



MEMBERS

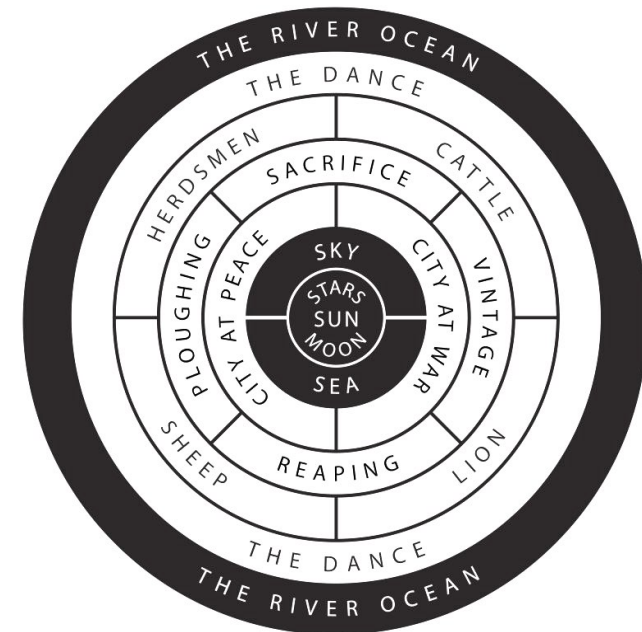
James Henry & Kirin Yashpal
Joanna Chadwick & Ilija Tomich
Nancy Abela & Larry Abela
Francine Landry & Terry Smith
Alain Careau & Nicole Faucher
Brian & Helga Williams
Andrew & Carol Kennedy
Christine Lee & Frank Snyder
Bev Philips
Richard & Barbara Birkett
Yolaine Boileau & Pierre Matteau
Kathryn & Stuart Wilkinson
Maryella Leggat
Patti Harbman & Chris Stoate
Christian Frayssignes
Erin Culbert and Bob Wong

GUESTS

Nick & Karen Blanchett
Jordan O'Brien & Carolyn Gangl
Bettie Baer
Chris & Hollie LeBlanc



J.W.F.S
Oakville Branch



A VISIT TO GREECE
AUGUST 16, 2018

TASTING NOTES

Argyros Assyrtiko 2016 – VINTAGES#: 387365

Style - Aromatic & Flavourful

Appetisingly fresh, zippy nose: lime juice, pears and salty sea-spray. Beautifully fresh, dry and intense with incisive, but modulated, acidity and an elegantly textural feel. Fruit in the citrus spectrum. Palate goes on and on. Drinking Window: 2017-2024. Score - 93. (Joanna Simon, Decanter, April 12, 2017) - \$27.95

Boutari Moschofilero White – LCBO#: 172387

Style - Light & Crisp

Pale lemon; delicate aromas of floral, peach, citrus and tangerine; dry and creamy on the palate, with flavours of ripe stone fruit, citrus, lemon, tangerine and floral; the finish is clean and lingering. - \$13.25

Malamatina Retsina – LCBO#: 422725

Style - Aromatic & Flavourful

Medium straw lemon colour; aromas of pine, lanolin, almonds and citrus; fresh and refreshingly dry; defined fresh pine gum and pine needle flavours with citrus undertones - \$6.35

Ktima Pavlidis Thema Agiorgitiko/Syrah 2014 – VINTAGES#: 202622

Style - Medium-bodied & Fruity

The 2014 Thema red is a 60/40 blend of Agiorgitiko and Syrah, aged for 12 months in 70% new French oak. It comes in at 15% alcohol. This was a difficult year in much of Greece, but this shows well. Bold in flavor, it adds a backbone and velvety texture. It is rather tightly wound overall. The finish has length and grip - it lingers beautifully on this red, a rather Big Boy that has lots of flavor. This has both the stuffing and the personality to hold up to strong foods - and it will definitely need a food pairing. It is a nice value. It should age reasonably well, but let's take that in stages. Drink Date: 2017-2026. Score - 90. (Mark Squires, robertparker.com, Dec. 29, 2017) - \$18.75

A VISIT TO GREECE
AUGUST 16, 2018

WELCOME

ORGANIZED BY

Erin Culbert and Bob Wong -
Special thanks to Erin's mum

CATERED BY



Cavino Nemea Reserve 2011 – VINTAGES#: 245787

Style - Medium-bodied & Fruity

Made with 100% Agiorgitiko grown at an altitude of 400 to 600 metres, this gorgeously silky and polished wine serves up layers of dark cherry, black olive, black raspberry, dark chocolate, graphite and woodsmoke. Savour now through 2021 with grilled lamb burgers, or slow-cooked lamb in a red wine and herb sauce. (Vintages panel, Feb. 2018) - \$11.75

Domaine Tselepos Driopi Agiorgitiko 2015 – VINTAGES#: 60830

Style - Full-bodied & Firm

Fullish, firm, plush but also grippy red from Nemea here, perfectly mid-weight, with no obvious obtrusive wood, generous, palate-warming alcohol, and a lingering, wild herb-tinged finish. It comes across as a genuine, honest country red with lots of character, but also depth and complexity. I like the juicy acids and the lingering finish. Score - 90. (John Szabo, MS, winealign.com, June 13, 2017) - \$15.75