



TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



ANTINORI CHIANTI CLASSICO RISERVA (VERTICAL)

Tuesday, NOVEMBER 15, 2005 6:15 P.M.

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

Antinori is synonymous with Tuscany. The family-owned Italian wine company traces its winemaking roots to at least 1385, when Giovanni di Piero Antinori joined the Florentine Vintners' Guild. The Rothschilds of Bordeaux who started in 1853 & the Mondavis of Napa Valley (1936) are mere infants in comparison. The Antinori family heritage is so deep that it would have been easy for their wines to become passé, except for the efforts of the current family patriarch, also named Piero Antinori - a nobleman with the title of marchese (same as marquis). Piero took over the family business in 1966 and expanded and modernized it step by step, leading by example so well that many others in Tuscany and Italy were influenced to follow. Antinori was instrumental in developing the category of wine known as Super Tuscans (with the famous Tignanello), in using French grape varieties like Cabernet Sauvignon (Solaia) and Chardonnay (Cervaro della Sala) to show how good Italy's vineyards are compared to the rest of the world's, and ultimately in helping improve the traditional wines of the Chianti Classico region based on the red grape Sangiovese.

Originally, the laws called for Chianti to be a blend of Sangiovese, with another red variety called Canaiolo, along with Malvasia & Trebbiano (white grapes!) & perhaps some Malvasia Nera, Colorino or Mammolo. Today a Chianti might be 100% Sangiovese. While the law used to require Trebbiano & Malvasia at a minimum of 10%, there's now a maximum of 6% of these varieties. A traditional red grape of Chianti, the Canaiolo, is now limited to a 10% maximum. Starting with the 2006 vintage, no white grapes will be allowed as part of a Chianti Classico wine. There's also a 15% maximum of "other" varieties allowed and some estates use Syrah, Cabernet or Merlot to make their particular Chianti blend resulting in richer and more complex wines.

TVC is very pleased to present a **vertical tasting of Antinori's Chianti Classico Riserva wines from 1991 to 2000**, made possible through the strong relationship between Antinori & Halpern Enterprises. We were fortunate to be able to acquire older vintages from Halpern that are, interestingly, no longer available from Antinori's own cellars! This is a rare opportunity for club members, thanks to the efforts of our wine buying committee.

Julia Tingarov, Sommelier at Halpern Enterprises, will be our guest speaker. Julia is highly knowledgeable regarding wine and the Halpern portfolio. Julia has been with Halpern Enterprises for over 3 years and has an extensive background in the restaurant industry. She earned her Sommelier designation through George Brown College.

NOTE: 108 places. Members have preference. Only paid-up members in good standing can attend at members' rates. First come basis; no telephone or e-mail reservations. Deadline for reservations/cancellations without penalty is Nov. 11. To cancel, call 416-209-1442 or email events@torontovintners.org. Make cheques payable to Toronto Vintners Club.

Names:		
Address (only for unaccompanied guests or for membership info change).		
Bus Tel:	Home Tel:	
Email:		
_____ Member's assessment -	\$50.00 pp	\$
_____ Guest / non-member assessment -	\$60.00 pp	\$
TOTAL		\$
____ I would like to sit at the Newcomers' table with an experienced taster or to meet other members.		

**Nov. 15/05
Antinori Chianti
Classico Reservas**

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

Signed: _____ Date: _____

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ANTINORI CHIANTI CLASSICO RISERVAS

1. 1991 Tenute Marchese \$50
2. 1993 Tenute Marchese \$50
3. 1994 Tenute Marchese \$50
4. 1996 Tenute Marchese \$56
5. 1997 Tenute Marchese \$66
6. 1997 Badia a Passignano \$90
7. 2000 Tenute Marchese \$40
8. 2000 Badia a Passignano \$45

The Tenute Marchese Antinori Chianti Classico DOCG Riserva is entirely estate-grown; consists of 90% Sangiovese, 10% Cab. Sauv & other complementary red varieties. It's a very careful selection of the grapes from the 3 estates in Chianti Classico, Santa Cristina, Badia a Passignano & Pèppoli. The Badia a Passignano Chianti Classico DOCG Riserva consists of 90% Sangiovese, 10% Canaiolo, Trebbiano & Malvasia. The Riserva was produced from bunch-selected grapes from the estate of Badia a Passignano. The winemaking process is virtually identical for both Chiantis once the grapes have been harvested. The grapes are destemmed & gently crushed; maceration took place partly in 50 hectoliter wooden open fermentors (with cap submersion for better extraction of color, complexity, & softer tannins), & partly in stainless steel tanks, for a period of about 15 days (temperatures were kept below 30°C), during which time the wine also completed its alcoholic fermentation. The wine was then transferred into new, 1-year-old & 2-year old 225 liter French oak barrels (Alliers & Tronçais), where it completed its malolactic fermentation by year-end. Wines were then racked, & after careful blending of the different estate lots (master blend) & the different grape varieties, the blended wine was returned to the barriques to age another 14 months. Wine remained for a further 12 months in bottle prior to release.

The 215-hectare Badia a Passignano estate, bought in 1987, is near Sambuca Val di Pesa, 3km south of Tenuta Tignanello. The limestone-based land is situated at an altitude of 250-300m. There are 50 hectares of vineyards currently planted with Sangiovese (using selections of the best Sangiovese clones taken from very old vineyards at Tignanello) at a density of 5,000-7,000 plants per hectare using the spurred cordon system

Tenuta Tignanello covers 350 hectares of land, 147 of which are planted with vineyards. These are divided into small plots: the Tignanello vineyard covers 47 hectares with the 10-hectare Solaia alongside. These lands derive from Pliocene marl, with shale & chalky elements, & are situated at an altitude of 350-450m, enjoying warm days & cool nights during the growing phase. The estate has been in the Antinori family since the mid-19th century.

The 100-hectare Pèppoli estate is situated 5km north-east of Tignanello. 62 hectares are planted with vineyards. The vineyards are east/north-east facing but despite this unusual

aspect, are in an ideal microclimate in a small valley which holds the heat particularly well. Soil is stony & rich in minerals, perfect for growing fruity, lively Sangiovese. Antinori purchased the estate in 1985, the year that marked the 600th anniversary of the family's winemaking business.

VINTAGE NOTES FROM ANTINORI

1996 - Spring was quite cool at the beginning & caused a slight delay in budding, but afterwards temperatures increased enabling perfect flowering & setting of the berry. Late August, a 'green harvest' was carried out, leaving only the best clusters on the vines to ripen. Clusters ripened perfectly & at the time of the harvest were in excellent condition with good development of their aromatic & varietal characteristics.

1997 - Latter part of winter & beginning of spring were very mild & also very dry, producing early budding - some 10 days earlier than average. In April temperatures suddenly dropped, causing an arrest in bud growth. Summer was very hot & sunny & continued for the whole of September & duration of the harvest. At picking time, grapes were exceptionally healthy, with a high sugar concentration. Overall 1997 harvest has been somewhat less than expected in terms of quantity - but in terms of quality, an exceptional vintage, probably even better than the much acclaimed 1990 vintage & one of the greatest of the last fifty years.

2000 - Favorable weather patterns in spring favored an early budding of about one week. All through the spring, had excellent weather, warm temperatures & right amount of rain, resulting in excellent flowering & the relative vegetative cycle. This optimal vegetative balance of the vines ended in full ripening between the end of July & the beginning of August, about 7 to 10 days earlier than usual. An excessive heat wave around mid August, lasting one week, did not slow down maturation, & first grapes gathered showed immediate promise of an excellent vintage. Due to the early ripening of the grapes, we began our "green harvest" just after mid-August, selecting & thinning to eliminate any excessive production. In conclusion, the early harvest coupled with a rainless period of picking allowed us to bring in excellent mature grapes.

Toronto Vintners' Upcoming Events:

January 10/06- Ontario Pinot Noir vs the World
February – Champagnes
April - 1997 Barbaresco or Barolo
May - 2002 Cal/Aussie/Ontario Chardonnay
June - 1996 Bordeaux

DID YOU KNOW?

*Wine is often called the nectar of the gods, but **Sangiovese** is the only grape named after a god. Sangiovese means "blood of Jove." (Jove, or "Jupiter" is the Roman God of the sky & head of the gods.)*

<http://www.beekmanwine.com/factsquotes.htm>