

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

## Upcoming Vintages Re-lease Date:

July 21, 2007

The release on the 21<sup>st</sup> of July 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](mailto:geoffrey@enville.com)

Drink well and wisely!

## Featured Wines:

Rivera Cappellaccio  
Aglianico  
Riserva 2002

Sogrape Duque de Viseu  
Branco 2005

Emu Sherries

Williams & Humbert Walnut  
Brown Rare Old Brown  
Olorose

Bodegas Hidalgo Manzanilla  
La Gitana

Lustau Solera Reserva Dry  
Amontillado Los Arcos

Malivoire Ladybug  
Rose 2006

D'Arenberg The Last Ditch  
Viognier 2005

X & Y Shiraz 2004

Cave de Turckheim  
Gewurztraminer  
Reserve 2005

Chanson Bourgogne Pinot  
Noir 2005

Chateau Saint Auriol 2003

Chateau Les Rigalets Cuvee  
Prestige 2004

Gladiator Primitivo Di  
Manduria 2004

Dona Paula Estate  
Malbec 2005

Darting Riesling  
Kabinett 2005

## Brewers Retail Follow LCBO Lead



In 1777 Bass Ale was first brewed receiving the first ever British Patent. Bass has been painted by Manet and Picasso, drunk by Napoleon, served on the Titanic and taken to the Arctic by Shackleton. In 1977 I immigrated to Canada, understanding my favourite Ale was available. 2007, the Brewers Retail (following the LCBO's policy of limiting selection to customers) have delisted Bass Ale (so much for lucky sevens!), why oh why is the government in the booze business??? I will keep you informed of my tribulation of importing the Ale myself, I am certainly up to this challenge!

This weeks release (July 21) is not the best I've seen but has a few stars: two great Sherry's (one an exceptional value), a good primitivo and some cult nectar from D'arenburg.

Last week I spent two days touring Prince Edward County visiting newly established vineyards and local eateries. The wines were okay with some serious upside potential. I had the overall impression the vineyards were more to do with satisfying the dreams and passions of the owner's than commercial reality, it was all quite artisanal. The county is in a wind plane, right off the lake, which kills a percentage of the vines each year. For me the top wines were Norman Hardie Pinot Noir's and Closson Chase Chardonnay. The big win for me was dinner at 'THE HARVEST' (106 Bridge Street, Picton, ON. 613-476-6763). The epitome of using fine local produce, the basis of s-l-o-o-f-o-o-d-s. Ex-Toronto Chef Michael Potter has really hit his stride, the foods were perfect in presentation, garnish, and not overly complex. The best dish for me, and I had quite a few, was an offering of local Pike, absolutely brilliant and perfectly cooked. I augmented this with a touch of Bolly! You will need reservations; I suggest you make them today!

Eat and Drink well!



EVENT DESIGN AND CATERING



## RAVENSWOOD

Joel Peterson is known in the wine world for his colorful stories, which include close encounters with arm-breaking goats, and trying to drink vineyard owners under the table to impress them into selling him their grapes.

Peterson founded Ravenswood in 1976 with \$4,000, which he and his partner used to buy Zinfandel grapes. In 2001, the company sold for \$148 million, making Peterson a very wealthy man. But he still makes excellent Zinfandel, and he still tells great stories. Join us on Saturday, July 21, 2007 and listen to the "no wimpy wines" guy tell some tales and sample many of his great wines at cost! Tickets are \$50 per person and include a BBQ buffet. For more details or to order tickets call en Ville at (416) 533-8800.



## The Good...

### Rivera Cappellaccio Aglianico Riserva 2002

Despite it's for me virtually unpronounceable name, this is a real winning wine. The tannins are soft and very supportive of the fruit. The overall effect is fruity, mellow and absolutely approachable. An idea for

food pairing, I would drink this wine with virtually anything! Moules Mariniere, Sardines, Veal Chops, Steak, it will support virtually anything, an outstanding quality for any wine to have!

LCBO #984120  
\$17.95



## The Bad...

### Sogrape Duque de Viseu Branco 2005

I have great respect for the vigneron of Portugal however, their indigenous varietal, which are also used in Vinho Verde, do absolutely nothing for

my palate. This is an inexpensive wine, I just don't see any attraction for me, however I am sure that if you are Portuguese you may have a

different opinion. Again, definitely not for me.

LCBO #980227  
\$12.95

## The Undrinkable...

### Emu Sherries

These Sherries come in a Montelardo, Fino and Oloroso and are made in Australia. Together with Canadian Sherry style wines I consider all to be nothing more than a haemorrhoid on the backend of the Canadian wine industry., Why would anyone drink them? Why would our

government wine experts even recommend that they be sold in Ontario? I just don't understand this. During my apprenticeship as a chef I heard a food and beverage manager questioning the chef on the quality of the sherry he was using in a dish, it was Tio Pepe. The food and beverage

manager said that the sherry was far too expensive to use as a food ingredient and the chef should consider using Emu. The Chef's response was that he "wanted the sherry to leave it's fingerprint in the sauce, not it's footprint!"



## Williams & Humbert Walnut Brown Rare Old Brown Olorose

### \*\*Exceptional Value\*\*

This is an incredible Sherry! I've been purchasing this for the last three vintages. It has, as the name would suggest, nutty, walnut, pecan

overtones. It's very warming and luscious. For the price of \$11.95 it is of exceptional value. Mrs. Johnson and I often enjoy a glass of this (and other sherries) before Sunday dinner. A de-

lightful habit, I encourage everyone to adopt it.

LCBO #437467  
\$11.95  
(July 7, 2007 release)



## Bodegas Hidalgo Manzanilla La Gitana

### \*\*Exceptional Value\*\*

This Manzanilla is an exceptional example of dry sherries, compare the price of this with Tio Pepe. Very warming,

food friendly I would suggest trying this with a creamy soup, it would be very supportive. Has a distinct and pleasing after taste. Notice the bottle is one third smaller

then the average bottle, still a great deal.

LCBO #745448  
\$12.95  
(500 ml)



## Lustau Solera Reserva Dry Amontillado Los Arcos

This Sherry is at the very top of the heap, it's matured in casks in single story buildings with an opening facing the sea that allows the sea breezes to bathe the

casks in the salty sea air. This leaves a discerning saltiness to the length. I absolutely love this sherry, perfect for a hot Sunday afternoon before dinner!

LCBO #671115  
\$18.95



## Malivoire Ladybug Rose 2006

### \*\*Good Value\*\*

This is not a serious wine. I always find it, if anything amusing, it's almost as though it is trying to be a series wine which it is not. It is fruity in the extreme,

almost petulant, a mish-mash of fruits. Bright and light and high in the quaffability factor, I only ever drink this on a bright sunny day!

LCBO #559088  
\$14.95



## D'Arenberg The Last Ditch Viognier 2005

Well here it is, another cult nectar from Chester Osborne, the D'Arenberg winemaker. Starting off, this varietal wherever it's produced seems to create good wine. In the hands of this Aussie genius it's an incredible wine.

The nose is like waking up in a pasture full of spring wildflowers, heady to say the least. It has great aftertaste. It's friendly, totally approachable and the acidic spine really supports the ripened tropical fruit fla-

vours. I'm in for a case for this right off the bat!

LCBO #025064  
\$19.95



## X & Y Shiraz 2004

### \*\*Exceptional Value\*\*

Buy as much of this as you can before they realize they have mispriced it! Extremely well made, well balanced, complex, fully layered wine. Unxious, creamy, totally ap-

proachable now with a slightly sweet finish.

Overtones of fruity spice and over ripened fruit. This has definite cellerability, I'm in for a case and will stretch it out over the next 5 - 8 years. Awesome value.

LCBO #041194  
\$17.95



## Cave de Turckheim Gewurztraminer Reserve 2005

A lush mellow interpretation of the varietal. I just love Gewurz from Alsace, it has the best of the two cultures. Very full, typical soft floral and soft fruit flavours. The creaminess

abruptly changes due to the slight acidity which is really supportive of the fruit. Has a great after taste which will be with you for a while.

LCBO #010397  
\$19.95



## Chanson Bourgogne Pinot Noir 2005

**\*\*Good Value\*\***

Rarely do I recommend Burgundies as their pricing is often prohibitive. For those that wish to understand the typical Burgundian expression of

Pinot Noir this is it, for an inexpensive outlay. Probably wouldn't cellar too long, comes from a classic wine house, it's typical Burgundian over ripe plums, spices and aromas with a good

length. Very approachable, leave this open for half an hour before drinking. Good Burgundian starter wine.

LCBO #050575  
\$19.95



## Chateau Saint Auriol 2003

A good expression of Corbieres, until recently a very underrated region. This is a blend of typical local varietal, quite a herbaceous wine. Com-

plex offering a slight minerality, often associated with Corbieres. Sufficient fruit and acidity with a nice length.

LCBO #036533  
\$16.95



## Chateau Les Rigalets Cuvee Prestige 2004

I've had this wine from previous vintages, it's essentially malbec with a little merlot as a softener. It will benefit from a couple of years in the cellar. I find this an extremely

complex wine, has tones of Vanilla, Chocolate and Tabacco. With reasonable length it is a very bold inky wine but extremely approachable even in its youth.

LCBO #993238  
\$17.95



## Gladiator Primitivo Di Manduria 2004

I really, really, really enjoy Primitivo and I won't go into the Zinfandel thoughts. This wine is luscious, unctuous, creamy, jammy, full of fruit, slight spices and rich.

I've got to get at least six bottles. High in alcohol content, nuances of over ripe fruits. \$15.95, that's a deal!

LCBO #023119  
\$15.95



## Dona Paula Estate Malbec 2005

We absolutely need another Malbec from Mendoza. This won a medal at a recent competition, is full of fruit with a body like Arnold Schwarzenegger, very luscious, a purplish colour. A very warm-

ing and filling wine, I would suggest that this will be a lot better after a year or two in the cellar, it needs to reduce its boldness a little. It has the potential to become a classy, classy wine. I

am absolutely blown away with what the Argentinean are doing with Malbec.

LCBO #661819  
\$16.95



## Darting Riesling Kabinett 2005

Northern German wine producing area Pfalz is a definitive micro climate. For me all of the varietal expressed in Pfalz really give a distinctive and clear flavour profile of the varietal and the Ries-

ling is no exception. The typical citric flavours, quite fruit forward. This will give you an exceptional understanding of Riesling. It is worth buying a bottle just for the education.

LCBO #950212  
\$15.95