



TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



1997 BARBARESCO

Tuesday, APRIL 11, 2006

NEW Reception: 6:00 P.M. Tasting: 6:30

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

Purchased five to six years ago, the 1997 Barbarescos have finally paid their dues in requisite bottle ageing and we can drink them with a clear conscience! The vintage was so good that TVC also purchased 1997 Barolos for a future event. Michael Broadbent rates 1997 5 stars "certainly the best since 1990" in his latest Wine Vintages. In Piedmont specifically, "Nebbiolo ripened before Barbera – almost unheard of. The grapes were small and of optimal weight and size, providing complete harmony and balance of every constituent. This has only occurred in four other vintages this century. The main difference was slightly lower acidity, which was beneficial; sometimes this can be too assertive." Robert Parker has a largely similar view in the Wine Buyer's Guide, 6th Ed. "...Overripe, low-acid, high-alcohol, unctuously textured Nebbiolos that are off the charts in terms of the hedonistic pleasure they deliver. There is nothing 'classic' or 'typical' about the vintage, but the wines, while often over the top, are among the most extraordinary Barbarescos I have ever tasted. This is the type of vintage that comes along only every 30-40 years. The only comparisons that could be made are with the 1947s, a year when the alcohol was also extremely high and acidity very low."

Barbaresco can be extremely complicated because of the multiple ownership of many named vineyards, made more confusing since there is no 1er/Grand Cru classification and often multiple names or spellings of many of the vineyards. It was only in the 20th Century that Nebbiolo from Barbaresco ceased to be blended with Barolo. The image of Barbaresco was often that of 'a little more approachable, less austere, more drinkable and less tannic' Barolo. However the regulations are nearly identical. Gaja's success changed everything. The reality is that producer and vineyard make a far greater difference to the style of wine than whether it is simply Barbaresco or Barolo. However beliefs die hard and Barbarescos still do not command the same price as Barolos other than a few notable exceptions. The knowledgeable consumers can use this to their advantage!

There are 3 main municipalities. Barbaresco itself, Neive, and Treiso. From Barbaresco we have the vineyards of Asili, Faset, Roncaglie, and Moccagatta represented. In Nieve, we have the Currà and Serraboella (Sori Paitain is in Serraboella) vineyards. Asili is known for its finesse, elegance and charm and made famous by the likes of Produttori and Bruno Giacosa. Michele Chiralo's example is a very modern and authentic representation. Faset is similar in character although it rarely reaches the height of Asili except in ripe vintages (which 1997 however was). Ceretto's Faset is easily the best example from the vineyard. Poderi Colla's Roncaglia was prized by many producers to form the backbone of their blends, but recently it has begun to be vinified separately. It borders Roncaglette which is nearly entirely owned by Gaja and forms his Sori Tilden and Costa Russi vineyards. Sottimano is an up-and-coming producer who meticulously fashions seductive wines. Vigna Masué means 'vines of a tenant farmer'. Serraboella is easily one of the most famous vineyards of Nieve thanks to the efforts of Renato Cigliutti. Interestingly Nebbiolo is relatively recent in the area. Cigliutti has proven the Nebbiolo wines have fine structure, firm tannins and excellent cellarability. Ceretto's Asij is, in fact, a negociant wine - a blend of many different vineyards under contract to Ceretto. It is a very good value and a worthy contrast to the many single vineyard offerings being tasted. FYI, a couple terms often used in Barbaresco: Bricco is a Piedmontese term for a hilltop or hillslope vineyard. Plural bricchi. Sori (or sorito) is a Piedmontese term for a sunny plot, usually on a hillslope.

NOTE: 72 PLACES ONLY. LIMIT OF 1 GUEST PER MEMBER! Please write a separate cheque for your guest. 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 Fri. April 7; to cancel, call 416-209-1442 or email events@torontovintners.org. 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	\$52.00 pp	\$
_____ Guest / non-member assessment	\$62.00 pp	\$
TOTAL		\$

**Apr./11
'97 Barbaresco**

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: _____

THE BACK PAGE

1997 BARBARESCO

1. **Poderi Colla Barbaresco Tenuta Roncaglia 1997 \$43**
"...medium ruby color with garnet at the edge. A classic nose of rose petals, strawberry jam, tobacco & spice emerges gracefully from the glass. Rich, savory, and fleshy, with sweet tannin, well-integrated acidity, and a moderately long finish, this 1997 should drink well for 10 years." Score – 89, Robert Parker, Wine Buyer's Guide 6th Edition. "A very fine new Piedmont estate with star quality written all over it. Formed in 1994 by Tino & Frederica Colla (niece) who combined three estates including Roncaglia. Very fine, correct aroma of well integrated dried cherry, sage, pine, tar & earthy notes. Mid-weight, elegant, lighter style lacks some chunkiness but not flavour or tannin. Excellent length." Score – 90. Wine Access.
2. **Filli Cigliutti Barbaresco Serraboella 1997 \$59**
"Ruby-red. Cherry, iron, mint and a hint of crystallized berries on the nose. Thick, chewy and full in the mouth, with a violet quality lifting the fruit. Loads of material here. Finishes with palate-dusting tannins." Score – 90-93. (Stephan Tanzer's Int'l Wine Cellar, Nov/Dec 1998). "Cigliutti's 1997 Barbaresco Serraboella reveals a lighter, medium ruby color, excellent rose petal, cedar, black cherry, and raspberry-scented aromatics, opulent, medium-bodied flavors, moderate tannin, and good acidity. Still young, it is capable of 8 years of evolution." Score – 89, Robert Parker (RP).
3. **Michele Chiarlo Barbaresco Asili 1997 \$58**
"Medium colour. Fruit-driven aromas of plum, raspberry, licorice, pepper, mint and earth that follow through on a medium-bodied palate. Low acidity gives a more approachable face to the tannins. Can be drunk now but will keep for five years." Lloyd Evans, Classics Catalogue.
4. **Ceretto Bricco Asili Barbaresco Asij 1997 \$49**
"... most evolved, the 1997 Barbaresco Asij reveals a garnet color with considerable amber already apparent... aromas of soy, cedar, ripe fruit, dried herbs, licorice, and rose water as well as a fleshy, open-knit, expansive personality and a medium to full-bodied, soft finish. . . delicious drinking over the next 4-5 years." Score – 89, RP.
5. **Ceretto Bricco Asili Barbaresco Faset 1997 \$69**
"...Faset's exquisite perfume offers aromas of ginger, cedar, cigar box, and cherry liqueur. Excellent concentration, medium to full body, undeniable elegance, soft tannin, and copious glycerin result in a seductive wine to enjoy over the next 12 years." Score – 89+, RP.
6. **Paitin Barbaresco Sorì Paitin 1997 \$56**
"Ruby-red color. Pungent, penetrating floral/minty nose. Very intensely flavored and high-pitched; dark berry & mint flavors are given brightness & shape by firm acids. Quite stylish for a '97. Long & firm on the finish." Score – 91-93. (Stephan Tanzer's Int'l Wine Cellar, Nov/Dec 1998)
7. **Moccagatta Barbaresco Bric Balin 1997 \$58**
"Mouthpuckering, with aromas of black truffle, berry and cherry. Medium to full-bodied, with very chewy tannins and a long, astringent finish. Best after 2004. " Score – 92. (James Suckling, Wine Spectator, Nov 30, 2000) "...Balin the most subtle, possesses 8-10 years of ageing potential. Less aromatic as well as more tannic and firmer-structured is the 1997 Barbaresco Bric Balin. It exhibits a deep ruby color, copious quantities of glycerin, black fruits, herbs, cedar, tar, and spicy oak, medium to full body, admirable delineation, and firm tannin in the finish. Anticipated maturity: now – 2013." Score – 90, RP.
8. **Sottimano Barbaresco Currà Vigna Masué 1997 \$59**
"The dark garnet-colored 1997 Barbaresco Currà Vigna exhibits aromas of soy, smoke, asphalt, black cherries, and incense, unreal opulence, huge levels of glycerin, plenty of power, a sweet, expansive palate impression, gorgeous purity, and loads of fruit, glycerin and alcohol. Buried beneath all that is some serious tannins but it is not causing the wine to shut down or taste astringent. It should firm up in the bottle and drink well for 12 years." Score – 91, RP.

Upcoming Events:

Toronto Vintners:

May 9 - 2002 Chardonnay - California/Australia/Ontario

June 13 - 1996 Bordeaux

Sept 12 - 1999 Chateaufeuf du Pape

Other Events:

March 24-26, Wine & Cheese Show, www.towineandcheese.com/

April 4 - German Wine Tasting with Jazz www.GermanWineCanada.org
905 815-1581 germanwinecanada@sympatico.ca

April 6 – First Annual Dairy Farmers of Canada Cheese & Wine Soiree in support of Osteoporosis Canada. Tickets: Gillian Fedchak 416-696-2663 X 279 or gfdchak@osteoporosis.ca

April 10 – California Wine Fair 2006 www.calwine.ca/toronto06.htm

Bartolo Mascarello, dubbed 'Last of the Mohicans' for his refusal to changed the way in which Barolo had been made by his father Giulio, began hand-painting labels on some of his wines in his later years. His most famous, most of which confiscated by the carabinieri (police) was labeled "No Barrique, No Berlusconi"
--- Bartolo Mascarello 1926 -2005