



# TORONTO VINTNERS CLUB Inc.

[www.torontovintners.org](http://www.torontovintners.org) 416-209-1442



## CANADIAN PREMIUM RED WINES with guest speaker, Derek Barnett Tuesday, April 12, 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

In case you hadn't noticed, Canadian wines may finally have come of age and it past time to showcase the best of the best in premium red wines. Lack of quality is no longer the issue with Canadian wines because Ontario and BC now produce award-winning products that have challenged top quality wines from other countries. Just look at the prices; the least expensive wine in our tasting is \$25 while another commands \$80 a bottle! How far we have come since the first plantings of vinifera grapes in the early '70's when you would pay a fraction of these prices for a 2-gallon pack of red plonk!

To exemplify the emergence of Canada as a serious red wine producer, the French are now looking to our soils to start partnerships with Canadian wineries. One such 'marriage' occurred between Vincor and Groupe Taillon from Bordeaux to produce Osoyoos Larose in BC. Group Taillon must know something as they have a prestigious pedigree in owning Chat. Graud Larose, Chat. Ferriere & Chat. Haut Bages Liberal. We have a rare opportunity to taste their premier, Bordeaux-inspired wine. Its quality is remarkable- especially since the vines, imported from France, were only 3 to 4 years old at the time of their first vintage. Several of the other fine wines we will be sampling are medal winners or come from award-winning wineries. Hillebrand's 1999 Trius Grand Red has won numerous awards in Canada and overseas. Jackson-Triggs Okanagan Estate, whose 2001 Proprieter's Grand Reserve Meritage earned a gold medal in 2003, was named Canada's best winery for the second consecutive year.

Our guest speaker is **Derek Barnett**, formerly winemaker at Southbrook and now at Lailey Vineyards. His 2002 Limited Edition Chardonnay won the top award for Chardonnay at the 2004 Canadian Wine Awards and he was voted **Winemaker of the year in 2002** at the Air Ontario wine awards. Derek will provide some insights into the wines themselves, especially the 1998 Southbrook Triumphus, which he made. This will be an exceptional tasting experience. Don't miss this event!

Our wines are '98 Southbrook Triumphus, '99 Hillebrand Trius Grand Red, '99 Peller Estates Andres Peller Signature Cab. Sauv, '02 Thirty Bench Benchmark Reserve, '98 Sumac Ridge Pinnacle, '01 Jackson Triggs Proprieter's Grand Reserve Meritage, '01 Osoyoos Larose's Le Grand Vin and '01 Burrowing Owl Cabernet Franc. See over for detailed tasting notes. This tasting raises some intriguing questions! Can Canadian premium red wines stand up on the world stage? How do the styles of Okanagan and Ontario compare (Californian - ripe fruit forward, versus Bordeaux -more restrained, tight and with more tannin)? Do blends work better than varietals? Does the quality reflect the prices being asked?

**NOTE:** First come basis. No telephone or e-mail reservations. **Deadline for reservation and cancellations without penalty is April 8.** To cancel, call 416-209-1442 or email [events@torontovintners.org](mailto:events@torontovintners.org). If you wish confirmation your cheque has been rec'd, please send an email; otherwise you will be contacted only if we're sold out. Cheques payable to Toronto Vintners Club Inc. (Time saving tip: cut out the address box below & paste it onto your envelope.)

Names:		
Address (only for unaccompanied guests or for membership info change).		
Bus Tel:	Home Tel:	
Email:		
Guests' Names:		
_____ Member's assessment -	<b>\$48.00 pp</b>	\$
_____ Guest / non-member assessment -	<b>\$56.00 pp</b>	\$
<b>TOTAL</b>		\$
____ I would like to sit at the Newcomers' table with an experienced taster or to meet other members.		

**Canadian  
Premium Reds  
April 2005**

**Mail to:**  
Toronto Vintners Club  
c/o S. Dorosh  
PO Box 1023  
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I understand and accept my personal safety responsibilities when attending a Toronto Vintners Club event.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

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## British Columbia

### **1998 Sumac Ridge: Pinnacle**

**\$40**

60% Merlot, 20% Cab. Franc & 20% Cab. Sauv. Gold medal at Canadian Wine Awards. It's a whopper but also has some finesse, layers and very good length of finish. Toasty, chocolaty, plummy, tobacco leaf, smoke and licorice. The only caveat is the slightly raisiny fruit that may age more quickly. Excellent length. Score - 91. (David Lawrason). "...the best Canadian red I tasted this year and is still available at the winery" (Michael Vaughan.)

### **2001 Jackson Triggs Proprieter's Grand Reserve Meritage**

**\$25**  
Cab. Sauvignon 40%, Merlot 40%, Cab Franc 20%. Aged in new French & Amer. oak barrels for 18 months. Deep ruby colour; nose dominated by aromas of ripe raspberries, plums and vanilla underscored with chocolate and spicy black pepper. Concentrated fruit flavours of berries, chocolate and coffee intricately fold with the firm leather tannins providing an elegant prolonged finish. (Winery notes). Canadian Wine Awards Canadian Red Wine of the Year in 2003.

### **2001 Osoyoos Larose: Le Grand Vin**

**\$35**

Merlot 66%, Cab Sauv 25%, Cab Franc 9%. Premier edition has an impressive dark, black cherry colour and a nose that mixes chocolate, green olive and bell pepper scents with smoke, vanilla, pepper and black cherry aromas. Entry is smooth with dry, chalky, grainy tannins that give the red a measure of grip in the mouth. More cedar, smoke, pepper, black olive, cassis and vanilla mark the flavour and give it a Bordelais style. It's still young and tight; should improve over the next three to five years. (Winery)

### **2001 Burrowing Owl - Cabernet Franc**

**\$44**

Very spicy, smoky, cigar aromas with lots of black cherry and cranberry. Round and elegant structure with good concentration. Quite rich and ripe but also tannic on the finish, needs three to five years. Impressive effort given the somewhat average quality of the harvest. (Gismondi on Wine). Lots of spicy blackberry and sour cherry fruit with a backdrop of fresh thyme and sage. Fruit profile on the palate is full of vibrant blackberry with flavours of dark chocolate, tobacco and mocha. (Alan Kerr).

## Ontario

### **1998 Southbrook: Triomphus (magnum)**

**\$99.95**

Cabernet Sauvignon/Merlot. (only 89 magnums made). Silver Medal 2001 Toronto Wine and Cheese show. (Note, the 1999 won Air Ontario's Wine of the Year Award.)

### **1999 Hillebrand -Trius Grand Red.**

**\$80**

Cab. Sauv. 70%, Cab. Franc 25% & Merlot 5%.. Deep purple black in colour with a complex, intense and aromatic nose smelling of rich cassis, black fruits, cedar, cocoa and black olives complemented by notes of smoke, spice and mint with intriguing hints of a cigar humidor. Excellent length, finishing well balanced between black fruit, dark chocolate and oak. (Winery). Gold Medal - Cellars of the World 2002, Ottawa Wine & Food Show. 4 stars out of 5, very good to exceptional - Michael Botner, Ottawa City magazine. 90/100 - Tony Aspler, Wine Tidings. Silver Medal - 2003 All Canadian Wine Championships. Diploma di Gran Menzione - Vinitaly 2002.

### **1999 Peller Estates: Andrew Peller Signature Cab. Sauv.**

**\$60**

100% Cabernet Sauvignon. Dense purple, clean. Nose: Moderately heavy nose of oak, spice, chocolate and dark fruit (raspberry). Palate: Oak and fruit-driven sweetness, seamless acidity, a touch of warmth from the alcohol, good length, nice fruit, oak is in harmony with the rest of the wine. Very nice wine. Tannins are moderate and dusty, finish is clean and long. Conclusions: Good quality wine, could age for quite some time.

### **2002 Thirty Bench: Benchmark Reserve**

**\$ 50**

Merlot 50%, Cabernet Sauvignon 25% and Franc 25%. Nose: Deep, dark, mysterious and yet-to-fully-develop nose showing spicy oak, cassis, raspberry, black cherry, cedar, chocolate, smoke, and pencil lead. Palate: Dry with good acidity, heavyweight. Palate follows the nose, very long clean finish. Excellent Bordeaux / Meritage style wine to compare with anything from anywhere. Excellent wine from a top producer.

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## **Upcoming TVC Events:**

May 10: German Riesling Kabinet

June 14: 1990 Bordeaux (TVC's 30th Anniversary)

September 13: Zinfandel

October 18: Vertical Chianti (Antinori)

November 15: Spanish/Portugese Wines

"The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars." Benjamin Franklin