

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

Upcoming Vintages

Release Date:

March 17, 2007

The release on the 17th of March has some very 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:

J.P. Vinhos Moscatel de Setúbal 2000, DOC, Portugal (March 3rd Release)

Weinert Malbec 2000, Mendoza, Argentina (March 3rd Release)

Ice Bees Vidal Ice Wine 2005, VQA Niagara

Hidden Valley Pinotage 2004, WO Stellenbosch, South Africa

Gérard Bertrand Terroir Syrah/Carignan 2004, AC Minervois, France, Midi

Lingenfelder Riesling Bird Label 2005, QBA Pfalz, Estate Btld.

La Valentina Monepulciano D'Abruzzo 2004, DOC, Italy, Abruzzi

Pairings...

We now have an excess of 1600 subscribers to the Wine Loop from whom I have received many requests for comment and discussion on Wine/Food Pairings. There are two styles of food/wine pairing. One, those looking for a set of rules, White with Fish, Sauterne with Foie Gras, Bordeaux with Lamb. These people regard this as a science. And then, there are those like me, for whom it is a hit and miss affair.

Hot Uni (sea urchin) with 1996 Chappell Hermitage, ooh! I saw "Bacchus". White Port with Lobster and Pork Terrine. Rioja Reserva with Monk Fish and Peppers, a definite loser. Guinness with Mussel Soup. This direction challenges the norm. Look upon wine/food pairings as an art form more than a science.

A few fundamentals I find useful are always poke fun at the LCBO pairing recommendations, these chaps have great wine knowledge, but I seriously challenge their culinary experience, prowess and understanding.

Often one thinks the fat in Duck Confit needs to be challenged, perhaps with the aggression of an Aussie Shiraz, I would go Côtes du Rhône or a Burgundian soft Pinot Noir. This supports the fat which carries the flavour. You'll enjoy more the flavour of the duck. And always remember, fat is our friend. It carries and enhances flavour.

Fish, rarely do I drink white with fish, maybe twice a year. Try Altano from Portugal for strong or spicy fish. Steamed Grouper with Vegetable Garnish and a Light Sauce, a Côtes du

Rhône, Cairanne, or Rhone Villages. A salmon, any style, Alsatian or Pfalz (Germany) Pinot Noir. Curry and spicy foods, the scientists always say Gewürtzaminer or Riesling, I say any sparkling wine, Champagne, Crémant (from Alsace), Loire or Burgundy. For a cava, Segura Veudas. If you want a real fun experience, try any of the above with 50% draft Guinness in it. Wow! A Black Velvet! Any food tastes good with a Black Velvet.

I'll include a comment or two on pairings with every Wine Loop, but remember, there are no set rules. What I might find exciting and flavourful, might be unacceptable and scorned upon by others. It's all very personal.

Eat and drink well.



en Ville

EVENT DESIGN AND CATERING



J.P. Vinhos Moscatel de Setúbal

****March 3rd Release****

J.P. Vinhos Moscatel de Setúbal 2000, DOC, Portugal

***Exceptional Value**

Awesome. Again, Portuguese wines, underrated and undervalued. If a wine of this quality came from anywhere

else, it would be a minimum of \$25.00 per bottle. Mild fortification, apricots, honey, saucy, with a nose so elegant, I spend half the time sniffing and half the time drinking. I would marry this with Stilton, Vanilla Cheesecake, and for the extremely adventurous, Roast Rabbit with Pommery

Mustard and Caramelized Chilpolte Onions, that sounds good.

LCBO #996181
\$11.95



Weinert Malbec

****March 3rd Release****

Weinert Malbec 2000, Mendoza, Argentina

***Good Value**

I have a few bottles of this in my cellar from a previous vintage. It certainly needs age, which this 2000 example has. It's a dense, complex wine. Very full in the mouth. Great length.

Very, very well made. Of all of the examples of Argentinian Malbec, I found this to be the most pleasing I've experienced.

LCBO #556795
\$15.95



Ice Bees Vidal Ice Wine

Ice Bees Vidal Ice Wine 2005, VQA Niagara

***Good Value**

I'm very proud of Niagara. I'm extremely proud of our ice wines. Typically, they have a clawing sticky finish. This wine has attained the perfect balance of acidity with the typical complex

flavour attributes of ice wine. The finish is outstanding. Not sticky, with just the right amount of acidity to create a memorable finish. You'll notice also, a little less expensive than most ice wines.

LCBO #027961
\$39.95 (375mL)



Hidden Valley Pinotage

Hidden Valley Pinotage 2004, WO Stellenbosch, South Africa

Pinotage, a hybrid indigenous to South Africa produces wines with incredible fruit profiles often difficult to enjoy because of extreme tannin. I like to put a few years of cellaring on to a Pinotage.

Hidden Valley is a good example of the breed. To subdue the tannins and enjoy the fruit now, I serve Pinotage chilled. It potentates the flavour profile.

I aim to get 3 bottles, drink one in a month or two and leave the rest for a couple of years.

This is a good wine, it goes particularly well with highly seasoned

well barbequed meats.

LCBO #655639
\$19.95



Gérard Bertrand Terroir Syrah/Carignan

Gérard Bertrand
Terroir Syrah/Carignan
2004, AC Minervois,
France, Midi

I'm quite big on
Minervois and other
minor Appellations,
Roussillon, Cahors and
Languedoc, etc.

I've noticed the minor

Appellations over the
last decade have put
an awful lot of hard
work in improving
their quality, which
has increased the
popularity, and now
the prices are steadily
creeping up.

This wine is still quite a
good deal. Drink now

or put it down for up
to 2 or 3 years. Full in
the mouth, a good
balance of acidity
and fruit, a happy
and a not to serious
wine.

LCBO #952804
\$15.95



Lingenfelder Riesling Bird Label

Lingenfelder Riesling
Bird Label 2005, QBA
Pfalz, Estate Btld.

Pfalz, in Northern
Germany, has a miso
climate that, for me,
produces an
uncluttered flavour
profile of all of the
varietels grown. I
particulary enjoy the

Pinot Noirs and
Riesling.

This Riesling is light,
flavourful and is high
on the quaffability
scale.

I'm buying ½ a dozen
and saving it for
Spring and Summer. I
think I might even try

it with my first
asparagus from the
garden.

LCBO #568634
\$14.95

La Valentina Monepulciano D'Abruzzo



La Valentina
Monepulciano
D'Abruzzo 2004, DOC,
Italy, Abruzzi

***Good Value**

This is a dense, complex, jammy wine. Full of overripe berry flavours, enough spice and tannin to support it. A great finish. I have difficulty with Italian pronunciation. I'm sure they would sell

much more wines if the names were a little easier like "Red Pope" or the "Long Gondola". Drinking well today, it's fruit forward enough. I'd marry this one with barbequed squid or octopus, barbequed artichokes, peppers, mini potatoes, perhaps a few shrimps, two styles of olives, fresh herbs, dripping in an olive oil which hasn't ever

had a salacious thought in its life.

LCBO #026179
\$16.95

Eat and drink well.

Best regards,

Geoffrey

Comments are welcome:
geoffrey@enville.com
en Ville Event Design and Catering
165 Geary Avenue,
Toronto, Ontario M6H 2B8
phone: (416) 533-8800 ext 231
fax: (416) 533-8451
website: www.enville.com



EVENT DESIGN AND CATERING