



CELLAR PLAN 139

**LAST CHANCE TO
USE YOUR
FREE CASE
COUPON
SEE PAGE 10**

LAST DAY TO ORDER : June 29, 2001

In this Offering:

France: The Midi and the Loire
Canada: Ontario and
British Columbia

ALBERTA



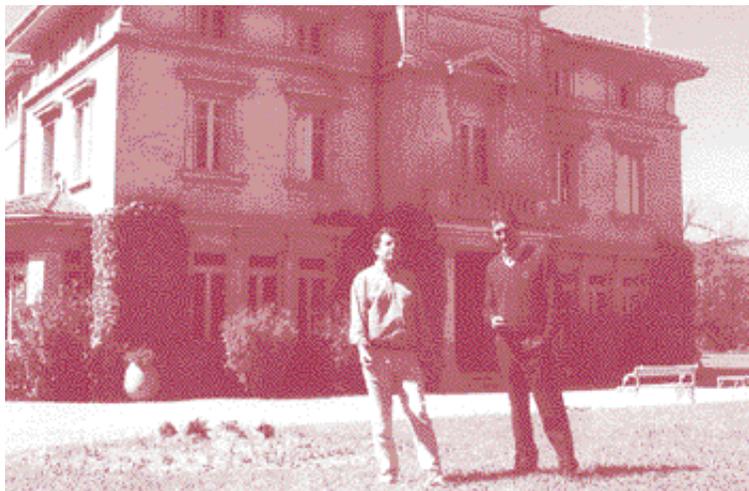
With the finest vintage of the past ten years now in the bottle it is time to re-visit France, where the revival of the Midi continues apace, producing superb quality and outstanding value. Plus the Loire, too frequently an overlooked resource, whose sensuously provocative white wines bring haunting memories of glorious summer.

On the international scene, Canada's own vineyards are making waves as a wider market finds the harmony and balance of our cool climate wines. Canada's noble varietals from Ontario alongside British Columbia's best provides a sure recipe for exciting discoveries in our own backyard..

FRANCE : THE MIDI

Le Domaine Peirière

This is triumphantly an Opimian exclusive. The Domaine, situated at the foot of the Montagne Noire, close to Beziers, belongs to the Peirière family, whose Norman ancestors joined William the Conqueror in invading England in 1066. Four centuries later, Admiral Sir John Peirière, sailed to Asia with Marco Polo. In 1776 the family purchased the Domaine where they have made wine ever since. Today, with over 400 hundred acres under vines, the estate is managed by Paul Peirière and his son, Olivier, who returned to work the domaine after wine making in California. Olivier is also a 'Flying Winemaker' in Spain, Chile and Argentina. Domaine Peirière wines are regularly found among the top medal winners in international competitions, with the Viognier recently winning the outstanding award of 'Best Wine of the Year' in England.



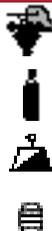
OLIVIER PEIRIÈRE AND THIERRY COULON



1944 MERLOT, 2000, VIN DE PAYS D'OC, DOMAINE BOTTLED.

\$8.50/btl

12btl/750 ml. \$102



From a vineyard planted forty years ago at the time when tractors replaced horses among the vines, this has every nuance of the spice and attack that has made Merlot the current favourite among red varietals. Merlots from this domaine are very easy and fast maturing, presenting their lusty, energetic character at the end of their first year. Full of fruit, a mixture of red berry, cassis, mint and rose petals, the soft tannins make the flavour harmonious in spite of youth. This is a very agreeable partner with grilled steaks, roast meats and game. M7 D8

1945 CABERNET SAUVIGNON, 2000, VIN DE PAYS D'OC, DOMAINE BOTTLED.**\$8.42/btl 12btl/750 ml. \$101**

In the Médoc they call this varietal the 'King of Wines', here it is no more than another vine of the estate. With an unparalleled popularity, Cabernet Sauvignon is the most heavily planted vine in the world, and part of its attraction lies in its ability to show a different face, a complex and sturdy individuality, wherever it is used. The Domaine Perière Cab. is a journey into the delightful complexities of black cherry, violets, floral fragrance, pepper and tea. The grip on the tongue indicates character and the ability to age and develop. Good now, maybe even better tomorrow. M7 D7

**1947 CHARDONNAY, 2000, VIN DE PAYS D'OC, DOMAINE BOTTLED.****\$9.00/btl 12btl/750 ml. \$108**

Rich, oaky, filled with creamy fruit characters of mango and papaya blending seamlessly with pineapple and the intrusively acerbic acidity of spicy lemons. Chardonnay adapts easily to its surroundings, as much at home in Burgundy as it is in Chile or Sonoma. At the Perière domaine, the ever present sunshine produces rich and ripe fruit characters that retain sufficient tingling acidity to ensure that the wine makes a flavoursome impact on the palate. [00] M8 D8

1946 SYRAH, 2000, VIN DE PAYS D'OC, DOMAINE BOTTLED.**\$8.50/btl 12btl/750 ml. \$102**

Like the Merlot this vine came to the domaine forty years ago, a consequence of mechanisation and the farewell to horse-drawn ploughs. Now, the vines have rooted deeply into the *terroir*, drawing extract from the arid subsoils where water levels

are always low, producing a richly complex flavour in which red berry fruits have to fight for their place with the hard edges of stinky tannin. This is the way many wine lovers like their wines to be - gripping, tough, demanding attention and invariably memorable. M7 D7

1948 VIOGNIER, 2000, VIN DE PAYS D'OC, DOMAINE BOTTLED.**\$9.00/btl 12btl/750 ml. \$108**

What can one add to the fact that this wine was declared to be the 'Best Wine of the Year' in the British Market? One could say that it has an excitingly fresh aroma, that it shows masses of fruit, a well balanced level of

acidity and a long clean fruity character, and received immediate recognition. It is a brilliant wine, it deserves its accolades and in Canada, naturally, it is exclusive to Opimian. [00] M8 D9

The Wines of Alain Grignon

We have known Alain for many years. He introduced Opimians to the wonderful wines from Foncalieu, with whom we continue to work and whose wines appear in this offering. Alain operates "hands-on" in his new company, L.G.I.A. A reduction in the crop here, a change to the pruning there, not a day passes that Alain is not out somewhere working with his producers, perhaps among the vines, or with his nose deep inside a vat. .

1949 RÉSERVE DU TERROIR, TERRET & SAUVIGNON BLANC, 2000, VIN DE PAYS D'OC.**\$7.92/btl 12btl/750 ml. \$95**

Five years ago Ken Christie joined Alain Grignon in Carcassonne where they designed a package that would represent the best that chosen varietals could produce in the varied soils and microclimates of the Vin de Pays d'Oc. This year we chose a white wine featuring the stalkily pungent Terret varietal alongside the expressive fruit and elderflower spice of the Sauvignon Blanc. The aromas are fresh, clean and powerfully fragrant, showing good fruit characters in a finely balanced full wine. [00] M8 D9

1950 RÉSERVE DU TERROIR, GRENACHE & SYRAH, 2000, VIN DE PAYS D'OC.**\$7.67/btl 12btl/750 ml. \$92**

The endless sun of last summer is reflected in the array of plum and cherry flavours from the jammy Grenache. Add to this a high proportion of the firm structure of the Syrah which brings in grainy tannins to provide balance and length of flavour in the mouth. We selected grapes from a large single vineyard close to the sea south of Narbonne, where cool breezes flowing down from the Pyrenees helped to maintain the high level of fixed acidity that makes this such a delicious wine for every day enjoyment. M8 D9

1951 CUVÉE DU CÉPAGE, CABERNET SAUVIGNON, 2000, VIN DE PAYS D'OC.

\$8.17/btl 12btl/750 ml. \$98



This straight unblended Cabernet Sauvignon was selected by Alain. The initial fermentation was by *macération carbonique*, the technique using a closed tank in which high pressure crushes the grapes, resulting in increased fruit flavours with a reduced level of tannin. The result is brimming with cassis and raspberry flavours, subtle spice and an absolutely delicious soft palate. Youthful and intended to be enjoyed before maturity diminishes its fresh grapey appeal. M8 D8


1952 CUVÉE DU CÉPAGE, SYRAH, 2000, VIN DE PAYS D'OC.

\$8.17/btl 12btl/750 ml. \$98



This wine from Cebazan in the heart of the Saint Chinian appellation is perfect for our Cuvée. Entirely Syrah, it has been vinified to produce an easy style, half way between the tough northern Rhône and the softer fruit driven wines of the Midi. Attractively concentrated purple colour leads through to the bouquet where black cherry aromas dominate, then into a very spicy flavour with good concentration in an array of stone fruit characters. M7 D8


1953 CHARDONNAY, 'LES CHAPELLEIRES', LE CELLIER D'ONAIRAC, 2000, VIN DE PAYS D'OC.

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



For this wine, our winemaker, Arnaud Escourrou, selected top quality fruit from the village of Argeliers in the Minervois, a site that favours white grapes. The fruit was night harvest-

ed and brought cool to the presses before refrigerated fermentation in stainless steel tanks. Now bottled, it is characterised by ripe fruit and exotic aromas followed by a long flavour edged with subtle nuances of melon and guava. Delicious fresh acidity gives a sharply focussed profile suggesting early enjoyment. [01] M8 D9

1954 SYRAH & MOURVÈDRE, 'TORTOISE CREEK', 2000, VIN DE PAYS D'OC.

\$9.25/btl 12btl/750 ml. \$111



This is but one of a range developed for Melvyn Masters for the United States market where it has been received with outstanding acclaim. The amusing packaging combined with the rigorous selection of the best available fruit gives an astonishing value. The Mourvèdre varietal offers deep colour and the evocative perfumes of the "garrigue" of the Midi, while the Syrah adds spice and structure to the blend. Great with spicy foods - if possible from a Mediterranean recipe ! M7 D8

1955 SYRAH, 'CHAPELLE SAINTE MARIE', LES CELLIERS DE MERINVILLE, 2000, VIN DE PAYS D'OC.

\$10.00/btl 12btl/750 ml. \$120



Michel Revel, the winemaker, believes the grapes were the finest fruit he has ever worked with, so good that the ripe vintage was hand picked, parcel by parcel, only when each bunch reached perfect maturity. The 2000 harvest, vinified by *macération carbonique* has produced a wine with fabulous depth of colour. The bouquet shows notable perfumes of liquorice and violets, with a nicely rounded mouthfeel, typically tough Syrah tannins, finishing ample and long. M7 D8

Foncalieu, Les Vignerons Réunis
SPECIAL VINIFICATION
1958 WINTER HILL BLANC, 2000, VIN DE PAYS DE L'AUDE.

\$7.58/btl 12btl/750 ml. \$91



The pickers were out at dawn, so that everything started out cold, and was kept that way until the long fermentation ended. The results are brilliant, with soft fruit combining with the more alert fragrances of the Ugni grape. Pale silver with a touch of gold promises freshness, and enjoying it early should keep it that way. Order, open early and pour - it's a safe and enjoyable recipe. [00] M9 D9

1959 WINTER HILL ROUGE, 2000, VIN DE PAYS DE L'AUDE.

\$7.58/btl 12btl/750 ml. \$91



For the first wines specially vinified for Opimian we chose an Australian winemaker to work with Foncalieu on the duet of Winter Hill labels. Our intention was to show that the exciting characters of the optimally ripe fruit could be preserved "Oz style", allowing the vigour of the varietals to dominate the memory of the *terroir*. The results are amazingly good. Rich colour allied to a fresh, grapey nose, leads to a complex red fruit palate. M9 D9

THE DOMAINES OF THE COUNTRYSIDE

We have chosen four small single vineyards that showcase the quality of four classic varietals. All come from the successful vintage of 2000.

1960 MERLOT, DOMAINE D'ALENCON, 2000, VIN DE PAYS D'OC.

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



The soft flavour follows a bouquet of rich spice and soft-berry fruit. When tasted recently the fruit still showed individual red berry characteristics, but a short time in the bottle will allow the components to marry and harmonise. Stalky, attractive black currant combines with sweet herbaceous fruit to give the flavour plenty of interest. M8 D8

1962 SYRAH, DOMAINE METAIRIE DU BOIS SYRAH, 2000, VIN DE PAYS D'OC.

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



Very few domaines bottle this grape unblended, its sturdy tannins being in great demand with lesser varieties to re-enforce their flavours. Of the four Syrah domaines we tasted, this one was by far the best with its dark cerise and purple colour leading to a nose with pepper, floral notes and a background of sweet cedary smoke. The palate is full of juicy flavours, full bodied, with a measure of toughness that will soften up the tannins given a little time. M8 D8

1961 CABERNET SAUVIGNON, DOMAINE SAINT FRANCOIS, 2000, VIN DE PAYS D'OC.

\$7.83/btl 12btl/750 ml. \$94



A hearty red coloured wine, it shows some elegance on the nose which has started to develop a nicely balanced composty and fragrant appeal. Earthiness mixed with fruit offers a soft, light and mellow flavour but there's still a sharp edge of youthful freshness and a touch of neat oak that complements the appealing fruit. A good drink now, soft and pleasant but good potential for development. M8 D8

1963 SAUVIGNON BLANC, DOMAINE FONTANELLES, 2000, VIN DE PAYS D'OC.

\$8.42/btl 12btl/750 ml. \$101



At one time it was thought to be folly to try to grow this grape in the hot south, but advances in winemaking and a better understanding of how acidity works with grape sugar has made it one of the "star buys". Pale, sandy-straw coloured, it is fresh and bright with a nose that shows nettly aromas and a lifted citrusy acidity. Full of creamy flavours, far removed from the steely mineral found in the Loire, it finishes with traces of fresh lime. A delicious drink. [00] M9 D9

THE "GRANDES RÉSERVES"

This title differentiates these "grand" bottles from those that never see an oak cask during their fermentation or maturation. This selection always offers outstanding value from each of the appellations featured.

1964 CHÂTEAU MONTAURIOL, 1999, AC CORBIÈRES. ÉLEVÉ EN FÛTS DE CHÊNE.

\$9.00/btl 12btl/750 ml. \$108



Once considered the premier of all the southern French appellations, Corbières remains a class act. A fabulous wine, this is a blend featuring Cabernet Sauvignon with other local vines including Carignan and Grenache. The vines are "goblet" pruned to restrict yield thereby adding to the concentration, before hand picking from the steeply sloped terraces. Twelve days of slow fermentation follow the crush, before six months in barrel. It already shows great richness of flavour, but with its full aroma carrying notes of oak and vanilla alongside blackcurrant, there is great promise that future development will produce something really fabulous. M6 D7

1965 MAS LLARO, 2000, AC CÔTES DU ROUSSILLON. ÉLEVÉ EN FÛTS DE CHÊNE.

\$9.50/btl 12btl/750 ml. \$114



A brilliant wine, from the best of the small farms of the area. A blend of Carignan, Cinsault and Grenache, it shows its diversity in a dazzling array of fruit filled nuances. Aged in small oak its cerise crimson colour is retained at the heart of the glass. The penetrating bouquet has a spicy pungency that accentuates the full body and high level of alcohol. Well balanced, sunny tannins carry, rather than dominate, the fruit. Will become softer and more velvet with maturity. M6 D7

**1966 L'EXCELLENCE DU CHÂTEAU CAPENDU, 1999, AC CORBIÈRES.
ÉLEVÉ EN FÛTS DE CHÊNE.**

\$11.92/btl

12btl/750 ml. \$143



Capendu makes excellent wine, indeed Opimians have been thrilled by the "Excellence" selection for many years. Always full bodied, a pure reflection of the sun, the mix of varietals and a small carefully reduced yield produces the quality. Distinctively flavoured, a



mix of "claret" styles with the warm heart of the Midi, it starts rich and fruity with a balance of dry tannins and just keeps on growing in the mouth. A great wine with food, perhaps at its absolute best with lamb, it has richness, soft fruit and terrific harmony. M5 D6

FRANCE : THE LOIRE VALLEY


CHÂTEAU VILLANDRY


**1967 SAUVIGNON DU HAUT POITOU, 2000,
DOMAINE DE LA TOUR SIGNY.**

\$10.67/btl

6btl/750 ml. \$64



This wine comes from the only serious and sufficiently large vineyard to survive outside the local co-operative that makes all the other wines of the Haut Poitou. Deep in a monstrous cave under the vine clad hillside, proprietor Christophe Croux is a characterful and jolly host. He makes wines that show fine berry aromas, particularly red-currant and elderberry. Lots of acid give a sharply refreshing entry onto the palate but the taste fattens out in the middle, lasting clean and crisp right into the finish. [00] M8 D9

escarpment above the river. The colour means nothing, it is light and silver, but the bouquet, complex and intense is delicate and persuasive with charming nuances of spring flowers. Good grapey flavours make it just perfect with shell-fish but it is just as good as an *apéritif*. Serve chilled in a large glass and just keep pouring. [00] M9 D9

**1968 MUSCADET DE SÈVRE ET MAINE, 2000,
DOMAINE DE LA CHAUVINIÈRE, MISE
SUR LIE.**

\$11.17/btl

6btl/750 ml. \$67



We claim with some confidence that this is the best wine to come from a much loved, but frequently disappointing appellation. Yves Huchet's vines lie around the foot of an ancient windmill on a granite

**1969 SAUVIGNON DE TOURAINE , 2000,
DOMAINE GIBAUT.**

\$11.50/btl

6btl/750 ml. \$69



Gibault had a fabulous Millennium year. He sold out of his '99, took a holiday and came back to make the best vintage he has ever produced. His Sauvignon, always memorable and full of zest and life, is filled with sweet fruit, so ripe that it seems to have retained some grape sugar even though it is totally dry. Ripe grapes give fuller flavours, and this is no exception. The nose is powerful and intensely fragrant. Across the flavour packed palate a whole range of green, lime influenced flavours create a riot. Sauvignon doesn't come better than this. [00] M8 D9

1970 GAMAY DE TOURAINE, 2000, DOMAINE GIBAUT.**\$11.50/btl 6btl/750 ml. \$69**

Last year, the vintage was an infrequent phenomenon with everything falling into place. Up front aromas, reminiscent but different from the wines of Beaujolais, spring out of the glass, delicately filling the room with nuances of meadow flowers. Then, the sappy acidity fills the mouth with outrageous flavour, keeping the fruit right at the front. This is a gorgeous pleasure, and the best Gamay that Gibault has made in over a decade. M8 D8

1971 QUINCY, 2000, DOMAINE TROTTEREAU.**\$13.17/btl 6btl/750 ml. \$79**

Thought of as the poor cousin of Sancerre, it is time to re-rate this small region. The growers have improved their wine handling, and those who have made the greatest efforts are rewarded by a growing demand for Quincy. Sauvignon Blanc fragrance, gooseberry, nettle and kiwi are all easy to find, as is the memory of the chalky *terroir*. On the palate, the quality is expressed with a rich flavour that rounds away any harsh acidity, leaving nicely crafted nuances of jungly fruits leading to a silky textured finish, where fine structure manages to be elegant and supple. [00] M8 D8

1972 CHINON, 1999, DOMAINE MOULIN DE SABLONS.**\$13.83/btl 6btl/750 ml. \$83**

Home to the Cabernet Franc variety, clay and chalk mingle with the sedimentary gravel of the Loire to create the unusual *terroir*. We chose a freshly styled wine from an estate with 30 acres of vines where the chalky *terroir* enhances the rich, up-front fruit of the wine. Ruby red with orange hints, it is followed by a clear, intense aroma showing strawberry and the assertive *terroir* in a perfectly balanced integration. First impressions are light, but the soft tannins that mirror the bouquet show a long flavour that creates a sense of full bodied concentration. M7 D8

1973 VOUVRAY, MOULLEUX, 2000, CLOS DES NOUEYS.**\$15.50/btl 6btl/750 ml. \$93**

Good wine from this region is like a good wife - it should be cherished and loved. It isn't hard to love Vouvray, it has many appealing characteristics, like the lovely nuances of cedary oak in the bouquet with peach, apricot and touches of roasted almonds. In the

mouth, ripe semi-sweet grapey flavours filled out by residual sugars, balance the acidity and reflect the richness of the wine while adding a touch of crystallised fruit. Made entirely from the Chenin Blanc, a vine planted in many countries, but none of which can hold a candle to this Loire wine. It tastes good today, even making a great partner to foie gras, but this is a white wine that can develop personality over a number of years. [04] M6 D8

1974 SAUMUR CHAMPIGNY, 1998, CHÂTEAU DE CHAINTRES.**\$16.00/btl 6btl/750 ml. \$96**

The house is a XVIIth century château of great charm, gently weathered by the years and surrounded by its walled vineyard of 40 acres of old vines. Picking is by hand, with painstakingly traditional winemaking with long maceration on the skins followed by eleven months in barrel prior to bottling. It has elegant structure with a deep ruby red colour with aromas of red fruit and soft, velvety tannins. This is Cabernet Franc at its best, a wine with instant appeal, but one which can develop for many years in decent storage. M6 D8

1975 POUILLY FUMÉ, 2000, DOMAINE DU PETIT SOUMARD.**\$16.83/btl 6btl/750 ml. \$101**

Marcel Langoux reports that although the early Summer was "deplorable", his vintage was created out of the fabulous sunshine of July and August when the grapes

ripened without a single rotten bunch. A delicate golden colour attracts the eye to the glass where the perfumed bouquet gathers the fragrance of passion fruit and fine spice with hints of very subtle oak. The flavour has weight and is packed with fruit filled with gorgeous tropical flavours that merge in a lovely creamy texture. [00] M8 D9



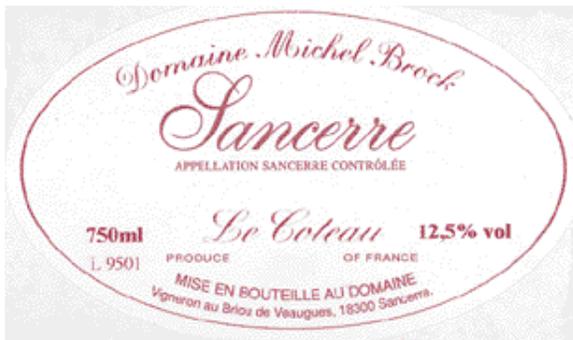
CHÂTEAU CHENANCON

1976 SANCERRE, "DOMAINE DU SARRY", 2000, MICHEL BROCK.

\$17.83/btl 6btl/750 ml. \$107



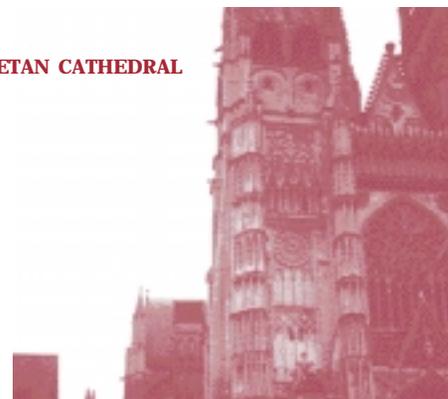
Michel Brock's wines get better as his vineyards gain greater age. In fact his wine is so popular that he has been forced to reject requests from new clients. Beautifully bright gold in colour, the wine has an amazing bouquet. Floods of vigorous spice meet head on with fruit and floral perfumes, making an entirely harmonious impression. On the palate the flavours are clear, fresh and complete with a lightness that allows each element to shine and all are pierced by a shaft of purely exotic citrus edged acidity. [00] M8 D9

**1977 SANCERRE ROUGE, LE COTEAU, 2000, DOMAINE MICHEL BROCK.**

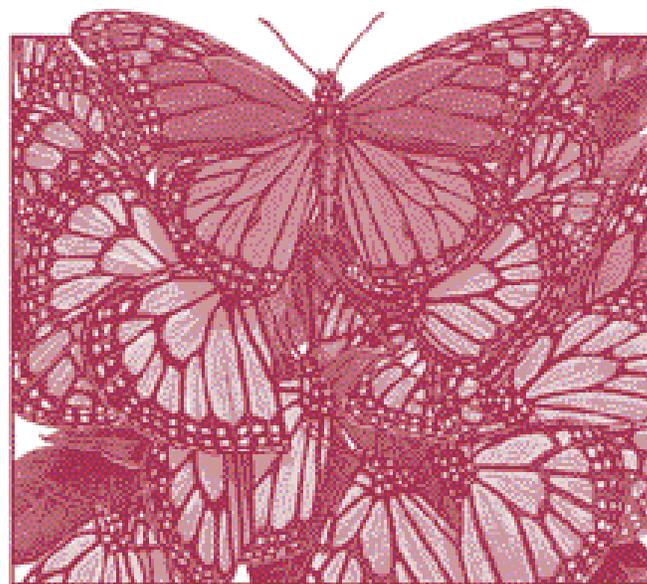
\$17.83/btl 6btl/750 ml. \$107



The colour is light red, perfectly correct for Pinot Noir, and the nose is brilliant - youthful, fruit filled and beginning to show why Pinot Noir makes some of the world's most highly prized wines. A mouthfeel of sweetly ripened fruit follows, clean yet slick with a silken feel that's smooth, soft and deliciously complete. A beautiful red wine, with the aromas, like the flavour lingering on as a sweet memory. M7 D8

ST. GAETAN CATHEDRAL
TOURS**CANADA : ONTARIO****Pelee Island Winery**

The expansion of vineyards on the island over the last five years has been breathtaking. Highly automated viticulture combined with a huge investment in state-of-the-art viniculture allows the Pelee winemakers, Walter Schmoranz and Martin Janz to work closely with Opimian to create a range of superb wines with early drinkability capability. In April Wine Tidings editor Konrad Ejbich, Area Secretary David Ledingham, and General Manager John Sambrook spent a day on the Island and in the winery reviewing all aspects of production. As a result of this visit, a range of varietal wines was crafted which we think will suit the Opimian taste to a T.

**1978 SAUVIGNON BLANC, VQA, 2000.**

\$10.42/btl 12btl/750 ml. \$125



In an offering containing lots of Sauvignon Blanc, we included this one for the contrast in style. The elder flower/gooseberry flavour, and the high acidity characteristic of the grape are here in force, the big contrast to the Loire comes with the weight of fruit which gives mouthfilling richness rather than elegance. [00] M8 D9

1979 CHARDONNAY, VQA, 2000.

\$10.42/btl 12btl/750 ml. \$125



As this wine has never been near an oak barrel, the natural fruit flavours of citrus, pineapple and pear are up-front and lovely. Balanced acidity and a long finish assure that this is a food friendly Chardonnay, great with appetizers or at a picnic. [01] M7 D8

1980

MERLOT, VQA, 2000.

\$10.92/btl

12btl/750 ml. \$131



The vines flourish in the very heavy Toledo clay on the island, and the rootstock (3309) is renowned for slow vigour. Summer heat and drought, therefore, have minimal negative effect and the resulting wine is intense in appearance, nose and flavour with moderate acidity and a dry but ripe tannic finish. M6 D8

1981

CABERNETS, VQA, 2000.

\$10.92/btl

12btl/750 ml. \$131



This blend of Cabernet Sauvignon and Cabernet Franc was macerated in a temperature controlled rotor for 10 days, thus enhancing the robust, intense, tannic structure. The Cabernet Franc component is apparent from the raspberry bouquet and green pepper flavour, while the Cabernet Sauvignon gives cassis and body. Ageing in Hungarian oak barrels provides a hint of cedar to the long tannic finish. M6 D7

CANADA : BRITISH COLUMBIA

Tinhorn Vineyards Ltd

Founded in 1993, we have witnessed steady growth and development year by year. Vern Oldfield looks after the 160 acres of vineyards and is the General Manager. His wife Sandra, a graduate in Enology from the University of California at Davis, runs the winery and makes the wine. They opened a new barrel cellar last year and currently produce close to 40,000 cases of wine.



TINHORN WINERY

1982

PINOT GRIS, VQA, 2000.

\$14.92/btl

12btl/750 ml. \$179



With fruit from the three main vineyards, this wine shows complex flavours of citrus and tropical fruits with floral and smokey notes which are accentuated by a few months of barrel ageing in three year old American oak. After final blending, the wine went through malolactic fermentation giving a softer, smoother, overall impression. [00] M8 D9



in new American oak, the first taste impression is of oak followed by the support of lush, full-bodied tropical fruits. This wine stands the test of time and complements those heavier, richer food dishes. [01] D6 M8

1984

PINOT NOIR, VQA, 2000.

\$14.75/btl

12btl/750 ml. \$177



This notoriously difficult grape has been well made into a delicious fruit flavoured wine with added complexity from three months of oak ageing. Up-front there is plenty of cherry fruit and rose petals with great promise of a velvet texture as the youthful tartaric acidity and tannins alternate. M6 D7

1983

CHARDONNAY, VQA, 2000.

\$14.92/btl

12btl/750 ml. \$179



Each year this wine shows a little more fruit intensity as the vineyards mature. Partially fermented and aged

Hillside Estate

Situated on the east side of Lake Okanagan, Hillside has a significantly cooler climate than Tinhorn Creek which is further south, near the B.C./U.S. border. The wine style reflects the climate, being elegant rather than lush.



HILLSIDE WINERY

1985

RIESLING, VQA, 2000.

\$14.50/btl

12btl/750 ml. \$174



A natural cool climate wine is Riesling and this example is steely clean with mineral overtones on flavours that include pineapple, orange, and even apricot. The finish is long and dry. [01] M7 D9

1986

AUXERROIS, VQA, 2000.

\$14.50/btl

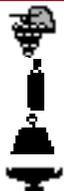
12btl/750 ml. \$174



We introduced this variety last year and repeat it again due to the favourable response. Surprisingly full-bodied, this wine has an appealing honeyed, peachy flavour and nice lively acidity. [01] M8 D9

1987 SEMILLON/CHARDONNAY, VQA, 2000.

\$14.50/btl 12btl/750 ml. \$174



Cooler climate Chardonnay needs something to fatten it up and Semillon does just that, providing body and apple fruit to complement the citrus character of the Chardonnay. (00) M7 D9

1988 GAMAY, VQA, 2000.

\$14.50/btl 12btl/750 ml. \$174



While you would never confuse this wine with Beaujolais, it does exhibit the intensity and quality found in the best crus. Dark in colour, it shows lots of banana and tropical fruit accentuated by lively acidity. There is the merest hint of tannin on a long finish. M7 D8

1989 PINOT NOIR, VQA, 2000.

\$14.50/btl 12btl/750 ml. \$174



The colour is rather denser than you usually expect from this grape, which indicates an intensity of fruit showing that the winemaker wants to make the best possible wine. He has done rather well, the bouquet, although undeveloped in youth, shows a nice combination of leather and raspberry, which in the mouth shows great promise. The acidity and mouthfeel are most appealing and ripe tannins are approachable on a long finish. M6 D7



HILLSIDE ESTATES

LES NOUVEAUX DE PAUL SAPIN FOR RELEASE NOVEMBER 2001

After a break of several years, the Society returned to Beaujolais to select wines from the "Nouveau Millennium Vintage" of 2000. We felt it vital to choose wines that could be presented with confidence knowing that they had to be superior to the run-of-the-mill wines that have been available elsewhere in recent years. Members who enjoyed the "Nouveaux 2000" selection will agree that our goals were met. We return to Paul Sapin for his 2001 Beaujolais Nouveau.

Sapin is a progressive and hugely exciting House. In February of this year, they moved into their newly built large, modern winery designed with further expansion in mind. Opimian, the oldest client in their export markets, is proud and pleased to share in this unfolding success story.

1990 BEAUJOLAIS NOUVEAU, AC, 2001.

\$12.33/btl 12btl/750 ml. \$148



A classic wine of the new vintage, regally purple in colour, excitingly fragrant as the aroma releases from the froth of vibrant small bubbles that crown the glass.

Just as Opimians reach for their first taste, the same wine will be opened and quaffed with all the enthusiasm that greets the new vintage along the pavement cafés of Paris and Lyons. Vive le Beaujolais! M9 D10

1991 BEAUJOLAIS NOUVEAU, AC, "CUVÉE TRADITION", 2001.

\$13.58/btl 12btl/750 ml. \$163



This is a speciality coming from several growers who produce the "Tradition" for Paul Sapin each year from vineyards among the villages in the north of the region.

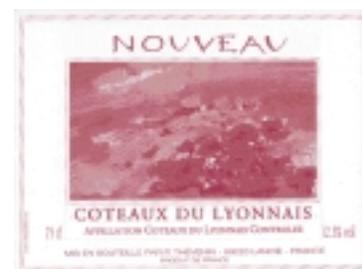
Rich and unctuously flavoursome, the fruit just tumbles from the bottle, supported by a good measure of tannin that supports the wine as it develops into the New Year. Perhaps at its best in late November, it can be enjoyed with a little more leisure than its precocious companions. M9 D10

1992 COTEAUX DU LYONNAIS, AC, 2001.

\$11.83/btl 12btl/750 ml. \$142



The kissing cousin of Beaujolais, the wine of the Gamay Rouge grape, but though marginally lighter it's filled with just as much gaiety and naïve enthusiasm. Light in body, light in flavour, this must be the perfect pre-lunch quaffer, made to be consumed in the pre-Christmas weeks, using glasses and with little to occupy the mind except for the wonder of sharing the first of the new vintage with friends. M9 D10



COUPON WINES: MEMBERSHIP RECRUITMENT & ROYAL BANK OPIMIAN VISA GOLD CARD PROGRAMS

This is the sixth and last opportunity of the 2001 ordering year to redeem your "free" case coupon!

- 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 and are available only through the use of the coupon as explained above.

1956

WINTER HILL BLANC, VIN DE PAYS DE L'AUDE.

Coupon

6 btls/750 ml.

This is the same wine as lot 1958, but is packaged in cases of 6/750ml bottles and is available only through the use of the recruitment coupon as explained above.
[00] M9 D9

1957

WINTER HILL ROUGE, VIN DE PAYS DE L'AUDE.

Coupon

6 btls/750 ml.

This is the same wine as lot 1959, but is packaged in cases of 6/750ml bottles and is available only through the use of the recruitment coupon as explained above.
M9 D9

Conditions of Purchase for Cellar Plan 139

- Bottle prices are for reference only. No purchase is necessary, but the minimum purchase is one case.
- 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 **June 29, 2001**, when final commitments will be made to the suppliers.
- Please refer to the Opimian News section of *Winetidings* for updated delivery reports.
- To pick up wines ordered on this Offering, a valid year 2001 membership card is required.
- Orders may be sent by fax to 514-481-9699; by e-mail to opim@opim.ca or through the website at www.opim.ca
- Arrivals: The wines on this Offering are expected to arrive in Canada at the end of September. 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 one and five weeks).

Keys for Symbols



White



Drink Now



Light in Body



Light Oak



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.



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



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

**Limited Quantities****Medal Winner**

- **Sweetness Scale: (in parenthesis)** 0=Very Dry – 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

Prices include all applicable federal and provincial mark ups and taxes, including G.S.T & H.S.T #R 105 233 217 • Q.S.T #1000640430

5165 Sherbrooke Street West, Suite 420, Montréal Québec H4A 1T6

Tel: (514) 483-5551 • Fax: (514) 481-9699 • Email: opim@opim.ca • Site: www.opim.ca