

March 6th, 2014

IWFS OAKVILLE

THE CHRISTMAS EVENT



TONIGHT'S WINES

reviews and information

CHAMPAGNE AR LENOBLE



\$39.95 (from agent: Nokhrin Wines)

Produced by AR Lenoble, #14 on the top 50 Champagne houses (Revue des Vins de France 2013)

Champagne AR Lenoble — Anne and Antoine Malassagne are proud to be carrying on their family tradition, making AR Lenoble Champagnes one of the rare firms to continue to be independent. The initials "AR" stand for Armand Raphaël, our

great grandfather who founded the company in 1920, and the name "Lenoble" was chosen because he believed that "champagne is the most noble of wines!" Of the 320 villages that make up Champagne, only 17 are classified Grand Cru and 41 Premier Cru. On top of this, of the 17 that are classified Grand Cru, only 6 are located on the Côte des Blancs and produce the most magnificent Chardonnays in Champagne. It is precisely on these lands of exceptional quality that our vineyards of 18 hectares are located. To be even more accurate, they are located in Chouilly, a terroir that is classified Grand Cru de la Côte des Blancs and considered one of the best 6 villages in Champagne for Chardonnay; and in Bisseuil, a Premier Cru de la Montagne de Reims, where we grow our Pinot Noir. Using these unique raw materials, we craft rare Cuvées classified Grand Cru Blanc de Blancs or, when the quality of the Pinots permits, Premier Cru Blanc de Noirs.

Tasting notes:

Aromas of baking brioche, melon and hints of leesy notes presage a beautiful burst of fine-bead, persistent bubbles. This light-medium bodied, value-packed gem makes its way to the palate on a bed of silky smooth texture dishing out a balanced, crisp and refreshing mouthful of racy blood orange and lemon zest. The finish in this 20% Chardonnay-80% Pinot Noir blend is mouth-wateringly delectable. It earned its final ½ star on value.

Vic Harradine (Wine Current): 4.5 stars

John Szabo, MS

Fresh, fragrant and yeasty, with white chocolate and panna cotta, orange peel and cherry blossoms on the nose - a very pretty and engaging expression. The palate is mouth filling and crisp, though with a light impression of sweetness, or at least ripe/candied fruit flavours, leading into a long, perfumed finish. Still youthful and fruity, with capacity to improve in the bottle. Drink or cellar 3-5 years. Tasted October 2012:

Sara d'Amato

A very heady, sensual nose to this Grand Cru Blanc de Blancs. Savory herbal notes and a touch of brine are balanced by flavours of sweet brioche and eggy custard. Quite complex with good depth. Very bright and dry with excellent length. Tasted October 2012.

Julian Hitner

My only note from this long-established operation, the NV Grand Cru Blanc de Blancs is one marvellous, forthright bubbly. Light straw-lime in colour, it offers outgoing scents of brioche, ripe pears, strudel, ginger, white flowers, and spice. Complex, retaining crisp, beautiful fruit, balanced acidity, and a frothy, innately satisfying hint of yeasty biscuits and ripe pears on the finish. Heady, forward, and delicious—the speciality of the house, I have learned. Now-2020. (Julian Hitner, The Successful Collector, October 2012)

PROSECCO COSTA FARNELL



\$19.95 Vintage Made in: Marche, Italy

By: La Canosa Srl Agroforestale

Production area : Veneto hills . Prosecco is present in this area for at least two centuries

and for some historical origins date back to the Roman Empire .

Varietal : Prosecco

Climate: cold winters with hot , dry and windy . Good daily temperature .

Vinification: soft pressing of the grapes, with separation of the skins , fermentation of must with selected yeasts at controlled temperature .

Second fermentation : Charmat method , with fermentation in autoclave for 40 days with selected yeasts for fermentation, fermentation takes place at a temperature of 16 ° C.

Sensory profile : pale straw yellow color with greenish hues , brilliant. The perlage is fine and persistent mousse Rightly evanescent , nice and soft on the palate. Delicate scent of strong pear and green apple , floral, fruity taste with good acidity .

Alcohol: 11% vol .

Total Acidity: 6,50 / 7,00 gr / lt

Pairing is an aperitif wine , combined with light dishes made from soft cheeses, shellfish, but especially ideal with seafood, especially prawns, marinated in Prosecco and dishes fragrance and delicate flavor .

Tasting notes:

Pale straw, characterized by a fine, persistent, mouth-filling mousse, this is a refined wine, offering sweet fruit, citrus and floral aromas. Creamy, with a lively refreshing texture, the tasty flavours of peach, lime and orange ride a fine seam of clean acidity to a delicious fruit-filled finish—and the mousse still lingers! Sip for the pleasure.

(Susan Desjardins)

DOMAINE BAUD PÈRES ET FILS - AC CREMANT DE JURA, "BLANC DE BLANCS



\$22.75

(From agent: Nicholas at Tannin Fine Wines)

A rare sparkling from the Jura!

100% chardonnay / traditional champagne method / apples, citrus, brioche, bright & fruity

Jura has extensive experience in sparkling wines, since two centuries ago our ancestors produced "champagne method" quality until 1994, when this statement was prohibited. Since 1995, this product is recognized AOC

Crémant du Jura.

It is made from Chardonnay. The alcoholic and malolactic fermentation takes place in vats, and after bottling, the second captive fermentation gives it its effervescence. Aged at least twelve months on lees, it is then disgorged with the addition of expedition liqueur to get the Brut or Demi sec, depending on dosage

To the eye: Pale yellow with silvery green reflections, the foam is fine and persistent, fine crown, beautiful strings of bubbles.

Nose: Delicate and elegant, light touch of toast, green apple, citrus, floral nose with nuances of meadow flowers.

Palate: Weapon Finesse, bubbles are present without expansion, there are aromas of the nose with a late tart mouth. Bel acid / alcohol balance. It is refreshing.

Wine to drink in five years. Custody is not recommended for this wine.

Serve chilled as an aperitif, it is the best time to Crémant (nature or cocktail with a bit of Jura Macvin and some raisins).

Crémant is the friendliness par excellence. It will also Crémant that will sparkle your evenings!

Dessert with cookies or cakes. The semi-dry Crémant will also place accompanied by the same delicacies.

Critical Praise

"A forward nose of apply fruit with citrus, toasted brioche and a striking minerality. The delicate cremant sparks a great balance between creaminess and vivacity. This wine is very versatile at the table and you can drink this from appetisers all the way through to desert."

If you like Champagne, but not the price tag... then this is the wine of choice for you.

REYES D'ARAGON BRUT RESERVA CAVA, 2010 (SPAIN)



\$14.95 (From Vintages)

Sugar Content: 7 g/L

Sweetness Descriptor: D - Dry

Tasting Notes

Cava represents some of the best bang for your buck in bubbly. This vintage bottling offers a gently toasty nose with green apple, citrus, peach and pear that replay faithfully - and crisply - on the palate. Make your wallet and your taste buds happy by uncorking this with breaded fish or tempura. (VINTAGES panel, Nov. 2013)

John Szabo, MS

Firm and aggressively effervescent, with lightly oxidative, apply flavour and decent length. Correct, but not exceptional. Tasted December 2013. Value Rating: *1/2

Sara d'Amato

A bone dry, refreshing style with an abundance of mineral notes, lime and grapefruit. Quite concentrated with a hint of toast. Good value. Tasted December 2013

Michael Godel

Offers a rare opportunity for vintage-dated Spanish fizz and from somewhere other than Penedès. From Bodegas Langa and built upon a foundation of Chardonnay (along with Macabeo), this Cava takes a direct route through the village of white grapefruit, returns and replays there again and again. A high road dosage of sweetness lingers over licorice root and the rangy flavours include Manchego and green olive. Good, if not spectacular quality Cava. At \$15 you have to appreciate the slightly oxidative bronze patina and refreshing copper minerality. Tasted December 2013.

13TH STREET CUVÉE 13 SPARKLING BRUT ROSÉ



\$24.95 (147504)

Now an LCBO VINTAGES Essential! Traditional method sparkling wines have always been a strength of 13th Street Winery, with a long line of awards and a collection of accolades since the first bubbly was made in 1998. This fine example is no exception. A blend of Pinot Noir and Chardonnay, mainly from the 2010 vintage - the Pinot Noir for fruit, power and richness and Chardonnay for structure and backbone - this Brut-finished sparkler was fermented in the final bottle and aged sur lattes for a full 18 months during which the bubbles became smaller and more compacted. A slight autolytic, or toast and bread character also developed during this time. After dosage of 6 grams of sugar mixed with reserve Pinot Noir was added, the wine was aged a further 3 months before release to allow all elements to integrate. This wine was not exposed to oak and did not undergo malolactic fermentation.

John Szabo, MS

Pale reddish-garnet appearance; this smells like table pinot noir (non-fizzy) with pungent, grapey, red berry fruit - inviting if not terribly complex. Admittedly, I'm drawn back again and again for additional sniffs and tastes - this would make a fine food bubbly to serve with game birds, quail or duck. Tasted November 2013. Value Rating: **

Rod Phillips

Made from pinot noir, chardonnay and a little syrah, this is made in the 'traditional method'. It has a lovely pink hue and it shows vibrant but serious fruit flavours and bright and approachable acidity. It's exceptionally well made and simply very drinkable, either on its own or with food.

David Lawrason

This is a very deeply coloured, garnet shaded rose - deeper than most. It has a rather bready/yeasty nose, with sweet sour cherry/currant jam fruit. It's medium weight, dry and firmly effervescent. Quite intense with rather onion-like flavours until the cherry kicks back in on the finish. There is a slight pastiness on the finish. The length is very good. Tasted August 2013

Sara d'Amato

Certainly a new cuvee here of this non-vintage rose brut - and a highly compelling one! Rather intense and bold, darkly coloured with amber hues and with cherries that abound on the nose and palate. A little rustic but quite captivating - leaves you wanting another sip. Flavours are very pinot noir dominant and pleasantly so. Food friendly. Tasted November 2013.

Previous note:

A significant change from the previous Cuvee of this Rose with unpleasant, lactic aromatics and dried fruit on the palate. Certainly buoyant with lively, if not aggressive bubbles. Floral to the point of soapy and flavours of just decaying fruit are of note on the palate. Tasted August 2013. Score 85.