

Geoffrey's Wine Loop

February 13, 2007

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

Upcoming Vintages

Release Date:

February 17, 2007

The release on the 17th of February has some very stellar wines, one or two are outstanding and one or two are exceptional value. If you have any questions or comments, please send them to:

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Drink well and wisely!

Featured Wines:

Trapiche Broquel Malbec

Casa Lapostolle Cabernet Sauvignon

3 Rings Shiraz

Delheim Pinotage

Joseph Mellot Menetou-Salon Les Thureaux

Darting Gewürztraminer Kabinett

Lirica Primitivo Di Manduria

Agostino Petri Castello Vicchiomaggio Chianti Classico Riserva

Roquevale Tinto Da Talha Grande Escolha Syrah/Tiouriga Nacional



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ONTARIO DEPOSIT RETURN PROGRAM

This I Really Don't Understand...

The LCBO is innocent in the latest bacchanal to hit wine drinkers. \$0.20 per bottle surcharge has been levied by the Provincial government to encourage recycling glassware that already has an effective recycling program, "The Blue Box".

The Beer Stores, who are not presently in a position to efficiently handle the return of wine bottles, will be charging an estimated \$35,000,000.00 per year to the LCBO to run the scheme.

The majority of wine bottles are coloured glass, which is not a highly sought after product. The consumer must store and transport the bottles, the cost of gasoline in returning will probably be more than the average consumer will recoup in deposit refunds.

Large wine consumers, such as banquet halls, restaurants, caterers and hotels will now be in a position where they will incur major costs in terms of storage, labour and transportation. The toxic emissions from the amount of gasoline used in this scheme will certainly add to the effect of global warming! I have read in the Globe & Mail commentaries from CSR (Corporations Supporting Recycling), which is an authority on recycling, support my comments. But yet again I'm sure the government knows best and has all of our interests and that of the environment at heart, but as with many government initiatives, a mere oenophile such as myself, really doesn't understand it.

And now to wine. The

release of February 17th brings a few interesting wines. There are several outstanding offerings from Italy, I really believe the Italians would sell a lot more wine if they didn't have so many vowels in their names, I rarely can pronounce them.

Also in this release there's a product called Angoves Premium Port, 1999 from South Australia. How do the Aussies get off calling a fortified wine made from Shiraz a Port? Port comes from Portugal, from Douro. The Portuguese don't call their sardines, kangaroos, when they jump out of the water, that's something else I just don't understand. I wouldn't buy it out of principal.



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Trapiche Broquel Malbec

Trapiche Broquel
Malbec 2004,
Mendoza, Argentina

***Good Value!**

The Argentine for the last decade have had incredible success with Malbec. I recently tasted Malbec from Cahors

and the Argentine. The Argentine took the tasting hands down. This particular Malbec has a typical New World fruit forward style with a little pepper which should settle if cellared for one or two years. Tons of fruit mid palate and

good length. Malbec for me is very much a food wine and hearty food at that. Excellent for winter dishes

LCBO #017210
\$14.95



Casa Lapostolle Cabernet Sauvignon

Casa Lapostolle
Cabernet Sauvignon
2004, Estate Btld.,
Rapel Valley, Chile,

***Good Value**

Still in South America, this wine is presently quite tannic. Huge dense berry fruit flavours.

I feel this would cellar extremely well. I will be buying 6 bottles

and won't look at it for 3 years.

I understand it's been acclaimed by several wine writers. If I were to drink it now I'd be looking at accompanying it with strong flavoured foods.

As it matures it becomes more refined, I would prefer lighter more delicate

foods, perhaps even rabbit and definitely lamb.

LCBO #398800
\$16.95



3 Rings Shiraz

3 Rings Shiraz 2005, Barossa Valley, South Australia

Barossa Valley is typically a very hot micro climate in a very hot country. This produces luscious grapes giving flavours of overripened berries, currents and plums.

This is the second vintage from this wine

maker. The first vintage was exceptional. I haven't tasted this one but can think of no reason why it won't be even better than the previous vintage.

The young Shiraz brings a lot of spice to the equation. I would suggest this be decanted and left for an hour before

approaching. A very cellarable wine and Wow!

We really need yet another Shiraz from Australia. I'm a real sucker for Shiraz.

LCBO #015495
\$21.95



Delheim Pinotage

Delheim Pinotage 2004, WO Simonsberg-Stellenbosch, South Africa

Pinotage is a hybrid indigenous to South Africa. This is a good example of the breed.

Pinotage for me, up until 5 years ago, was always too aggressive, too peppery, being chock full of fruit, I

couldn't quite get over the aggressiveness of the wine. Until I had dinner with a South African, the conversation turned to Pinotage and he asked me how long I kept my Pinotage in the fridge? Did I put it there a week before drinking or the evening of?

I queried this and he said "In South Africa, the majority of people

chill their Pinotage." Off I went, put a bottle of Pinotage in the fridge, served it as cold as I would a Chardonnay, and Wow, what an incredible experience! The aggressiveness, the spice had been tamed, the fruit came through enormously.

Buy a bottle and try that. Tell your friends!

LCBO #714253
\$19.95



Joseph Mellot Menetou-Salon Les Thureaux

Joseph Mellot
Menetou-Salon Les
Thureaux 2005, Loire,
France

***Exceptional Value**

I've tasted previous
vintages from Joseph
Mellot, excellent
example of Loire
Sauvignon Blanc. On

the nose, flowers,
citrus and almost a
lavender. Menetou-
Salon is directly across
the Loire River from
Sancerre. Sancerre
has Sancerre
Appellation and is a
more expensive wine.

For my part, I believe
in Menetou-Salon the

winemakers try harder
and produce an
equal, if not better,
sample than
Sancerre. To me this is
always a value. I
would buy a dozen
bottles now and
you've got the
perfect summer wine.

LCBO#016683
\$19.95



Darting Gewürztraminer Kabinett

Darting
Gewürztraminer
Kabinett 2005, Pfalz,
Germany
QmP, Dürkheimer
Nonnengarten, Estate
Btld.

Pfalz is in Northern
Germany and has a
micro climate perfect
for grape production.

One of the finest
examples from Pfalz is
the Pinot Noir. It really
gives a perfect
flavour profile of the
varietel.

This Gewürztraminer is
also a great example
of the
Gewürztraminer
varietel. In my

opinion, contrary to
the LCBO's thought of
pairing
Gewürztraminer with
biryanis, vindaloo and
madras, try this with
sheep's milk cheese
from Northern Italy,
Foie Gras or
Chocolate Pudding.

LCBO#944181
\$15.95



Lirica Primitivo Di Manduria

Lirica Primitivo Di Manduria 2003, Puglia, Italy DOC (Cons. Prod. Vini e Mosti Rossi Soc. Coop.)

*Exceptional Value

I'm a great fan of Primitivo. The Primitivo of Manduria is an exceptional value. The LCBO, I noted in this release, quotes Primitivo should also be known as

Zinfandel. Don't be misled. The genetic profile of Zinfandel apparently is almost identical to that of Primitivo. Primitivo in my book is not also known as Zinfandel. The LCBO, in this instance, forgot the word "terroir". The terroir of California is totally different from the terroir in Puglia. Mrs. Johnson, my wife of many vintages, particularly enjoys

Primitivo and calls it "Jam Wine". It is thick, rich, sweet and normally runs from 14% to 15.5% alcohol. Somewhat Portlike in its profile. Drink it now or cellar it for up to 4 to 5 years.

Little in terms of tannin, huge in terms of fruit. This one's a winner. I'm buying a case.

LCBO#669580
\$15.95



Agostino Petri Castello Vicchiomaggio Chianti Classico Riserva

Agostino Petri Castello Vicchiomaggio Chianti Classico Riserva 2003, Tuscany, Italy

This bears out my thoughts of Italian wines selling more if

you could pronounce their names. I know I'm ok until it gets to "Vicchiomaggio". However, the wine itself is not a blending of several vineyards. I would suggest at least 2 years in the

cellar. You will then have a very, very soft, full fruit, Sangiovese. 3 bottles down for 2 years and you're off to the races.

LCBO#993360
\$27.95



Roquevale Tinto Da Talha Grande Escolha Syrah/Tiouriga Nacional

Roquevale Tinto Da Talha Grande Escolha Syrah/Tiouriga Nacional 2004, Portugal Vinho Regional Alentejano

And I thought Italian wines were difficult to pronounce!

This wine is a blend of the robust Portuguese varietel Touriga Nacional, metered and strengthened by

Shiraz. The addition of the Shiraz will allow it to cellar well.

I would suggest 2 to 5 year cellaring. Presently I find the tannins a little excessive. If you're drinking it now, I would recommend at least one hour in the decanter.

It has an incredible interpretation of overripe berries mid

palate and reasonable length. An intriguing wine.

We don't understand and under-appreciate the value of Portuguese wines.

My suggestion, 3 bottles in the cellar for a few years.

LCBO#021519
\$17.95

Eat and drink well.

Best regards,

Geoffrey

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