



2001 Barolo - The King of Wine

Tuesday, May 15, 2012

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

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

Members' Fee: \$70; Guests'/Non-Members' Fee: \$90

Barolo has been called the "king of wines," and the "wine of kings." As one of the "Three Big B's of Italy" (along with Barbaresco and Brunello), Barolo has a reputation as Italy's greatest wine. Barolo is produced in a section of Piedmont, Italy, southwest of Alba. The area is known for the Nebbiolo grape, which famously produces Barolos. Nebbiolo is considered one of the great wine varieties, bigger, darker and more tannic, even bitter, than most types, but consequently long-lived and prized by collectors. Jealously guarded in its native Italy, very few Nebbiolo cuttings and clones have been exported to other countries.

The name Nebbiolo has two probable origins. Ripe grapes have a very prominent "bloom" that gives them a "foggy" or "frosted" look, so the name may originate from "nebbia", Italian for "fog". Or the name may simply derive from "nobile", Italian for "noble". This grape is one of the more problematic for vineyardists and winemakers because of its sensitivity to both soil and geography and variability in yield, body, tannin and acidity, as well as aroma and flavor complexity, when grown in only slightly different locales. Some consider it as temperamental and difficult to work with as the pinot noir grape. Despite its fame, it's responsible for about only 3% of wine production from Piedmont.

Wines made from Nebbiolo are typically dark, tart, tannic and alcoholic. The best smell of cherries, violets and black licorice or truffles and have rich, chewy, deep and long-lasting flavours. Barolo wine is a heavy, alcoholic red, drunk with red meats and usually too tannic to drink on its own unless aged for years to round it off.

While Barolo fans have enjoyed numerous outstanding vintages in the past few decades, none surpasses 2001 in terms of overall quality. 2001 is considered to be one of the finest vintages of the last two decades for Barolos as the wines offer great depth of fruit, lively acidity and beautiful structure for aging (T. Hyland, www.wineloverspage.com). This vintage was a great growing season for in the Piedmont region with warm temperatures and the proper amount of rainfall. As a result, the wines produced have a fabulous concentration and power.

In May, TVC presents a variety of 2001 Barolos bound to leave your taste buds excited. Most of these wines need a minimum of eight years of aging and we have waited 11 so they should have begun to show their stellar qualities. We will taste wines from some of the Piedmont's great wine producers Cavallotto, Marcarini, Ceretto, Giacomo Fenocchio, Paolo Scavino, Paolo Conterno, Giovanni Manzone, and Massolino.

Our guest speakers in May will be Bernard Stramwasser, President & founder of Le Sommelier Inc., a private import company of which its portfolio consists of premium wines from small, quality-minded, boutique producers from all over the wine producing world along with fellow sommelier, Jason Phin. As always, we will be serving light appetizers along with the wines.

Please join us as we celebrate the King of Wine!

REGISTER/ BUY TICKETS

Register/buy tickets online at <http://www.onlineregistrations.ca/tvcevent5>. 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. The cheque-payment option will be disabled at midnight Tuesday, May 8th after which only credit card sales will be accepted until midnight Sunday, May 13th 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 torontovintners@onlineregistrations.ca before trying to register again.



Tasting Notes and Information

2001 Cavalotto - Bricco Boschis \$54.95

"I would be hard-pressed to name another Barolo that delivers as much pure drinking pleasure at its price point than Cavalotto's gorgeous 2001 Barolo Bricco Boschis. It is a muscular, structured wine with deeply expressive layers of tar, menthol, spice and dark cherry flavors that flow onto the palate with notable length and substance. The Bricco Boschis can sometimes be a bit rustic, but in 2001 Cavalotto has turned out a beautiful wine that bodes extremely well for the 2001 Riservas. In a recent blind tasting that included many of the region's top single-vineyard bottlings this wine more than held its own. It is not to be missed. Anticipated maturity: 2011-2021." 92pts. Antonio Galloni, erobertparker.com, Oct/06.

2001 Marcarini - Brunate \$59.00

"The 2001 Barolo Brunate, from one of Barolo's most storied sites, presents a dark ruby color along with a deep, penetrating nose of spices, menthol and eucalyptus. Layers of super-rich dark fruit, menthol, toasted oak and balsamic notes emerge in this beautifully delineated chameleon-like wine which at times appears soft and feminine, while at others appears weighty and authoritative. Anticipated maturity: 2009-2019." 91pts. Antonio Galloni, erobertparker.com, Oct/06.

2001 Ceretto - Brunate \$83.69

"Ceretto's 2001 Barolo Brunate is a gorgeous wine that shows a rich nose of spices, minerals, licorice and tar followed by flavors of cherries in liqueur. Dense and structured on the palate with a refreshing finish, the Brunate is the roundest of three single-vineyard Barolos. Aged in barriques, of which 30% are new, 30% one year old, and 40% two years old, its anticipated maturity is 2008-2021." 91pts. Antonio Galloni, erobertparker.com, Oct/06.

2001 Giacomo Fenocchio - Bussia \$37.95

"The color is deep garnet red and the bouquet is fine and pleasing, with intense scents of spiced rose and licorice. The flavor is dry, warm, full bodied and balanced with pronounced tannins and a persistent aftertaste. A wine particularly adapted for aging." Winemaker's website www.giacomofenocchio.com

2001 Paolo Scavino - Carobric \$87.95

"The 2001 Barolo Carobric opens with a perfumed nose of freshly cut flowers, crushed raspberries and menthol. It offers flavors of ripe red fruits with excellent structure and length, closing with good freshness on the finish. Made from the Cannubi, Rocche di Castiglione and Bric del Fiasc vineyards, it comes across as very classic owing to its blend of fruit sourced from parcels from different communes, and therefore understandably lacks the focus and definition of Scavino's single-vineyard wines. Anticipated maturity: 2011-2019." 92pts. Antonio Galloni, erobertparker.com, Oct/06.

2001 Paolo Conterno - Ginestra \$54.00

"Conterno's richly-colored 2001 Barolo Ginestra shows the more authoritative side of the Ginestra cru in its complex, tightly coiled layers of dark, intensely aromatic flavors which gradually come to life in a stunning display that combines power and finesse. It will require a few years of further bottle age and should still be glorious at age 20. Anticipated maturity: 2011-2021." 92pts. Antonio Galloni, erobertparker.com, Oct/06.

2001 Manzone - Le Gramolere \$44.95

"The medium ruby 2001 Barolo Bricat Le Gramolere presents a deep nose of spices, flowers, herbs, toasted oak and vanilla. It is dense and long on the palate, with plenty of dark fruit, mineral, toasted oak and menthol flavors emerging from the glass, although the tannins remain a bit rough, and an element of greenness mars the finish. Anticipated maturity: 2009-2019." 87pts. Antonio Galloni, erobertparker.com, Oct/06.

2001 Massolino, Serralunga d'Alba - Barolo \$57.93

"The classic barbera is a deep ruby red color. It has fragrances of fresh flowers and berries. On the palate, it is well balanced, with great berry flavors and has a persistent finish." Winemaker's website www.massolino.it
"Aromas of plums and hints of meat with berries. Full-bodied, with soft, round tannins and a long, long finish. Slightly one-dimensional, but clearly outstanding. Always a great value. Well made. Best after 2007. 1,500 cases made." -92 points Wine Spectator