

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

Upcoming Vintages

Release Date:

March 14, 2009

If you have any questions or comments, please send them to:

geoffrey@enville.com

Drink well and wisely!

Featured Wines:

Famiglia Bianchi Malbec
2006, Mendoza Argentina

D'Arenberg the Custodia
Grenach 2006, McLaren Vale
South Australia

Henschke Henry's Seven
2005, Barossa South
Australia

Leasingham Bin 61 Shiraz
2005, Clare Valley South
Australia

Frey-Sohler Riesling 2007,
Alsace France

Michel David Clos du Ferré
Muscadet Sèvre et Maine
2007, Loire France

Noël Bougrier Vouvray 2007,
Loire France

Castel Oualou Côtes du
Rhône 2007, Rhône France

Saracco Moscato D'Asti
2008, Piedmont Italy

Cricova Codru 1993,
Moldova

Bailly Lapiere Crémant de
Bourgogne Réserve Brut,
Burgundy France

Bestheim Brut Rosé Crémant
d'Alsace, Alsace France

Henry of Pelham, Ontario



Australia fiddles while Yarra burns

Tony Aspler put it so well recently: the situation in the Yarra Valley is an apocalypse of biblical proportions. Australia's vintage this year is going to be down by 30 to 45%, devastating its wine industry. In the Yarra Valley, over 50% of the old vines have been destroyed by fires and now there is an outbreak of phylloxera, a disease of the vine which devastated the French vineyards in the late 1800s. If you come across any wine from the Yarra Valley – De Bortoli, Killara, Balgownie – buy them as fast and as much as you can. There's a possibility we'll never ever see some of these wines again in our lifetime. Although unbeknownst to us, I'm sure Bacchus has a master scheme and rationale for allowing this situation to occur.

My first reaction was to worry about the availability of the likes of Penfolds, E & E, and of course, my cult leader, Chester Osborne's d'Arenberg. Another thought: will we be able to actually taste the smoke in the '09 vintage? That's quite feasible. I remember in Ontario, about 10 years ago, we had an infestation of ladybugs which brought a very distinct flavour to the Chardonnays and Rieslings of the Niagara region.

The Canadian Perspective

I recently tasted a unique Ontario wine at a tasting of Creekside wines. The winemaker explained to me that all of the conditions were ripe to make a select harvest Pinot Gris. The only other region in the world that makes this is Alsace. I've tasted it once about 45 years ago. To my recollection, the select harvest Pinot Gris from Creekside was better. I doubt if we will see it again in this country. It's well worth the investment. It has ice wine qualities however with a perfect Pinot Gris profile with a touch of astringency on the length. A highly recommended wine, I believe there's only several hundred bottles left. Get it while you can.

Recent LCBO publication called The Inside Story featuring winemakers has a great picture of Daniel Speck on the front cover. Glossy paper and the boyish good looks of Daniel Speck made the magazine look more like GQ than a wine magazine. I wonder how Daniel Speck keeps his Colgate smile so sparkling white while drinking so much red wine. Photoshop, maybe?

I was recently at the Ontario Cuvée awards, which is a gala award night and charity fundraiser. I was blown away by the quality. Of particular note, the whites were just remarkable. How well our wine industry has matured over the last 25 years. It now has a well-entrenched and distinctive character.

On July the 4th at Fort York, Niagara meets Toronto. Winemakers will be coming from Niagara to display their wares, local celebrity chefs will be barbecuing local foods, and there will be music until sunset. I don't know whether to describe it as a tasting or a festival but it will be a party. The title is "Taste Ontario." I will release more details about this important and fun event as the weeks go by.

The release of the 14th of March is interesting. There are some fine wines there, particularly local.

Cheers,

A handwritten signature in black ink that reads "Geoffrey".





Famiglia Bianchi Malbec 2006, Mendoza Argentina

Here's yet another Malbec from Mendoza. I wonder how many Malbecs from Mendoza there could possibly be. This has an extremely good and clear Malbec flavour profile. It's well made: balanced, tonnes of fruit, and a distinctive chocolaty finish. It will improve with short-term cellaring.

LCBO #677559
\$16.95



D'Arenberg the Custodian Grenach 2006, McLaren Vale South Australia

This is a must have wine. I'm in for a case. I've got this going back many vintages; it just gets better and better and better. It ends up tasting like a dense fruit salad resting on a piece of black velvet: fruity and smooth.

becoming rare and expensive

Given the present situation in Australia, I would buy as much of this as you can. The next vintage could start

LCBO #713040
\$21.95



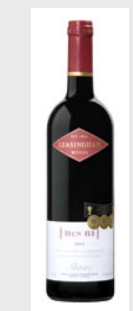
Henschke Henry's Seven 2005, Barossa South Australia

This is a little on the expensive side. The blend used here is becoming more and more popular in Australia.

The Voignier is being used to smooth out and connect the other varietals. It's a very well-made wine, lively.

Will improve with short-term cellaring but I would go for it now.

LCBO #685578
\$42.95



Leasingham Bin 61 Shiraz 2005, Clare Valley South Australia

I've had several vintages of this wine and have never been let down. This one, I notice is a medal winner. Very aggressive and

well-made with tannins and fruits in harmony, this is a keeper. Try a bottle now and a bottle each year for the next 11 years. When you get to the 11th year, you'll ask

yourself why you drank them all so early.

LCBO #448241
\$25.95



Frey-Sohler Riesling 2007, Alsace France

I'm a real sap for the classical Riesling and this is a fine example. All of the soft fruits and sweetness one would expect, it's a simple spring wine. I'm going to wait until the asparagus is ready in my garden to open mine. I'll just drench my asparagus with butter and pop the cork.

LCBO #107151
\$16.95



Michel David Clos du Ferré Muscadet Sèvre et Maine 2007, Loire France

This is a beauty. Coming from a small, single vineyard, it's flowery, with enough fruit and just the right amount of yeast in support.

LCBO #106286
\$14.95



Noël Bougrier Vouvray 2007, Loire France

We do not drink nearly enough Vouvray as we should. In my mind, this white wine should be cellared for a minimum of 5 years. I have had 8, 9, 10 years old Vouvray that have been absolutely heavenly once the acidity reduces and becomes a platform for the fruit.

LCBO #106880
\$14.95



Castel Oualou Côtes du Rhône 2007, Rhône France

Good Value From the Hermitage-style classics of the north to this very, very light, quaff-able, full, creamy, fruit-laden nectar, what an incredible region the Rhône is! It's velvety, it's sexy and I want to drink a lot of it.

LCBO #104893
\$13.95



Saracco Moscato D'Asti 2008, Piedmont Italy

Here's an interesting wine: light and effervescent with sweet, citric overtones. Served chilled it's a great reception wine, topping the alcohol chart at a humble 5%. It's one of those wines that if I drank a bottle of, I wouldn't feel guilty.

LCBO #106385
\$19.95



Cricova Codru 1993, Moldova

This is an interesting animal. I haven't tasted it but you've got a 15 year old wine for under \$20. It's got to be soft. I'm sure the buyers wouldn't have bought it if it was over the hill. It must have gone to sleep

with a lot of acidity.

It's in a 700 mL bottle. I wonder what happened to the other 50 mL. I'm going to buy one. I've never had a Moldovan wine. I'm also going to look on the map to find

out exactly where Moldova is. I'll drink and be intrigued.

LCBO #108456
\$19.95



Bailly Lapierre Crémant de Bourgogne Réserve Brut, Burgundy France

This is a Crémant from Burgundy. I'm just in love with Crémants. They represent the terroir of the region. They're gay. They're spring-like.

They're inexpensive; one of the better values on the wine market today.

LCBO #641423 (375 mL)
\$11.95

This is a fine example of a Crémant.

LCBO #991562 (750 mL)
\$19.95



Bestheim Brut Rosé Crémant d'Alsace, Alsace France

Look at this, another Crémant. This one's made from Pinot Noir. They must have left the skins in for awhile. Tonnes

of fruit.

I'm certainly going to Crémant-ing my spring.

LCBO #106740
\$19.95

Henry of Pelham, Ontario

Two great wines from Henry of Pelham in the 2007 vintage: the Reserve Riesling at \$14.95 and the Reserve Chardonnay also at \$14.95.

The Riesling is probably

the best Riesling I've tasted from this house. The Chardonnay is also exceptional: buttery, lychee, creamy, a touch of wood. A delightful Chardonnay.

Riesling
LCBO #283291
\$14.95

Reserve Chardonnay
LCBO #252833
\$14.95.

