



TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



SOUTH AMERICAN PREMIUM REDS

Tuesday, October 12, 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

We are a bit bold to say that we are tasting S. American reds. In fact we are focusing on 4 Argentinean wines and 4 from Chile. Hugh Johnson/Jancis Robinson's The World Atlas of Wine has several interesting points about the areas. "After Europe, South America is the world's most important wine-producing continent. European vines were grown here, in Peru in 1531, long before they reached any other part of the New World apart from Mexico.... The most important wine producer is Argentina... by quite a mile, even if Chile preceded it on the international stage. Unknown to the rest of the world, Brazil is the continent's third most important producer in terms of quantity." Argentina is the world's fifth biggest wine producer. "The altitude at which Argentine vineyard flourish would be unthinkable in Europe: from... 700 to 1400m, and even 2400m in one case in the north. At this height overnight temperatures are regularly low enough to give well-flavoured deeply coloured grapes. With little or no disease in the dry mountain air, usually on ungrafted roots and with abundant water, crops can reach yields virtually unknown elsewhere."...Argentina's high temperatures can be tasted in particularly soft tannins in the red wines, and often rather aggressive alcohol in the whites....Argentina's wine industry owes much of its current diversity of grapes and influences to mid-19th century immigration from Spain and Italy. "

The vines in Chile are from pre-phyloxera cuttings and have, so far remained free. "But it is the special qualities of Chile's grape-growing environment, together with some propitious vine importing in the 19th century, that makes Chile today such a valuable source of inexpensive, fruity, mainly red wine made from the world's most popular grape varieties. The steady ripening process here, encouraged by day after day of uninterrupted sunlight, is thought to be a factor in Chilean wines' particularly high levels of flavonoids, believed, particularly by those who sell Chilean wines, to provide some protection against heart disease." Our wines are from three of the recognized regions in Chile, Maipo, Rapel and Curico. Maipo has the hottest climate. Rapel, to the south includes the valley of Colchagua, which " has earned itself a reputation for Chile's most succulent and concentrated Merlot." Further south is the region of Curico, which includes the vineyards Miguel Torres. Since his arrival in 1979, and the Lafite-Rothschilds investment in the Peralillo estate, "scores of flying winemakers have flown in and out." "There is currently an air of real confidence in the cellars that are mushrooming to cope with the produce of Chiles rapidly expanding vineyards..." We shall taste blends of Cab. Sauv., Malbec, Merlot and Carmenere, a grape that was popular in Medoc before phylloxera, but is successful in S. America, probably from old vines. A chance also to taste the effects of ungrafted (pre-phyloxera) vines on wine.

NOTE: 90 places only. Guests accommodated only if members don't fill the event. First come basis. No telephone or e-mail reservations. Deadline to reserve is October 8/04 To cancel without penalty until Oct. 8/04, call 416-209-1442 or email events@torontovintners.org. You'll be contacted only if we're sold out. Cheques payable to Toronto Vintners Club Inc.

Name:		
Address (only for info changes):		
Bus Tel:	Home Tel:	
Email:	_____ Please email future notices to me.	
Guests' Names:		
_____ Member's assessment -	\$42.00 pp	\$
_____ Guest / non-member assessment -	\$49.00 pp	\$
TOTAL		\$
___ Yes, I would like to sit at the Newcomers table with an experienced taster.		

**S. Amer Reds
Oct. 12/04**

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

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

Signed: _____ Date: _____

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SOUTH AMERICAN PREMIUM REDS

- 1. Enrique Foster Limited Edition- 2002 Malbec** \$45
From Mendoza. Great chance to taste a top wine not yet imported into Canada. Paul Terhorst, of International Living writes: "Winner of this year's Forum del Vino was the 2002 Limited Edition Malbec from Enrique Foster....Enrique Foster would like us to age these wines a while, but they're so good now it would be a shame not to drink them."
- 2. Catena Zapata-Malbec-2001** \$20
This wine is sourced from two high altitude vineyards, Lunlunta at 2850' and Nicasia a 3000'. James Molesworth reports-Lovely raspberry, plum and blackberry fruit with hints of vanilla, brier and minerals underneath. Good grip and focus. Textbook introduction to Malbec. Score 88.
- 3. Caro, Mendoza "Secret Blend"- 2000** \$58
The "debut" wine from a joint venture between Catena and Lafite-Rothschild. Robert Parker Jr. writes- 33% Malbec, 67% Cab. Sauv.- Medium to dark ruby colour, tangy red and blackcurrant aromas intermingled with hints of grilled oak. Offering lovely depth of fruit, its fresh herb and blackberry flavoured personality is well-focused. Score-90.
- 4. Quimera, Achaval-Ferrer, Mendoza- 2001** \$39
Cab/Merlot/Malbec blend – Focused, streamlined wine, with raspberry, cassis, violet and mineral flavours. /long finish. Remarkably racy, considering the dense, ripe fruit, so this should flesh out. Drink now through 2005- Score-90. (James Molesworth- Wine Spectator)
- 5. Ch. Los Boldos, Requiñoa –1999** \$49
A cab/merlot blend. Winner of double gold at Bacchus 2002 in Spain, and at the 2001 Les Olympiades du Vin and Challenge International du Vin. Upfront morello cherry nose. Modern expression, light-quality oak and cappuccino,milk chocolate overtones. Long with rich, high-class fruit. Well made. Drink 2-5 years. Score- **** (out of 5). (Decanter, June 2003)
- 6. Miguel Torres-Cordillera-2000** \$28
Carignan, Syrah & Merlot. Vivid raspberry, coffee and dark chocolate aromas and flavours run though this focused red. Firm now, the tannins need to flesh out; this should be very nice when they do. Drink through '05. Score-88. (James Molesworth- Wine Spectator- Sept. 2002)
- 7. Santa Rita Triple C, Maipo- 1999** \$44
A blend of 55% Cab. Sauv., 15% Carmenere, 20% Cab. Franc aged entirely in new French oak. Has a sweet, spicy nose packed with red and black fruits as well as vanilla. This big, muscular wine is medium to full- bodied and highly extracted. With copious quantities of menthol-laced black fruit, yet it is somewhat rustic and backward. Drink 2005-2015.Score 89
- 8. Quebrada de Macul, Domus Aurea 1998** \$42
94% Cab. Sauv., % Cab. Franc, 1% Merlot. Lots of mint, cassis and loam here, with firm, ripe tannins. Shows flesh and concentration, with a finish that really hangs in there. Drink through 2004. Score 90 (James Molesworth- Wine Spectator-Mar.31 2002)

Toronto Vintners' Upcoming Events:

November All Manner of Aussie Shiraz Blends
January '05 West Coast Pinot Noirs

Other Wine Events

Oct. 16-17 The LCBO's Vintages division and Ritchies Auctioneers of Toronto host a wine auction Sell and buy old and rare vintages from Burgundy, Bordeaux, Italy, Australia, California and other fine wine-growing regions. For information, call 416-364-1864, e-mail smitchell@ritchies.com or visit www.vintages.com.

Nov. 5 –6 Toronto Symphony Orchestra's 14th Annual Fine Wine Festival includes a fine wine tasting and appetizers Nov. 5 & one of North America's largest charitable wine auctions on Nov. 6. More than 200 lots of fine wines will be on the block. Tasting is \$55/pp and auction \$35/pp, which includes lunch. Buy tickets via Ticketmaster www.ticketmaster.ca or call 416-870-8000 or via the TSVC office by phone 416t -593-7769 ext. 358.

Did you know that . . .

When Mount Vesuvius buried **Pompeii** in volcanic lava in A.D. 79, it also buried more than 200 wine bars?