

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

Upcoming Vintages Release Date:

January 20, 2007

The release on the 20th of January has very few 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:

geoffrey@enville.com

Drink well and wisely!

Featured Wines:

Finca Flichman Expresiones
Reserve

Finca Flichman Malbec
Reserva

Nepenthe Gum Bank
Merlot

Pfaffenheim Pinot Gris

Domaine Des Aspès
Voignier

Chateau la Vieille Cure

Kindzmarauli



Just who do they think they are?

Wine writers, wine agents, sommeliers, oenophilic lecturers of all varieties, just who do they think they are? These groups of people use a lexicon that is constructed by themselves that inhibits the spreading of true wine knowledge and helps create snobbery and elitism in wine masses. I speak specifically about the terminology used to describe a wine's nose or taste. I have read and heard, as I'm sure we all have, wines described as

having a "nose similar to that of a wet fox". I do not believe that anybody who's ever said this or written this has actually smelled a wet fox. For foxes are quick and wily in their demeanour and never lay down in a rainstorm to allow the relatively slow moving wine writer to get a whiff of them.

So how would they know if a wine smelled like a wet fox. Similarly, I've heard wine described as smelling

and tasting "like a barnyard". I've never seen a wine agent smelling a barnyard.

One of my favourites is "this wine has the taste of saddle leather". Where I come from anybody caught licking a leather saddle is likely to be confined by the local constabulary.

Returning Product to the LCBO

Are you aware that you are able to take current products back to the LCBO for a full refund? I often remove the foil from a wine bottle to find that the wine has leaked through the side of the cork. I'm able to return this for full refund. Similarly, even if you've opened the wine, consumed just a sip and find the wine is corked, put the cork back in it and take it back to the LCBO. Although I'm constantly knocking the LCBO and the

lack of selection and service we often suffer, this is one of the better LCBO policies that I don't believe would be available in a privatized system. I would however like to experience a privatized system despite not being able to return wines.





Finca Flichman Expresiones Reserve

Finca Flichman
Expresiones Reserve
Shiraz/Cabernet
Sauvignon 2004,
Mendoza

***Good Value!**

This is indeed a very well made wine, finely balanced with outstanding length. I've been very impressed of late with the wines coming out of Finca Flichman. This wine has enough tannin to indicate

some good lengthy cellaring. I can only imagine how incredibly good this wine will be in five years.

LCBO #017111
\$15.95



Finca Flichman Malbec Reserva

Finca Flichman
Malbec Reserva 2005,
Mendoza

***Extreme Value!!**

In the last decade Argentina, and Mendoza in particular, have produced some absolutely outstanding Malbec varietal wines. I recently had a tasting

of Cahors expression of Malbec against an Argentinian expression. I'm always an ardent supporter of the Old World, however, Argentina had this one in their Reidel goblet hands down. This particular wine has all of the typical flavours of Malbec

coupled with very strong cocoa overtones, well made and presented in typical New World style. This wine was released on the 6th of January and is presently available in the Vintages section.

LCBO#746727
\$12.95



Nepenthe Gum Bank

Nepenthe Gum Bank Merlot 2004, Adelaide Hills, South Australia

**Good Value!*

I have a whole wall full of Australian wines in my cellar. Eight years ago when Australian wines were on the threshold of becoming one of the most popular wines in North America, I

drank so much Shiraz, I believe I contracted a Shiraz rash. My mind tells me that I have enough Australian wine in stock and shouldn't buy any more, but my heart tells me otherwise. This is an exceptionally pleasing presentation of Merlot. Lush,

creamy, full of fruits in the very typical fruit forward styles of Australia. Coining a phrase from Churchill Cellars, a predominant Toronto wine house, "the quaffability factor is very high".

LCBO #020701
\$13.95



Pfaffenheim Pinot Gris

Pfaffenheim Pinot Gris Cuvée Rabelais 2005, Alsace
I'm not a huge fan of Pinot Gris, but it does certainly have its

place with charcuterie. I've not tasted this particular Pinot Gris, but I'm very familiar with Pfaffenheim house and have never been let down. I guess I'm just a

sucker for most things Alsatian.

LCBO #999342
\$19.95



Domaine Des Aspès Voignier

Domaine Des Aspès Voignier 2005, Vin de Pays d'Oc, Vign. Roger, Midi

I've tasted previous vintages of this Voignier and found them to be

exceptional and a fine example of the evolution taking place in the minor Appellations of France. On the nose, it's like waking up in a field of spring flowers, it's absolutely

gorgeous. Reasonable value to boot.

LCBO #712638
\$14.95



EVENT DESIGN AND CATERING



Chateau la Vieille Cure

Chateau la Vieille
Cure 2003, AC
Fronsac, Bordeaux

Not inexpensive, but given the incredible vintage 2003 was in Bordeaux (the best since 2000!) this is quite a steal.

Typical Bordeaux flavours, black currents, cherries, always well made and complex. This house is climbing the oenophilic ladder.

Buy 3 to 6 bottles and forget about it for 5 years. When you eventually open a

bottle I'd appreciate it if you'd raise a glass and toast yours truly.

LCBO #947127
\$41.95



Kindzmarauli

Kindzmarauli
2004, Tamada Winery,
Georgia

**Good Value!*

In the coming decade we'll be seeing more wines coming out of Georgia. None that I know of are presently

of outstanding quality, but I think this will change as investment is channeled into the vineyards.

The Kindzmarauli is a naturally sweet red wine made from an obscure grape. The flavour profile for me is very similar to that

of the naturally sweet red wines from Rasteau.

Relatively good value for a unique experience.

LCBO #013961
\$14.95



Fontanafredda Marne Brune Nebbiolo D'alba

Fontanafredda
Marne Brune
Nebbiolo D'alba,
2003, DOC, Piedmont,
Italy

This is an outstanding
wine, presently a little
tannic and a little
spicy.

I would prefer to see
this in the cellar to be
resurrected in 4 or 5
years. You will then
enjoy the true
expression of the
Nebbiolo grape.

A single vineyard
offering from
Fontanafredda made
from the Nebbiolo
grape, the same
varietal as Barolo.

If you decide to try
this wine this year, I
would suggest it be
decanted and left for
at least 1 ½ hours
before enjoying it.

LCBO #672311
\$24.95



A. Mano Primitivo

A. Mano Primitivo
2003, IGT, Puglia,
Fusione

This Primitivo is
certainly up there
with Pichierre. Spicy,
fruity, at times jammy,
high alcohol content,
drink it now or lay it
down, a fine
expression of the
breed.

Apparently,
genetically, the
Primitivo grape is
virtually the same as
Zinfandel, but why
would one ever drink
Zinfandel when you
can get Primitivo?

I'm a great fan of
Primitivo de Manduria,
particularly that of
Pichierre.

LCBO #972588
\$15.95

Eat and drink well.

Best regards,

Geoffrey

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