

en Ville



EVENT DESIGN AND CATERING

April 27, 2006



My Wine Loop

Ladies and Gentlemen,

It has been over two months since my last wine loop. Partly because the LCBO Vintage Releases have been rather lack-lustre of late and I've also been a tad too busy drinking wine. My cellar seems to be overstocked in certain areas. Rather than let any of the wines get over the hill, Mrs. Johnson and I are on a drinking plan. We should hope to bring the cellar to appropriate levels in the next 3 or 4 months.

A wonderful experience I recently had was to enjoy a glass of D'Arenberg Fortified Shiraz with a vintage Diplomáticos Cigar. This cigar was given to me and enjoyed in the company of Trae Zammit of *"The Smokin' Cigar"* at 1699 Bayview Avenue in Toronto.

The coupling of the Shiraz and the Cigar were near perfection. The cigar being vintage probably over 12 years old, had mellowed and lacked the spice of a fresher cigar, but I found, dare I say, almost mineral tones, much as one would find in a well aged wine, fascinating that cigars are maturable, as wine. I'm not one for giving free publicity, but would recommend Trae, if you are having a cigar dinner, or just want to match some wines with cigars, he's definitely the chap to speak too.

Another wonderous discovery outside the realm of wine, is water. Up until I tasted this water, I'd not been a proponent of water since I discovered fish make love in it. The water of which I speak is Fiji Water. It has a taste that I've not yet experienced in water, I think if this water had been in use at the miracle of turning water into wine, the wine would have been Petrus.

.../2

I've tasted 2003 Cru Bourgeois Bordeaux. The potential for the 2003 vintage is going to possibly be better than the 2000. I would definitely advise heavy investment in 2003 Bordeaux.

A few tips on wine storage. Temperature, as long as it's below 65° it is not critical. Ideal is 55° - 56°. What is a huge enemy in terms of temperature is rapid change in temperature. This will kill wine. If wine experiences subtle changes in temperature this is not a huge issue. Wines stored permanently above the ideal range will mature a little faster than normal.

A killer of wine is sunlight and ultra-violet light. It is essential to keep your babies in the dark. Smells, particular those of spirits, gasoline, paint thinners, etc. are extremely harmful if left in the vicinity over a long period of time. I say this particularly in light of paint and wine are often stored in cellars. The real killer is lack of humidity. Storing wine in a very dry environment allows the cork to dry out, the air gets into the wine, and you've been saving the wine for absolutely nothing because it will be "corked". Before I invested in an adequate storage facility I would once a week throw a bucket of water over the wine that I had stored in my basement. My wife thought I was crazy and I probably am.

Cave de Rasteau "Signature" Rasteau Vin Doux Naturel 2000 AC

The sweet wines from Rasteau are rarely seen outside of the region, let alone outside France. I would recommend buying at least 2 bottles. Short term cellaring is possible, but I can never keep mine that long. The flavours of Rasteau Vin Doux always remind me of plum pudding as it's raisin and prune overtones lead the palate.

#675801 ...\$21.95

Dopff au Moulin Crémant D'alsace 'Cuvée Julien' Brut AC, France

I'm a real sucker for the Crémants of France, Crémant Limoux, Crémant de Loire, and of course the Crémant D'alsace. Dopff, a very reputable house, I know this wine. Clean, crisp and fruity. Always been a favourite, in fact, I'm buying several cases for my son's wedding. It will be served with a Chilled Butter Lettuce and Lobster Salad.

#641365 ...\$16.95

Domaine du Viking Vouvray 2001 AC, Loire, France

I'm not totally familiar with this particular Vouvray. But Vouvray has a special place in my heart as being a white wine that needs not to be drunk young, fresh and green, as it changes its flavour profile over many years of cellaring. I once drank a 10 year old Vouvray and experienced mineral flavours I've yet to taste in another white wine. I'm going to buy 2 bottles and put this down for another 4 or 5 years. It will be absolutely incredible.

#711176 ...\$19.95

Les Jamelles Mourvèdre 2002, Vin de Pays d'Oc, France

**Exceptional Value!!*

This is one of the essentials of my cellar. The '98 was fabulous, the 2000 I found a little less so, but still extremely good value for money. Although I haven't tried the 2002, I've had reports that it's as good as the '98, and at \$11.95 a bottle, I'll be in for a couple of cases. Just great for an evening in the garden with the sun setting over a small barbequed suckling pig.

#738237 ...\$11.95

Terredora di Paolo Aglianico 2004, IGT Irpinia, Campania, Italy

I have tried previous vintages of this Aglianico wine, a remarkably well made wine, not particularly complex, but very, very full with a good finish. Has some tannins but I think new world style, very, very approachable.

#602284 ...\$15.95

Foraci 'Galhasi' Nero D'avola 2002, IGT Sicilia, Italy

**Exceptional Value!!*

For the past decade Sicilian wines have got better by leaps and bounds, this is no exception. A well balanced wine, dense, delivering power mid palate, full of fruits and a nice length. Well worth a minimum 6 bottle investment.

#682682 ...\$13.95

I really feel we miss out a lot on Italian wines, purely because there are too many syllables in the name and we're afraid to pronounce them in the liquor store.

Valpantena 'Falasco' Valpolicella Ripasso 2003, DOC, Italy

This wine comes from a very good heritage with a great track record. Quite a versatile wine with foods, my favourite being lightly sautéed provini calves liver and a portofino mushroom. Medium cellaring, well worth the investment. On the down side, I know every new vintage of this wine sees an increase in price. The more popular it gets the more expensive it is.

#642421 ...\$16.95

*Sula Vineyards Sauvignon Blanc 2005 & Sula Vineyards Shiraz 2005
Nashidk Valley, Maharashtra, India, Estate Btld.*

Featured this week are wines from India. I've never tried an Indian wine, so this will be a first for me. I'll try to write my thoughts on the next wine loop. Indian wine...who'd of ever thought?

#660209 ...\$13.95 & #660217 ...\$13.95

Eat and drink well.

Best regards,



Geoffrey



Comments are welcome: geoffrey@enville.com



EVENT DESIGN AND CATERING

165 Geary Avenue, Toronto, Ontario M6H 2B8

phone: (416) 533-8800 ext 231
email: geoffrey@enville.com

fax: (416) 533-8451
website: www.enville.com