



Pearl Morissette Estate Winery

Tuesday, March 20, 2018

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

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

Members' Fee: \$75; Guests'/Non-Members' Fee: \$85

Quebec-born vigneron François Morissette worked and trained in Burgundy where he embraced the philosophy of the natural wine movement. After sampling a Le Clos Jordanne Pinot Noir made by another Quebec-born winemaker, Thomas Bachelder, and then a chance meeting with Toronto developer Mel Pearl who was keen to finance a winery, Morissette was persuaded to move to Niagara from France to become winemaker at Pearl Morissette – but only if he was allowed to experiment and make wine as he wanted. The rest, as they say, is history!

Natural wines are about minimal intervention. In Morissette's words "our job is to guide the wine as opposed to fixing the wine. Like any craft, a great discipline is knowing when to do nothing at all." This means that filtering is avoided, using sulphur or additives are minimized, pesticides are shunned, and the wine is fermented in clusters using their natural yeasts. The result are unique wines that Pearl Morissette fans describe as being alive, delivering complexity and having character.

In addition to creating fans, the uniqueness of Pearl Morissette's wines has created problems with obtaining certification from the Vintners Quality Alliance (VQA). The VQA oversees the "appellation of origin" labelling for the province. Having VQA labelling may help a winery sell their bottles and it definitely helps the winery financially (wineries keep about 77% of the revenue on VQA approved wines sold to licensed sellers compared to 59% for non-VQA approved wines). The VQA's first rejection of Pearl Morissette's Riesling because it "lacked typicity" led to the winery naming the Cuvée "Black Ball", the name that continues today.

You'll sample the 2013 Riesling Cuvée Black Ball, the first Black Ball Riesling to be released in a number of years, and the only one bearing the VQA designation. Chardonnay fans will not be disappointed with the opportunity to taste and contrast the 2012 and 2014 Chardonnay Cuvée Dix-Neuvième. We'll also feature five red wines including the seductive 2014 Gamay Cuvée Mon Unique. Pearl Morissette is well known for their Pinot Noir and Cabernet Franc wines and this event is your chance to imbibe and contrast the 2012 and 2014 Pinot Noir as well as the 2012 and 2014 Cabernet Franc Cuvée Madeline.

This will be a unique occasion to sample wines from one of Ontario (and Canada's) up and coming winemakers. And, we are fortunate to have **Svetlana Atcheva**, Brand Ambassador for [Pearl Morissette Estate Winery](#) as our guest speaker for the evening. You won't want to miss this event!

The event price includes a reception wine, bread, appetizers and our main wines. Please refrain from wearing scented products. Dress is business casual. Newcomers and those wishing more tutoring are encouraged to sign up for our Newcomers' Table on our registration page.

REGISTER/ BUY TICKETS

[Register/buy](#) tickets online at https://form.jotform.com/tvc_wine/pearl-morissette. You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** Cheques must be received by Friday, March 16th. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation by email, please contact torontovintners@gmail.com before trying to register again.



Tasting Notes and Information – Pearl Morissette Wines

2013 Riesling Cuvée Black Ball \$36

The wine is fully-dry in a classically 'atypical' Pearl Morissette style and has been fermented and aged in 100% old Alsatian foudres. It is a wine of deep structure and tautness, yet it possesses vibrancy of fruit and rich, layered mouthfeel. Spice, salinity and ripe summer fruit weave through the palate in unison and glide into a finish of smoothness and purity. This is a wine of resonating power and charged grace with a long life ahead, showcasing a different side of Niagara riesling.

2014 Chardonnay Cuvée Dix-Neuvième \$44

The newest and arguably most delicate and graceful chapter in Chardonnay Cuvée Dix-Neuvième. The perfume is an interlace of the balmy notes of chamomile, lemon verbena and beaming yellow blooms, punctuated by the ever-present whiff of cool spice. The wine glides through the palate with slinking sensuality: a fine-boned web of fragrant summer fruit, flowers and radiating light. Pastel threads of salinity tinge the whole and coalesce gently into a compact, fine-footed finish. It's a Chardonnay of filigreed detail and silken mouthfeel - as gentle and precise as the finest of lace.

2012 Chardonnay Cuvée Dix-Neuvième \$50

Deep golden colour and exotic bouquet of warm spice and honeyed fruit. A rich, generous and mouth-filling wine that is only at the start of showing the complexities of texture built within it. It certainly resembles our 2010 vintage and we predict with age it will follow a similar course of transformation into a multifaceted example of lushness and precision.

2014 Gamay Cuvée Mon Unique \$35

With a deep purple eggplant colour, and a bouquet of black fruit, red earth and cheerful, yet sultry aromas of violets - this bottle is equally defined by silkiness and verve. A bright and luscious palate brimming with black cherries is anchored on an iron heart, and pinned on a fine-boned structure rocking like a rolling stone. The 2014 Gamay Cuvée Mon Unique is a seductive wine - lovely as a delicate flower with flavours rich as sin.

2014 Pinot Noir \$40

Our 2014 Pinot Noir carries forward the aromatic stamp and delicate, lacy structures of the 2014 growing season, much like the rest of our cuvées from that year. Open and expansive bouquet - a spiderweb of dark fruit and spice aromas. The wine unfolds on the palate light-footed, yet resonant with deep flavours of black cherries and liquorice spice. The mouthfeel is lush, but tender - an interlace of round tannin gently containing the ebullient fruit.

2012 Pinot Noir \$48

Deep, dark and tinged with purple - this is a powerful Pinot Noir, brooding with depth and intensity. A youngster, yet its power is inescapable. There is much more underneath all the muscle. Give it a few hours of air and it will reward your patience with surprising and nuanced prettiness. There is a Genie in the bottle, light on its feet, a bouquet of crimson roses in hand.

2014 Cabernet Franc Cuvée Madeline \$48

Deep magenta in colour, this is a vibrant and perfumed wine. The aromas on the nose - violets, deep red fruit and dark, savoury spice - are filigreed with depth of flavour and carefree prettiness. The palate is lively and dark all at once, and the flavours oscillate on a backbone of textured freshness. The long finish builds up gradually with the smooth persistence of fine, round tannins and irrepressible, pure fruit.

2012 Cabernet Franc Cuvée Madeline \$70

This Cabernet Franc possesses unbridled intensity and richness. Deep purple in colour and flavours; compelling aromas of fig, incense and violets are riddled with the warm spiciness of a hot summer. A muscular palate with an abundance of exotic fruit balanced suavely with vivid, delicious tannins and as-of-yet untapped structure. A young and strapping wine of game-changing bravado with much, much more to come.