



2015 Northern Rhône Reds

Tuesday, February 28, 2023

Registration: 6:00 PM, Tasting: 6:30 PM

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

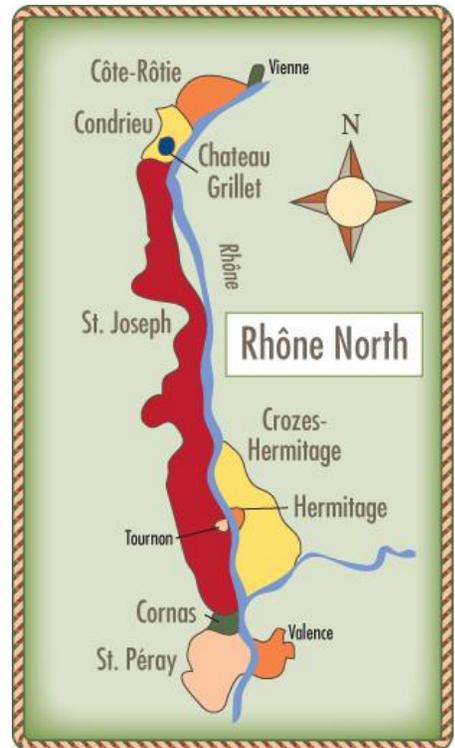
Members' Fee: \$105; Guests'/Non-Members' Fee: \$130

"Northern Rhône 2015 is surely the vintage of a lifetime."

– Marcel Guigal, E. Guigal

For our February event, Toronto Vintners Club will be tasting Northern Rhône Reds from an excellent vintage. The majority of red wine produced in Northern Rhône is made from the Syrah grape (also known as Shiraz in other parts of the world). This grape is highly influenced by local climate and terroir and is one of the world's most diverse and successful grape varieties. Syrah wines can display myriad dark-fruit flavors. It can be quite floral in its youth, developing more peppery and herbaceous notes as it ages. Some examples show tanned leather and smoky scents, while the fruit in these wines tends towards the very dark flavors of blackcurrant and licorice. In Rhône, Syrah produces medium to full-bodied wines with medium to high levels of tannins and flavors of blackberry, mint and black pepper notes.

Toronto Vintners has acquired wines from 5 appellations d'origine contrôlée (AOC) in Northern Rhône (see map): Côte Rôtie, St. Joseph, Hermitage, Croze Hermitage and Cornas. The Northern Valley's most famous wines are the long-lived, intensely flavoured reds of Hermitage and the more fragrant and delicate Côte Rôtie, the latter often due to the inclusion of a small proportion of the white Viognier grape variety but most is now made from 100% Syrah. Saint-Joseph wines are strong flavoured and refined, expressing notes of pepper and spices, often accompanied by notes of violet mixed with minerals. Red Crozes-Hermitage wines are elegant, balanced, and a pleasure to drink. Cornas in the southern end of the Northern Rhône valley appellation produces very worthy and exciting Syrah which benefit from cellaring.



Very early in the season, 2015 was recognized as an excellent vintage for Northern Rhône and was declared to match the best years of the 20th Century. The growing season did not present many challenges, the late-season rains came when needed and the yields were within their normal range. From the prestige producers to the lesser terrains, the wines produced were called "immense", "concentrated", "complex and rich", "mighty". And that was when they were young! With a few more years in the bottle they will be even better. Our guest speaker will be renowned auctioneer and wine expert, **Stephen Ranger** of Ranger Wine.

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. We look forward to seeing you!

REGISTER/BUY TICKETS online at [2015 Northern Rhone Reds Feb 28](#) and then pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer/cheques must be received by Friday, February 24. You will be sent an email confirmation after completing your registration. All ticket sales/reservations are final. 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 – 2015 Northern Rhône Reds

(Prices are as of date of purchase)

M. Chapoutier

Monier De La Sizeranne Hermitage \$123.00

"When a so-called entry-level wine performs at this level, you know that producer has had a stupendous year. The 2015 Hermitage Monier de la Sizeranne is full-bodied, rich and concentrated, with loads of cassis fruit and masses of ripe tannin. To top it off, some meaty, savory notes creep in on the long finish, imparting some intriguing complexity." - 95. Robert Parker's Wine Advocate

JL Chave

Selection Farconnet Hermitage \$76.00

"Ripe and fleshy with an open-knit personality to the mix of steeped blackberry and black cherry compote flavors backed by anise smoldering black tea and loam notes. Offers well-integrated grip making this approachable while giving it staying power. Drink now through 2032."— 93. James Molesworth, Wine Spectator

Sarl Equis

Equis Cornas \$79.00

"A dark, brawny, gutsy style, brimming with dark plum, fig and blackberry compote flavors that are inlaid liberally with warm tar, licorice root and roasted mesquite notes. The muscular finish offers nicely buried acidity. Wait this one out. Best from 2022 through 2038." - 94. James Molesworth, Wine Spectator

Domaine Lionnet

Terre Brulee Cornas \$76.10

"A terrific wine, the 2015 Cornas Terre Brulee combines smoky notes of grilled plums and meat in a full-bodied format. It's richly tannic and velvety at the same time, with a finish that's simultaneously drying (from tannins) and mouth-watering (from juicy fruit). Farmed organically, vinified with stems in concrete and aged in used, large-format oak, Cornas doesn't get more authentic (or better) than this!" - 95. Robert Parker's Wine Advocate

Dauvergne Ranvier

Vin Rare Côte-Rôtie \$80.00

"Dark, winy and grippy, with lots of bramble and fresh bay leaf notes wrapped around a core of dark currant, fig and blackberry compote flavors. They meld slowly, working through a dark, humus-, ganache- and tar-coated finish. Brooding in profile, this will take some time to stretch out fully. Best from 2022 through 2035." Score – 94. James Molesworth, Wine Spectator

Les Vins de Vienne

L'Arzelle Saint-Joseph \$42.00

"Bright Violet. Ripe dark berries, olive and cola on the deeply perfumed nose. Plush, spice -accented black and blue fruit flavors are brightened by a mineral quality and a hint of candied violet. Closes sappy, sweet and long, with fine-grained tannins adding shape and gentle grip." - 91. Josh Reynolds, Vinous

Cave de Tain

Esprit de Granit Saint Joseph \$49.00

"A truly representative and well defined Saint Joseph Syrah with a great deal of fleshy, full-bodied presence on the palate. At the same time, highly aromatic, peppery and cedary. A very grounded vintage great tannic structure. Immensely appealing and it doesn't take high level to appreciate. The vintage is a bit muscly but still showing regional character." - 91. Sara D'Amato, Wine Align

Domaine Belle

Cuvee Louis Belle Crozes-Hermitage \$43.95

"Extreme floral unction emits with floral rays and beams from this Syrah of great height, efficacy and aromatic delicacy. Plenty of dark berry fruit suggest ripeness, agricultural vintage ease and no mess, no fuss, no mucking things up. 'Tis a delight to taste today and will reward those who have some patience. For in three years' time (plus) there will be some future secondary delights to behold in matters formed of the earth and of the imagination. Drink 2021-2027." Tasted August 2019. - 92. Michael Godel, Wine Align.