

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

Upcoming Vintages

Release Date:

February 16, 2008

The release on the 16th of February 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:

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Drink well and wisely!

Featured Wines:

Château Lenormand 2005,
France

Morandé Cabernet Sauvignon
Reserva 2005, Chile

d'Arenburg the High Trellis
Cabernet Sauvignon 2005,
Australia

Rizzuto Piconello Cabernet
Sauvignon 2004, Italy

Glass Mountain Cabernet
Sauvignon 2005, California

Finca La Florencia Malbec
2004, Argentina

Vincent Girardin Bourgogne
Cuvée Saint-Vincent 2005,
France

Botter Carlo Primitivo
Doppio Passo 2005, Italy

Antinori Pèppoli Chianti
Classico 2005

Beronia Reserva 2001, Spain

Licking Fruit Balm?

Where is the future flavour profile of red wine going? We are all aware of the difference between the new and old world. The old world, initially austere, develops into a masterpiece whilst the new world tends to be an incredible mouth feel of fruit from the first taste; however, often has no development potential.

As a new generation discovers wine, they will typically be drinking an inexpensive, new world fruit forward wine. When mature, their preference is naturally new world. Consequently, the old world producers are getting in on the act to save their market share. Tuscany, Sicily, northern Spain, France and Germany have all developed fruit forward wines. What amuses me is the old world can't match the opening feel of Australian shirazes and Californian cabernets and pinot noirs. I'm quite content with this evolution. It's brought a much bigger market to wines. The competition is growing fierce, which ultimately benefits the wine drinker. This helps me to have a well-balanced cellar in terms of buying for instant gratification and not disturbing the wines I've laid down for a longer cellar life.

Valentine's Day. I am often asked what wine would be appropriate for Valentine's Day. Personally, I think *lots* of wine is appropriate for Valentine's Day. For reds, it's got to be good, deep and sweet. My suggestion would be a primitive the likes of the Cantele Amativo 2003 from Puglia, Italy (LCBO #029595). White should be full, intense, enticing and sweet. My suggestion is the Weingut Pfeffingen Scheurebe Spätlese 2005 from Pfalz, Germany (LCBO #014837)

Now to beer. I have been drinking for about two months one of the most flavourful beers I have ever come across. A Scottish beer called Innis and Gunn, three months in the making, it has a refreshing honey-ness with support from malt and, if I'm allowed to say, slightly tannic. The ale is brewed and aged in oak barrels previously used to mature malt whiskey. An absolutely awesome beverage!

This issue's release has a few outstanding wines.

Eat and drink well,

Best regards,



en Ville

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Château Lenormand 2005, France

Good Value

This is an extremely well-made wine. A well-balanced wine with

typical black currant, leather flavours.

It will benefit from short-term cellaring.

LCBO #060913
\$18.45



Morandé Cabernet Sauvignon Reserva 2005, Chile

Good Value

Here's a wine with a high quaffability factor. Lot's of berries, a touch of

spice, a good price. A great wine for a casual winter dinner.

LCBO #057984
\$13.85



d'Arengburg the High Trellis Cabernet Sauvignon 2005, Australia

Exceptional Value

It's another offering from Chester Osborn.

I particularly like the High Trellis. Big opening on the tongue, great colour, more flavour characteristics than you

can shake a stick at. It has a lot of cedar and enough spice. Another incredibly well-made wine from d'Arengburg. I'm presently drinking this from the 2001 vintage.

I suggest this sees a couple of years in the cellar to settle down.

LCBO #943456
\$20.95



Rizzuto Piconello Cabernet Sauvignon 2004, Italy

Good Value

This is another good value wine from a classic area with a modern upfront opening. A great nose, a touch of spice, with serious length.

It could do with a few years in the cellar.

LCBO # 061523
\$15.85



Glass Mountain Cabernet Sauvignon 2005, California

****Exceptional Value****

This wine used to be kept for restaurants only. It's *absolutely* not a serious offering. Typical new world opening, high

quaffability factor, I would use it for receptions. Absolutely no point in laying this one down for more than a month.

LCBO #727511
\$12.75



Finca La Florencia Malbec 2004, Argentina

Good Value

I really have enough of Argentinian Malbecs. My cellar is overflowing to the degree that Mrs. Johnson and I might have to go on a Malbec drinking plan.

Having said that, I couldn't resist mentioning this offering from Mendoza. It's a very well-made example. Dense, full of over-ripe, soft fruits, a touch of mocha, an all around well-made wine and a

great example of Argentinian Malbec at a great price.

LCBO #063545
\$12.55



Vincent Girardin Bourgogne Cuvée Saint-Vincent 2005, France

I hate to use the word entry level burgundy, but if there is one, this is it. From a vintage that is developing well, it has a typical essence of

raspberry. Other fruits are discernable, tannically balanced and a big opening. Decant this, leave it for half an hour and you've got a

reasonably good expression of Burgundian pinot noir.

LCBO #727966
\$21.75



Botter Carlo Primitivo Doppio Passo 2005, Italy

Another primitivo that is concentrated. Tonnes of over-ripe fruit, dense, warm, soft, just enough acidity to carry all of this. I really find primitivos an

extremely seductive wine and cannot really appreciate the association with the zinfandel.

LCBO #060780
\$14.45



Antinori Pèppoli Chianti Classico 2005

I've been drinking this wine for many years. I've never been disappointed.

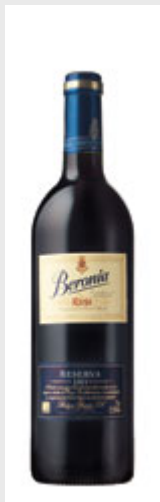
The only downside to this is it seems to be getting a little more expensive year after year.

LCBO #606541
\$19.95

Also available in half bottles (LCBO #677328)

It has a beautiful opening to it. Typical sangiovese varietele flavour profile. A touch on the light side, which I particularly enjoy.

It's now at \$19.95 a bottle!



Beronia Reserva 2001, Spain

This is a blend of tempranillo and graciano and mazuelo. The addition of this to the tempranillo produces a softer, richer wine and helps to express the fruit components of the

tempranillo. Its drinking okay now but I'd buy three bottles and come back to it in three years. You'll have an outstanding wine.

LCBO #050203
\$17.55