

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

Upcoming Vintages Release Date:

June 23, 2007

The release on the 23rd of June 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

Drink well and wisely!

Featured Wines:

d'Areberg The Cadenzia
Grenache/Shiraz/
Mourvedre 2004,
McLaren Vale, South
Australia

Alianca Vinho Verde

Glutinous Rice Wine,
China

Estancia Cabernet
Sauvignon 2004,
California

Blackstone Syrah 2005,
California

Zinfandel

Ackerman Cabernet Franc
Rosé Brut

Santa Rita Shiraz
Reserva 2005, Maipo
Valley, Chile

Willm Gewürztraminer
Réserve 2005, AC Alsace

Château Rousset 2003,
AC Côtes de Bourg,
Grande Réserve

Tenuta L'ugo Chianti
Riserva 2003, Italy

Leza Garcia Gran
Reserva 1998, DOC
Rioja, Spain

It all adds a little spice...

We have received many comments supporting our new format of including restaurant reviews and "The Good, The Bad and The Undrinkable". It all adds a little spice.

This month, two restaurant comments.

A high profile culinary friend recently spent a weekend in Niagara. Having heard many great things about "On the Twenty" the culinarian and his partner ventured forth. Unfortunately to a culinary nightmare. From a tired and dry Amuse Bouche to overcooked steak, sweetbreads with membrane still attached, dry overcooked salmon and undercooked gnocchi. Much of this meal was returned to the kitchen. At the end of the meal, the Maitre D, a little confused, stated they had over 100 guests and his was the only complaint. Sounds as though visitors are not vocal enough. If you ever have reason to criticize your meal, always advise the management, otherwise nothing will ever improve. But what a disappointment for a restaurant which has a great reputation.

On a more positive note, my friend dined the following evening at Vineland Estate and when I asked how that experience was, he said "It was culinary impeccable".

I've also found a gem of a Japanese restaurant run by the friendliest Koreans in the world, it's called Ichiban Fish House located at 15 Spring Garden Avenue in North York. As with many Japanese restaurants the fish here, in particular the Toro and Hamachi are brought in several times a week from various Japanese ports. The freshness and quality of this fish I have yet to meet the equal in Toronto. One of my favourites is a grilled hamachi collar accompanied by ½ a bottle of hot sake. Absolutely outstanding cuisine.

The upcoming release is reasonably good. There is a special feature on some Californian wines, some of which are truly outstanding and an interesting critique on wines from Israel. I've only ever tried the classic Carmel wines. It will be interesting to see what these are like, be particularly interested in the Margalit Cabernet Franc at \$39.95 what if I don't like it?

I've just finished browsing through the Vintages catalog. I must say it's an absolutely outstanding publication. Must cost a fortune. I wonder if something a little simpler would reduce the cost of some of the Vintages releases. The verbiage however I think is worth every cent. Such as, suggesting that Blackstone Syrah 2005 was actually a wine designed for barbeque, for specifically designed for a barbeque with Back Ribs. I don't really believe the wine makers in Black Stone set out to design a wine for back ribs. Sterling Merlot, Nappa Valley, apparently this one was made for veal chops and shish-kabobs or even a Philly Cheese Steak Sandwich, I wish they'd make their minds up. In the article of the wines of Israel, they state, Israel's wine industry was founded in 1882 by Baron Edmund de Rothchild. I'm sure I read somewhere, an even bigger star than Baron Edmund was in the wine industry many centuries ago after he attended a wedding in Galilea and where the LCBO had forgotten to deliver the wine and he consequently converted water into some quaffable plonk.

EVENT DESIGN AND CATERING



The Good...

d'Arenberg The Cadenzia Grenache/Shiraz/Mourvedre 2004, McLaren Vale, South Australia

Another outstanding offering by Chester Osborne of d'Arenberg. This man just gets better and better. A complex layered wine with an extremely pleasing mouth feel. Tons of fruit with just the right balance of acid

in support. However, be aware, the d'Arenberg wines you drink, the more likely you are to become one of the cult members. Be very, very careful, I've been sucked in.

LCBO #661587
\$25.95

The Bad...

Alianca Vinho Verde

Vinho Verde has always been a mystery to me. It's sour and tart, has a peculiar colour, an unpleasant aftertaste. But the Portuguese love it. I

mustn't criticize, most of my youth was spent sticking red hot poker in perfectly good ale in England.

LCBO #75663
\$8.25

The Undrinkable...

Glutinous Rice Wine, China

Bearing in mind I have a great deal of respect for China, it's 5,000 years of culture. It's incredible and intriguing culinary prowess, but what on earth's name are they doing producing a wine called Glutinous Rice

Wine, made by the House of Dalian, China? This wine, whilst I have a penchant for Soju, and am a discerning sake drinker, this product leaves me gasping for water. It's sickly without being sweet. It's length is

with you for about the same time as the length of a Big Mac, and altogether a very unpleasant experience for the average Gwuylo

Estancia Cabernet Sauvignon 2004, California

I have several of this from previous vintages in my cellar, none of which have been disappointing. A very typical new world cabernet expression. Black currents, chocolate, tons of fruit.

Out of many of the Californian Cabernet Sauvignons, I feel this typifies the forward Californian Cabernet expression. I drank this wine in California and remember making a mental note that

wine always tastes better in the country of origin than it does at home. A good quality wine.

LCBO #191791
\$23.95

Blackstone Syrah 2005, California

****Good Value****

Always a winner. Blackstone a very reputable Californian House. This is very much a higher quality quaffable wine. Very,

very smooth, little spice, and typical mouth feel of over-ripen stone fruits. I'll be in for ½ a case. Should cellar well for 3 or 4 years.

LCBO #740035
\$19.95

Zinfandel

This week's release is peppered with Zinfandels. Around \$20.00 and up. For the life of me, I can't understand the popularity of this varietal when one sees in my

mind a better interpretation of the varietal in a more traditional process from the Primitivos from Puglia. Primitivos average about \$16.00 per bottle. Americans main-

tain it has the same DNA as Primitivo, but they forget the hundreds of years of culture and the terror of Puglia.

Ackerman Cabernet Franc Rosé Brut

I'm not in the habit of recommending fizzy pink things, but this is truly an exception. It's a fun wine. A very fine fine mousse fills the mouth. There's enough fruit flavours to totally confuse me. It's absolutely not a

serious wine. Coming home from work on a hot day, going on to the patio, having a glass of this and lighting up my first little cigar would be an absolute joy.

\$14.95

LCBO #35782





Santa Rita Shiraz Reserva 2005, Maipo Valley, Chile

****Exceptional Value****

I've tried this wine on previous Vintages. It's always impressed me. Excellent value. Strong Shiraz flavours, fruits, spices,

herbs, toffee, an eclectic flavour profile, typical berry flavours. This needs to be decanted for about an hour to tame it a little. A casual food wine. Don't marry it to

anything too delicate, it will overpower it.

LCBO #663070

\$13.95



Willm Gewürztraminer Réserve 2005, AC Alsace

****Good Value****

Haven't had a wine yet by Willm that I haven't fallen in love with. Their Pinot Noir is outstanding.

This is a very conservative Alsatian Gewürzt. Typical summer fruit and spice, an amazing length, and altogether a very, very well put together offering

by Willm. Please don't waste this on curries.

LCBO #686303

\$16.95



Château Rousset 2003, AC Côtes de Bourg, Grande Réserve

Côtes de Bourg, often overlooked as a Bordeaux. Doesn't need an awful lot of cellaring. In fact, I've tasted a Côtes de Bourg 10 years old and it was least three years over the hill. The

price is always attractive. This particular vintage has produced a slightly more complex offering than normal. Typical fruits and a well balanced tannin and acidity. I would put this down

for 3 to 5 years. It would drink well, but don't be looking for a very heavy Bordeaux experience. I'm in for 6 bottles.

LCBO #731380

\$18.95



Tenuta L'ugo Chianti Riserva 2003, Italy

A product apparently new to Toronto. Released earlier to United Kingdom and Europe. A very forward expression

of Sangiovese. Lush over-ripe fruit flavours, a reasonable length and enough tannin and spice to subdue most red

saucers.

LCBO #23275

\$21.95



Leza Garcia Gran Reserva 1998, DOC Rioja, Spain

This is not an inexpensive wine, but this is a truly luscious wine. From a reasonable year, has matured well. Typical dry

wood, fruity almond style nose, great length, marzipan and soft fruits. An excellent mouth feel, an exceptional example,

Mrs. Johnson, my wife of many vintages, is absolutely in love with Rioja.

LCBO #681601

\$36.95