



## Cool Climate Chardonnay

*It's Good to be Cool!*

Tuesday May 21, 2024

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

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

Member Price: \$112; Guest/Non-Member Price: \$140

Every July, for the past 13 years, Niagara has been hosting wineries from all over the world for the **International Cool Climate Chardonnay Celebration**. For three days, winemakers from north, south, east and west hemispheres showcase wines at events that mix education with leisure. This event inspired the **Toronto Vintners Club** to put on a Cool Climate Chardonnay tasting to explore the refined elegance of one of the world's most planted varietal. We are thrilled to have Louise Cormier, founder of Wilco Fine Beverage, and one of only 10 people in Canada that holds the prestigious Master of Wine designation, to be our guest speaker.

The versatility of this famous white wine grape allows it to thrive in all types of climates. Indeed, climate plays a major role in the characteristics and style of the wine that you will experience in your glass. Generally, Chardonnay wine from warm climates (think California) tend to have tropical fruit attributes. Chardonnay from temperate climates (think southern Burgundy) often take on stone-fruit characteristics. When grown in a cool climate (think Ontario and Chablis), Chardonnay frequently has green apple and pear aromas and flavors. If you're not fond of Chardonnay based on your memories of flabby oaky whites, it's time to revisit the grape. Cool climate chardonnays produced in Canada and around the world offer a fresh crisp take on their warm climate counterparts.

Wine made from Chardonnay grown in cooler climates will have more acidity than their warm climate cousins. Cooler nighttime temperatures or a shorter growing season produce grapes with naturally higher acidity. This means that the wine made from grapes grown in cool climate will be more crisp and tart. When natural acidity is in balance with the wine's other components the wine is perceived as having energy and being refreshing, and these types of wine will work well with food. You may want to try a cool climate Chardonnay with fish, lobster and other shellfish, creamy dishes, cheese, chicken, popcorn, and pork.

TVC's Cool Climate Chardonnay tasting includes nine wines from seven countries. We will taste three wines from France, including a Grand Cru Chablis, and one each from Italy, South Africa, Argentina, Australia, New Zealand and, of course, Canada. In fact, it was an Ontario Chardonnay, *Claystone Terrace Chardonnay 2005* from Le Clos Jordanne, that won the prestigious Cellier Wine award in 2009, surpassing Burgundian and California Chardonnays in a blind taste test. That brought international attention to Canadian Chardonnay and was the impetus to create the International Cool Climate Chardonnay Celebration. How will our Canadian Chardonnay hold up against all the other regions we have chosen for this tasting? Here is your chance to find out.

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 [Cool Climate Chardonnay May 21, 2024](#) and then pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Cheques must be received by Tuesday, May 14. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. All ticket sales/reservations are final. If you tried to register but did not receive your confirmation, please contact [winetastings@torontovintners.org](mailto:winetastings@torontovintners.org) before trying to register again.



## Tasting Notes and Information – Cool Climate Chardonnay

(Prices are as of date of purchase)

### **2018 Louis Moreau Chablis Grand Cru Clos des Hospices dans Les Clos, Burgundy, France \$123**

"The 2018 Chablis Les Cos Clos des Hospices Grand Cru comes from the domaine's 0.41-hectare monopole, populated by 50-year-old vines that were cropped at 54hl/ha this vintage. Matured for 18-20 months on the fine lees, it has a livelier and more energetic bouquet compared to the regular Les Clos; there is heightened mineralité here, and greater sense of purpose. The palate is well balanced with a fine bead of acidity, lightly honeyed in texture, with touches of almond and ginger toward the finish. A fine aftertaste of lemon peel lingers in the mouth. Excellent. Drinking window: 2021-2036. Score - 93." Vinous

### **2018 Otronia Block III & IV Chardonnay Patagonia, Argentina \$89**

"This wine was born in a young winery under extreme weather conditions in Sarmiento, Patagonia. The nose offers subtle notes of cinnamon and herbs mixed with bright aromas of cranberry and cherry. Delicate flavors of earthy cherry join thyme on the mineral-textured palate. Good acidity extends the pleasant finish and shows hints of cinnamon. 91 pts" - Wine Enthusiast

### **2020 Russell & Sutor Cazadora Chardonnay Tasmania, Australia \$32**

"There is a contribution from both new oak and malolactic fermentation here, leading to a most refined style of Chardonnay. Green/gold in colour, there are notes of peaches, stonefruit, rockmelon and cashews. Carefully balanced with a seductive texture, this is an elegant style but in no way is it lacking flavour. Like it a lot, and should continue to impress over the next four to six years. 93 pts" (2021 vintage) - Wine Pilot

### **2021 Hamilton Russell Chardonnay Hemel-en-Aarde, South Africa \$56**

"Instantly pleasurable in the glass, the 2021 Chardonnay is fresh with yellow fruit essences that sway with a crystalline purity. Medium-bodied, the wine is complex with bright, energetic acidity that unwinds over the long, lingering, food-friendly finish. This Chardonnay is a masterclass in possessing power and elegance. 95 Pts" - Wine Advocate.

### **2016 Alois Lageder Löwengang Alto Aldige, Italy \$65**

"Creamy aromas of almond butter and poached peas...beautiful and sophisticated interpretation of this versatile grape... Honey and quince flood the very long and silky finish. 95 Pts" - Wine Advocate.

### **2020 Deux Roches Vieilles Vignes Pouilly-Fuissé Burgundy, France \$42**

"Deux Roches 2020 Pouilly-Fuissé is produced by C. Collovray et J.L. Terrier from sustainably-grown Old Vines Chardonnay grapes. Fresh with ripe apple, apricot, honeysuckle and mineral aromas on the nose and flavours on the palate balanced with mouth-watering acidity. It's delish! The winery suggests pouring it with a Sunday lunch of pan-fried sweetbreads or vol-au-vent while listening to Edith Piaf. 92 Pts" - Natalie Maclean.

### **2019 Bachelder Wismer-Wingfield Oest Ontario, Canada \$48**

"Parcel from the noted Wismer vineyards located on the Twenty Mile Bench VQA – an area referred to as the 'cru' of Niagara. The Wingfield plot has the highest elevation (168m) of all the single vineyards and is furthest from Lake Ontario (6.8km). Ripens in the latter part of October in a typical year. Soil is clay-loam, Citrus, red apple and hint of peach both nose and palate. Tight and lean with the oak a bit more transparent (smoke and spice) but with an oyster-shell finish. 95 Pts" - Decanter.

### **2021 Kumeu River Mate's Vineyard Chardonnay North Island, New Zealand \$81**

"Lots of minerality with crushed stone, chalk, white grapefruit, peach stones, white apricots, wild herbs and lavender. Touch of cedar. Evolves to nutmeg and crushed almonds. Wow. It really builds on the palate, leading to a crescendo and intensity that blows your mind. Compact and phenolic, yet so agile and refined. Goes on for minutes. Drink or hold [into mid-2030s]. 99 pts" - James Suckling.

### **2020 Domaine du Pelican Arbois Chardonnay Jura, France \$55**

"A combination of oak-toast sweetness and a touch of struck-match smokiness but both are subtle accompaniments to the tart citrus/quince fruit. Marked note of salty minerality/stoniness as well. The acidity really seems high here, eye-watering rather than mouth-watering even if there is a hint of creaminess in the mouth to help balance that acidity. It seems to me almost a step too far towards austerity. But perhaps it was the vintage and not a deliberate choice. For acid lovers only. Hard to suggest a drinking window here as high acidity does not always guarantee longevity. +17/20 Pts" - Jancis Robinson.