



2006 Brunello di Montalcino

Tuesday, October 17, 2017

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

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

Members' Fee: \$86; Guests'/Non-Members' Fee: \$116

A five-stars Vintage!

Tuscany, a paradise for tourists, wine lovers and gastronomes, is located in central Italy and includes Florence, its capital, which is home to some of the world's most recognizable Renaissance art and architecture, including Michelangelo's "David" statue, Botticelli's works in the Uffizi Gallery and the Duomo basilica, Pisa, Siena, Lucca, and San Gimignano. It's also home to **Brunello di Montalcino wines**, which are produced in vineyards surrounding the town of Montalcino, situated about 80 km south of Florence.

Brunello di Montalcino is made 100% from a local Tuscan type of Sangiovese grape called *Brunello* and receives Italy's highest DOCG classification. The berries of this grape variety are thicker-skinned which results in wines with exceptionally bold fruit flavors, high tannin, and high acidity. The fruit is a highlight to the enduring popularity of Brunello di Montalcino, but it's the tannins and acidity that extend the life of this wine so it reaches perfection a decade or more later. It's definitely worth waiting years before opening your Brunellos.

The first tastings of the 2006 vintage by international experts, James Suckling and Monica Lerner, left no doubts that **Brunello 2006 is an "exceptional year, a five stars vintage."** "In general the best 2006s are big, powerful Brunelli with beautifully delineated aromatics, great concentration of fruit and plenty of structure. There are significant differences between the northern and southern parts of the zone, once again demonstrating that Montalcino really must be considered as a group of smaller appellations. The wines of the north are generally more linear, focused and aromatic, while the wines of the south tend to favor a riper, warmer expression of fruit." "At its best, though, 2006 is a benchmark vintage for Brunello di Montalcino. Readers will not want to miss these fabulous wines." Antonio Galloni, "*2006 Brunello: The Emperor's New Clothes or Historic Vintage?*" Wine Spectator rates the 2006 vintage a 95/100 and says of it, "Complex and powerful wines that impress with ripe yet fresh fruit, firm, dense structures and fine balance."

We have given these wines 11 years of cellaring. You can see from the anticipated maturity dates that many of the wines we'll be tasting take a decade and longer to mature. Will they be ready or is 11 years too early? You can be the judge!

Our guest speaker is **Tim Reed Manessy** of [The Living Vine](#). 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.

[REGISTER/BUY TICKETS](#). You must [register](#) online and pay by credit card or cheque. **NOTE: ALL ticket sales/reservations are final.** Cheques must be received by October 13. The cheque-payment option will be disabled 7 days prior to the event after which only PayPal (bank withdrawals & credit card payments) will be accepted. You will receive an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact chris@torontovintners.org before trying to register again.

Tasting Notes and Information

2006 Brunello di Montalcino

2006 Agostina Pieri \$55

Graces the palate with exquisite layers of crushed flowers, tobacco, grilled herbs, mint and wild cherries. There is a deep soulfulness to this wine that is hard to fully capture with words. Despite its richness and super-ripe, racy fruit, the Brunello preserves quite a bit of freshness and elegance. Sweet layers of inner perfume weave through the expansive, textured fruit. Drink 2014-2024. www.robertparker.com. 194, *The Wine Advocate*, 1st May 2011. 94 pts.

2006 Mastrojanni "Vigna Schiena D'asino" \$95

"A gorgeous, nuanced wine laced with sweet tobacco, cedar, spices, leather and ripe dried cherries. The 2006 is all about delineation and elegance. Layers of fruit build toward the firm yet beautifully balanced finish. This deceptively medium-bodied wine has plenty of underlying structure, not to mention tons of sheer class and energy. Mastrojanni gave the 2006 42 months in cask. Drink: 2016-2026. www.robertparker.com. *The Wine Advocate*, 25th Apr 2012, 200. 94 pts.

2006 Palazzo \$60

An open, inviting wine laced with red berries, flowers and sweet French oak. This shows lovely inner perfume and a rich, textured personality that makes it an excellent choice for drinking over the near-term. Sweet floral notes intermingle with spices and vanillin from the oak on the generous finish. This is one of the more engaging, accessible wines of the vintage. Drink: 2012-2022. www.robertparker.com. 194, *The Wine Advocate*, 1st May 2011. 90 pts.

2006 Podere Salicutti "Piaggione" \$85

A gem of an estate located in Montalcino and one of the leading figures in the tiny, yet burgeoning "Natural Wine" movement in Brunello appellation. "Superb. Smoke, tar, wild cherries, underbrush and licorice are some of the notes that emerge from this expansive, textured Brunello. In 2006 the Piaggione shows that extra level of richness and depth that can be elusive in this bottling. The explosive, building finish leaves a lasting impression. Today the wine is young and not

fully composed, but it will be sublime in another few years. Anticipated maturity: 2016-2026. 94+ "There's fine depth to the cherry, plum and licorice aromas and flavors in this supple red, which is concentrated, yet balanced and refined, with the dusty tannins asserting themselves on the finish for now. Very complex and long. Best from 2013 through 2027." *Wine Spectator*. 95 pts.

2006 San Polino "Helichrysum" \$85

"Wine Enthusiast Top 100. Brunello Helichrysum is a very rich and creamy wine with loads of smooth density on the finish. Aromatically, the wine is packed tight with intense layers of mature blackberry, cola, pipe tobacco, pressed blue flower, cinnamon and toasted almond." (4/2011) *Wine Enthusiast*, 94 pts.

2006 Tenuta Carlina "La Togata" \$59

"Highly Recommended. Very pure aromas and flavors of raspberry and strawberry mark this juicy, elegant Brunello. The acidity keeps this focused and taut, while the vibrant tannins will give it longevity. Shows terrific balance and harmony. Best from 2013 through 2026. (8/2011). #17 on *Wine Spectator's* Top 100 Wines of 2011. *Wine Spectator*, 95 pts.

2006 Tenuta Vitanza "Tradizione" \$55

"This well extracted wine is loaded with ripe fruit, cassis, tobacco, leather and chocolate-covered cherry. The wine is still young and astringent, so let those tannins soften over the next 5-10 years." *Wine Enthusiast* (5/2012) 93 pts.

2006 Villa I Cipressi "Zebras" \$46

"This mature Brunello has a quite rich but gentle nose of leather, kirsch, marzipan with woody and leathery notes. It fits together very well. It's medium full smooth down the middle, then very tannic and quite earthy and hot on the finish. Not the depth I want at \$45. Tasted August 2013". David Lawrason. 89 pts. "Another great vintage. The Zebras range comes only from the best vines and grapes. Full bodied with great structure." Antonio Galloni, *Wine Advocate*. 90 pts.