

March 17, 2005



## My Wine Loop

A note on corked wine.

Corked wine is the process by which a cork has for one of many reasons allowed wine to seep out and air to seep in. The wine consequently becomes oxidized. The telltale signs on the nose is it has a mal odor of a musty cellar, often with a lemon smell. The taste of the wine is tart in the extreme and supports zero fruit.

I have read varying estimates of the quantity of wine that is actually is corked, the percentages are from 5 to 12 percent of all wines is corked. The LCBO will give you full allowance for bottles that you return that are corked, as long as there is a considerable amount of wine still in the bottle. I personally take back for credit between 3 and 8 bottles per month, never have I had problem in receiving full credit except where the wine has been in my cellar for five years and they can't find the original price. So don't be concerned about returning corked bottles.

A few recommendations have been made by my friend Joe Amato. Joe seems to specialize in Italian wines. He being Italian I consider he probably has Sangiovese in his veins instead of blood.

*Sedára 2002.....\$14.95*

This wine has a good balance of fruit and acid. It's full and soft with reasonable length. Quite typical of the modern fruit forward style in Tuscany.

*Syrah 2003Boekenhoutskloof South Africa.....\$12.95*

Another Joe Amato find. Reasonable cost. Very typical of hot country style, over-ripe fruits, very bold, quite aggressive, exciting complexity of flavours, quite well balanced. New world style in-your-face fruit. Worth taking out with a summer barbeque.

*Boscaini Santo Stefano Vino Ripasso 1998.....\$15.95*

I tasted this wine 2 years ago, I purchased 3 cases which rapidly disappeared and I've been kicking myself for not buying more. This is a Ripasso method where the wine is double fermented the second time around on the must left from an Amarone fermentation. It seems now Boscaini has been purchased and the Santo Stefano will never again be produced. The organization that is purchasing the vineyard already has a Ripasso in their stable, in my opinion nowhere near the quality of this but their Ripasso has a huge, huge production. I encourage you to buy as much of this as you possibly can. You will not be disappointed, I pronounce it as being of extreme value.

Quality vs Price, you can drink it now and it will only improve over the next 2 to 3 years. This wine is essentially the reason I issued this wine loop.

*Château Musar 1997.....\$49.95*

This wine is absolutely not extreme value. I tasted this wine at three previous vintages and has always been fascinated by the flavour profile, particularly since it comes from the middle east. It displays age extremely well and reminds me of many of the nuances of a reasonably good Bordeaux. I would suggest a bottle or two for both enjoyment and curiosity value. I always buy a bottle or two at every release.

*Indigo Wind.....\$11.00*

I first tried Indigo Wind about 3 months ago. It is in fact a sparkling sake. It is in the general listing section, it's in a very, very pretty blue bottle. The producer's marketing team I'm sure have had a field day with this. A little apprehensive at never having tried a sparkling sake, I made the leap. What an absolutely delightful little wine this is. No cultural history, total modern marketing, but for me it's a real winner. Mrs. Johnson and I enjoyed it last evening to support an artichoke with a mustard vinaigrette. The acidity of the mustard dressing did not impact this cheeky little Japanese number at all. Try it, you might like it.

Eat and drink well.

Best regards,



Geoffrey



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