



CELLAR PLAN 135

LAST DAY TO ORDER: FEBRUARY 9, 2001

ALBERTA

In this Offering:

*France: Alsace and the Rhône
South America: Chile and Argentina*



The Wine Society of Canada®



THE VINEYARDS AROUND CHÂTEAUNEUF-DU-PAPE



THE FAMOUS CAILLOUX ROULÉS, OR ROUND STONES, FOUND ON THE VINEYARDS AROUND CHÂTEAUNEUF-DU-PAPE ABSORB HEAT DURING THE DAY AND REFLECT IT BACK ONTO THE GRAPES AT NIGHT, THUS HELPING THE RIPENING PROCESS.

(SEE ALL ABOUT WINE, ORDER INFORMATION ON BACK OF THIS OFFERING)

Cellar Plan 135 consists of two parts. The first presents the elegant, clear flavours of Alsace and the sunny, rich wines of the Rhône, where both our suppliers have made selections that show the almost infinite variety of French viticulture. The second is from the exciting vineyards of Chile and Argentina, where vines produce such uniformly ripened grapes that the wines exude opulence and easy fruit. These wines have made a colossal impact upon the "scene", not the least in France

where many restaurants now head their wine lists with South American selections.

Great vintages are the mothers of great, quality wines that offer an abundance of fruit in the balanced, concentrated context of their harmony. In both of the past two vintages, the early season's growth began in eastern France with ripe and mature wood upon which the new growth burst into leaf and, later, into flower. Successive fine years are not infrequent, but they are a bonus for European wine-makers who take every advantage from the best of the weather. On the other side of the globe, inclement weather patterns pose little threat to the growers of South America, where Chilean and Argentinian vineyards enjoy fine climatic conditions year after year.

OPIMIAN LEADS THE WAY!

Introducing a newly-created Vin de Pays! Christened "Portes de Méditerranée", the first vintage (harvest of September 1999) was tasted at VINISUD on the 22 of February 2000. Created to fill a gap in the existing appellations, this new Vin de Pays denomination extends over seven "départements": Alpes de Haute Provence, Hautes Alpes, Alpes Maritimes, Ardèche, Drôme, Var and Vaucluse. We present three wines from this newly-accredited Vin de Pays Portes de Méditerranée. Please see lots 1769, 1771 and 1772, as well as the Coupon Wines.

France

Alsace - La Cave Co-opérative de Hunawihr et Environs

The golden triangle of great Alsace made up by the pretty villages of Riquewihr, Ribeauville and Hunawihr contains all the vineyards from which this selection is produced. François Bosch, Director of the Co-opérative, is fully aware that the 1999 was hugely successful. Not only were the grapes entirely ripened but an early harvest allowed the wines to complete their fermentation before the onset of winter, giving them super balance and great richness. They are already showing beautiful characters but all have time to develop over the medium term.

1761 Crystal Spring, Opimian Cuvée, 1999, AC Alsace.



\$11.17/btl 6 btls/750 ml. \$80



Introduced last year, the Opimian Cuvée is the winemaker's personal selection for the Society. A blend of three grapes, Auxerrois, Pinot Blanc and Muscat, it offers light aromas and body, with a pleasing intensity of fruit leading to a refined flavour. Of the three, the Pinot Blanc adds the fullest contribution, its ripe, lemon and oatmeal characters producing a lengthy finish. [01] M8 D9

1762 Pinot Blanc Klevner, 1999, AC Alsace Gold Medal at Colmar



\$12.17/btl 6 btls/750 ml. \$92



From a grape once widely grown in Burgundy, the Pinot Blanc in Alsace offers richness and fragrance with sufficient fresh tasting acidity to produce longevity in the bottle. This is a beautiful example with tropical fruit flavours and small

hints of smoke and spice. [01] M7 D9

1763 Tokay Pinot Gris, 1999, AC Alsace Gold Medal at Colmar



\$15.00/btl 6 btls/750 ml. \$124



This wine has the exquisitely pure Tokay characters which pile the flavours of one exotic fruit upon another. It already has an enviable balance, but the underlying richness of the vintage needs more time to develop the rounded, low acid appeal which will combine a delicate log smoke impression with hints of rich spice and freshly roasted almonds. [01] M7 D8

1764 Gewürztraminer, 1999, AC Alsace Gold Medal at Colmar



\$15.67/btl 6 btls/750 ml. \$130



Perhaps more than any other variety, the "Gewürz", or "spicy" Traminer represents the essence of this viticultural region. Tradition here owes less to the Rhône than to the German Rhine, where varietal concentration is more important than balanced charm. Beautifully fresh, yet still reserved and subtle, with only the merest hint of the richness that will develop into ripe, lychee and mango exuberance found only in the mature Gewürztraminers of Alsace. [01] M6 D7

1765 Riesling, 1999, Lieu-Dit "Muehlforst", AC Alsace



\$12.83/btl 6 btls/750 ml. \$99



Fabulous example of the steely, crystal-cut flavours of the noble Riesling, rightly named in Alsace as "The King of Vines". Complexity is released as the richness of the '99 fruit is intertwined with aromas of ripe pineapple and orange. At a recent tasting, this was proclaimed as the best Riesling made here over the past decade. [00] M7 D7

1766 Pinot Noir, 1999, AC Alsace Gold Medal at Colmar



\$14.83/btl 6 btls/750 ml. \$121



This wine, grown in the comparatively cool vineyards of Alsace, has retained the structure and weight that is so elusive, without losing the delicate fragrance of ripe raspberries. It is light in colour, but surprisingly intense and long in the mouth with a hint of spiciness that enhances the generous and velvet texture. M7 D8

The Rhône - the Universe of Henry Bouachon



Like many French wines, those of the Rhône are changing as technological advance becomes accepted by a broad majority of conservative wine-makers. Henry Bouachon was quick to see the changing direction of popular taste and began working several years ago to bring improvements to the southern Rhône where he has a considerable influence.

HENRY BOUACHON (IN THE MIDDLE) WITH MEMBERS OF HIS WINE-MAKING TEAM.

1769

**Grenache/Viognier, Vin de Pays
Portes de Méditerranée**

\$9.33/btl 12 btls/750 ml. \$130

This is a terrific blend of the firmly structured Viognier and the more flamboyant Grenache Blanc. The acidity of the Viognier has a deliciously citric appeal and with the soft fruit addition of the Grenache, the blend becomes attractively balanced, offering both complexity and an elegant finish. [00] M8 D9

1770

**Domaine la Bégude, Vin de Pays du
Vaucluse.**

\$8.67/btl 12 btls/750 ml. \$114



This deeply-coloured old favourite offers a strongly flavoured warm palate on a firmly tannic base of Syrah fruit. The spicy, cherry aroma leads into the jammy flavours that typify the Grenache

addition. Like many Rhône examples, its successful complexity comes from the combination of varieties. M8 D9

1771

**Grenache/Syrah, Rosé, Vin de Pays
Portes de Méditerranée**

\$9.17/btl 12 btls/750 ml. \$126

Freshly flavoured and attractively fruity, this is the free run juice of unpressed Grenache with Syrah. The tannins are extremely low, but fruit acids add a touch of extra zip to the cassis and black cherry on the palate. This is a brilliant piece of conjuring, with lots of fruit but without the harsh elements of the skins and stalks. [00] M9 D9

1772

**Syrah, Vin de Pays
Portes de Méditerranée**

\$9.00/btl 12 btls/750 ml. \$124

Classic Syrah grown in the limestone and gravel vineyards close to the Mediterranean, the nose has a strong link to the *terroir* with an earthy style that is almost masked by the richness of the fruit in the mouth. Less elegant than the northern wines from the same grape, it is a superb wine for grilled and roasted meat. Finishes long with an interesting herbal farewell. M8 D8

1773

**Cuvée Prestige Opimian, 2000,
AC Côtes du Rhône**

\$9.83/btl 12 btls/750 ml. \$141

This is really classic, rich and long in the mouth with flavours of black cherry and damson plum combining into one mellow flavour. Each year the Society asks Henry Bouachon to select a really fine *cuvée* for this offering. We look for easy sun-ripened tannins to give length and power in the mouth and every component has to bind together before we select it to carry our "Prestige" label. M8 D8

1774

**Domaine Saint Andéol, 1999, Cairanne
AC Côtes du Rhône Villages**

\$12.17/btl 6 btls/750 ml. \$89

Cairanne, one of the best of all the villages of the Rhône, has a high plateau where vines yield small concentrated grapes. Many generations of the Beaumet family have farmed their 80-acre vineyard with a passionate love for the *terroir* of their property planted with classic, southern varieties: Grenache Noir, Syrah, Cinsault and Mourvèdre. The intense colour leads into a strong bouquet of black fruit aromas. Finely structured with both warmth and power playing their part with the rich spicy fruit tannins in building a great wine. M7 D7

1775

Château La Bégude, 1999, AC Gigondas

\$18.00/btl 6 btls/750 ml. \$153

Packed into a crested bottle, this is a massive, hearty wine with immense colour and concentrated fruit. The nose is rich, with cedar, oak and leather mixing with ripe fruit in the complex bouquet. Somewhat similar to Châteauneuf but with more earthiness, it develops its own appeal. Brilliant stuff, it has all the tannin and balance needed to make a marriage with rich food and strong cheeses. M7 D8

1776

**La Tiare du Pape, 1999,
AC Châteauneuf-du-Pape
Gold medal at the Orange Fair**

\$20.00/btl 6 btls/750 ml. \$179



A blend of many southern varieties married in the winery with dedicated passion, this example, a Gold medal winner at the wine fair at Orange, has a deep, clear ruby colour, a rich and balanced nose full of fruit nuances gilded by oak and leather, and an enjoyable softness in the mouth. Never losing its grip, it has a harmonious long finish. M6 D7

1777

**Côtes du Rhône Villages, 1999
4 Villages: 4 Domaines (3 btls of each)**

\$11.08/btl 12 btls/750 ml. \$171

- Vinsobres: Domaine de Perille, M7 D7
- Rasteau: Domaine de la Combe Dieu M6 D7
- Rocheballe: Domaine Saint Michel, M7 D8
- Beaumes de Venise: Château des Applanats, M7 D8

Just to prove how different the individual top-grade villages can be, Henry has put together a selection from four of the best. Each wine is from a single highly-rated Domaine, and they share the same excellent vintage enabling each to display its own individuality. Getting properties to work together in this way is highly unusual but Bouachon has offered this regional selection to the Society for many years.

South America – An Enchantment with Wine

Visitors to Chile and Argentina are quickly aware of the presence of wine in the everyday lifestyles. Chilean vineyards are a close part of Santiago, the capital, with vines showing fresh green colours against the startling backdrop of the Andes. Crossing into Argentina, vineyards follow a larger scale, many covering hundreds of acres. Chile produces the finest wines of South America but Argentina is catching up as it transforms its local wine industry to dedicated export qualities.

Chile

Vinos Cornellana, the Ossa Family, Puemo, Cachapoal Valley

Not only has the Ossa family been in Chile for many generations, they are also one of the most affluent in the country with interests that extend far beyond winemaking. Recarrido Ossa, when we first met him, was rather shy and retiring, but exposure through his wines to a broader horizon has made him a very lively and amusing companion, ever ready to talk about his superb wines.

1778 Sauvignon Blanc, 2000

\$9.50/btl 12 btls/750 ml. \$141



Perfect light straw colour with a hint of fresh green grass, it has a refined dusty nose that offers capsicum and sun-ripened hay on a delicate lime acid base. Beautifully soft with light, fresh tones that tingle in the mouth with an abundance of warm flavours and sweet fruit. Very aristocratic yet retaining energy and verve and still young enough to be holding back some of its flavour nuances. [00] M8 D9

1779 Sauvignon Blanc/Chardonnay, 2000

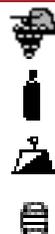
\$9.17/btl 12 btls/750 ml. \$134



Pioneered by the Australians, the practice of blending seemingly disparate varieties has produced some of the most attractive wines for everyday. This is silvery-green with golden highlights that will darken through coming months. Right now, the herbaceous quality of the Sauvignon leads the aroma and flavour profiles, but Chardonnay matures more slowly and will make an impact a little later. [00] M8 D9

1780 Chardonnay, 2000

\$9.50/btl 12 btls/750 ml. \$141



A light golden colour immediately attracts the eye to the glass where rich, buttery aromas add interest to the youthful fruit perfume. Uncomplicated, this shows the very best of Chile, with great winemaking and the minimal use of oak casks creating harmony, where ripe fruit sits very comfortably with balanced acidity. [00] M8 D8

1781 Chardonnay Reserva, 1999

\$11.17/btl 12 btls/750 ml. \$177



This is Chilean white at its very best, impeccable winemaking. The golden straw colour is clear and fresh; the



aroma offers lemon sorbet with oatmeal and butter-scotch. Plenty of oak characterising the bouquet will please members who like those added cedary tones, while the sheer abundance of flavour is simply delicious. [01] M8 D8

1782 Cabernet Sauvignon, 2000

\$9.50/btl 12 btls/750 ml. \$141



Dark red and rich, the colour of ripe plums, showing the ripeness of fruit gathered from low yielding vines, this wine has a youthful, aromatic and strangely sweet bouquet with touches of vanilla, oak and blackcurrant fruit. The young tannins are still grainy, hiding the mellowness that is beginning to emerge along with a dense, chocolatey palate where there is a balancing freshness with a mineral hint. M6 D7

1783 Cabernet Sauvignon Reserva, 2000

\$12.17/btl 12 btls/750 ml. \$199



Huge dark cerise and purple colours indicate the high level of ripeness and concentration of the modest yield from Cornellana's oldest vines. This is a mouth-filler, a hugely perfumed wine offering damson plum with softer blackberry and cherry. Cedar and vanilla tones add grip to the soft fruit flavour ensuring that the impact is lasting and memorable. M5 D6

1784 Cabernet Sauvignon/Merlot, 2000

\$9.17/btl 12 btls/750 ml. \$134



The sappy, stinky bouquet projects a powerful impression of huge fruit extraction with refined, spicy tones showing the part played by the Merlot grape. In this finely balanced, youthful blend, both aroma and palate are waiting for further development, but the signs of complexity are already well integrated into the massive structure. Cassis and black cherry flavours are blending with well-ripened fruit tannins suggesting that a couple of years will bring softer velvets into the picture. M7 D7

1785 Merlot, 2000**\$9.67/btl 12 btls/750 ml. \$145**

Deep purple and frothy with concentrated fruit, this is an example of a most popular grape at its best. The vigorous bouquet has yet to develop its full potential but the obvious bell-pepper and stone fruit characters promise well for the mid-term future. Already the palate is open and easily approached, with the fruity acidity playing a supporting role to silky tannins from small oak cask maturation. M7 D8

1786 Merlot Reserva, 2000**\$12.33/btl 12 btls/750 ml. \$204**

Merlot, one of the most sought after red varieties of today, offers an action packed experience with a combination of plummy fruit and deep rich spices. There is plenty of nicely-toasted oak, touches of vanilla and chocolate, aromas of tea and roses and an attractive earthiness that lingers to add interest to a brisk and dry finish. M6 D7

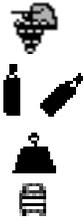

Casa Nueva, the Echeverria Family, Molina

Like so many South American wine families, the Echeverrias came from the Basque country of northern Spain before settling in Molina in Chile's VI district close to the famous wine town of Curicó. At present, three generations of the Echeverria family are actively involved in the operations and management of the family business.

1788 Sauvignon Blanc, 2000**\$9.83/btl 12 btls/750 ml. \$148**

Of a pale, green-tinged straw colour, it has a ripe, gooseberry nose with deep fruit complexity. The palate is also ripe but deeper and fuller bodied than the aroma with a varietal character that washes through

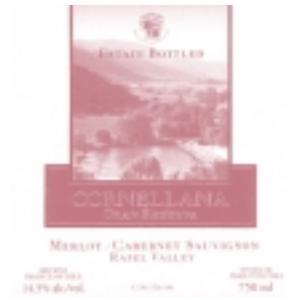
the palate leaving a firm, balanced acidic and crisp finish. The harmony of the fruit balances the acidity assuring an attractively rounded wine. [00] M8 D9

1789 Sauvignon Blanc Reserva, 1999**\$10.67/btl 12 btls/750 ml. \$167**

Fine gold colours have replaced the early green tones as the fruit has matured on the nose and on the palate. It is showing a broad profile with attractive green fruit highlights augmented by mango and peach. Acidity remains sufficient to maintain the stability of the concentrated fruit flavours which offer a long dry finish. [00] M8 D9

1790 Chardonnay Reserva, 1999**\$12.92/btl 12 btls/750 ml. \$216**

Fat and rich aromas indicate that the ripe fruit has developed first in the barrel and later in the bottle. After partial fermentation in small casks, the wine lay on its lees, permitting stirring and full flavour enhanc-

1787 Merlot/Cabernet Sauvignon Gran Reserva, 2000**\$16.08/btl 12 btls/750 ml. \$288**

This is wine making at its peak, taking the best characters of both grapes in just the right proportions to produce the greatest and most interesting marriage of both partners. It is full of character, the stinky bell-pepper nose of the Cabernet enhancing the spice and fruit of the Merlot. Flavour comes a-plenty; cherry, plum, acerbic damson and sweet blackberry, with length and tannin. M5 D6



ing malolactic fermentation to be completed. The bouquet shows a lovely melody of tropical fruit with biscuit and butter-scotch. Long flavour exhibits brash notes with creamy tones and a superb mouthfeel, adding to the complexity of the farewell. [01] M8 D8



ROBERTO ECHEVERRIA

1791 Cabernet Sauvignon, 2000**\$10.83/btl 12 btls/750 ml. \$169**

Youthful purple colours will darken as it matures - always deep and concentrated. The varietal blackcurrant aroma reaches a good depth and intensity, although at this stage, it offers little complexity. This is no bar to the delicious, vivacious richness of the fruit in the mouth, where fine levels of peppery, black cherry fruit offer a mouth-filling depth of flavour. M6 D7

1792 Cabernet Sauvignon Reserva, 1999**\$13.17/btl 12 btls/750 ml. \$227**

It is dark in colour with a bouquet of herbal spicy characters and delightful fruit intensity so ripe that the vinosity is almost raisiny. The mouth-feel is deliciously soft although there is plenty of tannin, but it is that sun-ripened tannin that brings on the fruit until it quenches the palate. Its delicious harmony is enriched by the marriage of the wood with the fruit. M6 D7

Viña Balduzzi, the Balduzzi Family, San Javier, Maule Valley

Continuing the over 200 year-old winemaking tradition of the family in Italy, Albano Balduzzi arrived in Chile in 1900 and quickly identified the Maule Valley as great vineyard country. He planted vines in the area of San Javier area and today, three generations later, Jorge and his wife, Lisette, with their four children, carry on the strong family traditions. All Jorge's wines are "estate" grown and bottled in their own winery in San Javier.



JORGE BALDUZZI

1793 Sauvignon Blanc, 2000

\$10.50/btl 12 btls/750 ml. \$163



Picking by hand in the first weeks of March in the early morning cool helped to retain fresh vigorous acidity. Six hours of maceration after crushing allowed the extraction of the flavour forming components without loss of delicacy. It now offers a greenish golden colour, with brilliant highlights that reflect the fruit flavours of apple, peach and citrus. Typical varietal Sauvignon aromas present a wine with good body and balance, with a dry and lengthy finish [00] M9 D10



enhanced the aromatic compounds during a long fermentation partly in stainless steel, partly in oak barrels. Banana and pineapple are enriched with honey, giving complexity and weight. [01] M8 D9

1794 Chardonnay, 1999

\$10.83/btl 12 btls/750 ml. \$170



Great wines can only be made with great fruit, and this is certainly true here where the on the skins maceration

1795



Cabernet Sauvignon Reserva, 1997

\$11.75/btl 12 btls/750 ml. \$186

Fermentation in stainless steel was followed by oak cask maturation. Today this outstanding "reserva" has developed a beautifully soft personality with a fully complex nose and flavour. A deep mahogany colour with an easy-to-enjoy charred bouquet, it shows ripe fruit concentration, enriched by the ripe fruit sweetness that fills the whole wine yet leaves a gracious freshness on the palate. M7 D8

Commercial Santa Laura, Alejandro Hartwig, Rapel, Colchagua Valley

The winery is situated on the high slopes above the valley. A daily temperature range from chilly to very hot, combined with the cascading melting water of the winter snows of the Andes, (used to irrigate the vineyards), creates its own particularly cool micro-climate. As growers in Washington State would affirm, this is vitally important in the fixing of fruit acidity in the grapes to produce the refined flavours that make Alejandro Hartwig's wines so attractive.



ALEJANDRO HARTWIG

1796 Chardonnay, 2000

\$12.58/btl 12 btls/750 ml. \$208



A beauty, this wine has all the benefits of the "Mendoza" Chardonnay clone which offers high fruit complexity. This is enhanced by Alejandro's hands-on care of his wine, with fermentation in small casks, regular stirring of the lees to extract fuller aromas and flavour, and the reduction of perceived acidity by malolactic activity. All these procedures are used by the best growers of the Côte d'Or and they make a tremendous difference in the finished wine. Restrained in the mouth but buttery, opulent and very long. [01] M7 D8

1798



Merlot, 1999

\$13.42/btl 12 btls/750 ml. \$226

The nose is full and deep, with the typical combination of chocolate and vanilla along with a hint of toast from the oak casks. Although the tannins still wind around the fruit with a firm collar, it is clear that this is a luscious example with the elegant structure that Alejandro bequeaths to all his wines. Discreet concentration with highlights of warm spice mixed with cassis, the astringent tannins grip a neat bundle of flavours together into a long and luscious finish. M7 D8

1797 Carmenère, 2000

\$13.58/btl 12 btls/750 ml. \$228



Whenever a grower takes an unusual vine and makes "his" thing with it, the results can be sensational. It certainly worked here, with a grape that originated in the Bordeaux vineyard lexicon but where it has now almost disappeared. The reason for its degeneracy in Bordeaux was the damp climate, a problem not found in Chile where its low yield results in remarkable concentrations of aroma and flavour. Rather closed-in black fruit flavours outlined by stalky vegetal characters, it offers impressive flavour interest and the aggressive finish enhances the concentrated fruit. M7 D7

1799



Cabernet Sauvignon, 1998

\$14.08/btl 12 btls/750 ml. \$234



From the first hint of aroma this is an impressive wine. Its dark cerise red colour promises depth and the extract that delivers style with elegance. A deep, full bouquet with virility and well-defined fruit doesn't disappoint. It has a blackberry intensity with the guts of rich tannin that leads into a sweet body of ripe fruit flavour - given time, it will become sensually silky. Backing all this, there is some fine, firm oak and a frame of cherry-flavoured tannin. M6 D7

Sergio Traverso, Lontué

For the past many years, Sergio has spent his time divided between making wines in California and in Chile. He has now given up his Californian interests and is concentrating on his winemaking in Chile, specifically the production of Reservas and Gran Reservas. His two wines on this year's offering are superb.

1800

Merlot Reserva, 1999

\$16.33/btl

12 btls/750 ml. \$252



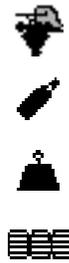
Vibrant ruby red in colour, with aromas of ripe Merlot fruit on the palate, this wine is full-bodied with velvety soft tannins that offer a firm structure to the wine. Sergio has captured the power of the Merlot grape without losing its elegance. Assertive, yet remaining subtle, this wine's evolution is long and finishes with a wonderful after taste of subtle flavours. M6 D8

1801

Cabernet Sauvignon Gran Reserva, 1999

\$19.92/btl

12 btls/750 ml. \$324



Deep ruby red in colour, it still has a youthful bright hue in its appearance. It shows a subtle Cabernet varietal aroma with subdued ripe fruit qualities on the nose. Full-bodied, it has pleasant yet complex layers of flavours that last into a long finish. The tannins provide a strength and at the same time offer a soft texture; supple in youth, more character will come with age. M5 D6

Argentina

Goyenechea y Cia, the Goyenechea Family, San Rafael, Mendoza

In this private company, José-Luis Goyenechea, the controlling partner, is strongly motivated to cooperate with the export market and was among the first producers to move away from volume in search of international acclaim for quality. The climate of San Rafael, a small southern city with its own specific appellation, is singularly dry and favourable for red grapes, particularly the "Bordeaux" varieties which flourish to perfect ripeness in the cool clear air of the Andean foothills.



JOSÉ-LUIS
GOYENECHEA

1802

Merlot, 1999

\$11.33/btl

12 btls/750 ml. \$181



Early-ripening, the Merlot takes its name from the blackbirds of Bordeaux [*le merle*] which eat it first. Fortunately in San Rafael, where there are more parrots than *merles*, this is not Goyenechea's problem. However, it is still the first grape to ripen, thus missing the peak of the summer heat. A filled glass presents a lovely elegant red, with a mellow flavour that makes it a perfect partner for red meats. Soft and easy, ripe plummy flavours with a gentle touch of French oak on its dry finish. M7 D8



the towering snow-covered peak of Mount Tupengato make San Rafael a perfect location for the fruit to achieve ideal ripeness year after year. This Cabernet shows a deep purple concentrated colour with hints of lavender and violets in the midst of all the deep blackberry and cassis. This will remain tight and stylish for several years, retaining its essential basis of firm acidity and fine, ripe, cedary tannins. Currently angular, with a lasting dryness and gentle flavour at the finish. It is young and promises growth in the future. M6 D7

1803

Malbec, 1999

\$11.25/btl

12 btls/750 ml. \$180



This is a densely-coloured, dark, purple-red wine with strong blackberry and plum aromas on the nose. Some mineral tones with oak and cedar add an extra dimension, giving it a very stylish bouquet. The flavour, too, exudes an elegant style with lovely soft textured and intensely flavoured fruit set on a balanced, but high acid base with tannins working well with the fixed fruit acidity. A delightful touch of oak balances an impression of flavour and spice. M7 D7

1805

Syrah, 1998

\$10.25/btl

12 btls/750 ml. \$156



Of all the premium varieties grown on the eastern slopes of the Andes by the Goyenecheas, the Syrah would seem to be the most obvious for such a climate and terrain. Fortunately, it never becomes tarry or dominated by the volcanic *terroir*, as might be expected of a region that has even more sunshine than southern France. Goyenechea's wine remains heartily red, its robust aroma retaining a style and poise setting it apart from other local wines. The nose is spicy and rich with a peppery tone to balance masses of bright red berry flavours. M7 D8

1804

Cabernet Sauvignon, 1998

\$12.58/btl

12 btls/750 ml. \$204



The luminous quality of the air and the proximity of

COUPON WINES: MEMBERSHIP RECRUITMENT PROGRAM

This very successful program continues into the year 2001 and will remain in effect until our last Cellar Plan (C139), June 2001. If you joined the Society or if you have referred a new member since July 1st, 2000, you will have received a coupon entitling you to a free case of six bottles with the purchase of any other case on the same Offering. The following two lot numbers are the "free case" options on this Offering.

1767

**Grenache/Viognier, Vin de Pays
Portes de Mediterranée.**



Packaged in cases of 6/750ml bottles, this is the same wine as lot 1769 but is available only through the use of the recruitment coupon as explained above. [00] M8 D9

1768

**Domaine la Bégude, Vin de Pays du
Vaucluse**



Packaged in cases of 6/750ml bottles, this is the same wine as lot 1770 but is available only through the use of the recruitment coupon as explained above. M8 D9

CONDITIONS OF PURCHASE FOR CELLAR PLAN 135

Bottle prices are for reference only. Purchases must be made by the case.

No purchase is necessary but minimum purchase is one case. Members may purchase as many cases as they wish.

Please include your credit card (Visa, MasterCard, or American Express) authorization, or a cheque payable to THE OPIMIAN WINE FUND IN TRUST with your order.

Please have your orders in our office before **February 9, 2001**, when final commitments will be made to the suppliers.

Please refer to the Opimian News section of Winetidings for updated delivery reports.

Wines are in bottles of 750 ml. unless otherwise stated.

Sugar Content Codes for white wines are shown in parenthesis following the descriptions on the Offering.

To pick up wines ordered on this Offering, a valid 2001 membership card is required.

Fax Orders: Orders may be sent by fax to 514-481-9699.

E-mail Orders: Orders may be sent by e-mail to opim@opim.ca

Arrivals: The wines on this Offering are expected to arrive in Canada in mid-June. Arrival date at individual liquor boards depends on the distance between port of entry and location of liquor board.

Releases: Actual release dates will depend upon date of arrival and processing time required by each liquor board (between 1-5 weeks).

PLEASE VISIT OUR WEBSITE AND PLACE YOUR ORDER DIRECTLY AT WWW.OPIM.CA

To order All About Wine (the Opimian Society's practical wine appreciation course - an easy-to-follow self-study course for only \$39.95, plus \$5 shipping and handling):

1. Send your name, full address and telephone number
2. Include either a cheque made out to the Opimian Society or your credit card information (number, plus institution - Visa, Amex or Mastercard - and expiry date)
3. Mail cheques and above information to The Opimian Society, 5165 Sherbrooke St. West., suite 420, Montreal, Quebec, H4A 1T6, or fax the information to 514-481-9699 or e-mail to opim@opim.ca

| Keys for Symbols | | | | | |
|--|--|----------------------|--------------|-----------------------------|--|
| White | Drink Now | Light in Body | Light Oak | Medium Oak | |
| Red | Drink this Year | Medium Concentration | Heavy Oak | Member's Choices | This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large. |
| Rosé | Enjoyable Now; Will Develop 6 Months-2 Years | Great Concentration | Medal Winner | The Society Suggests | To help novice members, this symbol is a guide to wines that are suitable for starting a cellar, and/or for drinking within two years of delivery. |
| Sparkling | Wine Meant for Laying Down | | | | |
| <ul style="list-style-type: none"> • Sweetness Scale: (in parenthesis) 0 (Very Dry) to 9 (Very Sweet - Dessert Wine) • Degrees of Maturity (M) (Scale of 1-10) 1 = Lay Down 10 = Fully Mature • Degrees of Drinkability (D) (Scale of 1-10) 1 = Needs Time 10 = Ready to Drink | | | | | |

The prices include all applicable federal and provincial mark ups and taxes, including

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