

CELLAR PLAN 142

In this offering :

Italy, Austria, and California

WONDERFUL VALUE WINES

ALBERTA



The Wine Society of Canada®

Order deadline date: April 12, 2002

Of all the offers we write each year none are so easy to describe and relate to with enthusiasm as the fabulous range of wines we select from Italy and California. Adding a selection from Austria, whose vineyards are causing a revolution in interest among wine lovers, makes the offer even more fascinating. Indeed, were Opimian to be restricted to but one offer a year, there would be a case for it to be this. Variety with balance, concentration with complexity, value for money, this offer has it all.



NAPA VALLEY VINEYARD



HÖPLER WINERY IN WINDEN

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

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.

2155 PIEMONTE CORTESE, DOC, 2001.

Coupon

6btl/750 ml.



This is the same wine as lot 2146 but is packaged in cases of 6/750 ml bottles and is available only through the use of the coupon as explained above. M9 D9

2156 BARBERA D'ASTI, DOC, 2000.

Coupon

6btl/750 ml.



This is the same wine as lot 2147 but is packaged in cases of 6/750 ml bottles and is available only through the use of the coupon as explained above. M9 D9

Italy

Avenue SRL – Termeno, Bolzano

Werner Walch, owner of this company, assembles for us a wonderful array of selections. The Alto Adige wines come from the family estates of Werner Walch and have been featured in our Italian offerings for many years. Werner's wines encapsulate the breathtaking wonder of his mountainous country, where his vineyards cling precariously upon hanging crags or fill the small flat fields of the valley floor. Always fragrant, delicate and immaculately prepared, these wines bring with them a welcome breath of Spring.

The Alto Adige

**2131 CHARDONNAY, DOC, 2001,
E. VON KELLER.****\$12.83/btl 6btl/750 ml. \$77**

This region was the first in Italy to be allowed a DOC for the ever popular Chardonnay varietal. This wine is excitingly steely-minerally, fresh and clean, with a delicious un-oaked flavour featuring a delicate biscuity, buttery character. In the forefront of the palate there's a good dollop of youthful zingy acidity that tightens up the flavours but nothing hides the delicate floral bouquet. [00] M7 D8

**2132 PINOT BIANCO, DOC, 2001,
E. VON KELLER.****\$12.83/btl 6btl/750 ml. \$77**

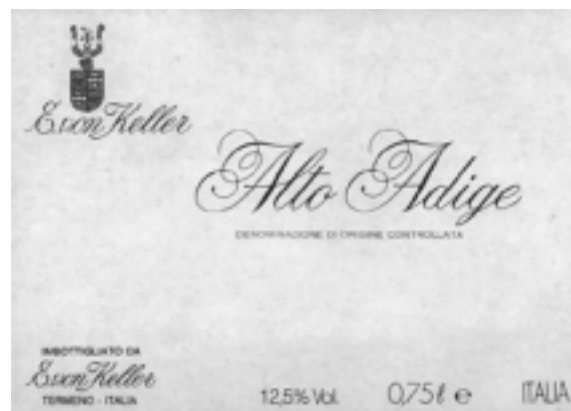
Werner seems to have gotten everything together to show this wine off at its best. There's a tangy, creamy and slightly spicy entry that develops complexity in the mouth with an elegance in the balance between fruit and lively apple-fresh acidity. It has sufficiently high acids to force the development of the flavour. Although lighter than the preceding vintage, it is more typical of the best years from the Alto Adige, where subtle finesse counts for more than weight. [00] M8 D9

**2133 PINOT GRIGIO, DOC, 2001,
E. VON KELLER.****\$13.50/btl 6btl/750 ml. \$81**

The Italian Northwest undoubtedly produces the finest wines of this popular varietal. They are robustly rich and full of personality, showing broad flavours with a fat buttery appeal, yet never losing the wonderful balance that makes them appear so elegant and refined. When tasted in February the fermentation of the 2001 vintage was just reaching its conclusion but it was already evident that the Walch winery has made an exceptionally clean wine with a lovely freshly fragrant harmony. [00] M8 D9

**2134 SAUVIGNON BIANCO, DOC, 2001,
E. VON KELLER.****\$13.67/btl 6btl/750 ml. \$82**

There is now so much interest in this variety that the Loire has been inundated with visiting wine buyers



from all over the world and similar interest levels are changing the market where ever the Sauvignon is grown. This alpine example has a light and clear colour with a lovely aroma featuring capsicum and ripe green fruit. Soft and fresh by turns it sets up a tingling depth of flavour that develops energetic flavour nuances. Although still closed in, it is full of promise for the near future. [00] M8 D9

2135 LAGREIN, DOC, 2001, E. VON KELLER.**\$14.00/btl 6btl/750 ml. \$84**

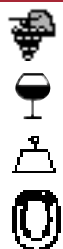
Many producers add the word "dunkel" after Lagrein, which translates as "dark", and dark this wine surely is. The colour is richly deep, as befits one of Italy's great unsung "classic" varieties, but the darkness is more than just in the colour, it is also present in the rich deep chocolatey nuances that mingle with fresh, ripe blackcurrant, plum and raspberry flavours. This is a red wine to enjoy young, brimming with a lovely ripe flush of fruit. M8 D9

**2136 PINOT NERO RISERVA, DOC, 2000,
WILHELM WALCH.****\$14.67/btl 6btl/750 ml. \$88**

Finding a decent and typical example of this capricious grape is almost as difficult as finding the Holy Grail, yet wine-lovers spend time and fortune pursuing the ethereal characters that can make Pinot Noir great. Without tender loving care the grape seems unable to live up to its reputation, but Walch's 2000 vintage is indeed the "real thing" proudly showing off its brilliant raspberry, earthy, vegetable and leathery aroma and subtle flavours. If that's too much to handle, just enjoy a gorgeously drinkable gob-full of flavour wine. M7 D8

The Veneto

2137 SOAVE CLASSICO, DOC, 2001, BALDO. \$11.17/btl 6btl/750 ml. \$67



Perhaps everyone who's ever drunk wine has enjoyed a couple of glasses of Soave. The best way to enjoy it is to drink, as young as possible, freshly chilled, straight from the 'fridge. It makes a marvellous pre-lunch *apéritif*, with a light, almondy hint to enhance the vinosity of the grapes which show their zesty acidity against a dry earthy link to the *terroir*. This wine offers super value sipping. [00] M8 D9

2138 VALPOLICELLA CLASSICO, DOC, 1999, BALDO. \$11.83/btl 6btl/750 ml. \$71



Italy's most popular wine, everyone knows this instantly approachable, always drinkable, red thirst quencher. Baldo cares passionately about his wine, in fact this example is really a serious bottle which picks up richness and structure to add to bitter chocolate flavours as it warms in the glass. Packed with light but fresh and bitter Morello cherry in the mouth, there's plenty of appeal in the light tannins and instant mixing of fruit and acidity on the palate. Good anytime, just open the bottle and pour. M8 D9

Tuscany

2139 VERNACCIA DI SAN GIMIGNANO, DOCG, 2001, GEOGRAFICO. \$12.17/btl 12btl/750 ml. \$146



Produced only in the small region around the historic hill top town of San Gimignano, this is a wonderful wine, a true Tuscan classic from a uniquely local varietal - the Vernaccia. Fine ripe fruit packed into a basket offering a tight, lean, crisp structure leaves the palate with a tangy, buttery finish. Small hints of oak come from both the grape and a short cask ageing, but nothing hides the lush viscosity that dominates from the entry to final farewell. [00] M7 D8

2141 ROSSO DI MONTALCINO, DOC, 2000, GEOGRAFICO. \$23.00/btl 6btl/750 ml. \$138



Dark, fantastically rich and good, a short cut to the greatness of Brunello with which it shares the same *terroir*. This is produced to be drunk younger and it has far less oak than its celebrated sibling, but there's much of the mouth filling, gushy fruit character in both wines. Deeply complex, cinnamon blending with plum and lively tannin, it has nicely toned down smoky cedar with touches of vanilla. In competition it would be likely to sweep up the prizes for balanced mouthfeel, harmony and downright drinkability. M7 D7

2140 CHIANTI COLLI SENESI, DOCG, 2001, GEOGRAFICO. \$9.50/btl 12btl/750 ml. \$114



This is super wine with a price far below the intrinsic worth of the contents. The vineyards lie in a loop around the southern Tuscan vineyards of Montepulciano and Montalcino, whose wines it closely resembles. The first impression is on the lighter side but the rich flavours of the Sangiovese grape can never be underestimated and as the palate warms the wine, they surge through to fill the mouth with ripe fruit balanced by spicy tannins and an attractive mushroomy reflection of the *terroir*. Still rather dumb, needing time to develop a softer profile but one already detects the unctuousness of the sun-ripened fruit. M7 D8

2142 VINO NOBILE DI MONTEPULCIANO, DOCG, 1999, GEOGRAFICO. \$23.83/btl 6btl/750 ml. \$143



This was Italy's first DOCG, [a sort of extra assurance to the DOC status]. This wine is deliciously filled with plum, spices, cherry, and tea-like tannins. The aromas offer smoke and fruit, while the entry to the palate is rather tough with the wood effect dominant, but in the mouth there's great expansion of flavour and the finish seems endless. Bottle ageing is required to achieve harmony, but the wait will be worthwhile! M5 D6

2143 CHIANTI CLASSICO "SAN JACOPO", DOCG, 2000, CASTELLO DI VICCHIOMAGGIO. \$20.83/btl 6btl/750 ml. \$125



At the summit of a forested hilltop south of Florence sits the brooding mass of the castle of Vicchiomaggio where John Matta, a one-time British wine merchant, lives in the breathtakingly beautiful

surroundings of forest, stream and vines. The wines are superb and the richly complex 2000 vintage is no exception. Matta uses a blend of the local varieties, augmented by a small addition of Cabernet Sauvignon which adds a certain grip to the richness that comes from John's continued use of the traditional "governo" system - a small re-fermentation in the barrel. This is a great wine, the epitome of Tuscan excellence. M6 D7



system to produce their best wines. The first was Piero Antinori with his famous Tignanello, but others followed to show off the best wines their *terroir* could make. John Matta's joined the move to produce a "Super-Tuscan" with his brilliant wine, a triumphant combination of the top clones of Sangiovese with Cabernet Sauvignon. The colour is modestly deep, showing a garnet edge, but the aroma development is superb and features a heavy oak influence. Complexity with a touch of hardness but with great depth and rounded fruit, there are no flaws in the finish which shows elegance, perfume and richness. M7 D8

2144 "RIPA DELLE MORE", IGT, 1999, CASTELLO DI VICCHIAMAGGIO.

\$37.67/btl 6btl/750 ml. \$226



How ironic that the best producers of Tuscany had to move outside the official appellation

Giordano, Valle Talloria di Diano d'Alba



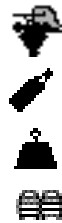
GIORDANO HEADQUARTER IN VALLE TALLORIA D'ALBA



Developing their business from a solid base in the hills of Piedmont, the Giordano family have established wine making facilities in other interesting regions of Italy, particularly in the South, where modern techniques greatly benefited the wines which enjoy a climate pattern that guarantees perfect ripeness year in, year out.

2145 SELVATO TOSCANA ROSSO, IGT, 1998.

\$10.33/btl 12btl/750 ml. \$124



This is Giordano's leading "super-Tuscan", an 80/20 blend of Sangiovese with Montepulciano. It is grown on the hill side vineyards above Siena, on a southern inclination that guarantees optimum maturity while water stressing the vines and reducing the crop. During the summer "green pruning" cut out all the imperfect bunches

leaving a reduced harvest to be hand picked in mid-September. After traditional vinification and a full year's maturation in French and American oak the wine has developed an intense ruby red colour, with an enchanting aroma with cool red and black fruits, hints of clove and nutmeg. There is a rich, silky smooth texture, fine tannins and acidity and long fruit flavours showing integrated concentration. M7 D8

Piedmont

2146 PIEMONTE CORTESE, DOC, 2001.

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



Giordano gather grapes from vineyards high on the plain at close to 400 metres. This wine is a pale tone of silver, showing a delicate but floral bouquet and an added touch of spice. The mouth is very fresh and light with just small touches of

soft fruit and zesty lemon style acidity. Good clean finish [00] M8 D9

2147 BARBERA D'ASTI, DOC, 2000.

\$9.33/btl 12btl/750 ml. \$112



The Piedmont produces several Barberas, but this one, from close to Asti, is the best. It needs to be enjoyed young while the fruit is still lively but if left in the cellar it will mature, calling on oaky tannins for staying power. The Barbera vine is Italy's most widely planted grape but for attractive drinkability and the best wines, look to the Piedmont and Asti. Lovely raspberry fruit dominates the palate making it gulpably attractive now but it will become more *velouté* with maturity. M7 D9

2148 **DOLCETTO D'ALBA, DOC, 2001.**
\$10.33/btl **12btl/750 ml. \$124**



Even though its name suggests sweetness, it's the juice, not the wine, that has sugar - lots of it, so this is powerful, vibrantly purple, and gulpably attractive. The acidity at a peak, the tannin low, the impression is of sweet and ripe berry fruits, like blueberry and red-currant. There are nine appellations for the Dolcetto grape in Piedmont alone, but of them all, only the wines of Alba are worth more than a quick glance. The colour is vivid enough to dye the tongue blue, the bouquet smells like a fruit shop, the flavour grabs the throat, and then you reach for another glass. M8 D8

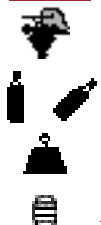
touch of warm, earthy compost. Delicious now, will develop over two to three years. M7 D8

2150 **BARBARESCO, DOCG, 1998.**
\$22.50/btl **12btl/750 ml. \$270**



It would be nice to describe this as the King of Italian wine, a confirmed member of the Roman aristocracy. Made from the hugely characterful Nebbiolo grape, this wine is perfumed with a bouquet of violets and roses alongside chocolate and mushrooms with a splash of spicy pine resin. The mouthfeel, firm, fully alcoholic and chewy, has no astringency and needs its modest tannin to balance the dry fruit nuances of prune and fig. It will last for years, but when tasted recently was easy to enjoy now M7 D8

2149 **NEBBIOLO D'ALBA, DOC, 2000.**
\$15.08/btl **12btl/750 ml. \$181**



This is another brooding monster that only this grape appears to produce so freely. The vineyards lie close to those of the three big "B"s of the Piedmont, but rather than keeping the wine long in wood, this one was bottled after a year. The aroma and palate have much in common with Barolo and Barbaresco, but with less concentration. Watch for flavours of soft notes of prunes, raspberry, truffle, chocolate and a

2151 **BAROLO, DOCG, 1998.**
\$27.00/btl **12btl/750 ml. \$324**



A good example of the Nebbiolo grape, the classic varietal of Piedmont, more elegant than sturdy and yet it has gathered together all the best components to give interest. The colour has lost its youthful tone, now showing garnet ruby, but the bouquet remains lively with a hint of orange in combination with smoke and lovely refined vinosity. This is the most elegant Barolo to pass over our tasting table, it has a delightfully light, but structured palate, its Slovenian oak memories in harmony and perfect balance with the silken fruit M7 D8

Abruzzo

2152 **MONTEPULCIANO D'ABRUZZO, DOC, 2001.**
\$9.17/btl **12btl/750 ml. \$110**



The dark purple-red colour sets up the bouquet bringing back vivid memories of home jam making,



with burnt chocolate and plum characters combining with a warm, dull alcoholic aroma. Sturdy gripping tannins fill the palate lessening the impact of the fruit. A wine to drink without delay, it will not keep for very long. M9 D9

Puglia

2153 **CHARDONNAY DI PUGLIA, IGT, 2001.**
\$10.25/btl **12btl/750 ml. \$123**



The winemakers know it, the consumers know it too, they all know that it's time the State stopped messing about with winemaking. In Italy, some of the best wines don't have an appellation and this Chardonnay is one of them. In fact, the existing regulations mean less here than anywhere. So, down in the south, the Chardonnay produces fabulous wine, but as it wasn't expected to, it has no DOC - its pathetic, but a fact of life! Giordano's Chard is lovely; full of the luscious fruit, lovely features of banana, fig, pineapple and peach. Each fruit is held up by an attractive citrusy acidity and both in the nose and in the mouth they have

power and length. No DOC, don't worry, it doesn't need it. [01] M8 D9

2154 **PRIMITIVO DI MANDURIA, DOC, 2000.**
\$13.33/btl **12btl/750 ml. \$160**



A real son of the south, this wine has such a fearsomely intense depth of colour that one feels the promise of interest to follow. This comes in the form of a huge bouquet, brooding, deep and filled with jammy fruit, with hints of vanilla and tobacco leaves, rose petals and a subtle hint of wood. Like the nose, the mouth is filled with interlocking sensations, with sweet fruit flavours on the entry, then deep ripe tannins holding everything together right into the long, dry finish. M7 D8

Austria

Weingut Höppler, Vienna and Winden/See

Jost Höppler, one of Austria's top producers, was recently in London where Austrian wines are increasingly seen as attractive alternatives to more highly priced French and Californian wines. This current international interest is long overdue. Jost has now been joined by his son at the winery leaving this charmingly indefatigable man to pursue the fortunes of his winery ever more widely. Already his are the wines of Austria's airlines, and he is to be found in every top class restaurant from the hot spots of Vienna to the cool of the Alpine ski resorts.



lean and minerally, with a clear definition that seems to present its components separately without loss of overall harmony. Delicious apricot intensity with touches of mandarin oranges and a long beautifully textured finish lasts and lasts. [01]

**2158 GRÜNER VELTLINER, QBA, 2001
THE OPIMIAN SPECIAL CUVÉE.**

\$12.00/btl 6btl/750 ml. \$72



This is an absolutely lovely, bright, silver toned wine with a great level of fruit and lively acidity. Stalky, fruity nuances of flavour combine with a green grassy component that makes it appear even fresher, all superimposed on light fresh bread crust and butter-scotch. Wonderfully up-front, everything it has to show is presented as it fills the palate with an elegantly balanced acidity driven flavour. [00] M8 D8

**2161 GEWÜRZTRAMINER, QBA,
2000, JOST HÖPLER.**

\$17.50/btl 6btl/750 ml. \$105



A fabulous bottle from a great and cherished vintage, this is a wine with great elegance. The perfumed nose is alive with youthful, fresh floral notes and a spring garden bouquet. The palate comes closely packed with intensely ripe lychees and mandarin flavours and a handful of sweet spices. Good vigorous alcohol, with balancing astringency show this to be a wine to watch while it matures. [01] M7 D8

**2159 PINOT BLANC, QBA, 1999,
HÖPLER "SPECIAL PRIVATE RESERVE".**

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



This exceptional wine was made with grapes that were harvested early, with plenty of acid retention. The yield was then macerated on the skins before fermentation at very low temperature over a prolonged period to maximise the flavour extraction. It now shows fruity melon characters, with flavours that flood onto the palate showing vigorous acidity, a touch of pineapple and rich peach. [00] M8 D9

2162 ZWEIGELT, QBA, 2000, JOST HÖPLER.

\$16.67/btl 6btl/750 ml. \$100



This is a love it or hate it wine, but clearly, it cannot be ignored. To give its full name of Blauer Zweigelt offers a clue to the colour - vivid purple rimmed by bluish highlights and substantial concentration both of colour and bouquet on which the lifted tingling acidity is reminiscent of young, sappy, Beaujolais. Perhaps its most appealing quality can be found in the amazingly spicy nose, which has such penetration and power that it fills the room. Sappy, stone fruit, mainly black plum and damson flavoured, rich and stalky, and simply wonderful as a partner for stews and grilled meat. M8 D9

**2160 JOHANNISBERG RIESLING, QBA, 1999,
RIED KIRCHBERG.**

\$15.33/btl 6btl/750 ml. \$92



A couple of years ago Jost was able to confirm and extend his contract to produce the wines of the famous vineyards of the religious patrimony of the Ried Kirchberg. These are among Austria's finest vineyard sites, having been endowed to the church over centuries. The wines are succulent, ripe and rich with the intriguing bouquet combination of kerosene and spring blossoms. On the tongue the fruit appears

2163 PINOT NOIR, QBA, 1999, JOST HÖPLER.

\$17.33/btl 6btl/750 ml. \$104



Jost has once again made a delicious example from the most difficult grape that winemakers work with. This example has a bright cerise red colour with shiny, polished apple tones. The bouquet shows freshness, it is light with soft-berry fragrance. In the mouth there's a great combination of attractive fruits, with

cherry and candy characters blending with raspberry and a soft furry mushroom that supports the fruit right through to its finish. M8 D8

2164 TROCKENBEERENAUSLESE, QMP, SPECIAL CUVÉE, 2000, JOST HÖPLER.
\$22.17/btl 6btl/375 ml. \$133

Jost makes a personal passion of his long hang, wind dried grapes. The wine that has emerged after a year long fermentation is wonderful. The Riesling grapes are blended with Neuberger, a vine unique to Austria, which adds weight and complexity to the structure. Full of sugary ripe fruit, apricot, peach, apple and prune, all high in acid, the flavours explode like a volcano in the mouth, filling every gland with luscious flavour. [05] M5 D5

2165 EISWEIN WELSCHRIESLING, QMP, 1999, JOST HÖPLER.

\$27.50/btl 6btl/375 ml. \$165

Day after day, all through the New Year, Jost watched the weather, hoping for a frost hard enough to freeze the remaining juice in the last of the carefully selected bunches on his small Welschriesling vineyard. It finally came, and before dawn's early light Jost and a few pensioners were out to pick and then press the grapes before daybreak brought a thaw. This is nectar, a fabulously sweet dessert wine, with clean, honeyed fruit saturation. Only madmen and fools make wines such as this, but when they do, their efforts bring us a rich reward. [08] M4 D6

California, USA

After two or three years of pricing arrogance, the California industry is now facing the reality of a post 9/11 consumer buying slump prompted not only by an economic downturn but also an increase in wine supply, particularly Chardonnay. Even though the Canadian dollar has fallen in value since our California offering last year, we are able to offer wines at the same or better prices. Our search for better value took us away from the Sonoma and Napa valleys and so our emphasis is on the various valleys that surround San Francisco Bay. In the Sierra Nevada foothills, the Kautz family have extensive holdings. Stephen Kautz founded his winery in 1948 and now has over 5,000 acres under vine at an altitude of over 2,300 feet above sea level where warm days and cool nights are ideal for quality grape growing.

2166 STONE VALLEY CHARDONNAY 2000, CALIFORNIA.

\$10.75/btl 12btl/750 ml. \$129



This has a winning flavour profile of rich, tropical fruit leading to a soft, easy finish. With these characteristics, this is a wine for the patio and table, not for the cellar.

(01) M9 D10

2167 STONE VALLEY CABERNET SAUVIGNON 1999, CALIFORNIA.

\$11.75/btl 12btl/750 ml. \$141



The elegant perfumed aroma of black fruits leads to the delicious medium bodied taste of black currant. This wine is in super balance, pleasing the mouth with every sip but retaining a satisfying grip from tannins that are clearly very ripe and approachable. This wine has cellaring capability but is too attractive to last long. M7 D9

2168 ANGELS CREEK CHARDONNAY 2000, CALIFORNIA.

\$13.92/btl 12btl/750 ml. \$167



A whiff of wood punctuates the pear and citrus aromas announcing a lively, well made wine where the emphasis is on elegance, lightness and balance.



NAPA VALLEY VINEYARD

The melon and pineapple fruit and light spices are here, but it is the crisp acidity and long finish that make this wine a standout. (01) M7 D9.

2169 ANGELS CREEK CABERNET FRANC 1999, CALIFORNIA.

\$14.92/btl 12btl/750 ml. \$179

Light, zesty mint and ripe cherry flavours dominate this wine. It is softer and fruitier than Cabernet Sauvignon, has a fuller, less dry finish but probably lacks the longevity. M7 D8

2170 BEAR CREEK PETITE SIRAH 2000, LODI.

\$17.25/btl 12btl/750 ml. \$207



We learned of this vividly dark and intense wine from one of our contemporary IWCA (International Wine Clubs Association) in the United Kingdom. It has more Shiraz character than Petite Syrah, having massive amounts of rather meaty fruit, but for all its intensity it is not clumsily made. Ripe tannins help to make this wine approachable even though a couple of years in the cellar will handsomely reward the owner. M6 D7

Our long time “value” provider, Kevin Shannon, again was able to come up with a range of interesting varietals which please the palate in the medium term for not a large dollar outlay.

2171 OPIMIAN SOCIETY CALIFORNIA RED N/V.
\$9.33/btl 12btl/750 ml. \$112



A multi blend, which this year features Cabernet Sauvignon for grip, Zinfandel for zest and Gamay for fruit. The result is a raspberry flavoured wine with touches of spicy nutmeg.

Perfect for casual sipping and nibbling. M9 D9

2172 REDWOOD GROVE SYRAH 2000, CALIFORNIA.
\$11.67/btl 12btl/750 ml. \$140



This repeat of last year’s offering shows nicely developed ripe, black cherry fruit and attenuated tannins giving a velvety texture and a medium finish. M8 D9.

1712 REDWOOD GROVE CABERNET SAUVIGNON 1999, MONTEREY.
\$15.25/btl 12btl/750 ml. \$183



This wine has been in bottle for more than six months which has been most beneficial to its drinkability. It has developed measurably in recent months, showing intense herbal plum and blackberry, backed by some vanilla and cradled by tannins that have already lost their initial astringency. M7 D8

2174 BUTTERFLY RIDGE CHARDONNAY 2000, MONTEREY.
\$11.92/btl 12btl/750 ml. \$143



Fruit sourced from some of the best vineyards including Sleepy Hollow and Arroyo Seco, guarantees qual-



BUTTERFLY RIDGE



ity and longevity with wonderful citrus and discreet tropical flavours. Complexity and crispness are increased by blending in small amounts of Semillon, dry Chenin Blanc and then briefly ageing in oak casks. (01) M8 D9

2175 BUTTERFLY RIDGE PINOT NOIR 2000, MONTEREY.
\$13.58/btl 12btl/750 ml. \$163



A cool climate grape source is vital for this varietal to show its true quality. Monterey is really cool and this wine responds with its intense redcurrant and cherry fruit, substantial structure and a touch of vanilla on the finish derived from a few months in American oak. M7 D8

2176 BUTTERFLY RIDGE ZINFANDEL 1999, AMADOR.
\$11.83/btl 12btl/750 ml. \$142



Amador County continues to be King of Zin and this wine has just been bottled after extended ageing in American oak. Boysenberry and cherry are the dominating fruits with white pepper and cinnamon supporting. The oak provides a welcome addition to the grape’s natural spiciness. M7 D9



Right up there in the value parade is Niels Udsen (Beaver) owner/winemaker of Castoro Cellars in Paso Robles. In the four years we have been working with Beaver, no one from Opimian has actually met the man. He specialises in high tech and spends most of his time with his state-of-the-art wine making “toys”. We are not complaining so long as he continues to provide great value from his mountain retreat.

2177 CASTORO WHITE ZINFANDEL 2001, PASO ROBLES.
\$12.67/btl 6btl/750 ml. \$76

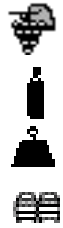


Whether sipping, picnicking or having a favourite meal, this off-dry wine full of berries, cherry and watermelon is refreshing, crisp and easy to drink. (02) M9 D10

2178 CASTORO FUME BLANC 2001, PASO ROBLES.
\$15.17/btl 6btl/750 ml. \$91



Take grapes from local vineyards, barrel ferment some using Champagne yeast, age sur lies for three months and blend with the balance. The result is a fresh, crisp, classic Sauvignon Blanc with clean lingering citrus flavours and a smoky finish. (01) M9 D9

2179 CASTORO CHARDONNAY 2000, CENTRAL COAST.

\$19.33/btl **6btl/750 ml. \$116**

As the popular winner of the Opimian Directors' Chardonnay tasting last autumn (Opimian News, December 2001) we quote verbatim from Beaver's notes: "This wine is rich in every sense. We have blended from local vineyards Blind Faith, Marsh and Abernathy to create a complex wine full of citrus and apple notes. Roughly 40% underwent malolactic fermentation. Barrel fermenting and subsequent eight months *sur lie* ageing has contributed oak aromas with a lush mouthfeel and lingering finish." (01) M7 D8

2180 CASTORO ZINFANDEL 2000, PASO ROBLES.

\$20.33/btl **6btl/750 ml. \$122**

The whole Bay area and environs enjoyed a marvelous '99 vintage; cool, dry, long hang-time all contributing to well above average red wines. This Zinfandel is no exception. Intense, dark berry and plum fruit is enhanced by spicy cinnamon flavours from twelve months ageing in American oak. M6 D7

2181 CASTORO MERLOT 1999, PASO ROBLES.

\$20.33/btl **6btl/750 ml. \$122**

This is a big wine coming from fruit picked at maximum ripeness when sugars and acids were at their optimum. New and older American oak barrels were used for eleven months imbuing this wine with a subtle flavour of blackberry fruit and vanilla hints. With such ripe tannins this wine is already quite forward in flavour but will last for years. M6 D8

2182 CASTORO CABERNET SAUVIGNON 1999, PASO ROBLES.

\$20.33/btl **6btl/750 ml. \$122**

Not content with just great Cabernet Sauvignon from this great vintage, Beaver has blended in Petit Verdot for greater colour and Cabernet Franc for structure. This classic meritage blend gains synergistic complexity. It is packed with rich cassis and blackberry fruit capped by complementary signature vanilla from eighteen months in American oak. Lots of ripe tannins do not overwhelm now, but guarantee a long life. M5 D7

Located at the northern end of the Alexander Valley, Murphy Goode is named after the two founding partners who continue to be responsible for the development and maintenance of their vineyards.

1713 MURPHY-GOODE CABERNET SAUVIGNON, 1999, ALEXANDER VALLEY.

**** \$25.75/btl** **12btl/750 ml. \$309**

First offered as part of our 1999 California Futures, we re-present it here as a few cases have not been



taken up by members. Alexander Valley fruit is renowned for being rich, lush and long-lived. This wine has been in bottle for five months and has wonderful blackberry, raspberry and cocoa with cedar/vanilla hints on a ripe tannin finish. M5 D7

In the Napa Valley, on the slopes of the eastern mountain range you can find pockets of truly great international quality wines. Stags Leap is one location we have favoured over the years and Dick Steltzner, offers the following estate-grown wines.

2183 STELTZNER CLARET 1999, STAGS LEAP.

**** \$22.42/btl** **12btl/750 ml. \$269**

Made from 40% Cabernet Sauvignon, 30% each of Merlot and Cabernet Franc, each brings surprising complexity to what is already an extraordinary wine full of cassis, black cherry, pepper, oak hints from eighteen months in French oak and would you believe, honey and strawberries. Very approachable now, it will improve annually for a decade. M5 D7



tains in France. Flowered, candied, fresh fruit aromas leap out of the glass followed by voluptuous, juicy raspberry and blackberry flavours that fill the mouth and seem to linger forever. M6 D8

2185 STELTZNER CABERNET SAUVIGNON 1998, STAGS LEAP.

*** \$25.92/btl** **12btl/750 ml. \$311**

Made from 92% Cabernet Sauvignon, 6% Merlot and 2% Cabernet Franc, the key element in this wine is balance. Deep boysenberry and cherry aromas are enhanced by hints of cedar, chocolate and tobacco all brought about by ageing twenty-four months in Allier French oak. Plum, white pepper, and delicate hints of roses and violets are also there. Approachable now, development will continue for years. M5 D8

2184 STELTZNER MERLOT 1999, STAGS LEAP.

**** \$30.08/btl** **12btl/750 ml. \$361**

This wine has colour depth and complexity only possible from an extraordinary growing season and it is aged for eighteen months in small oak barrels from the Vosges moun-

North of Stags Leap and higher in the east mountain range you find Burgess Cellars, very much a one man show run by an iconoclast, Tom Burgess.

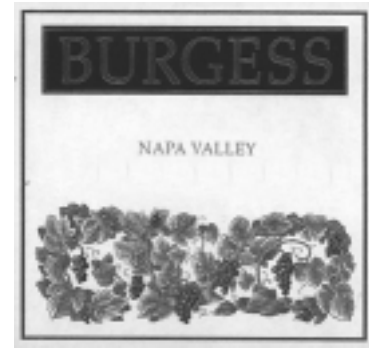
2186 BURGESS CHARDONNAY 1999, NAPA VALLEY.



\$20.75/btl

12btl/750 ml. \$249

Tom grows his Chardonnay grapes near Yountville where the cool winds of the San Pablo Bay ensure a cool growing climate. No expense is spared to produce the best. Grapes are whole cluster pressed, then fermented and aged *sur lie* in Vosges oak barrels. Apples, pears and melons dominate the flavour profile but toffee from the toasty oak lingers. Quality is apparent in the long finish. M7 D9



plenty of soft tannin but the rich, lingering fruit ensures early enjoyment as well as long term cellar capability. M6 D8

2187 BURGESS ZINFANDEL 1999, NAPA VALLEY.



\$28.00/btl

12btl/750 ml. \$336

From vineyards facing east overlooking Pope Valley, Tom grows both Zinfandel and Syrah and Petite Syrah. Lack of rain and high day time heat stresses the grapes creating intense aromas and flavours. This Zin has 10% Petite Syrah is blended in, resulting in a wine of classic spicyness and rich berries. There is

2188 BURGESS SYRAH 1999, NAPA VALLEY.



\$28.75/btl

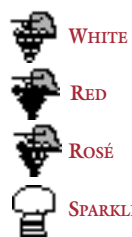
12btl/750 ml. \$345

This wine is a first for Burgess. Syrah has been a rare item in California and is only now joining the international quality ranks of the Northern Rhône and Australia. Tom seems to have captured the best of the other two worlds here. Dark spicy fruit prevails with hints of cedar and vanilla. Jammyness is minimal but there is a satisfying earthiness on the finish M6 D8

Conditions of Purchase for Cellar Plan 142

- 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 April 12, 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 late August. 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 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

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OPIMIANT *Select*

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:

The Opimian Society
5165 Sherbrooke Street West,
Suite 420
Montreal, Quebec
H4A 1T6