

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

Upcoming Vintages Release Date:

May 26, 2007

The release on the 26th of May has some very stellar wines, and one or two are exceptional value. If you have any questions or comments, please send them to:

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Featured Wines:

May 12th Release:

d'Arenburg The Galvo
Garage, 2003, Australia

Ken Forrester Petit Chenin,
2006, South Africa

May 26th Release:

Boutari Skalani Red, 2004,
Crete

College Rosé, Niagara
College Teaching Winery
2005, Niagara

Rodney Strong Estate
Vinyards, Sonoma County

d'Arenburg The Copper-
mine Road, 2003, Australia

Goats Do Roam In Villages,
2005, South Africa

Sal'mon Groovey Gruner
Veltliner, 2006, Austria

Marchesi di Barolo Dol-
cetto d'Alba, 2005, Italy

Travaglini Nebbiolo,
2004, Italy

Domaine Wardy merlot,
2004, Lebanon

Julian Chivite Gran Feudo
Reserva, Spain

Ontañon Crianza,
2003, Spain

The Good, The Bad, The Undrinkable...

To liven up our Wine Loop, we've decided to include a few new features. Every month we will announce 3 wines...the Good, the Bad and the Undrinkable. Hopefully this will raise a few eyebrows here and there. We will continue with a food pairing component, include a restaurant ranting, and a few tips on seasonal foods. So here goes...



A timely food and wine pairing is asparagus with either a sharp Sauvignon Blanc, I would suggest a New Zealand style, or Bourgogne Aligoté. Our Ontario Asparagus will be with us in a few weeks. I'm going to put a bottle of each of these in the fridge so that I am ready.

On two occasions in the last two weeks I've had the joy of eating at a relatively new restaurant called the "Globe Bistro" which is at Danforth and Broadview Avenue. Both occasions I could not criticize one dish. It was absolutely outstanding. The singularity of flavour, as opposed to the normal mish-mash in restaurant food very much appreciated. If anybody ventures there, an absolute must is the Foie Gras Brûlée. This was heaven, absolute heaven.

Wild Leeks (ramps) has been in season for about 2 weeks. They'll last another week or two. They're very difficult to get a hold of. They come from Quebec and Northern Ontario. If you have the opportunity don't pass up the chance.

I recently read a suggested Food and Wine Pairing written by the LCBO for a Rosé Wine from Côte de Provence. The writer suggested this wine would be a great accompaniment for flatbread dipped in homemade aioli or tzatziki. Would seem to me that the LCBO is grasping at straws. Surely tzatziki and an aioli would absolutely overpower a light Rosé. I've great admiration for the LCBO's wine knowledge, however, their depth of culinary knowledge is somewhat lacking. I do however commend the LCBO for disseminating wine knowledge by means of their Vintages release booklets. Excellent information on Portuguese Wines and in this release excellent information on New Zealand Wines.

Here's an interesting tidbit, the LCBO licensing enforcement is now controlled by the O.P.P., who enforce the regulations to the absolute letter of the law. A Special Occasion Permit was recently obtained by the municipality for a special event, the time on the permit was wrong. The liquor inspectors discovered this and closed down the event. A little leniency and common sense would have been in order. This was obviously not an illegal booze can, of which there are many in the city. Perhaps the O.P.P. motto should be "Not to Serve and Protect".

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EVENT DESIGN AND CATERING



The Good...

d'Arenberg the Galvo Garage 2003, McLaren Vale/Adelaide Hills, South Australia

This is another great wine from Chester Osborne, the d'Arenberg Wine Maker. Spicy, full of over-ripe black fruits, slight marzipan nuances, a complex wine with many layers and enough acidity to support the fruit. Would do well with

a couple of years in the cellar. The Galvo Garage is I believe a spoof on the Garagiste cult wines from France and the similar styles in California.

Notwithstanding Chester's naming of this wine,

it is absolutely outstanding.

LCBO #907584
\$26.95

Release date:
May 12, 2007



The Bad...

Ken Forrester Petit Chenin 2006, WO Stellenbosch, South Africa

This is tart, very tart. Absolutely not for my liking. I think Chenin Blanc is not really able to withstand the rigors of the heat of South Africa.

Probably picked a little too early resulting in an excess of acidity. Certainly not for me.

LCBO #29322
\$11.95

Release date:
May 12, 2007

The Undrinkable...

Boutari Skalani Red 2004, Heraklion, Crete

I find it very difficult to call a wine ugly. I've tried this wine on two previous occasions. Both times it's been so tannic that it made my face contort so that I'd look ugly. Absolutely not for

me. I'm sure the people of Crete enjoy it and remember that one man's meat is another man's poison. If I was to drink this wine with meat I could possibly succumb to being poisoned.

LCBO #26484
\$19.95

Release date:
May 26, 2007



College Rosé 2005, Niagara College Teaching Winery, Niagara

Not a great fan of Rosé, and when I am I normally look to Anjou. However, I am a huge fan of Niagara College. This college and its students have recently been making and selling some absolutely outstanding wines and this is one of them. Tons of berries, not sweet, enough acidity. Very well made, complex, full in the mouth.

\$14.95. Look for more wines from Niagara College.

LCBO #40709
\$14.95

I would look to this to support hard, firm fleshed barbequed fish, such as Monk Fish and Salsa, or even as a reception wine. Quite a deal at

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Rodney Strong Estate Vineyards Pinot Noir (V), Russian River Valley, Sonoma County

I'm becoming a real fan of Pinot Noirs from California, and in particular of Rodney Strong's wines. This will be even better after one or two years in the cellar.

It's soft, has typical plum pinot noir flavours. Very well balanced. If you're brave enough, try this with a plate of plump and juicy East Coast Moules Marinières.

LCBO #954834
\$24.95

Release Date: May 26, 2007



d'Arenberg The Coppermine Road Cabernet Sauvignon 2003, McLaren Vale, South Australia

Here we go again with yet another outstanding d'Arenberg wine. I'm really a d'Arenberg cult member. Be careful you don't end up in the cult. I have several bottles of previous vintages in my cellar. This is a wine which must be cellared. I would suggest four to five years minimum. It will drink well for the next two decades. It's very well structured. An enormous amount of spice and tannin.

Bordeaux at twice the price and will probably develop longer.

Outstanding, absolutely outstanding.

Overwhelming berry flavour. Incredible length. A nose on it I can only call exciting and inviting. Not an inexpensive wine, but I would suggest this will go up against anything from

LCBO #943399
\$49.95

Release Date: May 26, 2007



Goats Do Roam In Villages 2005, WO Coastal Region, South Africa

GOOD VALUE

When I first heard of this wine a few years back I did have a chuckle at the satire aimed at the Rhone. It's a copy of the blends used in the

Rhone, but because of the extreme temperatures it comes up with a unique flavour.

I find it very much in the fruity New World style of wine making, but cer-

tainly will give you instant gratification.

LCBO #566851
\$15.95

Release Date:
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Sal'mon Groovey Grüner Veltliner 2006, Krems (Slomon Undhof), Austria

EXCEPTIONAL VALUE

An unusual wine, acidic, quite full in the mouth, a spicy finish. Gives Pinot Grigio a run for its money.

I particularly enjoy this with fish in a creamy sauce. I've also enjoyed this with white asparagus, that's a joy.

LCBO #669606
\$12.95

Release Date:
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Marchesi di Barolo Dolcetto d'Alba 2005, Piedmont, Italy

Another great example of too many vowels in an Italian wine name. This is a fresh full of fruit, overtones of almonds, a little spice. Suggest it's left open for an hour before consuming. Not a heavy

wine. I'm sure the LCBO are recommending it with Spaghetti with Meatballs, I'd go for lightly Braised Rabbit served with collops of Warm Chevre. That would be interesting.

LCBO #26187
\$21.95

Release Date:
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Travaglini Nebbiolo 2004, Coste della Sesia, Piedmont, Italy

GOOD VALUE

This is a very interesting wine. Made from the nebbiolo grape which is used in Barolo, this a very

different style produces the upfront fruit style of the New World. I really enjoy this, it has for me, a very high quaffability factor.

LCBO #30353
\$17.95

Release Date:
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Domaine Wardy Merlot 2004, Bekaa Valley, Lebanon

EXCEPTIONAL VALUE

I really enjoy Bekaa Valley Wines, the Chateau Musar has always intrigued me, it rivals some of the Meritage from Bordeaux. I always think of the trouble in Lebanon when I drink a Lebanese wine as the some of the wine growers have been

unable to produce a vintage because of actual fighting in the vineyards. A good Merlot, full of fruit, lovely finish, well made, complex, full in the mouth. Although it's drinking now, I would suggest a year or two in the cellar. I would also suggest you buy this wine just to experience the

difference and uniqueness of Lebanon wines. The wine culture of this country is a legacy from its association with France.

LCBO #30577
\$15.95

Release Date:
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Julian Chivite Gran Feudo Reserva, DO Navarra, Spain

EXCEPTIONAL VALUE

What can you say about Chivite? A culture going back for ions, perfect terroir, never had a bottle I haven't enjoyed. Very well made, fat,

gentle with great length. This house for me typifies the Old World and has ultimate approachability. I'm going to buy a case!

LCBO #479014
\$15.95

Release Date:
May 26, 2007



Ontañon Crianza 2003, Doc Rioja, Spain

EXCEPTIONAL VALUE

Mrs. Johnson and I are real suckers for the almond overtones of Rioja wines from a Crianza to a Grand Reserva. This is a great example of the

breed. Very well balanced, great fruits, well supported with the acidity, just a great wine, very typical. Drink now or leave it in the cellar. I can never leave it in the cellar long enough.

LCBO #976910
\$14.95

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