



TORONTO VINTNERS CLUB Inc.

Dessert Wines - A "Sweet heart" Valentine's Tasting

TUESDAY, FEBRUARY 10, 2004, 6:15 P.M.

The Ontario Club, 5th Floor, Commerce Court South
(Northeast Corner of Bay & Wellington Streets)
Toronto, Ontario Tel : (416) 862-1270

How times have changed for the world of "sweet wine" in Ontario. Three decades ago, the LCBO was awash in cheap, semi-sweet white wine made from variety of native grapes, including fake "Sauternes". Today, however, with the increasing world-wide profile of Ontario icewine, the glamour and price caché of fine Sauternes and the rare TBAs from Germany, the demand for high quality dessert wine has rarely been stronger. The dilemma for most people who don't consume dessert wines on a regular basis is what to buy and how to pair the wine with the dessert. Dessert wines vary enormously in their flavour profiles, acid levels, cloyingness, weight in the mouth and length of finish, while desserts themselves can be fruity, creamy, chocolaty, cloying, tart, warm, cold or even combinations of all of these.

This tasting is designed to provide you with some clear taste reference points based upon distinct styles of classic dessert wines, to help you find your own preferences and ideas for food-wine pairings. We have deliberately chosen the wines so that you can not only compare fine examples from established regions around the world, but can also contrast how different grapes produce quite distinctive variations and styles.

We start at home in Ontario with **icewines** from the Vidal grape by **Konzelman** (2000) and a 2002 Riesling Icewine from **Lakeview** – both recent award winners. These can be contrasted with a 1999 **Trockenbeerenauslese** from the Ortega grape and an **extremely rare 2001 Nackenheimer Rotherberg Riesling Beerenauslese** (only 500 bottles produced), both from Germany. The latter is often cited as the benchmark for this style of wine. From **Hungary** we have a fine example of the rich wine **Tokaji**, and this can be compared with the same grape with a New World treatment from **Australia**. (In case you think that an Australian Tokaji has no place in such a tasting, the formidable *Jancis Robinson* declares in the Oxford Companion of Wine- "Rutherglen's sweet Muscats and drier Tokays are two of Australia's great gifts to the world; **sumptuously hedonistic, dark sweet, and alcoholic.**") Finally, no dessert wine tasting would be complete without examples from France, where we have wines from two classic areas: a **1996 Ch. Guiraud Sauternes** which is made primarily from the Semillon grape, and a **1998 Coteaux du Layon** from the Loire, where the Chenin Blanc is the predominant varietal. (See enclosure for a more complete description of each wine.)

With prices ranging from \$22 to \$125 a bottle (375 – 750ml), flavours varying from treacley, peachy, honey, marmalade, caramel, toffee, pineapple, lime and lemon, and with representatives of environments frosty and lush – what better way to get you in Valentine's mood than this exceptional opportunity to taste dessert winemaking at its finest. This promises to be an exciting tasting to stave off mid-winter blahs and a timely opportunity for great gift ideas for someone sweet in your life.

NOTE: Tasting occurs on the 2nd Tuesday of the month. Limit of 90. First come basis. Non-members may attend at guest rates, but preference is given to members. No telephone or e-mail reservations please! Cancellations without penalty until Feb. 6/04 to Sylvia Dorosh by telephone (905-854-2621) or email (sdorosh@look.ca). You will be contacted only if we're sold out. Reserve early to avoid disappointment. Guests and non-members can join Toronto Vintners using the form below and then may attend at the member's rate; please enclose a separate cheque (\$55) for your new membership. Make cheques payable to Toronto Vintners Club Inc.

PLEASE PRINT!		
Name:		
Address & Postal Code (only if new or changed):		
Bus Tel:	Home Tel:	
Email:	_____ (✓) Please email future notices to me.	
Guests' Names:		
_____ Member's assessment -	\$49.00 pp	\$
_____ Guest / non-member assessment -	\$56.00 pp	\$
_____ New membership - \$55 pp (includes 1 time initiation fee)		\$
	TOTAL	\$
_____ (✓) I would like to sit at the Newcomers table with an experienced member.		
Recommended to Vintners by: (Member's name)		

**Dessert Wines,
February 2004**

Mail to:
Toronto Vintners Club
c/o S. Dorosh
PO Box 1023
TDC Postal Station
77 King St. West,
Toronto, ON
M5K 1P2

I accept my personal safety responsibilities when attending a Toronto Vintners Club event.

Signed: _____

Date: _____

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Renewals & Notices: Many thanks to those who renewed their membership for 2004 and who have opted for email notices which save on administrative costs, leaving more money for wine-buying! If you wish to receive event notices electronically, email Sylvia Dorosh, Membership Director at sdorosh@look.ca. If you misplace your notice, go to www.torontovintners.org for a copy.

Membership-drive Contest: You can purchase a TVC membership for a spouse, friend, colleague or business associate at any time! It would count towards our membership contest to **win one of three fine wines!!** Sign up lots of new members and be eligible to win a bottle of 1994 Chateau Margaux as well as a '94 Lynch Bages and a '94 Contesse de Lalande! Here's how it works. The Chateau Margaux will be awarded to the person who has signed up the most new members. To give everyone who refers a new member a chance to win, your name will be entered in the draw, once for every new member you introduce. Your name will then

be put into the ballot box and we will draw two names. The winners will receive the Lynch Bages and the Contesse de Lalande. So the more new members you sign up, the more chances you have to win!

Rules:

1. Contest is open to all club members.
2. To qualify, a member must introduce to the club a person who pays the \$55 (currently \$20 annual fee plus \$35 initiation) between the "contest dates".
3. Contest started on September 16, 2003 and will end on May 31, 2004. Awards and draw will take place at our June 2004 tasting.

Other Wine Events: Looking for other wine and food related events locally or when you're traveling throughout the world? Log onto <http://www.LocalWineEvents.com> to locate something of interest.

Upcoming TVC Events: April - Chateauneuf du Pape; May – "Bin-end" wine dinner; June - annual Bordeaux tasting.

Rating Chart for Ontario Icewines by Konrad Ejbich

100 = Best 0 = Worst	2002	2001	2000	1999	1998	1997	1996	1995	1994	1993
Riesling Icewine	86A	84B	90B	88C	91B	87C	84D	90C	85D	90C
Vidal Icewine	86A	71C	92B	87B	86C	78C	76D	73D	79C	78D
A = Still needs more age		B = Can be drunk now but will improve		C = At its peak		D = Should be drunk now				

Did You Know that in Ontario and in Germany, icewine is defined as **naturally frozen?** This means that here as in Germany, no other method of making icewine is allowed other than the natural method. No artificial freezing method constitutes icewine by definition or label. In Ontario, the finished wine must have a Brix of 35 degrees or higher.

“What through youth gave love and roses, age still leaves us friends and wine.” Thomas Moore