



2004 Brunello di Montalcino – “Fantastic Wines, Fantastic Vintage”

Tuesday, May 21, 2013

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

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

Members' Fee: \$72; Guests'/Non-Members' Fee: \$95

Brunello is considered to be one of the richest and most prestigious wines produced in Italy, largely due to its exclusivity. Introduced towards the end of the nineteenth century at a time when Tuscans preferred young reds, winemaker Ferruccio Biondi-Santi planted his Tuscan vineyards with a clone of the Sangiovese variety producing the modern Brunello di Montalcino. Biondi-Santi subjected his wine to four years in oak casks followed by a period in the bottle where it developed its outstanding qualities over time. As time passes, the wine acquires greater fragrance, a more velvety flavor, increased harmony and an odor that is delicate and at the same time quite intense. The Brunello winemakers of Italy continue to produce their wines in the same way as Biondi-Santi, producing some of the more intense and complex wines in the world. Wines of Brunello have an impressive richness of fruit, great concentration, powerful tannins, and great aging potential.

In ancient times, the ancient Tuscan village of Montalcino (where Brunello is now made) - seventy miles south of Florence and two hundred miles north of Rome - was under the sea which left a unique minerality to the soil. It sits on a 1970 foot range between the Ombrone and Arbia valleys, protected from storms by Monte Amiata in the south. The climate is dry with a clear contrast between daytime and nighttime temperatures encouraging optimum development of the Sangiovese Grosso grape from which Brunello is made. Unlike its cousin to the north - Chianti, Brunello is unblended. Wines made of this grape are more full-bodied, darker and more complex than the Chianti grapes. The terroir contributes to the signature earthiness of this wine and can only be produced in Montalcino.

The summer of 2004 was warm and sunny across Italy. Vineyards had kicked into high gear after the hot dry summer of 2003. Many growers were forced to cut back their grape crop in early summer to compensate for the high excess growth. Giacomo Neri of Casanova di Neri told *Wine Spectator*: “The season was exceptional, with excellent conditions. The only problem was the grape yields were very high. It was out of the ordinary. We had to do three green harvests. Otherwise, we would not have got the quality that we were able to get in our wines.”

According to James Suckling of *Wine Spectator*, “Just a few days after they harvested their grapes in 2004, producers of Brunello di Montalcino were speaking of a fantastic vintage.” The vintage is said to have resulted in “wonderfully perfumed and majestically refined Brunellos with an excellent balance of fruit and refined tannins.” Many estates, both well-known and smaller estates produced high-scoring wines, some of which we will be tasting in May. TVC will present exclusive wines both from classic producers and contemporary producers, all from an exceptional vintage year.

As always, our events include a reception wine plus appetizers with our featured wines!

REGISTER/ BUY TICKETS

Register/buy tickets online at <http://events.constantcontact.com/register/event?llr=vxghb4bab&oeidk=a07e7bsiq1876810821>

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, May 17th. The cheque-payment option will be disabled at midnight Tuesday, May 14th after which only credit card sales will be accepted until midnight Sunday, May 19th or earlier if the event sells out. You will be sent 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

2004 Altesino Brunello di Montalcino Montosoli \$99

“The estate’s 2004 Brunello di Montalcino Montosoli is a big, strapping wine loaded with dark fruit, smoke, new leather and minerals. The Montosoli, from one of Montalcino’s top sites, shows considerable density and richness. The tannins build on the finish, rounding out a gorgeous Brunello that achieves a brilliant combination of power and elegance. Anticipated maturity: 2009-2022.” 92pts. Antonio Galloni, erobertparker.com, Jun/09.

2004 Argiano Brunello di Montalcino \$63

“The 2004 Brunello di Montalcino is the first Brunello oenologist Hans Vinding-Diers made from start to finish at Argiano, and it represents a significant stylistic shift in direction. Among the changes Vinding-Diers instituted are lower temperatures in fermentation, which have given his wines gorgeous, detailed aromatics as well as notable textural elegance. The medium-bodied 2004 Brunello di Montalcino possesses perfumed layers of sweet ripe fruit that flow gracefully onto the palate, where sweet notes of tobacco, leather and spices come to life, adding further complexity. Finessed tannins round out this beautiful Brunello that is more about elegance rather than sheer power alone. Anticipated maturity: 2009-2019.” 92pts. Antonio Galloni, erobertparker.com, Jun/09.

2004 Ciacci Piccolomini D’Aragona Brunello di Montalcino \$64

“The 2004 Brunello di Montalcino reveals sweet, open aromatics that meld seamlessly into a perfumed core of ripe red fruits. This is one of the more intensely scented, fruit-driven Brunellos of the vintage. The wine reveals superior density and richness in an engaging style. The softness of the tannins makes the wine accessible even today, yet the flavor profile is decidedly youthful. Readers looking for a measure of tertiary development will need to give the wine a few years in bottle. This bottling is made from the estate’s youngest vines. Anticipated maturity: 2012-2022.” 92pts. Antonio Galloni, erobertparker.com, Jun/09.

2004 La Serena Brunello di Montalcino \$69

“The 2004 Brunello di Montalcino is full-bodied and rich in its dark red fruit, mocha, spices and French oak. The wine reveals terrific density in a round style that is supported by firm yet well-integrated tannins. Warm notes from the oak give the wine an additional level of volume on the finish. In 2004 Mantengoli vinified the Brunello in rotary fermenters and wood

uprights. The wine spent two years in French oak casks and barrels. Unfortunately I was not able to taste the top of the line 2004 Brunello di Montalcino Gemini, which was originally scheduled to be released next year. Anticipated maturity: 2009-2019.” 92pts. Antonio Galloni, erobertparker.com, Jun/09.

2004 La Velona Brunello di Montalcino \$44

“The 2004 Brunello di Montalcino opens with earthiness, tar, leather and licorice that lead to a core of expansive dark fruit. This sepia-toned Brunello grows in the glass, adding multiple dimensions to its weighty frame but most of its appeal is up-front as the intensity trails off a bit on the mid-palate. Generous and beautifully-balanced, the wine offers outstanding poise and an elegant finish. Anticipated maturity: 2010-2019.” 92pts. Antonio Galloni, erobertparker.com, Jun/09.

2004 Poggio San Polo Brunello di Montalcino \$64

“The estate’s 2004 Brunello di Montalcino possesses gorgeous density and richness in its dark fruit, sweet toasted oak, minerals, licorice and spices. This is an especially generous, Brunello that shows terrific energy and balance in a soft, approachable style. Anticipated maturity: 2009-2019.” 92pts. Antonio Galloni, erobertparker.com, Jun/09.

2004 Rendola Brunello di Montalcino \$37

“Dark, rich and mouth-watering with brooding black heart. Aromas of black cherry, spice and smoke.” 88pts. Natalie Maclean, nataliemaclean.com.

2004 Verbena Brunello di Montalcino \$47

“Bright, dark red with a pale rim. Slightly roasted aromas of dark raspberry, black cherry and sandalwood are lifted by a floral element. Rich and densely packed, with distinctly backward flavors of ripe red fruits, licorice and minerals perked up by intriguing pepper and floral notes. Much like the entry-level Brunello, this wine also developed tarry and peppery nuances with air. Finishes sweet and smooth, with a lingering note of orange zest. A somewhat chunky Riserva, but one that will gain in gracefulness with some bottle age.” 90 pts. International Wine Cellar, Jul/10.