

CELLAR PLAN 144

In this offering :

France ...the Loire and the Midi

Canada...Ontario, British Columbia and Quebec

Alberta



Order deadline date: June 30, 2002

The Wine Society of Canada®

The Loire and the Midi, Two Contrasting Facets of the French Experience Canada, Cool Climate Wines

The Loire, wide, shallow, slowly moving through a gently undulating sylvan countryside, passes grand Gothic cathedrals in ancient cities and fine Châteaux overlooking pastel shaded meadows. In this environment the vine finds many expressions, but, given the northerly location, it offers a light and sensitive touch. Two hundred miles to the south, the Midi shows a harsher aspect of life. Villages cling to hillsides or nestle for protection in deep valleys where the languid pace of life has changed little over centuries. The vines

in pocket handkerchief sized terraces bear testament to the herculean labours of past generations, yet today the fruit they yield has brought new life and vitality to a region that many had once written off.

Canada's wines continue to improve and impress. Opimian has supported the Canadian wine industry for many years by offering wines from Ontario and British Columbia. And, once again, Opimian is there first! We introduce Ice Cider, a little known Quebec product, to all of Canada.

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

Last chance to use your 2002 coupon.

- Eligibility:** 1) If you have 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.

2250

CUVÉE DE RICHARD, 2001, VIN DE PAYS COMTE DU TOLOSAN.



Coupon

6btl/750 ml.

This is the same wine as lot 2252 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

2251

CUVÉE DE RICHARD, 2001, VIN DE PAYS DE L'AUDE.



Coupon

6btl/750 ml.

This is the same wine as lot 2253 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

France: The Loire

Pastel ['paest'l or pae'stel], n. a pale, delicate colour - via France, ex Latin "pastello"

If "Terroir" epitomises the Midi, then "Pastel" describes the Loire. The country, the landscape, the meadows, the wines - all are gentle participants in a lightly coloured, well ordered way of life. From a small freshet rising high in the mountains of the Ardèche, the Loire, France's longest river, gathers streams and brooks, always swelling in size until passing through the vineyards of Pouilly-sur-Loire and Sancerre, it becomes a considerable river. From then on, for five hundred and fifty kilometres until it reaches the sea, it is bordered by vineyards all the way.

2240 SAUVIGNON DU HAUT POITOU, 2001, DOMAINE DE LA TOUR SIGNY, CHRISTOPHE CROUX

\$11.67/btl 6btl/750 ml. \$70



Outrageously sappy, with classic gooseberry, blackcurrant-leaf and asparagus - this is a lot of Sauvignon showing an intense centre with good weight of fruit, tingly acidity to balance then fading gently away to a clean mineral finish. The best vintage for Christophe since his superb 1996. [00] M8 D9

2241 MUSCADET DE SÈVRE ET MAINE, 2001, DOMAINE DE LA CHAUVINIÈRE, MISE SUR LIE, YVES HUCHET

\$11.67/btl 6btl/750 ml. \$70

Clear golden colour, followed by a super bouquet filled with nuances of apple and pear, it is very fresh and showing lovely fruit. On the tongue, charming spicy tones have a sustained attack followed in the middle by touches of soft, sweet, peachy fruit. Muscadet of this quality is a "must buy", it was the best wine of the appellation at this year's "Salon des Vins de la Loire". [00] M8 D8

2242 SAUVIGNON DE TOURAINE, 2001, DOMAINE GIBAUT.

\$12.50/btl 6btl/750 ml. \$75



With only twenty acres of Sauvignon, the Gibaults are forced to limit the customers they can accept for this wine. It is superb and surely the most outstanding wine of the appellation. Sauvignon aficionados will not be disappointed! The full fruit appeal leads an up-front attack, with a juicy, mouth watering flavour showing guava, honeysuckle and sappy nettles. The differently structured levels of fruit offer an appealing fresh vitality right through to the finish. [00] M8 D9



LUNCH CHEZ GIBAUT. DANIELLE GIBAUT (CENTRE)

2243 GAMAY DE TOURAINE, 2000, DOMAINE GIBAUT.

\$12.50/btl 6btl/750 ml. \$75



This region's Gamays from vintages of perfect ripeness are fabulous! This is ripe, soft and refreshing and shows perfumed fruit added to a lovely, soft, easy drinking structure. M8 D8.

2244 CABERNET & COT DE TOURAINE, 2000, DOMAINE GIBAUT "PRESTIGE".

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



Pascal grows one hectare of Cot, the local name for Malbec. This wine has a deep colour, followed in the nose by a rich, unwooded, sappy, stinky green spinach/vegetal aroma softened by tones of leather and cassis. A super combination of red fruits with soft earthy forest floor nuances, it is all up front fruit with tannic acidity at the farewell. M7 D8

2245 VIN NOBLE DE QUINCY, 2001, DOMAINE TROTTEREAU, PIERRE RAGON

\$14.00/btl 6btl/750 ml. \$84



Although the wines of Quincy appear more rustic than the elegant Sauvignons of Sancerre and Pouilly, they are immediately attractive and deserve high levels of recognition. Ragon has produced a light golden colour, with a toasty, fresh bouquet with supple, deep flavours showing bramble characters that last to the very end. [00] M8 D9

2246 CHINON, 2000, DOMAINE CHARLES PAIN, "CHEZELET", PANZOULT.

\$14.83/btl 6btl/750 ml. \$89

The Domaine produces three different cuvées, all of which we tasted before choosing the most generous from the 2000 vintage. The colour has a dense, closely packed maroon hue, followed by a wonderful aroma showing a vibrant, juicy structure with forward spice and herbal quality. Fleshy flavours with rich morello cherry add piquancy to the delightfully earthy souvenirs of the *terroir*. True Cabernet Franc. M7 D8



2247 POUILLY FUMÉ, 2001, DOMAINE DU PETIT SOUMARD.

\$17.17/btl 6btl/750 ml. \$103

Few makers continue to mature their wine in oak, but the Langoux brothers see this as an essential part of their vinification process. The nose is intense, full of lively fruit, black-currant and elder-flower. All the quality elements have been combined beautifully to show fragrant peach as an added part of a complete and well structured, harmonious package. [00] M7 D7



OPIMIANS LUNCHING IN BUÉ, NEAR SANCERRE.

2248 SANCERRE, 2001, DOMAINE DE SARRY.

\$19.00/btl 6btl/750 ml. \$114

Fantastic wine, filled with ebullient, mouth watering, rich fruit and that essential for greatness - balance and harmony! Remarkably fresh, exhibiting elegance and finesse, yet, at the same moment remaining light of touch and mouth filling. [00] M8 D8



2249 SANCERRE ROUGE, 2001, "LE COTEAU".

\$19.00/btl 6btl/750 ml. \$114

Wine lovers know there's nothing so fine as a Pinot Noir from Sancerre. Nicolas Brock's Sancerre Rouge has grace and charm, fruit and flavour, tannin, harmony and balance and oodles of wonderfully easy to enjoy fruit. Not cheap, but compared to Côte d'Or it's a steal, and there's little to beat it for sheer exotic quaffability. M7 D8



France: The Midi

The vital role of "Terroir"

Terroir [te'rwa:r], n.m. territory, soil, ground, native.

Nowhere is the word "terroir" more meaningful than in the Midi where growers care for their small vineyards with a respect and love that can be traced through many generations. "Terroir" is about passion, an attachment to individual soil profiles and micro climates. To the vigneron of the Midi it is life. Extending from the edges of the Rhône, around the great bay of the Golfe du Lion, to the border of Spain, this is the Midi. The winemakers of this region, where nature has been so generous, have carved out a following for their Vins de Pays and the southern appellations.

Alain Grignon, L.G.I. International, Carcassonne.

We have known Alain for many years, first at Foncalieu, supplier to the Society for several years, and more recently when he joined Master of Wine, Mark Lynton, one of the most exciting young winemakers, in a joint venture. This offer includes a number of Alain's exclusive new discoveries.

2252 CUVÉE DE RICHARD, 2001, VIN DE PAYS COMTE DU TOLOSAN.

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

This wine comes from the limestone based soils in the country of Toulouse-Lautrec, close to the city of Toulouse, where the vineyards stretch alongside the Canal du Midi which a century ago provided the method for transporting the wines. Good mid-golden colour, with a powerful and pervading aroma of spice



and green pimentos and a firm flavour, it is well balanced and heavy with young fruit. [00] M8 D9

2253 CUVÉE DE RICHARD, 2001, VIN DE PAYS DE L'AUDE.

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

Alain advises many growers across the region and is in a good position to know the best of the local Vin de Pays. He selected this one from Argeliers, close to



Beziers. This is a terrific drink, quite unsophisticated but with some complexity in the mouth and good grape aromas filled out with tones of raspberry and robustly tannic. M8 D9

2254

**RÉSERVE DU TERROIR, TERRET/
SAUVIGNON, 2001, VIN DE PAYS D'OC.**

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



A successful blend of two grapes that work well together, the Terret gives a sturdy weight and is rounded by the addition of freshly flavoured, stalky Sauvignon Blanc, picked early to conserve its sappy fragrances. Refined aromatic bouquet gives a good impression, but most of the character is to be found in the mouth, with easy to like fruit, good balance, and an attractively clean finish. [00] M9 D9

2255

**RÉSERVE DU TERROIR, GRENACHE/
MERLOT, 2001, VIN DE PAYS D'OC.**

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



The introduction of the Society wines under the "Terroir" label was part of a plan to demonstrate, at reasonable price, the best qualities of the Vins de Pays. This wine from the village of Cruzy is typical of a new style of production where highly visible fruit is the vital ingredient. Easy to access, softly textured and undimmed by harsh tannins, ripe and juicy in the mouth, this is a wine for any time of day yet sufficiently full and structured to be acceptable as a food wine. M9 D9

2256

**CUVÉE DU CÉPAGE, CHARDONNAY, 2001,
VIN DE PAYS D'OC.**

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



In the warm soil of the Midi, the Chardonnay produces much richer, forward flavoured and more mellow wines than those found in famous classic vineyards of Burgundy. Here the bouquet opens with succulent melon, pineapple and kiwi fruit, but the impression is light, with plenty of gorgeous vanilla-spice combining with peaches and apricot. On the palate it becomes a versatile and hearty quaffing wine for any dish from spaghetti to cheese. [01] M8 D9

2257

**CUVÉE DU CÉPAGE, CABERNET
SAUVIGNON, 2001, VIN DE PAYS D'OC.**

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



The Cabernet Sauvignon fruit comes from several locations; a higher site where the longer ripening season added more spice with floral notes, and hotter coastal sites producing the ripe, juicy flavours. Filled with ripe raspberry and plums, it finishes with an embrace of vanilla and tannin. M8 D8

2258

**TORTOISE CREEK, CHARDONNAY/
VIOGNIER, 2001, VIN DE PAYS D'OC.**

\$9.58/btl 12btl/750 ml. \$115



Winemaker Xavier Roger expresses the richness and succulent profusion of flavours found in the Midi Chardonnay and improves it by the addition of the minerally qualities and higher acidity of the Viognier. It is intense, concentrated peaches and apricots, deliciously aromatic, adding dessert apples and a last touch of honey. Refreshingly dry, crisp and fresh. [01] M8 D9

2259

**TORTOISE CREEK, SYRAH/
MOURVÈDRE, 2001, VIN DE PAYS D'OC.**

\$9.83/btl 12btl/750 ml. \$118



Another unconventional blend, but this from 50 year old vines works equally well. The complexity and finesse take a front seat with masses of fruit, mainly damson, blackcurrant and ripe black cherries. Acerbic spice flavours pick out the sturdy attack of ripe tannin but then fade to a soft, ripe generous tone. The length is so good, showing flavour and interest and a thick, fruit enriched mouthfeel. M7 D8

2260

**CHÂTEAU D'ARAGON, 2000,
AC CABARDÈS.**

\$10.67/btl 12btl/750 ml. \$128



The village of Aragon is the heart of the Cabardès appellation, which has shown fantastic progress in recent years. Cabernet Sauvignon and Syrah exert most influence in this wine which shows a rich purple colour and delicious up-front fruit. The nose, fragrant and spicy, hints at concentrated fresh fruit, fresh with acidity but supported by oak and tannin. M7 D8

2261

**DOMAINE PROVENQUIÈRE, RÉSERVE,
2001, VIN DE PAYS ROUGE, MATURED IN OAK**

\$10.67/btl 12btl/750 ml. \$128



This is one of Alain's real finds. The fact that it is no more than a "vin de pays" should deter no-one, the quality lies deep in the bottle. Colours are intense, partnered by a rich concentration on the nose, which, surprisingly has something of tropical fruit alongside the spiced perfumes of the *garrigue*. The palate with soft tannins is well defined with red cherry, good structure and is firm enough to invite laying down for a year or three. M6 D6

2262

**DOMAINE MONDIE, SYRAH/MERLOT,
2001, VIN DE PAYS ROUGE.**

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



Deep, dark, ripe red colour leads to an impressive spice and fruit filled bouquet showing deep, and

 intense fruit aromas. Huge wads of sweet, ripe grapey flavours show off cherry and plum, mounting up with a floral tone supported by towers of tannin and ending with oak characters. M7 D7

2263 **DOMAINE FONTJUN, 2201, AC SAINT CHINIAN ROUGE.**
\$9.33/btl **12btl/750 ml. \$112**

 Why pay more? OK, this has no sophistication, but it has great style, it's terribly easy to enjoy, showing balanced fruit and ripe tannin on the palate and through the middle of the flavour. It is not flashy, nor spectacular, but it's a likeable, friendly, moderately dark, moderately perfumed, moderately flavoured darne'd good drink. Need one look for more? M8 D8

2264 **CHÂTEAU LA SELETTE, 2001, AC MINERVOIS.**
\$9.58/btl **12btl/750 ml. \$115**

 This comes from an enchanting area where the vineyards are protected from the northerly winds by forests that provide a sanctuary to an abundant wild life. Darkly coloured, showing flashes of magenta, it has a fine, concentrated bouquet, alive with the sweet perfumes of ripe fruit and nuances of toasted oak. Seductively deep, its satin smooth, glossy fruit wells up in a chorus of bright, mellow and fresh flavours supported by a healthy dash of acerbic tannin that adds power to the finish M7 D8

2265 **CHAPELLE SAINTE-MARIE, SYRAH, 2001, VIN DE PAYS D'OC.**
\$10.75/btl **12btl/750 ml. \$129**

 Produced by "Le Cellier de Merinville", this is another of Grignon's great finds, a dense 100% Syrah with concentrated deep vivid purple colour extracted by *macération carbonique*. Enormously rich, the nose is festooned with fruit in huge bunches of black cherry and red-currant that offer richness and weight. Flavours are still restrained, but with a little time they will grow and the tannins will diminish. Very lengthy finish. M6 D7

2266 **CHÂTEAU LA CLOTTE-FONTANE, 2000, COTEAUX DU LANGUEDOC, TERRES DE SOMMIERES.**
\$12.75/btl **12btl/750 ml. \$153**

 This is the finest and possibly the fullest of the wines of the Midi that we have tasted. It comes from a tiny property of only eight acres where the vines are old, only Grenache and Syrah in equal proportion, yielding a small harvest. After picking, the grapes were chilled and macerated on the skins for 30 hours before commencing the long, cooled fermentation. Still very shut in, tannic, taut and sinewy, all the promise is complete with rich colour, and an aroma that adds a nuance of black olive to fruit. It will keep ten years in good conditions, but in less than half that time its flavour will be explosive. M6 D6

Le Domaine Peirière.

Members of this ancient family trace their forebears back to the era of William, Duke of Normandy, and King of England. All through the centuries, the family has continued its business of growing grapes and making wine. Today, a younger member, Olivier Peirière, is among the most sought after "Flying Winemakers", never neglecting his extraordinary Domaine which is another proud exclusive to Opimian.

2267 **DOMAINE PEIRIÈRE, CHARDONNAY, 2001, VIN DE PAYS D'OC.**
\$9.42/btl **12btl/750 ml. \$113**

 The first impression offers a moderately intense nose, with citrus fruit, lemon peel and melon. These are followed by rich, tropical fruit with grapefruit, melon and mango. Nice hints of oak, a sign of careful use of casks, complete the picture. Ripe and fresh, attractive New World style. [01] M8 D9

2268 **DOMAINE PEIRIÈRE, VIOGNIER, 2001, VIN DE PAYS D'OC.**
\$9.42/btl **12btl/750 ml. \$113**

 The Peirière family have had great success with this grape, which has become the darling of the wine cognoscenti. Dry, structured, filled with fruit, in fact, as a wine for regular enjoyment it is far superior from



THIERRY COULON AND OLIVIER PEIRIÈRE

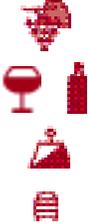
here in the Midi, than it ever was in its original home in the Rhône Valley. Added to its attractive nose of apple and a hint of almond and flowers, look for good body, plenty of punchy impact with good structure and oodles of fresh, grapey, acidic fruit. [00] M8 D9



DOMAINE PEIRIÈRE, OLIVIER PEIRÈRE & THIERRY COULON.

2269 DOMAINE PEIRIÈRE, MERLOT, 2001, VIN DE PAYS D'OC.

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



Fresh, fruity, easy drinking red with lots of soft tannin and a middle palate showing cherry, raspberry, and Mediterranean herbal overtones. The palate starts with the typical attack of Merlot spice, but there's so much ripeness in the fruit balance that harmony is never far away. Reasonably long, and finishing, as it started, with a charming floral note of roses. M8 D8

2270 DOMAINE PEIRIÈRE, CABERNET SAUVIGNON, 2001, VIN DE PAYS D'OC.

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



More complex than the Merlot and certainly less instantly soft, its appeal lies in the abundance of its fruit; a handful of raspberries, a gathering of black cherries and a basket of plums. Stalky, green tones stride through the mouth adding intensity and tannic austerity and the grip on the tongue shows character and continuing development. M7 D8

2271 DOMAINE PEIRIÈRE, SYRAH, 2001, VIN DE PAYS D'OC.

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



The Syrah vines at the Domaine are now more than forty years old, their yield falling with their increasing age. This vintage is still youthful, stalky and very dry, needing time to allow the ripe tannins to relax their mineral tinged, steely grip on the fruit, but there's plenty of fruit, it is rich with red berry flavours and cassis. Here is a wine that can be loved, but it needs to hang around a little while so that it can relax and then show off its classic figure, full bodied and well balanced. M6 D6

Canada: Ontario

Pelee Island is situated on the north shore of Lake Erie, and is blessed with the most favourable grape-growing climate in Canada. Having dramatically expanded its vineyards and invested in state-of-the-art equipment, Pelee Island Winery produces top-grade VQA varietals.



PELEE ISLAND COASTLINE

2230 MERLOT VINEDRESSERS, 2000, VQA.

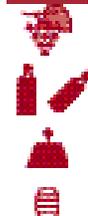
\$11.67/btl **12btl/750 ml. \$140**



At the beginning of the 20th century, the winemaking spirit was already strong on Pelee Island. Merlot does well in the deep "Toledo clay" soil of the Island, and this one has a dark red colour, rounded by ten months in barrel. It has a powerful aroma and shows a hint of black currant in the flavour. M7 D8

2229 CABERNET FRANC, 2000, VQA.

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



Harvested in mid-October, the grapes were destemmed, crushed and fed into rotary fermentation tanks for five days following which, fermentation continued for four weeks in stainless steel tanks. Aged for eight months in oak barrels, this wine has intense colour and a firm tannic finish. M7 D8

2231 LATE HARVEST RIESLING, 2001, VQA.

\$11.00/btl **12btl/750 ml. \$132**



Structured and full-bodied, yet still very smooth, this sweet golden-hued Late Harvest Riesling offers a nuance of ripe apricot that lingers on the palate. It can be enjoyed on its own, with friends, or as an excellent addition to lunches and light dinners.(04) M8 D9

Canada: British Columbia

Tinhorn Creek Vineyards was founded in 1993 and is flourishing. They continue to produce excellent VQA wines modelled after the big, full-bodied Californian style of winemaking.



TINHORN CREEK WINERY

2232 PINOT GRIS, 2001, VQA.
 \$15.33/btl 12btl/750 ml. \$184

This wine has a touch of spice in its pleasing fruitiness. It is clean to the eye and fresh on the nose. Flavours of citrus and tropical fruit lead to a smooth finish. (01) M7 D8

2233 CHARDONNAY, 2001, VQA.
 \$15.33/btl 12btl/750 ml. \$184

True to form, this Chardonnay is Californian in style. Part fermented in American oak and part in

stainless steel, the final assembly has resulted in a big, full wine with hints of vanilla. (01) M7 D8

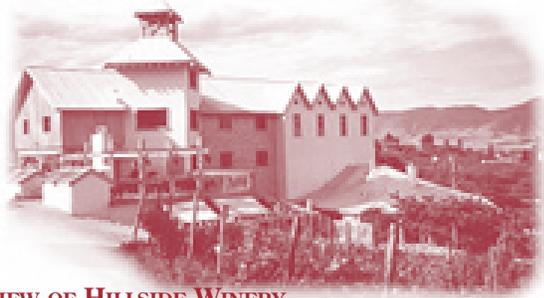
2234 PINOT NOIR, 2001, VQA.
 \$15.33/btl 12btl/750 ml. \$184

Fermented in stainless steel, complexity is added by oak-ageing. Lots of intense cherry fruit, big body, mouth-filling flavour, it has just enough acidity and tannins to develop a velvety texture. M6 D7

2235 CABERNET FRANC, 2000, VQA.
 \$17.92/btl 12btl/750 ml. \$215

A Bordeaux varietal mostly used as an addition to blends, Cabernet Franc has found another life in Canada. It has a distinctive nose, and raspberry and green pepper appear in the flavour. Short oak ageing gives structure to the wine and adds a long tannic finish. M7 D8

We stay in BC and go north to Hillside Estate Winery on the east side of Lake Okanagan. Because of its more northerly location, the wines from this estate exhibit the crispness of cooler climate wines.



REAR VIEW OF HILLSIDE WINERY

2236 RIESLING, 2001, VQA.
 \$15.50/btl 12btl/750 ml. \$186

The Riesling varietal does very well in cool climates. This one is a natural. It is very clean on the nose, and in the mouth you find hints of mineral overtones with pineapple and orange. The finish is surprisingly long. (01) M 7 D9

2237 GEWURZTRAMINER, 2001, VQA.
 \$15.50/btl 12btl/750 ml. \$186

You expect spice in this varietal and here you get it in combination with grapefruit flavours. It has

great balance and is delicious served as an aperitif or with almost any starter course at your next dinner party. (01) M8 D9

2238 KERNER, 2001, VQA.
 \$15.50/btl 12btl/750 ml. \$186

A hugely aromatic wine, Kerner is a cross of the Trollinger and Riesling varietals. It produces wines of high natural sugar content well balanced by an equally high acidity. On the nose you find mango and maybe apple and peach, on the palate, lots of fruit including mandarin and pineapple. (02) M8 D9

2239 PINOT GRIS, 2000, VQA.
 \$15.50/btl 12btl/750 ml. \$186

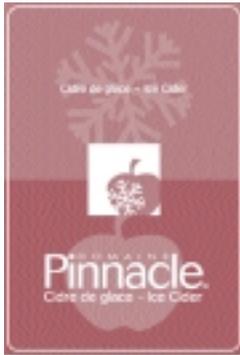
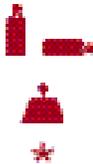
The Pinot Gris grape has many synonyms, twenty-four at last count, from Auxerrois Gris to Fauvet to Monemrasia, Rulander and Szurkebarat. It does well in cool climates and here results in a wine that is well balanced, with good acidity and complexity. (00) M 8 D9

Canada: Quebec

Founded in 2000, Pinnacle Estates is a family-owned orchard and cidery dedicated to creating the world's best ice cider. Susan Reid and Charles Crawford own this 430 acre property and the original farm house which dates back to 1859.

2227 PINNACEL ICE CIDER, 2001.
\$20.67/btl 6btl/375 ml. \$124

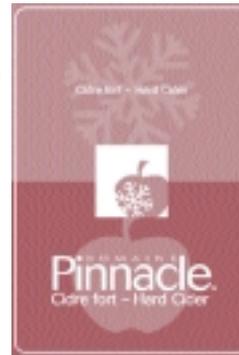
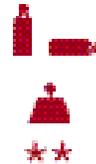
CIDER



All Pinnacle products are produced from a select blend of late-harvest estate-picked apples. Cidermaker Christian Bartheuf uses their proprietary method of cryoextraction over the winter months to produce a richly-flavoured, intense product. This one is outstanding as a dessert wine or as an aperitif. (06) M6 D8

2228 PINNACLE ICE CIDER, SIGNATURE RESERVE 2001.
\$24.50/btl 6btl/375 ml. \$147

CIDER

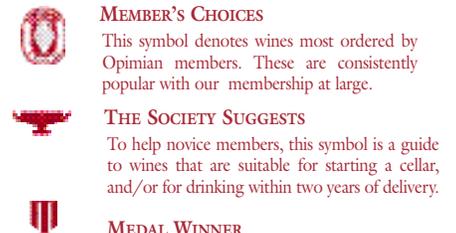
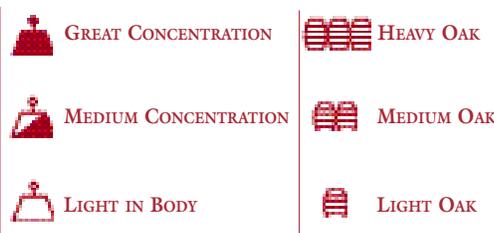


This is an ultra-premium ice cider product. It is unfiltered, highly concentrated and longer aged. It can be stored for many years. (06) M5 D8

Conditions of Purchase for Cellar Plan 144

- 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 30, 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 October. 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



- 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

- ★ ★ ★ EXTREMELY LIMITED QUANTITIES
- ★ ★ VERY LIMITED QUANTITIES
- ★ LIMITED QUANTITIES