



Exploring the World of Sweet Wines

Tuesday, April 16, 2019

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

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

Members' Fee: \$81; Guests'/Non-Members' Fee: \$101

Nectar of the Gods is a name given to a drink which has the sweetest taste of any drink in the world. The first time someone consumes a sweet wine, they will realize that it is the best thing they have EVER tasted and be transported to the heavens. It is no wonder that so many countries produce a sweet wine then, because they are quite difficult to produce.

Our April tasting takes us around the world to explore the different styles of sweet wines and the grapes used to make them. We will sample two late harvest wines - Moulin Touchais which is a Chenin Blanc from the Loire Valley and Schloss Vollrads Riesling Auslese from the Rheingau Valley in Germany. Four of our wines have been affected by Botrytis Cinerea or "Noble Rot". Château Doisy-Vedrines is a Sauternes from Bordeaux made from Semillon, Chateau Imperial Tokaji Aszu from Hungary is made from Furmint, and De Bortoli Noble One from Australia is produced from the Semillon grape. We will taste an Italian recioto that is made from dried Garganega grapes, La Cuppuccina Arzimo, and, of course, no sweet wine tasting would be complete without representation from Canada with a Riesling Icewine from Pillitteri Estates Winery in Niagara. Also included in our line up will be a special mystery sweet wine! Our wines range in age from three years to 45 years to demonstrate their cellaring capability.

Although these wines are made in different ways, the common element is the cessation of the fermentation process, either naturally or artificially, which leaves residual sweetness in the wine. The more residual sugar in the wine, the sweeter the wine will taste. The sweetness of the wine will also depend on the alcohol levels, the amount of tannin present, and whether it is sparkling or not. For food pairing, the general rule is that a sweet wine should be sweeter than the dessert that is served.

The flavour profile, acidity, structure and length of finish varies widely across the different styles and producers. Sauternes are characterized by the balance of sweetness with the zest of acidity. Some common flavor notes include apricots, honey, peaches but with a nutty note. Tokaji coats both the glass and the palate with pure apricot, orange blossom and mineral aromas and flavors then finishes gracefully as a caramel accent lingers. A world class recioto displays caramelized pear, apricot and honey aromas and flavors that show delicious intensity and last on the long finish. A late harvest Riesling has aromas of pineapple and tropical fruit lead to forward flavors of peach, nectarine and white currant with notes of lemon curd and cream, and a the long finish.

With eight sweet wines carefully curated by our own wine buyers, this is the perfect time to hone your palate and choose your favorite in preparation for **International Sweet Wine Day** on May 8 (we're not kidding!) The event price includes a reception wine, bread, appetizers and of course, our main wines! Please refrain from wearing scented products. Dress is business casual. Our guest speaker will be **Charles Pillitteri of Pillitteri Estate Winery**. Tickets are limited to 40 people in total so please register early.

REGISTER/ BUY TICKETS

Register/buy tickets online at https://form.jotform.com/tvc_wine/sweet-wines. 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, April 12th. 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 – Sweet Wines

(Prices are as at time of purchase and based on a 750 ml. bottle size.)

1975 Moulin Touchais \$100

Moulin Touchais, a noble estate of the Loire valley, uses a harvesting strategy to pick 20% of the grapes under-ripe and 80% of the grapes used to make the wine are picked late. The grapes that are picked early provides the wine's freshness and natural acidity. The grapes picked late provides the wine's high sugar levels and concentrated flavors. This final result is the complex and elegant style of a Moulin Touchais wine. Professional tasting notes for the 1975 vintage were not available. Our research indicates that you can expect a complex assortment of aromas and flavors such as honey, tangy tropical fruit, saffron, and nuts with vivacious acid to balance the wine's sweetness. The finish will last for minutes.

2004 Château Doisy-Védrières \$60

"The 2004 Doisy-Vedrières appears to be maturing nicely, the nose far more exuberant and engaging than the Doisy-Daene, attired with seductive scents of butterscotch, creme caramel and just a touch of chlorophyll. The palate is viscous on the entry with nicely judged acidity. This feels fat in the mouth, with good weight and depth on the satisfying finish. This is a highly recommended Sauternes for the vintage. Drink now-2025." Tasted February 2014. 91 points Neil Martin, www.erobertparker.com.

2004 Pillitteri Riesling Icewine \$140

"A highly complex Icewine with a wide array of aromatics, flavours and finishes making it a wine of high intrigue. Subtle and intricate nuances of white peach, nectarine, elegant white flowers such as lilac, orange and lemon zest fill the bowl of the glass. Lovely stone fruit characters such as peach and apricot fill the palate accompanied by clemintines, tangerines, and marmalade. The acidity is fresh and well balanced with the sweetness of the wine. The finish is intricate and lengthy that only a Riesling Icewine can have. Enjoy with desserts of exotic tropical fruit salads, sabayon, biscotti, vanilla ice cream and traditional pies." Winery's tasting notes.

2010 Schloss Vollrads Riesling Auslese \$104

"Pale golden yellow. Reticent aromas of Bosc pear, sweet herbs and lemon zest, along with a hint of brown spice botrytis. Juicy apricot fruit with luscious sweetness held in check by a salty note. Spicy and velvety on the finish." 89 points Joel B. Payne, www.vinous.com.

2013 La Cappuccina Arzimo Recioto Soave \$63

"Bright amber yellow. Very deep aromas of apple pie, caramel, and cinnamon. Then fresher and lighter but with a bitter twinge to the flavors of orchard fruit and honey. Finishes long and tactile with a peppery kick. Strikes me as by far the best wine tasted from La Cappuccina this year." 92 points Ian D'Agata, www.vinous.com.

2013 Château Imperial 5 Puttonyos Tokaji Aszú \$66

The winery provided the following description and tasting note: "this Tokaj Aszú is a special wine, a wine that elevates the concept of liquid gold. It's shiny golden colour, rich and oily texture, and fresh complex nose of apricots and citrus are enchanting. The palate is rich and full with flavours of dried fruits, orange peel and spice. The concentrated flavour and sweetness are balanced by crisp acidity." Professional or other sources of tasting notes were not available.

2016 De Bortoli Noble One Botrytis Semillon \$60

The winery describes this wine as "pale golden in colour with an explosion of stone fruits and citrus. Layers of nuttiness and soft vanillin, backed with a refreshing acidity to create the wine of harmony and elegance." The LCBO promoted this wine by stating "the honeyed fruit, lemon citrus, vanilla and spice tones make it a refined dessert wine." Professional tasting notes for the 2016 vintage were not available. Our research indicates that you can expect a wine that is full-bodied, and unctuous in style with flavors candied oranges and ripe stone fruit.

Mystery Sweet Wine TBA