

# IWFS OAKVILLE

April 8th, 2014

## THE OLIVE OIL TASTING



### TONIGHT'S WINES

reviews and information

#### KILIKANOON KILLERMAN'S RUN RIESLING 2012



VINTAGES 365635 | 750 mL bottle  
Price \$ 17.95  
Made in: South Australia, Australia  
Release Date: Feb 15, 2014  
12.5% Alcohol/Vol.  
Varietal: Riesling

John Szabo, MS

Here's a fine, crisp, bone dry, tightly wound and lime-infused riesling from the Clare Valley, with ample regional character and distinctiveness. Terrific length finish for the price category, not to mention structure and depth overall. Nice value. Best after 2015. Tasted January 2014. Value Rating: \*\*1/2

Sara d'Amato

Brilliantly perky riesling with a hint of nervy tension and bold flavours. Tart, sour and bright with just a touch of sweetness (a departure from the producer's usual style and the style of the appellation). Flavours of lemon iced tea, sour lime and more mineral than you might expect. Very good length. Best with food. Tasted February 2014.

David Lawrason

The Clare Valley has a deserved reputation as one of the best regions in Australia for riesling. This is a fulsome, powerful, dry example with complex exotic aromas of pineapple/star fruit, flint and spruce. It's medium-full bodied, fleshy and dry with some grapefruit bitterness on the finish. Excellent length. It will take on richer pork, ham and Thai dishes. Tasted February 2014

Jason Solanki

Low-to-medium nose featuring nice petrol, honey, citrus and floral aromas. Sweet Aromas hint at sweet, but is dry on the palate with good aroma replays. Good acids and a mineral-driven finish that is medium-long in length. Tasted Feb/2014

vintagewinepicks.blogspot.com

## GLORIA FERRER CARNEROS PINOT NOIR 2010



Price \$ 26.95  
 Made in: California, USA  
 By: Gloria Ferrer  
 Release Date: Mar 1, 2014  
 13.5% Alcohol/Vol.  
 Varietal: Pinot Noir

John Szabo, MS

Sweet, simple, chocolaty, wood-driven West Coast style pinot, with plenty of ripe fleshy fruit and high alcohol. Wood notes dominate the finish, which lessens the varietal and regional character. Standard commercial wine all around. Tasted August 2012. Value Rating \*1/2

Sara d'Amato

For the price, this is a delicious old-world meets new, concentrated style from well-respected Gloria Ferrer. The earthy, verging on bretty notes come across charming alongside flavours of pine resin, violets black cherries, red tea, fresh leather and black pepper. Great concentration but not lacking length and elegance. Tasted August 2012.

David Lawrason

Now edging into maturity this mid-weight pinot show bright garnet-brick colour. The nose is generous, fairly lifted and woody, with a slight damp earth undertone around the cherry pie, clove and toasty oak. It's fairly fleshy and quite warm and spicy on the finish, with some bitter tannin. Very good length. It is a somewhat Euro style flavour-wise; best now to 2015. Tasted September 2012.

Dan Trcka

The 2008 Gloria Ferrer Carneros Pinot Noir is a medium bodied, integrated wine with appealing aromas of red currant, blackberry, oak and vanilla. It has a nice minerality, refined tannins and a long finish. Drink this sipping wine now and for the next 5+ years. My impression: NICE to BEAUTIFUL, 89-90 pts. Tasted Sept/12.

www.GrapeSelections.com

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

\$22.75



(From agent: Nicholas at Tannin Fine Wines )

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.

## CASA DE PASSARELA RESERVA 2009



VINTAGES 365577 | 750 mL bottle  
 Price \$ 18.95  
 Made in: Dão, Portugal  
 By: O Abrigo Da Passarela, Lda  
 Release Date: Mar 1, 2014  
 13.5% Alcohol/Vol.  
 Style: Full-bodied & Firm  
 Varietal: Touriga Nacional Blend

John Szabo, MS

High toned and floral, though very lean and sharp on the palate, this ultimately lacks some flesh and charm. Acids are hard and tannins light but green/astringent. Basic length and depth, with excessive resinous wood flavours. Tasted February 2014. Value Rating: \*

Sara d'Amato

Dry, a little tart and lacking the aromatics that you would expect from the region. Notes of mint but otherwise rather flat. Tannins are quite drying. Tasted February 2014.

David Lawrason

This is a bright, juicy, tart and dry young Dao that oozes fragrant currant/plummy fruit and woody evergreen. Very little obvious oak. It's medium weight with fresh acidity, minerality on the palate and considerable tannin. A bit rustic, and dry but very tasty too. Try it with lamb. Best 2014 to 2018. Tasted February 2014

Wine Penacova Meeting

A great surprise! A gentleman wine with an absolutely outrageous price! Has a well-charged and nose violet color is presented with wood well in evidence but a lot of quality. Stark. Deep down, and after some time in the glass, peering Touriga Nacional, but never score too much proof, just snuggle. It is a wine with acidity and freshness characteristic of wines from the region (Dan) and great culinary skill. Already well but the guard in the basement is very advised that everything is in harmony. Beautifully accompanied a pork tenderloin with ground pepper and coriander. And knew me ... beautifully (which is most important)!

## TERESINA MOSCATO D'ASTI 2012



VINTAGES 365213 | 750 mL bottle  
 Price \$ 17.95  
 Made in: Piedmont, Italy  
 By: Az. Agr. Ferrero Di Fabrizio Ferrer  
 Release Date: Feb 1, 2014  
 5.0% Alcohol/Vol.  
 Varietal: Moscato D'Asti

John Szabo, MS

A typically sweet, soft, fruity moscato, with gentle effervescence and modest length. Correct, though I would have preferred more firmness and balance - this comes across as quite sweet and almost cloying, but will work well with orchard fruit-based desserts. Tasted January 2014. Value Rating: \*1/2

Sara d'Amato

A very characteristic moscato, sweet and floral with notes of honeysuckle, strawberry buttercream filling and almond powder. Pretty, light, and rather simple but perfectly on the mark. Pleasant. Tasted January 2014.

## TONIGHT'S OILS

### "ORO BAILEN" RESERVA FAMILIAR PICUAL EVOO

Robust Intensity

Crush Date: OCTOBER 2013

Crafted by one of the most decorated producers in the world, this early harvest green Picual has a nose that will knock your socks off. This award winner displays complex herbaceous notes of green olive, green tea, green tomato & green peach skin. Processed at extremely low temperatures

Polyphenols: 380	FFA: 0.2
Oleic Acid: 78	Peroxide: 6.3
DAGs: 98.7!	PPP: <1.0

## KORONEIKI

Crush Date: Nov 2013

This very popular California Koroneiki displays green fruit and herbaceous notes of: pronounced green apple peel, cut grass and slight herb. More pungent than bitter, a solid Medium intensity pick!

Polyphenols: 274	FFA: 0.2
Oleic Acid: 74.5	Peroxide: 6.4
DAGs: 96.8	PPP: <1.0

Organoleptic Taste Panel Assessment:

Fruitiness: 4.5 Bitterness: 3.0 Pungency: 4.0

\*As measured at the time of crush.

Country of Origin: USA

## HOJIBLANCA

Crush Date: April 2013

This super early harvest Hojiblanca is unbelievably aromatic & complex, with notes of green banana, apple & stone fruit mingled with green floral and grassy flavors. The finish is moderately pungent. This remarkable extra virgin olive oil won a highly coveted "Best of Class" award at the 2013 New York Olive Oil Competition.

Polyphenols: 149	FFA: 0.3
Oleic Acid: 75.2	Peroxide: 4.6
DAGs: 92.8	PPP: 0.4

Organoleptic Taste Panel Assessment:

Fruitiness: 6.0 Bitterness: 3.5 Pungency: 4.0

\*As measured at the time of crush.

Country of Origin: Portugal

## "MELGAREJO" FRANTOIO

Robust intensity

Crush Date: Nov 2013

A lovely floral, grassy Frantoio from ... Spain! Chock full of desirable pepper and extremely pungent this robust green oil displays capsicum like sensations and registers high in anti-oxidant content without a ton of bitterness. Celebrate the lingering, healthy burn!

Polyphenols: 353	FFA: 0.3
Oleic Acid: 76.2	Peroxide: 7.5
DAGs: 93.3	PPP: <1.4

Organoleptic Taste Panel Assessment:

Fruitiness: 6.0 Bitterness: 4.0 Pungency: 5.0

\*As measured at the time of crush.

Country of Origin: Spain

## ORGANIC ARBASANA EVOO

Mild Intensity

Crush Date: Nov 2013

Certified organic, early harvest Arbosana olives are picked and quickly crushed to create this lovely, delicate, creamy extra virgin olive oil with notes of green almond and ortichoke.

Polyphenols: 186	FFA: 0.3
Oleic Acid: 72.0	Peroxide: 6.7
DAGs: 91.8	PPP: 1.0

Organoleptic Taste Panel Assessment:

Fruitiness: 4.0 Bitterness: 2.0 Pungency: 2.5

\*As measured at the time of crush.

Country of Origin: USA

## CORATINA GRAN CRU EVOO

Robust Intensity

Crush Date: Nov 2013

Made from hand-picked olives on the "La Fenice - Coppa Malva" estate owned by the Galantino family, this early harvest small batch Coarina is extremely complex and contains both floral and herbaceous notes including green apple. Big aroma, spicy finish! Bold but balanced.

Polyphenols: 443	FFA: 0.2
Oleic Acid: 75.9	Peroxide: 5.5
DAGs: 96.8	PPP: <0.2

Organoleptic Taste Panel Assessment:

Fruitiness: 5.5 Bitterness: 4.5 Pungency: 5.5

\*As measured at the time of crush.

Country of Origin: Italy

