



Cool Climate Chardonnay

Tuesday, May 15, 2018

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

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

Members' Fee: \$69; Guests'/Non-Members' Fee: \$89

Chardonnay is one of the world's most widely planted grapes. 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 and 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 being 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 produces 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, as 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 May Cool Climate Chardonnay tasting includes eight wines from six different wine regions. From Niagara we have two wines: Southbrook's Poetica Chardonnay 2013 and Stratus' Chardonnay 2014. From Prince Edward County we will taste Norman Hardie Cuvée des Amis 2015. There's one wine from the Margaret River region of Australia - Robert Oatley's The Pennant Margaret River Chardonnay 2012. Sonoma is by Scribe's Carneros Chardonnay 2014. Our round the world journey also includes the Tara White Wine 1 Chardonnay 2014 from Chile's Atacama valley. A cool climate Chardonnay tasting will not be complete without a couple of wines from Chablis and from this region our line includes Chablis Fourchaume 2015 1er Cru and Domaine Servin Bougros Grand Cru Chablis 2013.

Our guest speaker is **Paul deCampo** from **Southbrook Winery**. 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](https://form.jotform.com/tvc_wine/cool-climate-chardonnays) online or copy and paste this link into your browser https://form.jotform.com/tvc_wine/cool-climate-chardonnays. 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 11th. 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 – Chardonnays

Southbrook Poetica Chardonnay 2013 (Niagara) \$50

“Southbrook's excellent 2013 Poetica chardonnay perfectly captures the richer style of Ontario chardonnay for which the warm Four Mile Creek sub-appellation is so well-suited, yet at the same time, retains all of the elegance and grace of the province's best. There's a fine savoury-botanical edge, reminiscent of dried chamomile and mint, alongside the nutty-hazelnut/marzipan/salted caramel of deft oxidative ageing in wood (70% new, though you'd be hard pressed to guess so high a percentage). Acids crackle beneath the raft of ripe orchard fruit, keeping it buoyant, and driving the finish home, the long way. This is the best yet from Ann Sperling, a terrific wine, tiptoeing between elegance and richness.” John Sazbo. 93 points.

Stratus Chardonnay 2014 (Niagara) \$49

“2014 yielded a curious chardonnay from Stratus, with a nose more reminiscent of late-harvest semillon, with candied citrus and dried orange peel, alongside some resinous wood and slightly drying, bitter finish. Alcohol comes across as a bit boozy at the end as well (13.5% declared), and acids a touch hard. Perhaps a little more bottle age will improve balance, but I'm not betting long on this - it will likely remain a rather rustic expression all in all.” John Sazbo. 88 points.

Norman Hardie - Cuvée des Amis Chardonnay 2015 (PEC) \$80

“The 2015 vintage was recently released and professional reviews of this vintage are not available. Respected wine critic Ian D'Agata wrote that in his opinion Hardie's Les Amis is the “wine that best showcases the characteristics of Prince Edward County's unique terroir.” John Sazbo rated the 2014 vintage 94 points and commented “this is showing particularly austere and tight at the moment, a marvellously lean, chiselled and firm wine, crackling with energy and life. Wood is beautifully integrated, and while the 2014 county chardonnay (from 750ml) is showing a touch of honeyed development, this is amazingly pure and stony, fully based on tart citrus and grapefruit, and wet stones. Exceptional length and depth.” John Sazbo. 94 points.

Robert Oatley - The Pennant Margaret River Chardonnay 2012 (AU) \$72

“Gleaming straw-green; a high quality chardonnay that is ageing with grace, still fresh as a daisy with years to go before reaching its zenith. The bouquet is decidedly complex, the palate with grapefruit zest and precise acidity drawing out its length and aftertaste.” James Halliday Wine Companion. 97 points.

Scribe Winery - Chardonnay Carneros 2014 (Sonoma) \$56

“Scribe's is a wine that has succeeded in mastering the oxidation process and the scents are of ripe peach, fresh, without overdeveloped sugars but instead a sprinkling of ocean salt. Finishes with a savoury mix of lime, tonic and the liquor of distilled flowers.” Michael Godel. 92 points.

Tara White Wine 1 Chardonnay 2014 (Chile) \$54

“The 2014s were just bottled, so I got to taste them next to the 2013s. The 2014 White Wine 1 Chardonnay is a little less cloudy than the 2013, and is perhaps more expressive, complex and fresher, with more intensity, more vertical. This is completely different to any other Chardonnay from Chile and in fact I believe the imprint from the place is stronger than the varietal, which can hardly be discerned in some bayleaf and nut hints. The palate is really supple, in an austere way, reflecting the rocky and stony soil where the vines are planted. Groundbreaking white. 2,310 bottles produced.” Luis Gutiérrez (robertparker.com). 92 points.

Château De Maligny Fourchaume Chablis 1er Cru 2015 (France) \$42

Fourchaume is one of the best known Premier Cru vineyards in Chablis. “The curving slope of the Fourchaume Premier Cru vineyard provides producers with subtle but distinct variations in exposure within the site, allowing them to tailor very specific expressions. The superior-quality chalk and limestone-rich Kimmeridgian soils produce a notably round, lemony and mineral wine that makes the site one of the most recognizable in Chablis. This will be an elegant, refined wine that will offer a crisp, flavourful articulation of why Chablis is so special.” www.winespectator.com 93 points

Domaine Servin Bougros Grand Cru Chablis 2013 (France) \$70

Domain Servin's winemaker is Australian-born Marc Cameron, “Servin's 2013 Chablis Bougros is done entirely in oak, an approach that seems very well suited to the wine. Rich and textured, the 2013 blossoms in the glass with lemon peel, white flowers, spices and sage. There is a lot to like here, including the wine's significant near-term appeal.” Antonio Galloni.” 90-92 points.