

*en Ville*



EVENT DESIGN AND CATERING

August 5, 2005



## My Wine Loop

Ladies and Gentlemen,

My apologies, this is the first Wine Loop I have put out for several months. Since my last communication the LCBO have been in the news several times. One, a \$600,000 report ordered by the Provincial Government on what would be the best route for the future of the LCBO, the report says, scrap the LCBO, have independent liquor stores. The Government scrapped the report as soon as they saw it.

Secondly, the LCBO nearly went on strike. I have been led to believe the cashiers at the LCBO earn in the region of \$26.00 per hour, can this be true and yet they still want to strike. I believe one of the bones of contention was tenure, they are trying to prevent the Government from privatizing liquor in the province. A fine chance we've ever got of that.

I'd like to add my own piece of news from the LCBO, a situation that happened to me about 4 releases ago. I was informed by a friend of an outstanding 2002 vintage Burgundy. I know it was in very limited supply. I arrived at Bayview Village 10 minutes past 9:00AM, inquired about the whereabouts, they told me they didn't receive any and that it was in extremely short supply and most of the province did not receive any. Saddened as normal on a release day, I however, on the following Monday, checked with Summerhill if any was in stock, they accessed the stock levels on a computer. Apparently, yes, there was some in the Province, 2 bottles in Ottawa and 3 in Sherway Gardens in Mississauga. I promptly called the Mississauga store, inquired as to if this was true or not, yes,

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was the answer. I inquired if the Burgundy was available, “We have some good news and some bad news.” The good news was, yes indeed, they had 3 bottles, precisely the amount I wanted, the bad news was, that “George”, a Vintages consultant, had gone home with the display cabinet key and would not be returning until Thursday. I had the very helpful assistant in Sherway Gardens put a piece of tape, solidly across the display cabinet doors, stating that the 3 bottles of Burgundy did indeed belong to me with my telephone numbers, and as soon as the doors were opened I was to be called. I telephoned on Monday, George had not returned and they had rejected my suggestion to get a locksmith, as they could not authorize that at store level. Tuesday, still no joy, Wednesday, no joy, Thursday morning, yes, George had returned, the cabinet was now accessible, I dispatched a driver post-haste.....a consultant earns more than \$26.00 an hour!



en Ville is involved in producing a barbeque for no other than Chester Osborn of d'Arenberg, on September 18<sup>th</sup>. The format will be an extremely informal barbeque. Chester Osborn, the vintner, who is responsible in my mind for a cult following in this country, I have indeed many times tried to be deprogrammed. He will be in attendance. The food will be Australian in nature. Churchill Cellars, the d'Arenberg wine agents, will be on hand and will be selling bottles of your favourite d'Arenberg, to accompany the barbeque. Unfortunately, we can't take any wine off of the premise because of our archaic liquor laws. Should you be interested, the timing is probably going to be 4:00 in the afternoon, the price has not been confirmed, it will be in the \$50.00 range, there will be a limit of 250 guests. If anybody is interested, please drop me a line [geoffrey@enville.com](mailto:geoffrey@enville.com) and I'll give you further information when it's available. It should be a real hoot. I'm led to believe that the cult leader, Chester Osborn, is quite a character and will enjoy the informality of a barbeque.

Now, the release of August the 6<sup>th</sup> has some interesting wines. Of late, the releases have not been outstanding. This I feel we at least have some chances here.

*d'Arenberg, "The Stump Jump" Riesling/Sauvignon Blanc, Marsanne, 2004, Australia*

I don't drink an awful lot of white wine, and when I do its normally something quite large. This, however, particularly for the money, I find to be very soft with enough fruit to support the finer nuances of gravalox. It's got a nose which is like waking up in a field of spring flowers. Good value for money.

#922203 ...\$12.95

*d'Arenberg, "The Stump Jump" Grenache-Shiraz-Mourvèdre, 2004, Australia*

This red "Stump Jump" almost pulls me into the glass. It's very forward, it's very stylish, it's got the typical d'Arenberg intensity, slight pepper on the edge, that'll settle down over time. Just an excellent, very, very, well made wine. Suggest a case at least.

#606236 ...\$12.95 – *Extreme Value*

*Vina La Rosa "La Capitana" Merlot, 2003, Chile*

This wine I tasted several months ago. It is very much in the Californian styling of Merlot, velvety, very, very forward, up front, full, so full of fruit with this style of wine I really reach for some dark bitter chocolate, it's just a hand in a glove. I'm going to buy 4 bottles, drink one bottle in 6 months and leave the other 3 bottles for about 2 – 4 years. It will at that time be a \$35.00 wine.

#655209 ...\$14.95

*San Quirico, Vernaccia di San Gimignano, 2004, Tuscany Italy*

San Quirico is an atypical styling of the larger Gallonage wines of Tuscany. I have not tasted this example, it normally has a fine balance of acid and fruit, even in its youth, a definite addition to al fresco dining. Full enough to support astringent and peppery food, however, this wine does suffer from the same issue that most Italian wines suffer from, and that is they have far too many vowels, I'm sure if the number of vowels were reduced in the name of an Italian wine then it would sell an awful lot more. I believe that's why "Yellow Tail" is so successful, it certainly isn't because of the wine.

#999938 ...\$14.95

*Taja, "Reserva", 2000, Spain*

This wine is brought to you by the same people, "Mahler-Bess", that are responsible for the indomitable, Chateau Palmer. The wine is from Jumilla, and is a blend of 3 varietels with a Spanish interpretation of Mourvèdre, the indominent. I have purchased this wine on three previous vintages. Each year increasing the quantity I purchase, however, I have yet to have a bottle left by the time I buy the next vintage. My advice is, 2-3 case minimum and you still won't have enough to get through the year. This is incredible value.

#243329 ...\$12.95 - *Incredible Value*

Eat and drink well.

Best regards,



Geoffrey



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