



CELLAR PLAN 136

LAST DAY TO ORDER: MARCH 16, 2001

ALBERTA

In this Offering: Spain, Germany, California



The Wine Society of Canada

Changes in technology have presented opportunities to improve wines throughout the world, but nowhere more than in countries like Portugal, Italy, Greece and particularly Spain, once the apologist for dullness but now, more than any other, a producer of brilliant quality. In two words, Spain is the "new gold rush California".

And...talking of California, whose wines have become so good that it seems impossible to improve upon their overall high standard, the Society in the person of John Sambrook, our general manager, has done it yet again, by bringing the wines of Burgess Cellars (please see page 8) into the Opimian family to join the array of great value bottles from across the Golden State.



Germany fell on hard times as popular taste moved away from cosmetically sweeter wines. But the Rhineland has fought back and the Rhine is once again a source to count among the finest producers.

With ever better wine being produced, the Society can use its independence to find and offer an exciting selection.

Coupon Wines – Membership Recruitment Program

This is the third opportunity of the 2001 ordering year to redeem your "free" case coupon! This Program will remain in effect until our last Cellar Plan (C139), June 2001.

Eligibility:

1. If you joined the Society between July 1st, 2000 and now
2. If you have referred a new member since July 1st, 2000
3. If you have applied for and received a Royal Bank Opimian Visa Gold Card

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.

1813

La Galvia Blanco Seco, Vino de Mesa



Packaged in cases of 6/750ml bottles, this is the same wine as lot 1815 but is available only through the use of the recruitment coupon as explained above.

1814

La Galvia Tinto Seco, Vino de Mesa



Packaged in cases of 6/750ml bottles, this is the same wine as lot 1816 but is available only through the use of the recruitment coupon as explained above.

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

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Spain

Las Bodegas Aragonesas, Fuendejalón, Zaragoza.

Far away from the track normally followed by tourists and pilgrims lie two small towns, Magallón and Fuendejalón, twin centres of Campo de Borja, an historic wine region recently re-organised with huge grants from the government of Aragon. The vineyards lie on the gentle southern slopes of the Ebro River. The largest producer, the Bodegas Aragonesas, employs a French consulting oenologist and several Australian winemakers whose talents are all too easy to see in our first selection from this producer.

1806

Dona Cecilia, Macabéo Blanco, 2000, DO Campo de Borja

\$7.75/btl 12 btls/750 ml. \$93



The early picking of the stylish Macabéo varietal during the first week of September helped to retain a youthfully fresh appeal. The grapes were pressed lightly, then chilled before long cool fermentation in stainless steel. Already mature, the aroma has a green spring flower appeal with a backing of fresh acidity. Fresh but delicate, enjoyable now, an impressively well priced newcomer. (00) M8 D9

1807

Dona Cecilia Rosado Joven, 2000, DO Campo de Borja

\$7.75/btl 12 btls/750 ml. \$93



A charming, delicate and balanced *rosé* with a deeply blushing colour. The Garnacha grapes were just a tad away from full maturity when picked in mid-September, retaining the fresh acidity in the juice which lay on the skins for six hours, allowing sufficient time for the grape character to be extracted without loss of fragrance. Cool fermentation helped to increase vigour and aromatic appeal and delicious earthy fruit flavours. (00) M9 D9

1808

Dona Cecilia Garnacha Tinto, 2000, DO Campo de Borja

\$7.75/btl 12 btls/750 ml. \$93



Full coloured, medium bodied red at a remarkable price - this has to be a great value discovery. The nose contains all the elements found in the bigger wines of Navarra, rich, plum jam and cherry aroma with youthful tannins adding to the spicy character of the bouquet. In the mouth the ripe fruit marries with the harsher elements of the tannins creating a terrific drink - unpretentious, ripe and with good length. M8 D9

1809

Monte Corba, Vino Blanco, Semi-seco, 2000, DO Campo de Borja

\$8.25/btl 12 btls/750 ml. \$99



Modern, fun, clean and right up to the minute. A brilliant companion for out-of-doors entertaining with its light silvery-gold colour set off by a faint display of fine fizz from the conserved CO₂. The marriage of delicious hints of residual sugar and crisp

lemony acidity sets the scene on a light floral bouquet. Open well chilled and then sit back and enjoy the fresh taste of summer. (03) M9 D9

1810

Castillo de Fuendejalón, Barrel Aged, 1999, DO Campo de Borja

\$10.33/btl 6 btls/750 ml. \$62



This wine is the yield of forty year old vines, and matured in oak for 14 months, before bottle maturing in the vaults of the bodega. It is a soft and well rounded red with intense colour and a strong aroma with nuances of rich black cherry reinforced by smoky cedar. Plenty of fruit acidity and tannin enhances the firm structure and provides the essentials for further ageing even though it has already developed an easy drinkability. M7 D8

1811

Castillo de Fuendejalón, 1996, Crianza, DO Campo de Borja

\$10.33/btl 6 btls/750 ml. \$62



This Crianza is produced from the grapes of thirty year old vines of Garnacha and Tempranillo grown on the arid plateau above the bodega. After a long skin maceration and fermentation in tanks, the young wine is matured for nine months in cask then a year in bottle. The ruby red colour is intense, with small violet tones setting up the bouquet where fruit notes mingle with oak

tannins to offer a rich experience. M6 D8

1812

Duque de Sevilla, Tinto Reserva, 1995, DO Campo de Borja

\$13.00/btl 6 btls/750 ml. \$78



A fantastic barrel aged wine produced from Garnacha and Tempranillo from 40 year old vines. The cuvée, selected from the best lots, is matured for a minimum of twelve months in small French oak casks, then aged in the cellars for a further two years. A rich, harmonious nose shows lovely nuances of leather, vanilla and prune mingling softly on the palate to offer a rounded velvety flavour and unctuous mouthfeel. M8 D9

Bodegas Concavins, Barbera de la Conca, Montblanc.

Rocks and crags, mountains and deep valleys, and nestling on narrow sedimentary benches, a few scattered acres of vineyards - this is the old Spain, far from the madding rush of summertime tourism. Apart from viticulture little has changed here for centuries, but, with the arrival of the Carbonell family with the necessary capital to build a state of the art winery, the wines will never be the same again. Unlike the countryside, the *bodega* is far from pretty, but it works, and it produces the best wines made in the region. As so often, Opimian got there first!

1815 La Galvia Blanco Seco, Vino de Mesa

\$8.00/btl 12 btls/750 ml. \$96



A blend of varieties from three widely separated production regions, each grape selected for its individuality. The major component, Pardilla, comes from Extremadura, the hot inland region south-east of Madrid, and is used to add aroma. The flavourful Moscatel of Valencia

contributes fruit and a floral intensity. Finally, the workhorse Viura grape adds grip and acidity to the blend. Aromatic and fruity with a lively flavour and long finish, this is one of the new wines from Concavins, a careful composition bringing many components into one glass. (00) M9 D9

1816 La Galvia Tinto Seco, Vino de Mesa

\$8.00/btl 12 btls/750 ml. \$96



By blending the Monastrell from Jumilla with a small amount of Cabernet Sauvignon from the Concavins vineyards, the winemaker has produced a soft wine, richly extracted yet full of fruit flavours. The Monastrell is Spain's second red grape yet it is little known in spite of a disease-free character with excellent ageing potential. Fine, easy drinking. M8 D8

1817 Viura/Chardonnay, 2000, DO Conca de Barbera

\$8.67/btl 12 btls/750 ml. \$104



By using the Viura as a base, the expansive Chardonnay can play a more harmonious part in the integration of the blend, creating an elegant and refined wine. Both varietals are successful in the sun drenched *terroir* of

La Conca but it is the firm acidity of the Viura that fixes the characters of the Chardonnay so that they can develop the lexicon of aromas and balance that characterises this label. (01) M8 D9

1818 Tempranillo, 2000, DO Conca de Barbera

\$8.83/btl 12 btls/750 ml. \$106



Just a touch of Cabernet Sauvignon added to the Tempranillo base wine has increased both complexity and flavour interest. The Tempranillo is a classic, one of the best of Spanish vines and, with the

blending, the balance is both fragrant and flavourful with masses of soft fruit, raspberry nuances and a broad range of fruit flavours. M8 D8

1819 Cabernet Sauvignon and Merlot, 1999, DO Conca de Barbera

\$11.33/btl 12 btls/750 ml. \$136



The "Bordeaux" styles from Concavins get better and better. Both grapes are grown, harvested and vinified apart, the blending taking place

before bottling. Careful use of new American oak casks has improved the harmony while accentuating the tannins. Already soft and attractively drinkable, the blackberry and cassis fruit flavours leave the flavour warmly soft. M7 D8

1820 Cabernet Sauvignon, "Premium", 1999, DO Conca de Barbera

\$16.83/btl 6 btls/750 ml. \$101



This Cabernet Sauvignon comes from the property of Senor Carbonell, patron of Concavins, set above the small village of Les Pobles. Every care is lavished on the vines and their fruit with picking at the optimum point of ripeness. Fermentation in vat is followed by racking into new American oak casks which impart soft tannins with hints of vanilla and cedar to enhance the ripe fruit. In the mouth, the tannins give the firm structure which will allow the flavours to lengthen. M5 D6



Señor Joan Lacorte, Tarragona, Catalonia.

The wines of Joan Lacorte were featured in the very first Cellar Plan offered by the Society 28 years ago. Through the years he has continued his connection with the wines of his beloved Catalonia, especially the region of Priorat, whose wines are rapidly acquiring the cult status once reserved solely for bottles of Ribera del Duero.



1821

Montferry Brut, 1999, DO Cava

\$12.67/btl 6 btls/750 ml. \$76



Once considered merely as an alternative to French Sparkling wines, Cava has become a fine and stylish wine in its own right. The Montferry Brut Cuvée, made in the traditional method from a blend of local vines, Parellada and Xarel.lo, has a light silver colour with very fine bubbles. The attractive apple scented bouquet has spicy highlights with a subtle but creamy yeastiness. An indispensable wine for brunch or whenever thirst demands. (00) M9 D9

1822

Pla de la Creu, Blanco Seco, 2000, Rosell Mir, DO Penedès

\$9.17/btl 12 btls/750 ml. \$110

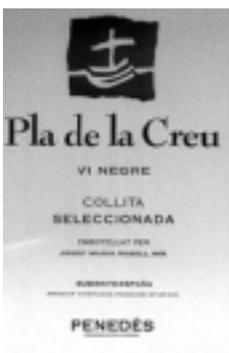


The 2000 vintage is splendid, with fine levels of sharp, lemony acidity in conjunction with great fruit, probably the best wine made on the Mas d'en Rabato estate in the past decade. Both varietals ripened perfectly, with the fruity, soft Parellada providing a counterbalance to the acerbic Macabéo. In recent years Rosell Mir have invested heavily in their winery which now uses pre-fermentation chilling to clean the juice and produce wines with a sprightly, pure attack with clean grape flavours. (00) M8 D9

1823

Pla de la Creu, Tinto, 1999, Rosell Mir, DO Penedès

\$9.17/btl 12 btls/750 ml. \$110



Rosell Mir, whose wines have made a regular appearance in the Society's Offerings, presents to us a blend of Garnacha and Merlot. All the grapes were sourced on the Mas d'en Rabato estate from thirty year old vines. The rich flavour of the Garnacha is toned down by the spicy elegance of the Merlot which adds greater authority to the structure. A bouquet of complex fruit and good viscosity

shows stocky concentration, with grape tannins adding balance. M8 D9

1824

Cascarela Blanco 1999, DO Rueda

\$15.17/btl 6 btls/750 ml. \$91



The wines of Rueda are one of the top Spanish success stories. Sauvignon Blanc grapes were introduced to Spain as recently as the beginning of the '60s and the vines have quickly acclimatised. By early picking and using temperature controlled fermentation, the wine-makers are able to make wines with fantastic class. Fresh, delicate and delicious, this has attractive high notes of gooseberry and elderflower and an intense, lemony finish. (00) M8 D9

1825

"La Conreria", Tinto, 1999, DO Priorato

\$18.00/btl 6 btls/750 ml. \$108

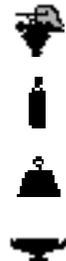


A wonderfully deep wine with truly romantic origins. The parish priest of Scala Dei, Señor Jaume Mitjans, has a number of vineyards in the best *terroir* of Scala Dei that have come to the church through bequests. Tired of selling the grapes for little money to local producers, the good Father has begun to bottle his own wine with the help of Jordi Vidal, one of Spain's best oenologists. Harvested in the pre-dawn in early October, it is wonderfully deep, rich and full of black fruit with dark aromas which include nuances of tar and pine. The 1999 is the first vintage produced. Opimian scores again! M7 D8

1826

Valdemoya Tinto, 1999, Vino de la Tierra, Medina del Campo Hijos de Alberto Gutierrez

\$14.17/btl 6 btls/750 ml. \$85



If Vega Sicilia and Pesquera mean anything to you, then you would die for this fantastic Tempranillo! The grapes ripen late in the high Campo and are picked at the end of September. Fermentation and malolactic in new French casks are followed by further maturation in older wood until bottling. The richness of the fruit bursts from the glass in a seamless array of ripe black cherry and plum fruit aromas filling the room. Full grape tannins balance the soft fruit, first offering a velvet touch then a firm tannic grip. M8 D8

Germany



Sankt Ursula Weinkellerei, Bingen-am-Rhein

For thirty five years the Saint Ursula Wine Cellar has offered a standard that other wineries have aspired to reach. The wines maintain a uniformly high level of quality, from the humble "qualitätsweins" to the highest "Praedikat". After a break of several years, caused by a downturn in the demand for German wines, the Society made a limited offering last year. As a result of the enthusiastic response of our members, we return with a fuller and more representative selection.

1827 Deidesheimer Hofstuck Kabinett, QmP, 1999, Pfalz



\$8.33/btl 12 btls/750 ml. \$100



A full and well structured wine with lovely elegance and fine aroma. The palate has attractive buttery nuances which indicate that the grapes fully ripened. Refined floral aromas blend perfectly with clean lemony acidity ensuring that the residual sugar becomes part of the flavour rather than taking a dominant role. Fine clean finish. (02) M8 D10

1828 Mainzer Domherr Spätlese, QmP, 1999 Rheinhessen



\$8.83/btl 12 btls/750 ml. \$106



The Domherr regional wines are particularly favoured by their sheltered location and in this vintage, the fruit ripened faultlessly. Rather than being sweet, this wine has perfectly integrated richness, placing the fruit and acidity in harmony and balance, and allowing the flavours to emerge in the mouth. The impressive grapeiness on the palate and the fine aroma emphasise muted floral notes suggesting good development potential. (02) M8 D8

1829 Riesling, QbA, 1999, Palatine Springs, Pfalz



\$8.92/btl 12 btls/750 ml. \$107



Dry, clean, balanced and enjoyable, soft lemon tones mark both perfume and palate with light touches of fruit. The dry flavour comes as a surprise and it is likely to find friends as much for its dryness as for its wealth of light, harmonious fruit. A perfect pre-lunch charmer and an ideal apéritif. (00) M8 D9

1830 Gutsriesling, QbA, 2000, Domane Grans-Fassian, Leiwen, Mosel



\$12.42/btl 12 btls/750 ml. \$149



Founded in 1634, this estate is still considered among the best of the region. This wine shows the high standard achieved by the Domane. Delicately coloured by silver with a slight tint of lime, it is superbly balanced offering charm and finesse without loss of concentration. The flavour which lies so gently in the mouth shows nuances of complexity – a touch of spice here, hints of lemon rind there. Light in alcohol, modest in weight, perfect in harmony! (02) M7 D9

1831 Trittenheimer Altarchen Riesling Kabinett, QmP, 2000, Domane Grans-Fassian, Leiwen, Mosel



\$15.17/btl 6 btls/750 ml. \$91



To find greatness one must seek out the wines that epitomise both their *terroir* and the winemaker. The Altarchen vineyard is one of the finest of the Mosel, producing

wonderful wines decade after decade. Like all Grans-Fassian's wines this is light and balanced, its quality showing in its elegant perfection rather than in weight. Balanced fruit with acidity, this is a wine with a charming persistence of aroma and flavour. (02) M7 D8

1832 Silvaner Trocken, 2000, Weingut Brüder Dr. Becker, Ludwigshöhe, Rheinhessen



\$14.50/btl 6 btls/750 ml. \$87



The name of Dr Becker, one of the most important in modern German viticulture, lives on with the wines of this family estate. Always at the cutting edge of progress and detecting the movement away from sweeter wines, the Domane was one of the first to embrace organic farming on a commercial scale. Superbly balanced, this is Silvaner at its best – explosive flavours in the mouth, followed by frisky acidity with subtle yet complex floral notes. (00) M8 D8

1833 Dienheimer Falkenberg Riesling Kabinett, 1999, Weingut Brüder Dr. Becker, Ludwigshöhe, Rheinhessen



\$16.17/btl 6 btls/750 ml. \$97



Full of subtle charm, its delicate aroma with fresh limey acidity holds the complex perfume together with touches of honey, almond and peach. The full flavour, with hints of pink grapefruit, shows that the acidity is vibrant and adds a rare but

perfect balance to the high fruit level. This is a most appealing brilliant Riesling. (02) M7 D8

California, USA

Vinformation

Kevin Shannon and his winemaker, Ron Niino, have done it again, producing fabulously rich wines from the sunshine state's glorious fruit. Each varietal is a gem of its kind, all showing the weight and complexity for which California has become increasingly renowned. Opimian Area Secretaries had an opportunity to taste through a range of Kevin's wines under his tutelage during a November 2000 meeting – the wines are impressively good.

1834 Opimian Society Semillon, 2000

\$10.08/btl 12 btls/750 ml. \$121



A grape with a huge potential as the alternative to the ubiquitous Chardonnay, it has a broad range of flavours, soft appeal in the mouth and a lengthy finish. There's no oak here and this example shows real purity of character. Fermented in stainless steel vats, it has great intensity of fruit and a clean, long and refreshing finish. (00) M9 D9

1835 Opimian Society California Red N/V

\$9.08/btl 12 btls/750 ml. \$109



Very limited oak contact has helped to make this a supple, easy to enjoy style of wine with a low tannin level. There is plenty of depth and concentrated

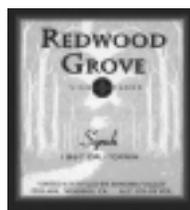


fruit showing good black cherry flavours with a touch of spice. The gentle tannins provide the platform for a deliciously lengthened finish M8 D9

1836

Redwood Grove Syrah, 2000, California

\$11.33/btl 12 btls/750 ml. \$136



Like many Californian winemakers, Ron Niino owns a patch of vines, the source of this Syrah. Deep, ripe, black cherry red colours give this a glossy feeling, with an aromatic-fragrant nose showing floral high notes underpinned by the richness of ripe fruit. Fruit laden palate adds a mouth-filling juicy sweetness. M8 D8

Butterfly Ridge

Kevin Shannon's special brand aimed at Opimian in Canada, these wines are sourced from different regions throughout the state depending on quality and quantity of harvest yields. The wines are carefully crafted at the Mountain View Winery located in the Salinas Valley.



1837 Viognier, 2000, California

\$10.58/btl 12 btls/750 ml. \$127



The nose of this unusual varietal, a relative newcomer to California, has a stalky, green and herbaceous edge. There's plenty of fruit and attractive green berry flavour which adds to the harmony of the balance, giving length and structure. Delicious lemon/lime acid touches add interest and zip right through to the finish. (00) M9 D9



culture. Since the first plantings some fifteen years ago, its popularity has burgeoned. This is a ripe and medium bodied wine with a great balance between fruit and lightweight tannins. Well made, with lively cherry characters, it is drinking well now but would benefit from further ageing for a year or two. M7 D8

1838 Chardonnay, 1999, Monterey County

\$11.92/btl 12 btls/750 ml. \$143



The fine golden colour hints at a lot of flavourful extract. Rich aroma with melon and pineapple offers a fresh appeal, and in the mouth there is no evidence of oaky domination as the weighty alcohol carries well ripened fruit flavours through the palate. A delicious wine without being overly rich, with softness without being bland. (01) M8 D8

1840

Zinfandel, 1998, Amador County

\$11.58/btl 12 btls/750 ml. \$139



California's own classic grape, once scorned and consigned to inexpensive jug blends, "Zin" has long been recognized as a classic varietal with unique characters. The robust black cherry flavours are re-enforced by an intense spice aroma. Explosive soft berries add interest indicating that age will bring the mellowness to make this an ideal food wine. M7 D8

1839 Sangiovese, 1998, California

\$9.92/btl 12 btls/750 ml. \$119



Piero Antinori, the doyen of Chianti-shire, introduced this classic Italian varietal into modern Californian viti-

1841

Cabernet Sauvignon, 1999, California

\$13.67/btl 12 btls/750 ml. \$164



Kevin has long term sources from the best vineyards of the Coastal regions. This Cab has good concentration and structure, with intense blackcurrant flavours and a firm grip of tannin. Good now, it will become silky and complex in two or three years, but why wait? M6 D7



Castoro Cellars, Paso Robles

A number of Opimians recently enjoyed a tasting of wines from Castoro Cellars. They are impressive, well made and every one shows the remarkable intensity that different varietals can produce in the warmer vineyards

1842

White Zinfandel, 1999

\$12.50/btl

6 btls/750 ml. \$75



Attractive fruit and fragrant bouquet in a light context. The palate shows intense freshness with light, breezy acidity balancing the tropically aromatic fruit. This white wine from black grapes is no keeper but a wine for now, so don't wait, open and enjoy. An ideal wine to share with every member of the family, but specially attractive to the younger generation. (02) M9 D9



Barrel ageing shaded in darker golden colour tones, but has added a nice toasty cedar/oaky character and the chunky, mouth filling personality. (01) M8 D9

1845

Zinfandel, 1999

\$19.67/btl

6 btls/750 ml. \$118



Attractive smoke with zippy red fruit aromas sets up the palate for the explosive lush fruit that fills the mouth with a rush of flavours; cherry, plum, cassis and leather with nuances of chocolate and mint. Lots of oak for those who like their wines tannic, but good balance coming from the ripeness of the grape tannin and fruit. Rather adolescent, give it another year in the cellar to see it through to maturity. M7 D7

1843

Fumé Blanc, 2000

\$14.83/btl

6 btls/750 ml. \$89



It is necessary to pick early and prevent oxidation prior to fermentation to achieve freshness and a light touch. Castoro have done well with the handling of their grapes producing charming green fruit characters in a mid-weight context. Fuller bodied than European counterparts and nicely balanced, it has plenty of elderberry freshness on the palate and finishes cleanly. (01) M9 D9

1846

Cabernet Sauvignon, 1998

\$21.00/btl

6 btls/750 ml. \$126



It takes a long time for Cabernet to settle into its home in a bottle and all too often they are opened before the wine has time to soften and show its paces. This is really good stuff; fat and rich! Much of the fruit is masked by tannins when young, but those tannins provide the backbone for the further development which allows the complexity of the nose to show its lush cherry and blackcurrant component with nuances of oak and floral fragrance. Be patient, its well worth while the wait – even an extra year in bottle can make a world of difference. M6 D7

1844

Chardonnay, 1999

\$18.00/btl

6 btls/750 ml. \$108



Intense golden colour and a lush tropical fruit bouquet gives an impression of great concentration. The darker colour comes from the ripeness of the fruit, but this has reduced the acidity so that wine is ready to enjoy now.

Keys for Symbols



White



Drink Now



Light in Body



Light Oak



Red



Drink this Year



Medium Concentration



Medium Oak



Rosé



Enjoyable Now; Will Develop 6 Months-2 Years



Great Concentration



Heavy Oak



Sparkling



Wine Meant for Laying Down



Medal Winner

**Member's Choices**

This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large.

**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.

- **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

CONDITIONS OF PURCHASE FOR CELLAR PLAN 136

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 **March 16, 2001**, when final commitments will be made to the suppliers.

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

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-July. 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



Burgess Cellars, St. Helena, Napa Valley

The winding, steeply ascending road up into the mountains immediately east of the town of St. Helena sets the tone for the style and the quality of Burgess wine. The vineyards are above and immediately below the winery which commands a spectacular view of most of the Napa Valley, with the town of Napa and San Francisco Bay to the left, the Mayacamas Range ahead and majestic Mount St. Helena to the right. Height gives coolness and steep slopes mean well-drained soils; this combination with a talented winemaker means fabulous wines. The Opimian connection with Tom Burgess goes back to 1982/1983 when Bart Sambrook was working in the William Hill organisation and fraternising with Tom Burgess and his staff. This connection was renewed during the Opimian Wine Tour to Napa in 1999. Tom Burgess founded the winery in 1972 and immediately hired a graduate of the oenology program of the UC California at Fresno, Bill Sorenson. With 28 vintages of Burgess to his credit, Bill has an intimate knowledge of the vines and vineyards, and has evolved and developed a Burgess style of big, intense, fruity wines which have early drinkability characters but mature slowly.

The steeply sloped vineyards around the winery are the source of the following two wines. Both share the benefits of the location, namely very complex, great depth, intense varietal fruit flavours.

1847

Cabernet Sauvignon, 1997, Napa Valley.



\$33.17/btl 12 btls/750 ml. \$398

The wine has 11% Cabernet Franc and 9% Merlot components and the whole is aged in French oak. There is a definite spicy quality to the black fruit flavour with the wonderful balance coming from a growing season in 1997 which had moderate temperatures and the longest hang-time between the '91 and '99 vintages. M6 D8

1848

Zinfandel, 1998, Napa Valley

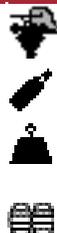


\$24.33/btl 12 btls/750 ml. \$292

Burgess Zins are a legend in their own time. This one has 8% Petite Syrah, which enhances colour and body. The flavour is classic Zin, with intense spicy berry flavours derived from smaller berries growing on the hillside vines giving a greater skin-to-juice ratio during the fermentation. This wine is the perfect complement to "Mediterranean" style dishes that include multicoloured peppers and olive oil. M7 D8

1849

Zinfandel, 1998, Russian River Valley



\$22.33/btl 12 btls/750 ml. \$268

The grapes come from old vines situated on a well drained bench in this ultra cool appellation. Yield is very low, hence the intense bright berry flavour. There are layers of complexity here as 60% of the wine was aged in French oak and the balance in American oak before the final blending process. M6 D8



cherry and spice, while being surprisingly full, supple and therefore drinkable. There is adequate tannin for medium term cellaring but they are soft and ripe, thus complementing the long lingering finish. M7 D9

1851

Chardonnay, 1998, Napa Valley



\$20.58/btl 12 btls/750 ml. \$247

The Burgess Yountville Vineyard is ideally cool for growing the best Chardonnay fruit. Bill Sorenson has taken full advantage of the quality at hand to barrel and malolactically ferment to achieve a rich wine full of toasty oak, spice, apple and pear fruit, and a long finish. As good as the best Napa Valley Chardonnay wants to be. (01) M7 D9

1850

Merlot, 1998, Napa Valley



\$30.17/btl 12 btls/750 ml. \$362

Whether sniffing or tasting, this wine is rich with black