

en Ville Event Design and Catering (416) 533-8800

Upcoming Vintages Re-lease Date:

August 16, 2007

The release on the 18th of August has some stellar wines, one or two are outstanding and some of exceptional value. If you have any questions or comments, please send them to:

geoffrey@enville.com

Drink well and wisely!

Featured Wines:

Gonzalez Byass Nutty Solera Oloroso, Spain

Euphoric Muscat De Rivesaltes, France

Bernard-Massard Cuvee De L'Écusson Brut, Sparkling Wine, Luxembourg

Santa Carolina Reserva De Familia Cabernet Sauvignon 2004, Maipo Valley, Chile

Anakena Merlot Reserva 2005, Rapel Valley, Chile

Reif Estate Gewürztraminer 2005, Canada

Mulderbosch Chardonnay 2003, South Africa

Moreson Pinotage 2005, South Africa

Louis Latour Santenay 1er Cru Passetemps 2003, Burgundy, France

Chateau Paul Mas Clos Des Mures 2005, AC Coteaux Du Languedoc, Midi, France

A Englishman, His Beer and Labbats...



Last month I reported that the LCBO had withdrawn Bass Ale from sale. After many calls to find out why, I was referred to Labatt, the Distributor. Labatt told me not enough was being sold. They refused to discuss how much was sold or what their sales threshold was. My only recourse is to import it myself, through private ordering. 100 cases would make it economical in terms of transport. If any reader wishes to join me in this venture with a 10 case minimum order, please contact me. This Englishman will not be separated from his ale!

Two weeks ago I had the best wine experience I've had in years. I was a guest of Henry of Pelham Winery for lunch. A four-hour lunch served on a patio overlooking the vineyard. The food, many small tasting plates accompanied by 14 wines. The food was excellent, the wines ranged from good to incredible. The most impressive component of the lunch was the passion of the Speck Brothers. These guys have passion in all they do, from the way the vines are nurtured to the moment the corks are pulled. The grapes are grown with the minimum ecological impact and are within the criteria for L.F.P. registration.

The star wines for me were a Sparkling Rosé, a happy, petulant, refreshing wine, with just enough fruit flavour to tantalize the palate and of course, their famous rendition of Baco Noir. These are intriguing when young and gain great complexity after a few years of cellaring. My ambition is to drink Henry of Pelham's Baco Noir after 10 and 15 years of cellaring. I will have to wait a while, but I'm sure it's worth the wait. To sum up Henry of Pelham, the Speck Brothers display oenophilic integrity, the likes of which is not often seen in this gallonage driven industry.

The Vintages release of the 18th of August features some Chilean offerings of interest, a few reasonable Old World wines and a few overpriced Italian Reds.

Eat and Drink well!

A handwritten signature in black ink that reads 'Geoffrey'.



EVENT DESIGN AND CATERING

**Please note: The Good, The Bad and The Undrinkable will return next month



Gonzalez Byass Nutty Solera Oloroso, Spain

****Exceptional Value****

Sherry is one of the most undervalued Old World beverages. Here we have an incredible medium Oloroso. A beautiful colour, full of spice, raisin, caramel

and walnut overtones. These flavours burst over the tongue. An exceptional length, which leads you to pour another glass. Outstanding value, I'm in for 3 bottles.

LCBO #035204
\$12.95



Euphoric Muscat De Rivesaltes, France

I absolute adore Muscat de Rivesaltes. This is an exceptional example of the breed. Clean and crisp, light yet substantial fruit flavours, simple in its flavour profile. Very seductive little French number to say the least. I was particularly pleased to see the modern

packaging. The bottle is of a unique shape with excellent graphics for the name. I'm glad they're not naming this wine after beetles, frogs or a bird with yellow posterior.

LCBO #040618
\$21.95
(500 ml)



Bernard-Massard Cuvee De L'Écusson Brut, Sparkling Wine, Luxembourg

Sparkling Wines from Luxembourg are rarely seen on this side of the Atlantic. There is enough acidity in this wine to support the style of varieties used in making this wine.

The excellent wines from Luxembourg have a great reputation in Europe and are unique in their flavour profile and complexity.

LCBO #970970
\$18.95



Santa Carolina Reserva De Familia Cabernet Sauvignon 2004, Maipo Valley, Chile

This is an exceptional Cabernet Sauvignon. The Chilean terroir produces cabernet with a unique depth of flavour rarely seen outside of Chile. Inky and rich,

presently showing some tannin. I would suggest a year or two in the cellar which will excel this nectar even further. I'm going to buy six, five of

which I will cellar for at least 3 years. LCBO #684597 \$19.95



Anakena Merlot Reserva 2005, Rapel Valley, Chile

****Good Value****

This wine comes from an environmentally sensible producer. The flavour is deep, over-ripe fruits, touch of spice, tobacco

and cocoa. A good value wine, high in the quaffability factor, not refined, but then again, nor am I. A very well made wine.

LCBO #037960 \$13.95



Reif Estate Gewürztraminer 2005, Canada

I particularly like this example of Gewürztraminer. Typical litchi and citric overtones. It is dry, has outstanding fruit and is supported by an acidic spine which

allows the wine to complement many styles of food. I recently experienced this wine in support of a Pommery mustard encrusted barbequed rabbit. That

was a really great experience!

LCBO #127985 \$14.95



Mulderbosch Chardonnay 2003, South Africa

Now, this is an unusual expression of Chardonnay. No butter or melon here. Citric, minerality, crisp, reminds me of some of the nuances of Chateau "Y". This would

support some lightly spiced white meat dishes. A very well made and unusual wine.

LCBO #717090 \$21.95



Moreson Pinotage 2005, South Africa

I'm not a great lover of Pinotage, however, this is a great example. A mish-mash of over-ripe fruit flavours, chocolate. Very, very complex, the fruit and acidity are in good order and compli-

ment each other. I would suggest this be served slightly chilled, it will take out the spice and allow a better understanding of the supportive fruits. This would really support a slow

roasted suckling pig that's been in your smoker at the bottom of the garden for six hours.

LCBO #009241
\$18.95



Louis Latour Santenay 1er Cru Passetemps 2003, Burgundy, France

This is a little on the expensive side, but I can't resist a good Santenay, and this is indeed a good Santenay. For me, one of the less serious Burgundys. Soft, rich, typical prune and chocolate, just a great example. This will improve over the

next 5 years in the cellar. It will become softer and fruitier. I'll never forget an experience I had approximately 10 years ago. I bought a bottle of Santenay and drank it from a plastic cup accompanied with barbecued swordfish served to

me from a barbeque on a beach in Barbados just as the sun was setting. I'll never forget that Santenay.

LCBO #041368
\$32.95



Chateau Paul Mas Clos Des Mures 2005, AC Coteaux Du Languedoc, Midi, France

I'm a real sucker for wines from Languedoc. This minor appellation is becoming more and more popular, as exemplified by the price. Two to three years cellaring will

give you an absolutely incredible wine. This is full of fruit, spice, has an incredible length, the tannins are in sync, I'm in for 6 bottles.

LCBO #642546
\$18.95