



New World Shiraz Dinner Faculty Club Patio!

Tuesday, June 21, 2022

Registration 6:15 PM, Tasting 6:30 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$140; Guests'/Non-Members' Fee: \$170

It's our most favorite time of the year - Patio Season! On occasion, TVC offers its members an opportunity to enjoy our surplus collection of premium vintage wines with a gourmet dinner. These "Bin End" events help use up bottles leftover from past tastings to create space for future events. Our June event will feature Australian Shiraz and Washington Rhone-Blended wines. We will also have some extra "Big Reds" to make sure we are properly hydrated for a 3 course dinner on the U of T Faculty Club Patio.

The Syrah grape came to prominence in the eighteenth century in the Rhone Valley of France and no more so than in the town of Hermitage whose wines are among the longest lived in France. The grape's rise in fame attracted winemakers from around the globe, including James Busby, widely regarded as the father of the Australian wine industry, who in 1832 visited France and collected vine clippings of Syrah. After planting them in Australia, he discovered how well they adapted to the local climate. At some point, Australian winemakers changed the grape name from Syrah to Shiraz – but no matter which name you use, it's the same grape. Now Australia is recognized globally for its rich and bold Shiraz wines. According to wine critic Janice Robinson, if black pepper is trademark of French Syrah, dark chocolate is that of Australian Shiraz produced from Australia's vineyards.

Shiraz is one of the darkest dry wines on the market, virtually opaque when you hold the glass up to the light. It is ". . . delicious and fruity when young, but can mellow with up to 20 or 30 years in the cellar into magnificent wine showing earthy, velvety, almost sweet fruit characters. The aromas and flavours of Shiraz vary with wine style and region, but are usually blackberry, plums, and pepper in varying degrees dependent on growing conditions. In addition, even more regionally based, we can find liquorice, tar even, and bitter chocolate and mocha. Climate affects these with the warmer climates providing the plums and chocolate (Barossa) and the cooler climates giving more of the pepper (Victoria)." A Taste of Australian Wine, 'Shiraz', by Gavin Trot

Washington State, with over 20,000 hectares of vineyards, focuses primarily on French varietals from Bordeaux (Cabernet Sauvignon, Merlot) and from the Southern Rhône Valley (Syrah, Grenache, Mourvèdre). In the southern Rhône, Grenache is frequently the dominant grape used in a wine's blend, however, it does not handle Washington's tough winters very well. In Washington, Syrah dominates and is frequently vinified alone. Here, Syrah can result in blackberry and blueberry fruit-driven wines with savory components of olives and earth and fat. Mourvèdre is also known for its savory profile with elements of meat, herbs and black pepper. These qualities make it a perfect grape to blend with rich Grenache and spicy Syrah.

We look forward to seeing you and enjoying a warm mid-summer's eve with good food, wine and company! Each table will get at least one bottle each of an Australian Shiraz and a Washington Rhone Style blend to make your comparisons and pair with your dinner. This is also an opportunity to bring a wine like to share with your table if you are interested. Please inform us of any food sensitivities or allergies.

REGISTER/ BUY TICKETS online at https://form.jotform.com/tvc_wine/shiraz-dinner-june-21-2022 and then pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer/cheques must be received by **Friday, June 17**. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again.



The Menu

Summer Wedge Salad

Grilled Corn and Fire Roasted Pepper
Honey, Yogurt, and Mint Dressing
Crispy Fried Chick Peas, Dried Sumac.

8oz Ontario Striploin, Peppercorn Sauce

Roasted Fingerling Potato, Grilled Pepper and King Mushroom fricassee.

Chocolate Torte

Raspberry Cream, Blackberry Jam.

The Wines

AUSTRALIA

2009	Clarendon Hills	Lianra	McLaren Vale
2012	Firstdrop	Fat Of The Land	Barossa
2012	Henschke	Keynote Euphonium	Barossa
2012	Coriole	Lloyd Reserve	McLaren Vale
2012	Tournon	Lady's Lane Vineyard	Victoria
2013	Pepper Tree	Coquun	New South Wales
2013	Penfolds	Bin 28	South Australia
2014	Penfolds	Bin 128	Coonawarra

USA

2011	Force Majeure	Collaboration Series VI	Washington
2014	Tenet	GSM	Washington
2013	Betz Family	La Cote Rousse	Washington
2014	K Vintners	The Hidden	Washington
2014	Tenet	The Pundit	Washington
2012	Rasa Vineyards	Tilting At Windmills	Washington
2014	Palencia	Yakima Valley Syrah	Washington
2015	Avennia	Boushey Vineyard Syrah	Washington

PLUS....

2002	Elderton	Ashmead	South Australia
2010	Wynns	John Riddoch Limited Release	Coonawarra
2010	Moss Wood	Moss Wood Vineyard	Margaret River
2013	Dirty Laundry	Cabernet Merlot	Summerland, BC
2010	Osoyos Larose	Grande Vin	British Columbia
2012	Tawse	Meritage	Ontario
2004	Sumac Ridge	Black Sage Vineyard Meritage	BC
2011	Nativ	Taurasi	Taurasi
2009	Vinosia	Santandrea	Taurasi
2009	Tenuta De Portale	Le Vigne A Capanno	Aglianico Del Vulture
2004	Gambozinos	Touriga Nacional	Douro