spot...”

Amy Pataki, The Star—“Let’s be clear. Patria is a stunner...Patria is straight-up Spanish...the menu makes the heart of a Barcelona lover like me go fluttery.”

Chris Nuttall-Smith, The Globe—“ An enormous, beautifully designed restaurant and tapas bar. Friendly. ...The cooks here taste, constantly. Their good judgment turns up on the plates.”

Toronto Life— “Patria...is a faithful reproduction of an upscale Barcelona tapas bar...”

Dear friends—to compliment and match the array of fine wines from Navarra, Patria will present **5 “Spanish Tapas Tables”** featuring delicious Spanish standards:

- 🕒 **Tapas Table 1**—Selecciones de Embutidos y Quesos—Iberico Lomo (Yes, Iberico for those who know!), Jamon Serrano, Spanish Cheeses, Quince Membrillo, Sourdough Bread
- 🕒 **Tapas Table 2**—Pan con Tomate—a Spanish staple—with White Anchovy, Jamon Serrano, Manchego Cheese
- 🕒 **Tapas Table 3**—Pulpo (Octopus) with Aioli and Romesco
- 🕒 **Tapas Table 4**—Datiles (Dates) with Iberico Bacon (Yes Iberico—again!), with Manchego Cheese and Guidillas (small, delicious, pickled peppers).
- 🕒 **Tapas Table 5**—Paella Patria—Langostinos, Shrimp, Mussels, Cuttlefish, Monkfish, Snap Peas and Saffron  
**and**—Paella con Truffle y Setas—Saskatchewan Chantrelle with Truffle Paste, and Sea Asparagus

**NOTE:** In light of the capacity of Patria, I am expecting over 200 to attend. This notice will also go out to other Societies and groups. However, this notice to The Spanish Wine Society is being sent out before the others. Membership has its privileges! And you may bring as many guests as you wish at the members rate. This event will fill quickly. The others will receive this announcement within a week, so please respond quickly.

Salud!

Barry Brown  
 The Spanish Wine Society

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**“The Wines of Navarra: WOW!”**

Society members and guests \$42. per person:

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Please makes cheques payable to The Spanish Wine Society, and mail to 94 Cumberland St. Ste. 604, Toronto, ON. M5R 1A3. Cancellations with refund up to October 12, by calling 416 927 9464. While there is a parking garage less than a minute from Patria (which is set back from the street, beside West Lodge Restaurant) —I urge you to take the TTC. The King streetcar all but drops you at the door.

