



Great Red Wines of the World Double Blind!

Tuesday, May 17, 2022

Registration 6:15 PM, Tasting 6:30 PM

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

Members' Fee: \$105; Guests'/Non-Members' Fee: \$130

Is this a Cabernet Sauvignon or Nebbiolo? Maybe it's Pinot Noir? Can't be... the color is too dark... or maybe it isn't... what else could it be? You'll have to wait until we finish the **Great Red Wines of the World** tasting to find out for sure. TVC's wine buyers have expertly selected eight of the world's best red varietals. We will not disclose their choices until the end of the event. Come challenge your senses and your knowledge of wine.

If you have participated in a TVC event, you know that we have some fun by tasting wines "blind". Blind tasting has the advantage of removing from one's assessment potential influencing factors such as the name, reputation of the producer, or the wine's price. When the content of the glass is unknown, one tends to judge whether, for example, one prefers wine A over wine B by just the look, smell, and taste of the contents in the glass and not by the label. Through the blind format, we are sure that you have experienced the joy of being pleasantly surprised when you prefer a "value" wine over its much more expensive and perhaps famous counterpart.

However, you may not know that there are **two** types of blind wine tasting. TVC's traditional tasting is called "single-blind" - a tasting when the list of wines to be tasted is known, but not the order in which they are poured. The second form of blind wine tasting is called "double-blind", and when this approach is used, the participant knows nothing about the wines.

The **Great Red Wines of the World** event will use the double-blind approach with a twist. We will not tell you the name of the wine, the producer, the region, or the grape (or grapes) used. But we are disclosing the other key aspects of a critic's tastings notes and the wine's price. So, you will have a few clues to help you enjoy and solve the puzzle.

All eight wines in this tasting stem from well-known regions and varietals. The approach to the evening will challenge your senses, your knowledge, and perhaps even challenge your preferences. Will you be able to guess the grape or grapes of each of the eight wines? How about the region? While you are at it, why not guess the wine's approximate age? **Tim Reed Mannesy** from The Living Vine wine import agency will be our expert speaker for the event and he will be flying blind just like you. Will your guesses fair better than his?

We cannot promise that you will succeed in guessing the eight wines. We can promise several other things; you will enjoy eight high-quality wines, you may find a new favorite wine or region to explore, and you will have a wonderful evening filled with lively discussion, insights, and laughter.

The event price includes bread, appetizers and, of course, our main wines! We look forward to seeing you in person!

REGISTER/ BUY TICKETS online at https://form.jotform.com/tvc_wine/great-reds-may-17-2022 and then pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer/cheques must be received by **Friday, May 13**. 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.



Tasting Notes and Information Great Red Wines of the World

(Some info redacted to make the evening more of a surprise!)

\$79.95
"Produced by [redacted], [redacted] is a full-bodied red blend of [redacted] and [redacted]. Fragrant with ripe blueberry, black currant and spice fresh and lively on the palate finishing on a minty and flinty mineral note. Tannins are grippy. Food pairings: roast goose, rabbit, grilled bavette steak." 93 pts [redacted]

\$74.00
"A vivid ruby red color with sharp fragrances of red raspberries, plums and cherries. Enriched by complex sensations of spices and liquorice, at the taste this [redacted] is warm and soft, with a well-rounded body and refined tannins. The structure is the one of [redacted], powerful and elegant in all its forms." [redacted]

\$67
"Stylish pink purple. One of the first to be picked. Their holding is in the best part within the [redacted], avoiding the sandier soils. This certainly has real density to it, with a beautiful balance, some white pepper and very good length." [redacted] 90-93

\$56
"The third vintage of this stellar wine using only [redacted] grapes – 80% from [redacted] ('for blue-fruit freshness, concentration and structure' says Marc Kent) and 20% from [redacted] ('depth and richness'). Amazing concentration on nose and palate, boasting sappy and stinky vibrancy from 40% whole-bunch fermentation. Rich, full, velvety mouthfeel, with 18 months in old [redacted] and [redacted] giving gentle pepper and exotic spice notes. Elegant, pure and juicy, with an ethereal floral lift that carries through the long finish. Drink between 2021-2030" 97 pts [redacted]

\$89
"Lustrous mid ruby with orange tinges. Exotic complex red-fruit nose with Middle Eastern spice hints. Polished sour-cherry fruit with bags of chewy, gripping tannins. Very suave, elegant and confident and almost a little mouth-watering." 88 pts [redacted]

\$66
Ripe and juicy, this is a well-built version offering up a range of enticing black cherry, plum and fig fruit flavors while singed alder, garrigue and dried lavender notes chime throughout. Ample fruit on the finish with a savory streak providing a nice counterpoint. [redacted], [redacted], [redacted] and [redacted]. Best from 2021 through 2032. Score - 93. [redacted]

\$50
"Smoky black plum, blueberry and blackberry aromas are fully ripe, almost a bit soft, with background notes of cardamom and fenugreek. On the palate, this Malbec from a dry year with small yields is creamy and full bodied. Max ripe flavors of cassis and black plum are oaky, meaty and finish mellow, with little to no bite or grit. Drink through 2024." 93 pts [redacted]

\$54
"Dark plums, gently toast spices and dark, stony, graphite-like aromas here. The palate has an extremely fluid, charming feel with dark plums and chocolate in terms of flavors. Really supple and effortlessly long. Try from 2022." 94 pts [redacted]