

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

Upcoming Vintages

Release Date:

February 2, 2008

The release on the 2nd 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:

Catena Malbec 2005,
Mendoza, Argentina

Château de Gourgazaud
Réserve 2004, France

Taja Reserva 2003, Spain

Château Pipeau 2004, France

Château de Sérème Minervois
Réserve du Château 2005,
France

Cyan 12 Meses 2003, Spain

Emilio Lustau Fino del Puerto
Solera, matured by José Luis
González Obregón, Spain

Emilio Lustau Deluxe Cream
Capataz Andrés Solera
Reserva, Spain

Domaine Madeloc Banyuls
Cirera 2005, France

Carpene Malvolti Prosecco di
Conegliano Cuvée Brut, Italy

Domaine de L'Ameillaud
Cairanne 2006, France

Weingut Pfeffingen
Scheurebe Spätlese 2005,
Germany

Lirica Primitivo di Manduria
2004, Italy

Rocca Delle Macie Chianti
Classico (V), Italy

Did it happen? Did I miss it?

We are all aware of the recent strengthening of our dollar in comparison with the USD. Doesn't that transfer into less expensive imports? Did I miss the reduction of wine prices at the LCBO?

Due to the new bottle deposit system, the LCBO is paying millions of dollars less to their recycling associations, again, did I miss the reduction of wine prices?

A recent policy change at the LCBO is to promote and sell wine under \$10 a bottle, despite a previous policy to the contrary. Does the LCBO want to treat the wine-buying public to some oenophilic bargains? Is this new policy reflective of cost containment being passed on to the consumer? No. Wrong. The wines under \$10 a bottle will not be wines that were previously \$12 or \$15 a bottle but will be gallonage wines used purely as an inducement to open up a new and very important market segment to the LCBO.

The segment attracted to the less expensive wines will be younger people who are about to start their life's wine journey. A noble rationale, maybe, but let's see how noble this is in 12 to 18 months' time when wines under \$10 a bottle are no longer available at the LCBO because the prices have been pushed up to capture the profit on this new market segment. It's the LCBO ensuring their future markets.

A few notes from the trenches. The '05 Burgundy is developing into a great vintage – not that we see a lot of it in the LCBO. Two regions where wine is still a remarkable deal are Argentina, obviously the incredible Malbec, and Portugal. Over the past ten years, the quality of Argentinian wine has increased exponentially and the prices are lagging behind, thank God! Portugal also offers some incredible value from in and around the Douro region.

Price increases across the board in champagne. Look for champagne having at least a 10% increase over the next 12 months. Presently, a deal is Bollinger Special Cuvée Brut at \$67.40 per bottle (LCBO Vintages 384529). I read recently that Rodier has actually purchased tracts of land in Kent, England. Apparently, the land has very similar structure and quality as to that in Champagne and given global warming the climate would be excellent for champagne. But can you really see anybody ordering English fizzy white wine over a bottle emanating from Reims or Epernay?

Eat and drink well,

Best regards,

en Ville



EVENT DESIGN AND CATERING



Catena Malbec 2005, Mendoza, Argentina

Of all of the Malbecs I have enjoyed, which have been many, this has always been ahead of the curve. Very, very, very well made. Raisin, Christmas pudding, its

mouth feel reminds me a little of crème brûlée without too much sweetness. I would question its long term cellarability, but I probably couldn't keep

too much of this in the cellar without drinking it anyway!
LCBO #478727
\$19.80



Château de Gourgazaud Réserve 2004, France

I've been drinking Château de Gourgazaud for at least the last 5 or 6 years. Consistently pleasing, rich full, enough coffee

and spice, immense profile of fruit. I would suggest at least a year or two in the cellar. An easy wine to put down.

Well done to Roger Piquet, the winemaker.
LCBO #986083
\$16.85



Taja Reserva 2003, Spain

Exceptional Value

This is another wine that I've been purchasing for many years. Mid-time cellaring is recommended. This wine is the epitome of Jumilla wines.

Made by Mähler-Besse, the people responsible for Château Palmer, it has typical almond flavour that's associated with berry fruits with just the right amount of tannin to present them

stylishly. I have married this wine with everything from fish to paella to braised pork. It all works for me and it's a great value.
LCBO #243329
\$14.85



Château Pipeau 2004, France

Always a winner, this vintage promises to mature with great promise. A well balanced offering, concentrated fruit, a little chocolate and tobacco, enough spice to create

interest, it's an excellent example of Saint-Émilion for a reasonable cost. I would put this away for at least 5 years. I see this with a leg of Ontario lamb that's been dry marinated with herbs

and tons of garlic and slowly barbecued at a very low temperature for about 2.5 to 3 hours. Wow, I'm drooling again!
LCBO #663898
\$29.95



Château de Sérème Minervois Réserve du Château 2005, France

Always a favourite. Thick, intense, little black currants, has an enormous finish. This is a very powerful wine. I would like to see it settle down and get its spine

and fruit balance a little finer. Good value, good wine. Can drink now but I would prefer to see it in two years. It's an example of how minor appellations are putting so

much effort recently into their wines. This is a remarkable child of that philosophy.
LCBO #651125
\$22.85



Cyan 12 Meses 2003, Spain

****Good Value****

The Spanish have recently addressed their marketing and their winemaking efforts, this is one of the results. The label is very, very attractive, it's essentially a one word name; easy for people to remember

and pronounce. The wines are old vines, a mixture of American and French oak. There's a jammy-ness to this wine created by the high alcohol content. The fruits are typically over-ripe which is what we expect from Spain. I think this is the type of

wine you'll either fall in love with or at the very least have an exciting affair with. Very warming with overtones of Swiss chocolate.
LCBO #066936
\$16.75

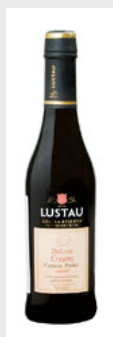


Emilio Lustau Fino del Puerto Solera matured by José Luis González Obregón, Spain

Last Sunday, I finished my last bottle of Emilio Lustau's East India Sherry. The Lustau House is one of the leading sherry houses in the world. These people actually

get it. This fino is elegant: a hint of citrus, a touch of raisin, and a touch of heaven. To those that enjoy sherry, this is an awesome offering. Try this chilled and drink it

with a light mussel soup. Wow!
LCBO #048157
\$12.85 (375 mL)



Emilio Lustau Deluxe Cream Capataz Andrés Solera Reserva, Spain

This is a favourite of both Mrs. Johnson and my mother of many vintages. Every flavour profile you can imagine in sherry is captured in

this: Christmas pudding, figs, dates, a huge mouthful. I would consider serving this chilled with a huge slab of sautéed foie gras with

just a touch of onion. An absolutely incredible sherry.
LCBO #048132
\$9.90 (375mL)



Domaine Madeloc Banyuls Cirera 2005, France

Gentle spice, apricots, raisins; powerful, complex fruit sweetness. I just love banyuls. I drink it with

cheese, soups, foie gras, pork, or sometimes on its own. Its cellaring capabilities are huge.

It's, for me, a must have in the cellar.
LCBO #048041
\$25.85



Carpenè Malvolti Prosecco di Conegliano Cuvée Brut, Italy

This is a great example of prosecco. If you can get through pronouncing its name in full, you deserve to open this. Excellent balance of fruits and acidity, it has an acidic

spine that really carries the fruit well. I've always had a love for prosecco. I think it's totally undervalued. A wine of this quality should be selling for at least \$20 to \$25 a

bottle. I'm buying half a dozen and putting them down to drink on my deck during the summer.
LCBO #727428
\$13.85



Domaine de l'Ameillaud Cairanne 2006, France

Another wine I've had many previous vintages of and never been disappointed. It's typical of the Côtes de Rhône-Villages wine but one of

the better examples. Enough spice and acidic balance, bubbling over with fruit. A very broad wine, not particularly complex. A great food

wine; match this with anything rare or bloody.
LCBO #660605
\$14.75



Weingut Pfeffingen Scheurebe Spätlese 2005, Germany

Now here is a rarity. I haven't seen this on our shores before. The varietal scheurebe has an enormous profile: a ton of acid supporting an incredible profile of currants. This white would be a match for sharp and bold foods:

grilled mackerel with gooseberry purée or Thai curry chicken. I would purchase this wine just to be able to say that you're conversant with scheurebe. The German area of Pfalz has its own microclimate which, particularly with pinot

noirs, brings out a very clear and uncluttered flavour profile. The same exists with scheurebe.
LCBO #014837
\$19.85



Lirica Primitivo di Manduria 2004, Italy

I'm a real sucker for primitivo. This is a typical primitivo: warm, jammy, chocolatey, ripe, plummy, and high alcohol content, everything a primitivo should be. We all know

zinfandel and primitivo apparently have the same grape DNA. In my opinion, primitivo is miles ahead of zinfandel. It's the culture, the terroir and the Italian-ness that make primitivo what it is.

No offense to Californians, of course.
LCBO #669580
\$15.75



Rocca Delle Macie Chianti Classico (V), Italy

****Good Value****

I've never been disappointed with this chianti. It's not a million dollar wine. It's got enough berry, tannin, and spice that a good

chianti should have. It is what it is. It's a part of the Italian homestyle cooking scenario. I can smell the basil and tomatoes in the pot and I can see the pasta bubbling away in

another. Both of these dishes demand this wine.
LCBO 741769
\$16.80