



2001 Bordeaux

NOTE DATE CHANGE! Tuesday, September 11, 2012

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: \$98

Summer may be drawing to a close but for Toronto Vintners Club that can only mean one thing - our annual Bordeaux tasting. This year we will taste the 2001 vintage which promises to be a treat!

Bordeaux, the largest wine producing region in France, is a perennial favorite among wine drinkers. The region is known for its fairly tannic and muscular wines of the Left Bank and slightly softer and rounder wines of the Right Bank. The wine makers of Bordeaux are recognized for their world class blends of Cabernet Sauvignon, Cab Franc and Merlot and their ability to consistently produce top notch wines.

The winter of 2001 in Bordeaux was uncommonly warm, resulting in rising sap and swelling buds by early February. Luckily, unlike 1956 when a similar warm front was followed by an intense freeze that killed the majority of vines in the region, the weather in February 2001 cooled gradually allowing the vines to be saved. A warm early summer followed, producing favorable conditions for the 2001 vintage similar to those of 2000. A cool dry autumn allowed the grapes to maintain their good condition until harvest in late September. 2001 is considered a classic Bordeaux vintage, producing aromatic, fresh and well-balanced wines. The strong and rustic tannins are also a reminder of the more classic Bordeaux vintages. According to Jancis Robinson, while the 2001 vintage have often been overshadowed by the famous 2000 vintage, for the most part the wines are "beautifully balanced with an appetizing kick on the finish."

This September TVC will sample both Left Bank and Right Bank wines from the 2001 vintage. Specifically, we have lined up four wines from Pauillac, two from St. Julien and one apiece from Pessac-Leognan and Pomerol. The 2001 Haute-Médoc wines (those from Margaux, Saint-Julien and Pauillac) have proven successful, earning high praise from wine connoisseurs. For example, Pichon Baron from Pauillac earned a score of 94 points for its fruity, superbly concentrated and strong vintage. While the wines from St. Julien also scored well with Leoville Poyferré earning 92 points for its ripe tannins and strong structure and Talbot garnering 91 points for its beautiful aroma and delicious cherry taste. The Smith-Haut-Lafitte from Pessac-Leognan and La Croix de Gay from Pomerol earned 89 points for their impressive vintages.

On September 18th, Toronto Vintners has the exciting opportunity to taste some exceptional 2001 Bordeaux- an excellent way to kick off the fall tasting season!

Note: We will be serving a reception wine to begin the evening and light appetizers to accompany the wines.

REGISTER/ BUY TICKETS

Register/buy tickets online at <http://www.onlineregistrations.ca/tvcevent7>. 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, September 7th. The cheque-payment option will be disabled at midnight Tuesday, September 4th after which only credit card sales will be accepted until midnight Sunday September 09th 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

Note – prices shown are from the time of purchase

2001 Clerc Milon, Pauillac \$52

"The 2001 Clerc Milon is undeniably a sleeper of the vintage, and an effort that may actually turn out better than the brilliant 2000. The blend has changed since I tasted it last year and is now 54% Cabernet Sauvignon, 36% Merlot, and 10% Cabernet Franc. A roasted espresso character in the nose, along with melted chocolate, licorice, crème de cassis, and new oak jumps from the glass of this impressive, sweet, expansive, full-bodied Clerc Milon. This is impressive stuff, pure, dense chewy, and sexy. Anticipated maturity: 2007-2020." 88 pts. Robert Parker, erobertparker.com, April 2003.

2001 Pichon Baron, Pauillac \$73

"A very successful effort for this vintage in the Medoc, this deep ruby/purple-colored Pauillac exhibits class/nobility/breed along with black currant liqueur, licorice, and incense notes. Sweet, expansive, fleshy, and medium to full-bodied, with good structure, ripe tannin, and a long, 30-35 second finish, it can be drunk now, but will be even better in 2-3 years; it will last for 12-15 years." 93 pts. Robert Parker, erobertparker.com, June 2004.

2001 Duhart Milon, Pauillac \$39

"The Rothschilds are making enormous investments in this estate, so I'm expecting a breakthrough effort to emerge (maybe the 2003 qualifies). The deep ruby-colored 2001 exhibits a moderately intense, noble bouquet of graphite, plums, and currants. Elegant (much in the style of Lafite) with medium body, sweet tannin, and a lively finish, it will be at its finest between 2007-2017." 89 pts. Robert Parker, erobertparker.com, June 2004.

2001 Grand Puy Lacoste, Pauillac \$56

"As usual, a blend of 70% Cabernet Sauvignon, 28% Merlot, and 2% Cabernet Franc, this deep ruby/purple-colored wine shows sweet, straightforward crème de cassis notes, excellent concentration, a certain elegance, good weight, and light to moderate tannin in a velvety-textured finish. It should be a forward and delicious Grand-Puy-Lacoste, reminiscent of the 1999, but with more weight and depth. Anticipated maturity: 2004-2015." 88 pts. Robert Parker, erobertparker.com, April 2003.

2001 Smith-Haut-Lafitte, Pessac-Leognan \$63

"A blend of 53% Cabernet Sauvignon, 34% Merlot, and 13% Cabernet Franc, it was macerated for four weeks, enjoyed malolactic in barrel as well as stirring of the lees, and was bottled with minimal clarification. This elegant, stylish, deep ruby/purple-colored effort reveals notes of smoke, graphite, and red as well as

black fruits in its perfumed, nicely evolved bouquet. With sweet flavors, medium body, outstanding concentration, and impressive purity, this finely-etched Pessac-Leognan should hit its peak in 4-5 years, and drink well over the following 12-14+." 92 pts. Robert Parker, erobertparker.com, June 2004.

2001 La Croix de Gay, Pomerol \$42

"This is a strong effort from a property known for producing delicate, understated, restrained Pomerols. The unfiltered/unfiltered 2001 La Croix de Gay (90% Merlot, 5% Cabernet Sauvignon, and 5% Cabernet Franc) is a sleeper of the vintage. Its deep ruby/purple color is followed by sweet aromas of raspberries, cherries, smoke, and espresso. This sexy, lush, medium-bodied, opulent claret possesses loads of fruit as well as a plush texture. Enjoy it now and over the next 10-12 years." 89 pts. Robert Parker, erobertparker.com, June 2004.

2001 Leoville Poyferré, St Julien \$59

"Sweet notions of plums, black currants, caramel, and spicy oak are provocative and alluring. Subtle but substantial, layered, and textured, with medium body as well as sexy, up-front flavors, low acidity, and ripe tannin, this beauty is among the most evolved and flamboyant of the appellation. Nevertheless, it should age well. Anticipated maturity: now-2016" 90 pts. Robert Parker, erobertparker.com, June 2004.

2001 Talbot, St Julien \$49

"The 2001, which represents only 50% of the production, is a blend of 55% Cabernet Sauvignon, 40% Merlot, and 5% Cabernet Franc. A dense saturated ruby/purple color is followed by notes of smoked herbs, licorice, cedar, incense, plums, and black currants. The wine is medium-bodied and moderately tannic for a 2001, with good depth as well as power. Give it 2-3 years of cellaring and consume it over the following 12-14 years." 89 pts. Robert Parker, erobertparker.com, June 2004.