

CELLAR PLAN 140

ALBERTA

In this offering :

South America:Argentina & Chile

France:Alsace and the Rhône



Last day to Order: February 13, 2002

The Wine Society of Canada®

French Classics Engage the South Americans

From Alsace to the Rhône, a great variety to compare with a mouth watering selection of the dark beauties of Chile and Argentina .

A great variety of French classics from Alsace and the southern Rhône are offered with an outstanding selection of noble varietal wines from Argentina and Chile. Two new suppliers are featured from South America, the Vila family from Mendoza and the Achurra family from Curicó.

The wines of France are very susceptible to changing vintages and the vagaries of a northern climate, but when everything goes well through the vineyard year, the wines really show the distinction and elegance that have made them perennially popular. For South America's wines, changes in the climate are far less dramatic, therefore it is in the winery, more than in the vineyard, that quality can be assured and developed.

For our French selections, from the Rhône Valley and the hillside vineyards of Alsace, we have concentrated on a choice favouring the wonderful 2000 vintage which produced wines of uncommon richness and concentrated flavour. In Argentina and Chile, we return to growers whose wines, year after year, succeed in our tastings beyond those of any of their competitors.



CHÂTEAUNEUF-DU-PAPE



With great quality in every bottle, this is the Offering to stock up your cellar with exceptional value wines. Whether enjoying personally at home or entertaining your friends, these wines and wineries deserve your support. Don't forget, the stronger the purchase, the greater likely-hood of a significant credit, and the faster the delivery.

**The "Opimian Select" program continues.
If you haven't yet signed up, please see enclosed letter for details.**

SOUTH AMERICA

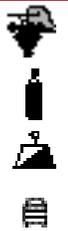
ARGENTINA

Vinos de Vila, Mendoza

The Vila family established its first vineyards and winery in 1973. At first they sold their wine in bulk, then started bottling under their own brand in 1990. Their high quality products are now known on the international market in countries such as England, Switzerland, United States, the Netherlands, Germany, Denmark and now Canada.

2040 BONARDA, 2001, VILA.**\$10.83/btl****12btl/750 ml. \$130**

At one time the Bonarda was the backbone of the wines of Piedmont, Italy, and is also known as the Charbono in California. This wine has a marked personality and exceptional structure. It has balanced tannins, a taste which evokes plums and spices, a soft hint of wood and a velvety palate. M8 D9

2041 MERLOT, 2001, VILA.**\$10.83/btl****12btl/750 ml. \$130**

Argentinian Merlots have come a long way since the first visit by the Society to this vast country in 1989. Then, the vines were still young but now, thirteen years later, the roots are deeply imbedded in the sedimentary gravel. This, a seductive charmer, is as precocious as they come, ready to drink and full of brash, fruit driven characters. M8 D8

2042 MALBEC, 2001, VILA.**\$10.83/btl****12btl/750 ml. \$130**

Argentina's secret weapon, the Malbec, a grape once widely planted in Bordeaux, has found a new home in the arid conditions of Mendoza. Here the grape is allowed to fully ripen and produce mouth watering wines with new flavour interests. This has a wealth of delicious flavour filled with dense, but nicely acidic forest fruits. Enjoy it now or cellar for a while for an altogether more complex affair. M7 D8

2043 CABERNET SAUVIGNON, 2001, VILA.**\$10.83/btl****12btl/750 ml. \$130**

Fine wine comes only from good vines, whereas great wines are the joining of fruit and *terroir* in a marriage by a loving grower. This was a



proverb from ancient Greece but it remains equally valid today. This has dark colour, a green vegetable bouquet, a not yet open palate and a slight oaky character. It will be ready to enjoy early but should develop well for up to five years. M7 D7

2044 PREMIUM TEMPRANILLO, 1999, VILA.**\$12.92/btl****12btl/750 ml. \$155**

This variety has only recently made its appearance in Mendoza where the reliable hot temperatures and dry weather ensure perfect ripeness and a high level of alcohol. An arch type of traditional Spanish style, there's much power in the vanilla enhanced aroma, promising ripe plum flavours with a firm, grainy tannin that leaves the palate filled with chewy fruit and tobacco leaf that lasts into a long flavoury farewell. M8 D8

2045 PREMIUM BONARDA, 1999, VILA.**\$15.33/btl****12btl/750 ml. \$184**

The Mendoza Bonarda wines are full, rich in colour, deeply concentrated and very up-front with juicy fruit flavours filling the mouth. Sufficiently light to serve slightly chilled, it has a fresh mulberry acidity rather similar to Pinot Noir. Super wine for the summer evenings, it is a no-nonsense, accessible full fruit charmer. M8 D9

Goyenechea Y Cia, San Rafael, Mendoza.

Although the sub-region of San Rafael is less than one quarter the size of Mendoza, it is of particular interest as a cool climate region producing superbly balanced white wines with attractive levels of acidity. The climate is similar to that of Washington State with arid conditions, very low rainfall and deep soils of sedimentary origin.

2046 SYRAH, 1999, GOYENECHEA. \$10.67/btl 12btl/750 ml. \$128



This is a wine with a strikingly forward bouquet showing ripe cherry fruit and instant appeal. But, lurking deeper are ripe prunes, vanilla and chocolate with a rich spiciness and chunky fruit. Give it time and let it all harmonise; the tannins that show softly up front are still too grippy and tough, but they will come round and soften. M7 D7

2047 MERLOT, 2000, GOYENECHEA. \$11.92/btl 12btl/750 ml. \$143



Goyenechea's wines have a structure fixed fruit acidity that enhances firmness and flavour. This Merlot is typical with a nose of liquorice, red berry and sweet cherry fruit offering superb concentration. It was made from very old vines yielding small bunches of perfectly formed ripe grapes with concentrated extract in a rich combination of spice and pungent tannin. M7 D8

2048 MALBEC, 2000, GOYENECHEA. \$11.92/btl 12btl/750 ml. \$143



The thing they make best in Argentina is big, bold, brazen reds. This has good colour with a deep berry red intensity. The stunning aroma is full of spicy nuances; pepper and pimento with blackcurrant evolving together in the glass. The flavour leads into a brambly, sappy attack with dark cherry on the finish. This is Argentina's real winner! M7 D8

2049 CABERNET SAUVIGNON, 1999, GOYENECHEA. \$12.75/btl 12btl/750 ml. \$153



It is necessary to irrigate the parched vines during the growing season, but the water is turned off as ripening begins and grape colours start to darken. Enjoy the bell-pepper aromas and big flavour loaded with vanilla perfumed oak all integrating effortlessly with cassis, chocolate and minty nuances and a nice touch of tannin on the finish. M7 D8

CHILE

Vinos Cornellana, Rapel, Cachapoal Valley.

The Cornellana vineyards are owned by the Ossa family, one of the most influential in the country, who have been involved in wine production in Chile since 1824. The vineyards are located in a highland valley that is cool, ensuring that the grapes ripen slowly, retaining their fixed fruit acidity. The vineyards are unofficially organically farmed, ie, pesticides and sprays are used only under extreme life or death condition of the crop.



2052 SAUVIGNON BLANC, 2001, CORNELLANA. \$10.75/btl 12btl/750 ml. \$129



The ripe, full bouquet of this silvery coloured wine shows its youth and exuberance, still clinging to the last vestiges of recent fermentation. The sweet fruit has an explosive aroma of capsicum, grass and elderberry with small signs of tropical characters. Very precise and clean, it is delectably lively. [00] M9 D9

2053 CHARDONNAY, 2001, CORNELLANA. \$9.42/btl 12btl/750 ml. \$113



Light golden with green lights, at the moment all lime and lemon, the more traditional flavours of Chardonnay are just waiting in the wings. These will emerge slowly to give supple citrus characters and,



with a well harmonised bundle of fresh oak, plenty of flavour interest. This wine already shows the length of flavour only found in quality wine. [00/01] M8 D9

2054 CHARDONNAY RESERVA, 2000, CORNELLANA. \$11.83/btl 12btl/750 ml. \$142




This concentrated bombshell of a wine explodes with the fresh fruit flavours of a tropical forest covered with vanilla scented cream. Balanced, hearty and satisfyingly thick, the traces of oak and the first signs of bottle age add pleasure in the long finish which showcases the fruit right through to the last farewell. [01] M8 D9

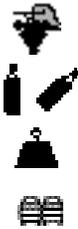
2055 CABERNET SAUVIGNON/MERLOT, 2001, CORNELLANA. \$9.42/btl 12btl/750 ml. \$113



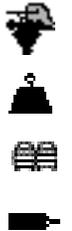
Chilean Merlots are gorgeous, their fruit is expressed with such gusto that they appear instantly quaffable.



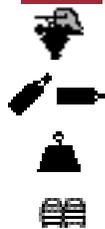
With the addition of a dollop of Cabernet Sauvignon, this one has balance and a deep, dense spicy personality, making it a wine for drinking now or cellaring. M7 D8

2056**MERLOT, 2001, CORNELLANA.****\$9.75/btl****12btl/750 ml. \$117**

Here is all the fruit, the tannic bite, the juice and firm blackberry attack we have come to appreciate in the harmoniously memorable releases from this winery. This has an impressive, tough, leathery personality yet retains soft vanilla and summer pudding flavours on the palate. M7 D8

2057**MERLOT RESERVA, 2001, CORNELLANA.****\$13.83/btl****12btl/750 ml. \$166**

This is about as darkly concentrated as a wine can get, full of pigment and solid colour. It is a powerfully aromatic wine, the bouquet laced with cinnamon, plum and blackberry with pushy young tannins adding pungency to the aromas. Plum and cherry linger alongside the soft, grainy tannins in a wine with a fine future especially as the flashy freshness of the fruit softens. M6 D7

2058**CABERNET SAUVIGNON, RESERVA, 2001, CORNELLANA.****\$13.50/btl****12btl/750 ml. \$162**

For a wine of this quality, well priced, well made, well done Cornellana! Look for the attractive cedar and oak nuances from ageing in American oak and the generous notes of spice and drink-me-up Bordeaux style pure blackcurrant fruit that follows. Just scrumptious and irresistible. M6 D7

2059**MERLOT/CABERNET SAUVIGNON, GRAN RESERVA, 2001, CORNELLANA.****\$17.92/btl****12btl/750 ml. \$215**

With Chile making some of the heartiest and richest wines anywhere, this one stands out from the crowd as one of the best. It is full of interest, many red and dark coloured fruits together with nuances of cinnamon, vanilla, cedar, liquorice. Like all great wines harmony will come with a little time, but what a promise in the bottle! M5 D6

Vina Echeverria, Molina, Curicó Province

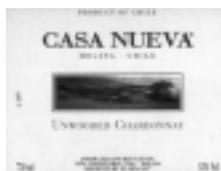
This is truly a family business, with all the wines bearing the Echeverria label coming from family owned 70 year old pre-phylloxera vineyards. Throughout the 20th Century, Echeverria produced bulk wines for sale to other wineries, only beginning to bottle under their own label in 1992.



VOTED WINEMAKER OF THE YEAR IN CHILE IN 2001, ROBERTO ECHEVERRIA AND WIFE GLORIA(CENTRE) SET HIGH STANDARDS FOR THEIR WINES

2062**SAUVIGNON BLANC, RESERVA, 2001, CASA NUEVA.****\$11.08/btl****12btl/750 ml. \$133**

The bright golden colour shows the concentration of fruit that still smells and tastes very young. The bouquet has green fruit and a touch of oak. This is a wine with good acidity balancing the concentrated fruit, leading to a long dry finish. [01] M8 D8

2061**UNWOODED CHARDONNAY, 2001, CASA NUEVA.****\$10.92btl****12btl/750 ml. \$131**

The grapes reached such even ripeness that cask ageing was totally unnecessary. This wine is pale, sandy straw coloured, with fresh, light aromas. It will evolve and broaden but it is superb now with a strong sense of balance between the acidity and alcohol with apple and pear flavours present in an elegantly lingering finish. [01] M8 D9

2063**MERLOT, 2000, CASA NUEVA.****\$11.08/btl****12btl/750 ml. \$133**

Chilean examples of Merlot differ enormously from those of Bordeaux in that they are deeper, more robust, fruitier. This is glorious stuff; pithy, spicy, fat with fruit, and impatient to be enjoyed. Deep purple, it is easy to approach and has a slightly charred nose to emphasise the ripe fruit concentration. Rich, fat mouthfeel, with the individual grapes bursting on the tongue. M7 D8 [D9]

Vina Requiringua, Curicó Province.

Opimians first discovered this company when our tourists paid a visit in 1997. The property is extensive with hundreds of acres of vines, a dairy farm and several dozen polo ponies. Vina Requiringua, located 10 km. south west of Curicó, 200 km. south of Santiago, is a family business owned and managed by the Achurra family since 1961. Today, two generations are running the company.



SEÑOR Y SEÑORA ARTURO ACHURRA



2064 SAUVIGNON BLANC, 2001, LOS RISCOS. \$9.83/btl 12btl/750 ml. \$118



Crisp, dry and brimming with fresh fruit aromas of pear and apple, this wine was fermented in stainless-steel tanks at controlled temperature to enhance its distinctive aromas as well as its varietal freshness. Dry and mild on the palate, it is the ideal pairing for all kinds of shellfish, crustaceans, sushi and light food. [00] M8 D9

2065 CHARDONNAY, 2001, LOS RISCOS. \$9.83/btl 12btl/750 ml. \$118



Another fine wine to extend Chile's reputation as the "big fruit" country. On the nose, fascinating citrus and tropical fruit are rounded up by soft banana characters. Vanilla, bananas and pineapple dominate the palate with touches of toasty oak leading to a smooth creamy finish. [01] M7 D9

2066 MERLOT, 2001, LOS RISCOS. \$10.08/btl 12btl/750 ml. \$121



Buxom and pendulous ripe fruit, well matured from the long hanging time on the vines, has resulted in a wine with awesome and complete flavours. The soft berry fruit knits seamlessly with fine ripe tannins mak-



ing this an ideal companion to all kinds of poultry, pastas and grilled fish. M7 D8

2067 CABERNET SAUVIGNON, 2001, LOS RISCOS. \$10.08/btl 12btl/750 ml. \$121



Grapes from vineyards that are over fifteen years old are combined with grapes from younger vines to produce this intense, ruby-red, fruity monster with hard stone plum and firm berry aromas. The succulent jammy flavours are coupled with integrated oaky notes and a subtle hint of spice. All it needs is a fifteen ounce steak au poivre and a glass large enough to tame its wild streak. M7 D7

2068 TORO DE PIEDRA, RESERVA, 2000. \$14.42/btl 12btl/750 ml. \$173



This blended red is hugely concentrated. Although the sharp edges of acerbic tannin have begun to soften the fruit still needs time to mature and show balance. There's a wealth of gripping blackcurrant fruit, notes of black pepper, hot spices with brambles, beefy tannins and the to-die-for finish only found in wines of top class "reserva" quality. Lay it down for a year or two and then serve alongside pan-fried duck breast and zingy apple sauce. M5 D7

FRANCE

ALSACE

Cave Vinicole de Hunawihr, Alsace

Eight years ago we found a reliable new supplier in Alsace. The cellar we chose, the Caves Co-operative de Hunawihr, run by François Bosch, has delighted us each year since then with superb selections of the highest quality. All the wines show variety with elegant, clearly defined aromas and complex yet approachable flavours.



2069 CRYSTAL SPRING, THE OPIMIAN CUVÉE, 2000. \$11.00/btl 6btl/750 ml. \$66



A superb, straight Sylvaner, this made a tremendous impact in our blind tasting. It is so fresh and floral that it selected itself for our special "Opimian Cuvée" label. The product of a great vintage, this is deliciously flavoursome with a passionfruit and herbaceous streak backing up the silky fruit structure. [01] M8 D9

2070 PINOT BLANC KLEVNER, RÉSERVE, 2000.
\$11.67/btl 6btl/750 ml. \$70

Maturing early, the Pinot Blanc is one of the most attractive, yet little known wines of the region. This wine, another from the 2000 vintage, has wonderfully subtle richness, spice without extravagance, with lots of buttery flavours and sweetly ripe, lingering peach and vanilla. [01] M7 D8

2071 RIESLING D'ALSACE, RÉSERVE, 2000.
\$12.00/btl 6btl/750 ml. \$72

Great Rieslings take several years to develop their full potential but in youth, they offer attractively balanced crisp characters. The 2000 is already showing promise with the bou-

quet led by citrusy floral aromas followed by stunning fruit with lemon and lime sharpening the attack on the palate. Still young but already showing the personality that will develop elegance with a delicate structure. [01] M6 D7

2072 GEWURZTRAMINER, RÉSERVE, 2000.
\$14.50/btl 6btl/750 ml. \$87

The most successful clone, the "Roter Traminer" reaches its zenith in Alsace where the extravagant bouquet leads to a richly flavoured compote of tropical fruits, with mango and lychee charging alongside peach and mandarin. Light yellow straw, its bright colour matches the bouquet, with intensity tempering the balanced astringency of the flavour. It will gain great elegance as it matures. [01] M6 D8

THE RHÔNE VALLEY

— Henry Bouachon, Fine Wines of the Côtes du Rhône. —

For more than twenty years Opimians have trusted the flare of Henry Bouachon to find wines from the diverse appellations and individualistic varietals of the Rhône Valley. Always taking a very personal interest in the Society, Henry has hosted many groups of Opimians visiting in France, and has attended tasting functions across Canada. Henry personally selects wines for Opimian.

2073 DOMAINE DE LA BÉGUDE, RED, VIN DE PAYS DU VAUCLUSE.
\$8.67/btl 12btl/750 ml. \$104

Economically attractive and always at its best when youthful, this wine offers fun and easy accessibility, made to be quaffed and enjoyed young while retaining the fruit backed balance that gives it such a clean appeal. A blend of local varieties, all of which add extra dimensions to the whole - the base wine is Syrah with an addition of Grenache and a dollop of Mourvèdre. M9 D9

2075 VIOGNIER, VIN DE PAYS PORTES DE MÉDITERRANÉE.
\$10.00/btl 12btl/750 ml. \$120

This example came from one of the earliest plantings of this local varietal and it has a delightful concentration and sufficient richness to emphasise the powerful fruit and ripeness of the vintage. Look for apricot nectar and light touches of spice with fresh lychees and a hint of orange blossom - all balanced by stylishly lively lemony acidity. [00] M8 D8

2074 GRENACHE/VIOGNIER, VIN DE PAYS PORTES DE MÉDITERRANÉE.
\$9.08/btl 12btl/750 ml. \$109

With a highly accented floral bouquet, the Grenache Blanc needs the firmly structured Viognier to create a balance in this excitingly fresh citric blend.

The Viognier is very much in fashion at the moment as it adds elegance and a stunning texture to this lively, crisp and herbaceous super summer white. (00) M8 D9

2076 SYRAH, VIN DE PAYS PORTES DE MÉDITERRANÉE.
\$10.00/btl 12btl/750 ml. \$120

From vineyards on the sun-baked flats close to the Rhône delta, the ripeness of the grapes is assured and as they ripen, the tannins fall to produce a wine brimming with concentrated fruit. Classic Syrah from this region, it is rich and perfect with grilled and roasted meats. M7 D8

**2077 CUVÉE PRESTIGE OPIMIAN, 2001,
AC CÔTES DU RHÔNE.****\$9.92/btl****12btl/750 ml. \$119**

The combination of powerful flavours with subtlety and grace shows that Bouachon has once again selected a *cuvée* for the Society's label that epitomizes the fruit driven character that makes

the Grenache such a popular choice. This is another blockbuster enhanced by the careful blending with Mourvèdre and Syrah. M8 D8

**2078 CHÂTEAU D'AIGUEVILLE, RED, 2000,
AC CÔTES DU RHÔNE.****\$11.50/btl****6btl/750 ml. \$69**

A wine enjoyed by generations of Opimians, this is one of the most exciting of all the wines from Henry Bouachon. The vineyards feature all the varieties of the southern Rhône but the classic Grenache dominates with its sensational bouquet of raspberry and black cherry. Meaty, full flavours tinged with liquorice and cedar, it will develop an enviable balance and firmer structure as it reaches maturity. M7 D8

**2079 DOMAINE ROCHER DES JÉSUITES, ROSÉ,
2001, AC LIRAC.****\$13.50/btl****6btl/750 ml. \$81**

Surely the most under appreciated appellation in France, Lirac produces consistently outstanding rosé. The region lies a few miles from Châteauneuf, sharing the same soil made up of pebbles and rocks. This distinguished and well structured wine has lovely texture with elegant layered richness with plenty of gripping black-current fruit and notes of black pepper, saddle leather and a touch of mint. (00) M8 D9

**2080 DOMAINE ROCHER DES JÉSUITES, RED,
2000, AC LIRAC.****\$13.33/btl****6btl/750 ml. \$80**

Thickly concentrated, purple coloured wine, it releases a powerful bouquet of a rich, ripe mass of fruit with the succulent sweetness of damsons, black-berry and plum touched with cinnamon and green pepper. It is very elegant and full of promise in the interesting twists and turns of character that develop in the mouth. Drink it now by all means, it is certainly very accessible, but maybe better to stash a case or two away for future pleasure on a dark and cold night. M6 D6/8

**2081 CHÂTEAU LA BÉGUDE, 2000,
AC GIGONDAS, SILVER MEDAL MÂCON.****\$20.50/btl****6btl/750 ml. \$123**

Possibly the best wine ever made at this outstanding property much supported and favoured by Opimians



over many years. Very youthful colour with the bouquet dumb and yet to emerge, but already the promise is clear in the weight of fruit balanced by gracefully structured ripe tannins and spice in a mouthful that will enrich almost any good food. The fruit is still very dense and ripe, an indication that occasionally even in sunny Rhône there is an outstanding vintage that produces perfect conditions to ripen every single grape. M6 D7

**2082 LA TIARE DU PAPE, 2000
AC CHÂTEAUNEUF-DU-PAPE.****\$21.33/btl****6btl/750 ml. \$128**

Bouachon selects only those *cuvées* which perfectly reflect the diversity of the many different varieties planted in this appellation. Full bodied and deeply coloured with lots of fruit open-

ing into an interesting mouthfeel with a gorgeous, ultra berryish character. Rich black cherry combines with impressions of dark chocolate and cedar scented oak on a smoothly refined palate where the ripe tannins play only a supporting role. M6 D6

**2083 CÔTES DU RHÔNE VILLAGES
4 VILLAGES, 4 DOMAINES (3 BTL OF EACH)****\$11.42/btl****12btl/750 ml. \$137****CHÂTEAU DES APPLANATS, 2000,
BEAUMES DE VENISE**

M7 D8

**DOMAINE LA COQUILLONE, 2000, SAINT
GERVAIS**

M8 D8

**DOMAINE SAINT GEREST, 2000,
CAIRANNE**

M7 D7

**LA ROSALIÈRES, 2000,
VINSOBRES**

M6 D8

A superb collection of very different wines from the same vintage provides an opportunity to identify a favourite village. All the wines are varietal blends in which the Grenache plays the controlling part, giving feisty, jammy aromas with flavours that burst on the palate with ripe plum and red berry. It finishes with typically hefty notes of spice. All delicious but all quite different!

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

Continuation by popular demand!

These programs will remain in effect until our last Cellar Plan of this year (C144), ending in June 2002.

Eligibility: 1) If you joined the Society after July 1st, 2001 and have a valid 2002 coupon

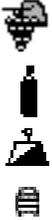
2) If you have referred a new member after July 1st, 2001 and have a valid 2002 coupon

3) If you have applied for and received a Royal Bank Opimian Visa Gold Card and have a valid 2002 coupon

You are entitled 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.

2050

CHARDONNAY, 2001, CORNELLANA.



Coupon

6btl/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2053 but is available only through the use of the recruitment coupon as explained above.

2051

CABERNET SAUVIGNON/MERLOT, 2001, CORNELLANA.



Coupon

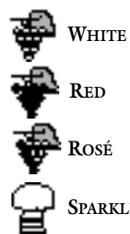
6btl/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2055 but is available only through the use of the recruitment coupon as explained above.

Conditions of Purchase for Cellar Plan 140

- 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 February 13, 2002, 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 2002 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 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 one and five weeks).

Keys for Symbols



WHITE

RED

ROSÉ

SPARKLING



DRINK NOW



DRINK THIS YEAR



ENJOYABLE NOW; WILL
DEVELOP 6 MONTHS-2 YEARS



WINE MEANT FOR
LAYING DOWN



GREAT CONCENTRATION



MEDIUM CONCENTRATION



LIGHT IN BODY



HEAVY OAK



MEDIUM OAK



LIGHT OAK



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.



MEDAL WINNER



EXTREMELY LIMITED QUANTITIES



VERY LIMITED QUANTITIES



LIMITED QUANTITIES

• Sweetness Scale:(in parenthesis) 0=Very Dry 9=Very Sweet(Dessert Wine)

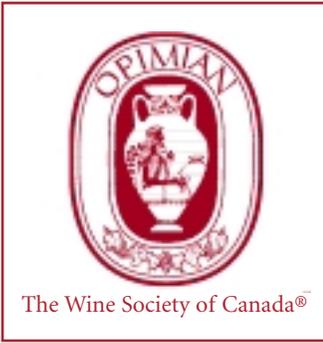
• Degrees of Maturity(M)(Scale of 1-10) 1=Lay Down 0=Fully Mature

• 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

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Now you can receive
a mixed case of wine from
every offering!

We are listening...

“Is it possible to try some of the wines before ordering a full case?”

“I’m a new member, what should I choose?”

“I’d like to try the Cabernet and the Reserva but I can’t order both cases, which do you recommend?”

“I missed that offering, is it too late to place an order?”

The Opimian Society is pleased to introduce a brand new program for members. Choose **Opimian Select** and you will automatically receive a mixed case (six bottles) from every offering. We are responding to members’ requests – new members often ask how they can try wines without committing to a case of 12 bottles. Member surveys tell us a majority would like to receive preselected mixed cases at a fixed cost. With **Opimian Select** you will be assured a mixed case from every offering even if you were away or missed placing an order. Sign up now and you will sample a minimum of 18 different wines in this offering season (at least 3 different wines will be in each case, there are 6 offerings between now and June 2002).

Opimian wine consultant, Kenneth Christie M.W., will be working with one supplier from every offering. Together they will select six bottles of wine, varying in style and price range. You won’t know which wines you will get until they arrive – however the wines will be chosen from those featured on the offering.

How does it work? Sign up for **Opimian Select** on the form below. You will then receive the **Select** case from every offering until you wish to cancel. The cost is standardized, \$70 per case, per offering. The price per bottle averages out to \$11.67, however, the variety of wines you will receive ranges from \$9 to \$40. We will make up each case to include table wines as well as special occasion wines, red and/or white and different grape varieties. Your credit card will be charged \$70 at the close of each offering. The method of delivery remains the same, your **Opimian Select** case will arrive at the same time as other wines from the same supplier.

Have your case and drink it too!

Yes, I would like to join the Opimian Select program. I understand my credit card will be charged \$70 on the closing day of each offering.

Name: _____ Member Number: _____

Address: _____

Credit card: | | | | | | | | | | | | | | | | | | | | | |

Expiration date: _____ / _____

Signature: _____

Return to:

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