

# CELLAR PLAN 145

## In this offering :

- Spain: . . . . .Conca de Barbera, Penedès, Cava, Rioja,  
Priorato, Montsant, Campo de Borja
- France: . . . . .Beaujolais, Mâcon
- Germany: . . . . .Mosel, Saar, Rheinpfalz, Rheingau
- Coupon Wines: . . . . .Membership Recruitment &  
Royal Bank/Opimian Visa Gold Card Programs

ALBERTA



As stated in Special Offering 38, we enclose 3 stickers of the Opimian Society's 30th Anniversary Logo for you to use for gift giving or bottle display.

### Response to our Opimian Select Program has been staggering!

Members who participate in this program receive a mixed case of 6 bottles from every offering. If you haven't signed up yet, please see the enclosed form for details and enrolment.

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**Last day to order : February 10, 2003**

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Progress in Spain, wonderful wines from Beaujolais and Mâcon, and the lovely fragrant German Rieslings hold their charm.

Continuing on an upward trajectory, Spain carves out an increasingly larger slice of the market. The reasons are not hard to find. First, the climate is perfect, second, the migration of Flying Winemakers brought new skills to Spanish winemaking and third and very important, the prices are right.

Further north in France, life is not so rosy. Gone are the days when huge *négociants* could offer and sell mediocre wines. Today, as wiser consumers demand higher quality, winemakers succeed only

if they are exceptional, and that often means they must be small family businesses. The domaine bottled "Crus de Beaujolais" featured in this offering open a stunning window of excellence.

German wines are relishing a great revival, not at the lower qualities but in the smaller estates of the Rhein and Mosel which are currently enjoying a three fold increase in demand. Subtle and unfailingly elegant, these wines are the irresistible alternatives.

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

We are pleased to announce the continuation of these ever popular programs into the year 2003. They will remain in effect until the last Cellar Plan (C149), June 2003.

- Eligibility:** 1) If you joined the Society after July 1st, 2002 and have a valid 2003 coupon  
2) If you referred a new member after July 1st, 2002 and have a valid 2003 coupon  
3) If you applied for and have received a Royal Bank Opimian Visa Gold Card and have a valid 2003 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.

### **2359** COEUR DES LANCIERS BLANC, VIN DE TABLE FRANÇAIS.

Coupon

6btl/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2357 but is available only through the use of the coupon as explained above.

### **2360** COEUR DES LANCIERS ROUGE, VIN DE TABLE FRANÇAIS.

Coupon

6btl/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2358 but is available only through the use of the coupon as explained above.

## SPAIN

## The Magicians of Catalonia

## Bodegas Concavins, Montblanc, Barbera de la Conca

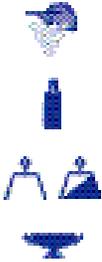
This fantastic producer has become increasingly important in the Society's Spanish selection. Concavins is the abiding passion of its owner, Señor Luis Carbonell, an industrialist who leads a small team of winemakers whose wines more and more frequently feature among the lists of medal and prize winners.

2324

**VIURA/CHARDONNAY, 2002,  
VIA AURELIA, DO CONCA DE BARBERA.**

\$9.75/btl

12btl/750 ml. \$117



The vine known as Viura in northern Spain, is better known as the characterful Macabéo. Blended with the refined Chardonnay the flavour evokes memories of

melon and jungle fruit with good length and structure. Attractively soft, easy to like fruit with nuances of banana and pineapple that add to the complexity. [00/01] M8 D9



BODEGAS CONCAVINS

2325

**CHARDONNAY, 2002, BARREL  
FERMENTED, VIA AURELIA,  
DO CONCA DE BARBERA.**

\$13.42/btl

12btl/750 ml. \$161



Introduced to us this year, this barrel fermented Chardonnay was allowed to rest on its fine lees for three months. The casks came from three French forests, but it is the Alliers wood that added the rich, oily, vanilla finish. Pale yellow straw in colour, wonderfully fragrant with a touch of toast, citrus peel and vigorous acidity, this is a stunning wine showing fine texture and balance throughout. [01] M7 D9



good length in the mouth. Pepper laced with sweet blackcurrant and rich cassis, it is fresh but tastily accessible, offering comfortable soft tannin. A great wine with roast meat. M7 D7

2328

**PINOT NOIR, 2001,  
CLOS MONTBLANC,  
DO CONCA DE BARBERA.**

\$13.83/btl

12btl/750 ml. \$166



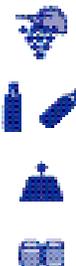
An unusual vine for such a hot region, but it is very successful with all the mouth gripping fruit harmonising with the sturdy acidity. There's plenty of flavour to add interest to the juicy character and more depth of colour than many wines of this variety. Soft vanilla and cedar nuances add further appeal at the finish. M7 D7

2326

**TEMPRANILLO, 2001, VIA AURELIA,  
DO CONCA DE BARBERA.**

\$9.75/btl

12btl/750 ml. \$117



A deep coloured wine with an easy to enjoy drinkability, it has masses of well ripened fruit reinforced by a tannic grip that lengthens the flavour. Quite concentrated, well structured

and spicily aggressive, this is a real food wine. M7 D8

2329

**PROYECTO "CU4TRO", 2000,  
DO CONCA DE BARBERA.**

\$12.25/btl

12btl/750 ml. \$147



Like the "Super Tuscans" of a generation ago, this project blends the four most prominent grapes of Spain. Tempranillo, Cabernet Sauvignon and Garnacha from Catalonia, and Monastrell from the south, were fermented separately at low temperature before being racked into American and French oak barrels. The bouquet is already revealing huge complexity. The maturation in oak has softened the mouthfeel, rounding off the harsh tannins but emphasising many layers of fruit-driven flavour. M7 D8

2327

**CABERNET AND MERLOT, 2000,  
VIA AURELIA, DO CONCA DE BARBERA.**

\$13.92/btl

12btl/750 ml. \$167



The Cabernet and Merlot vines have deep roots that extract the fullest flavour from the *terroir*. With cool night air to fix the juicy acids there's

## Joan Lacorte, The Wines of Catalonia and Beyond

Over the last thirty years, Joan Lacorte has become an institution, always displaying wit, good humour, appreciation of Iberian wines and an infinite knowledge of everything Spanish. These are legendary qualities that mark out Joan's meticulous selections of wines from the best estates of his region and beyond.

### 2330 BLANCO SECO EXTRA CUVÉE, 2002, ROSELL MIR, DO PENEDES.

**\$9.67/btl** **12btl/750 ml. \$116**



As a life long friend of Joan Lacorte, José-Maria Rosell Mir has shared in the resurgence of interest in Spanish wines. His wines are straightforward, honest, clean and delicious. This is light straw colour with a strident bramble leaf and oatmeal bouquet and small hints of toast. Fresh and pleasing, it has a simple entry but nice gooseberry tones add interest. [00] M8 D9

### 2331 PLA DE LA CREU TINTO JOVEN, 2002, ROSELL MIR, DO PENEDES.

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

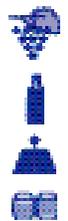


Deliciously supple, fruit oozes from every drop of concentrated purple colour. Very dark, glossy wine with a dense stalk and jammy bouquet that blends seamlessly onto the palate where clean flavours of herbs play an interesting duet with the fruit. The grainy tannins balance the freshness of

the fruit. Should mature into a tasty well balanced wine. M7 D8

### 2332 MERLOT, 2001, ROSELL MIR, DO PENEDES.

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



The inspiration that brought Merlot to Catalonia is rewarded with success as the vines' roots drill deeply into the dry, water stressed, complex *terroirs* of the rock filled landscape. Deep purple, chewy and full with powerful flavours, it is ripely rich with focussed oak nuances that add harmony in the middle palate. M7 D8

### 2333 TORELLO BRUT, GRAN RESERVA, DO CAVA.

**\$25.33/btl** **6btl/750 ml. \$152**



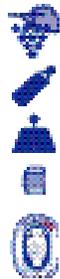
TORELLO WINERY

The Torello winery in San Sadurni de Noya is the most exceptional sparkling wine facility of Penedès, a region producing more traditional quality Bubbly wine than Champagne! All the grapes come from old vines close to the cool cellars of the stunning farm

where the wines undergo long maturation in the bottle prior to shipment. Exciting, exuberant in its richness, with more toasty aromas than fresh baked bread, it can put many of the best Champagnes to shame. Yes, this is a classic. [00] M8 D9

### 2334 GRACIANO ECOLOGICO, 2000, VINA BAGORDI, DO RIOJA.

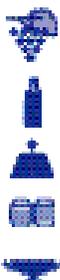
**\$16.83/btl** **6btl/750 ml. \$101**



Rioja demands patience, especially with wines like this delicious young example produced entirely from the local Graciano varietal. If some of the complexity of a blend of vines is missing, it is suitably replaced with ripe red cherry, toasty oak and a delicious mouth-filling fruit flavour. Loaded with smoke and subtle touches of chocolate and vanilla, a faint hint of mint and spice, this wine is as outstanding as it is complete. M6 D8

### 2335 TEMPRANILLO/MERLOT CRIANZA, 1999, VINA BAGORDI, DO RIOJA.

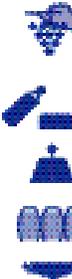
**\$19.33/btl** **6btl/750 ml. \$116**



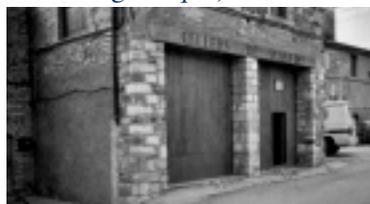
Very nicely balanced, and ready to enjoy now, it has plenty of weight wrapped up in the soft oaky tannins to carry it on for several years. The aromas present clean, fresh characters with interesting nuances of plum and spice alongside some softly understated chocolate. Surprisingly dense in the mouth, yet there is already mellowness and a finishing hint of mineral. M7 D8

### 2336 IUGITER TINTO, 2000, LA CONRERIA DE SCALA DEI, DO PRIORATO.

**\$30.83/btl** **6btl/750 ml. \$185**



Of all vineyards of Spain it is Priorato that has set imaginations aflame. Leading companies fight to purchase any piece of land, large or small, just to obtain a toe-hold in a region that has climbed from obscurity to international acclaim. However, none of the wines we have tasted comes close to Iugiter for glorious complexity and rich concentration. Winemaker Jordi Vidal, an artist with his grapes, has produced something unique, memorable and superbly crafted.



CELLERS DE SCALA DEI

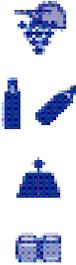
This wine is dark and brooding, filled with grainy tannins that lengthen into the flavours of black cherry and damson. M5 D5

## An Exciting New Adventure, the Wine Region of – “Montsant”

For many years the growers of Falset on the edge of the Priorato sought their own Denomination, recently granted under the name of Montsant. Opimian, once again, has found a source of very special wines first in Canada. They are made by the most talented young winemakers in one of the greatest sources of fine wine on the entire Spanish peninsula.

### 2337 LO METS, 2002, COOPERATIVA DE GUIAMETS, DO MONTSANT.

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



Young winemaker Jordi Foraster was allowed to follow a “no-holds barred” approach to this blend of three varietals, Garnacha, Cariñena and Cabernet Sauvignon, to show all the promise of his *terroir*. As rich as a great young Claret or a fine Meritage from Napa, this is one of Spain’s polished gemstones, possessing a fine deep blackish/purple colour, followed by massed floral nuances from the flowers of the *garrigue* on a bed of black fruit. One sip fills the palate with a rich concentration of ripe black cherry and herbs, leaving sweet fruit to round off the finish. M6 D7

### 2338 ISIS TINTO CRIANZA, 2001, COOPERATIVA DE GUIAMETS, DO MONTSANT.

**\$17.67/btl** **6btl/750 ml. \$106**



One of the finest wines made in Spain, it has absorbed a toasty vanilla flavour from its ageing for up to 14 months in new medium toasted Limoges oak casks. The yield was very low, with old vines giving a mere handful of super concentrated grapes that pressed out an inky black wine with a dazzling bouquet of spice, leather and black currants. Tough tannins add multiple layers of fruit flavours to a structured finish that lasts on and on. Notably great today, but enormous potential for tomorrow. M5 D5

## The Upland Vineyards of the Spanish Plain

### Bodegas Aragonesas, Fuendejalón, Zaragoza

High on the plains of central Spain much has changed over the past decade. In the wineries the old wooden vats are gone, replaced by rows of new stainless steel tanks. With this equipment, young winemakers trained in Australia and California have complete control of the winemaking. The Bodegas Aragonesas, offering quality at affordable prices, is at the cutting edge of this movement.



BODEGAS ARAGONESAS



### 2339 DONA CECILIA BLANCO, 2002, DO CAMPO DE BORJA.

**\$8.58/btl** **12btl/750 ml. \$103**



A deliciously light table wine offering an appealingly brisk and clean flavour. Made to drink as soon as bottled, it’s a blend of sturdy Macabéo with soft, aromatic Moscatel. The result is a very affordable and versatile charmer with apple freshness and attractively assertive acidity. [00] M9 D9.

### 2341 CASTILLO DE FUENDEJALON, TINTO CRIANZA, 1998, DO CAMPO DE BORJA.

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



Oscar Martinez, the winemaker, has over twelve hundred vineyards from which he sources his grapes. From the best he selects the fruit for his “Crianza” wines, which are matured for three years in cask before bottling. The recently released ‘98 shows a deep, magenta colour followed by fresh aromas with mint, herbs, some spicy oak and the last traces of blackberry. Lovely soft mellow impressions of sweet fruit at the front, followed by a tasty flavour framed by mature soft tannins that add touches of mellow warmth. M7 D8

### 2342 COTO DE HAYAS BLANCO, 2002, DO CAMPO DE BORJA.

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



Light, yellow gold in colour, it shows a ripe aroma with honey and floral tones and a delicious mellow citrus background. Finely balanced acidity of the Macabéo keeps the exuberance of the Moscatel grapes in harness. The soft and silky texture has a deeply succulent fat character that rolls on across the palate without loss of the charm of the flavour. Nice depth, and abundant flavour. [00] M8 D9

### 2340 DONA CECILIA TINTO, 2002, DO CAMPO DE BORJA.

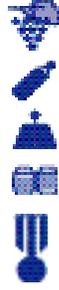
**\$8.67/btl** **12btl/750 ml. \$104**



A youthful but impressive easy drinking red, the blend of Garnacha, offering a fruity character, is balanced by Tempranillo, with serious tannins adding grip. Ready to enjoy, it has black cherry and plum flavours giving fruit driven personality in the mouth. M8 D9

**2343 COTO DE HAYAS BLANCO, 2002, CASK FERMENTED. DO CAMPO DE BORJA.****\$10.42/btl 12btl/750 ml. \$125**

Oscar Martinez took Macabéo and Moscatel, half and half, to produce an interesting and flavour-some blend. Full and ripe aromas are dominated by the Muscatel showing in the soft peach and apricot characters, followed on the palate by some hints of apple with an attractive viscosity. Essentially a soft, low acid, up-front fruity wine for early drinking. [00/01] M9 D9

**2344 COTO DE HAYAS TEMPRANILLO-CABERNET SAUVIGNON, 2002, DO CAMPO DE BORJA.****\$12.17/btl 12btl/750 ml. \$146**

Very deep coloured with a cerise purple tone, the bouquet shows the fragrant appeal of blackcurrant, toasted coffee and chocolate on a background of ripe blue plums. The first taste is dense, with plum fruit backed up by warm, pervasive and assertive tannins. A great platform for the development of a delicious, graceful and long red wine. M7 D7

## FRANCE

## A select offer of "Crus" from the Hilltop Villages of Beaujolais

## Bernard Perrin, Domaine de Milhomme, Ternand

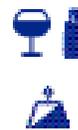
Several years ago John Sambrook, General Manager, with Kenneth Christie, the Society's Consultant Master of Wine, visited the Beaujolais that the tourists never see, a land of small cellars and proud *vignerons*. Among the many domaines they visited, that of Bernard Perrin, was truly impressive. In this offer, Bernard selected wines from the finest domaines and growers of the Crus de Beaujolais.

**2345 BEAUJOLAIS AC, 2002, DOMAINE DE MILHOMME, BERNARD PERRIN.****\$13.00/btl 6btl/750 ml. \$78**

We know this superb property well, not only does Bernard make the ground arrangements for this offer, but he has welcomed groups of Opimians to his cellars. Above the house the vines cling like sentinels to a steep hillside where a south-easterly aspect gives perfect exposure throughout the ripening period. The vintage is superb, it has a vivid edged purple colour, and the nose already shows the tangy acid of the Gamay grape. Good bouquet, full and assertive, with plenty of depth. M8 D9



**BERNARD &  
BLANDINE  
PERRIN**



R gni . The wine has medium colour, with a deliciously fragrant bouquet filled with soft fruit. Warm, round and soft, good to enjoy now but it will last for several years. A wonderful wine with *charcuterie*. M8 D8

**2346 BEAUJOLAIS VILLAGES AC, 2002, DOMAINE DE THULON, ANNIE JAMBON.****\$13.83/btl 6btl/750 ml. \$83**

Annie Jambon is one of our favourite people. With her husband she patiently acquired a large number of plots around her farmhouse. They now own eight hectares divided among four villages. Fullish nose, this wine shouts about ripe plums and cherries with a raspberry farewell. The typical low tannin of the southern Beaujolais region makes it as welcoming as Annie's warm stove but there's still plenty of acidity to give it a lengthy life span. M8 D9

**2348 CHIROUBLES AC, 2002, DOMAINE ARMAND DESMURES.****\$16.17/btl 6btl/750 ml. \$97**

For five generations the Desmures have farmed in Chiroubles. Now they have twenty-two parcels of vines totalling six hectares spread out on the slopes close to the centre of the village. The ancient volcanic *terroir* is unusual even for Beaujolais as it is granite with porphyrite but it suits the vines perfectly. Anne Marie and Armand are known for their big wines, filled with extract and aroma. Rich and ripe in the nose, yet wonderfully refined and delicate. M7 D8

**2347 R GNI  AC, 2002, DOMAINE DE THULON, ANNIE JAMBON.****\$14.67/btl 6btl/750 ml. \$88**

It's the passionate love of their work that makes the Jambon wine so much better than other wines of

**2349 CHÉNAS AC, 2002, DOMAINE CHAMPAGNON.****\$16.33/btl 6btl/750 ml. \$98**

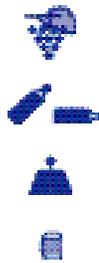
Chénas, once an oak forest, from which it takes its name, has a granite and sandstone *terroir*, adding extra complexity to the wines. The practice of rigid fruit selection and summer pruning results in an amazingly low yield per acre, but the benefits are found in greater concentration of flavour and perfume. After hand harvesting and fermentation, the young wine spends six months in oak, building a richer, more complex but softly rounded character. It will keep easily for half a decade, but who wants to wait? M6 D7

**2350 MORGON, 2002, DOMAINE JAMBON, LA FAMILLE DE NICOLE JAMBON.****\$16.50/btl 6btl/750 ml. \$99**

For over a century the Jambon family have worked the vineyards and made wine. Now they estate bottle wines which are clearly at the peak of quality. In Morgon they have 12 acres all with an eastern exposure on a sloping



JAMBON FAMILY



*terroir* of granite and sandstone. The vines are pruned in the goblet style to limit production with ripeness of the fruit assisted by careful leaf removal. Michel produces his organic wine by traditional methods. The wonderful aroma is spiced with herbal nuances, in the mouth rich and really huge, a complete wine with luscious flavour. M6 D7

**2351 JULIÉNAS AC, 2002, CLOS DU HAUTE COMBE, VINCENT ET JACQUES AUDRAS.****\$17.00/btl 6btl/750 ml. \$102**

JACQUES AUDRAS

Juliénas doesn't come better than this. The vines are tended and pruned by hand and the wines made "à l'ancienne", drawing out the full tannin content. The wine has enormous colour, it is rich in extract, perfectly concentrated and needing time to soften and lose the aggressive edge. Cassis flavours wrap up the acidity making it reminiscent of Côte d'Or Pinot Noir. A really wonderful wine. M5 D7

**Paul Sapin, "La Vercherre", La Chapelle de Guinchay, Macon, France**

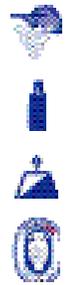
The house of Paul Sapin continues to flourish with wines of exceptional quality at down to earth prices

**THIERRY COULON, MAISON PAUL SAPIN**

colour, with a pinkish tone, while the nose is lively and delicate, it has no excess. Low level of tannin in the mouth but a very agreeable early palate with soft fruit spreading to fill the middle. M9 D9

**2352 BEAUJOLAIS BLANC AC, 2002, CUVÉE PRESTIGE.****\$14.00/btl 6btl/750 ml. \$84**

The vineyards lie just across a narrow stream from the edge of the Pouilly appellation, the gigantic limestone crag of Solutré almost within reach. The light coloured tones, still showing delicate flashes of green, focus the developing aroma and offer a delicate toast and honey aspect with warm nuances of rolled oatmeal. Lush, with some guava and pineapple, with chunks of apple and succulent fruit. Assertive touches of the mineral *terroir* add interest to a really confident classic. [00] M8 D9

**2354 MÂCON SUPÉRIEUR ROUGE AC, 2002, CUVÉE PRESTIGE.****\$12.83/btl 6btl/750 ml. \$77**

Great wines were made in 2002, but the reds benefited even more dramatically from the last weeks of clear blue sky prior to harvesting. The grapes, revealed to the sun by leaf thinning, rushed to optimal ripeness, their sugar levels high enough to guarantee alcoholic penetration in the mouth. Fullish colour with a strong aroma, it is impressive with some nice wood nuances. Floral nose with a ripe and full palate, it has good fruit and is quite concentrated with a good firm grip. M7 D8

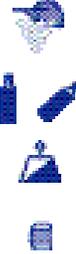
**2353 COTEAUX DU LYONNAIS ROUGE AC, 2002, CUVÉE PRESTIGE.****\$12.17/btl 6btl/750 ml. \$73**

An almost unknown appellation from vineyards lying between Beaujolais and Lyons, this wine is a delicious raspberry fruit filled thirst quencher with youthful acidity. Good



**2355 MÂCON BLANC VILLAGES AC, 2002, CUVÉE PRESTIGE.****\$13.83/btl 6btl/750 ml. \$83**

Fine sunny weather throughout September saved the vintage after the floods of August. The results show complexity and concentration, the wine has a fine silver straw colour, with a bouquet projecting sweet fruit, citrus and hints of oatmeal biscuit. Abundant fruit and angular acidic notes define the character. [01] M7 D8

**2356 POUILLY FUISSÉ AC , 2002, CUVÉE PRESTIGE.****\$23.00/btl 6btl/750 ml. \$138**

Now and again the quality of the vintage makes a purchase essential and 2002 is such a year. Early summer bunch pruning followed by further losses during the August storms left little fruit on the vines. Then, September's sun ripened the bunches and produced high alcohol in rich concentration with fruit. Straw coloured, the subdued bouquet shows banana and cedar in a package of creamy flavours. Harmony is coming and with it will emerge an impressively elegant wine. [01] M7 D7

**2357 COEUR DES LANCIERS BLANC, VIN DE TABLE FRANÇAIS.****\$9.17/btl 12btl/750 ml. \$110**

Sapin's Coeur des Lanciers white has excelled in blind tastings over many years. In a recent tasting of a dozen wines it came out top – yet again. Clean and dry, well balanced, plenty of fruit with deliciously balanced acidity making the palate instantly ready for the second glass. For many years one of the Society's favourites, and with the richness of wine from the latest vintage it is likely to retain its popularity. [00] M9 D9

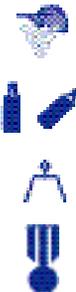
**2358 COEUR DES LANCIERS ROUGE, VIN DE TABLE FRANÇAIS.****\$8.75/btl 12btl/750 ml. \$105**

Sapin's ever popular charmer, a blend of Gamay Noir with Carignan and Grenache. To optimise the fruit levels the grapes are fermented under pressure to unlock colouring and extract. A traditional, easy to drink, sappy red with a simple message to be enjoyed as soon as bottled. Nice red fruit flavour, limited tannins so it is very soft and balanced by freshly flavoured acidity. M8 D9

## GERMANY

## A new German supplier from an unexpected source - The Red Cross Society of the Rheinland

Opimian is very excited to have found a new German supplier from an unexpected source; we are pleased to present the Red Cross Society of the Rheinland, whose involvement with wine extends over several generations of being entrusted with the management of the historic Cusanushof winery in Bernkastel. Since then other famous vineyards have been added to expand the holdings and include every region of Germany's wineland. Recently the 600 year old vineyards of the Bischofliches Presterseminar, Trier, and the St Nikolaus Hospital wineries of the Mosel, well known cherished sites, were added to the holdings. These Red Cross wineries are now widely considered to be the highest quality producers in the country. The Red Cross employs more than 650 people in their winemaking activities, seeking to add dignity to the lives of those who have serious physical impairment. Additionally, four hostels, three workshops and four kindergartens support the vineyard work. By law, all profits from operations must be used in the charitable work of the Society.

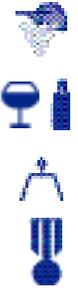
**2362 BERNKASTEL-KUESER WEISENSTEIN RIESLING SPATLESE, 2001, MOSEL.****GOLDENER KAMMERPREISMUNZE [GOLD MEDAL] \$16.67/btl 6btl/750 ml. \$100**

A deliciously concentrated wine from one of the best known villages of the Mosel. With an appetisingly light, silver colour and small green tints, it is very lively and the lime blossom fragrance tingles with light fresh sweet edged nuances. The very young appearance already shows promising depth and intensity with a vibrancy that is as beautifully marked as the crisp, semi-dry Riesling finesse. [03] M8 D8

**2363 ERDENER TREPPCHEN RIESLING AUSLESE, 2001, MOSEL,****SILBERNE KAMMERPREISMUNZE [SILVER MEDAL] \$19.50/btl 6btl/750 ml. \$117**

No surprise that this beauty won a gold medal, it is a spectacular wine. The colour takes on golden tones of concentrated extraction showing off a fragrant bouquet with delicious and evocative floral memories, with honey, lychees and softly lemony citric notes. Softly stated acidity fills the palate and tropical fruit leads towards a long finish with succulently fresh flavour. [04] M8 D7

**2364 AYLER KUPP RIESLING KABINETT HALBTROCKEN, 2001, SAAR, BISCHOFliches KONVIKT TRIER**



**GOLDENEN KAMMERPREISMUNZE [GOLD MEDAL]**  
**\$23.33/btl 6btl/750 ml. \$140**

A fabulous wine from one of the finest villages of the Saar Valley. Sparkling silver, only a hint of colour deflecting the light through the glass, nothing hides the delicate, fragrant floral bouquet showing off a lovely clean but lime-tinged aroma. Intense fruit driven palate flavours offer a mouth watering appeal to enjoy another glass. [01] M8 D8

**2365 RUPPERTSBERGER NUSSBIEN RIESLING KABINETT, 2001, RHEINPFALZ,**

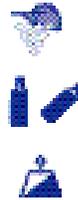


**SILBERNE KAMMERPREISMUNZE [SILVER MEDAL]**  
**\$13.50/btl 6btl/750 ml. \$81**

The rich, full flavours of this typical Palatinate wine offer a basket of fruit and flowers with a softly mellow edge that shows a seamless silkiness

with an attractive oat-mealy mellow character. Apricots with nuts, peaches, oranges and a sweet seeming appeal without any sugary excess holds the attention and focuses on the fruit that balances the appeal of a zippy acidic dry finish. [02] M7 D8

**2366 RUDESHEIMER RIESLING KABINETT, 2001, RHEINGAU.**



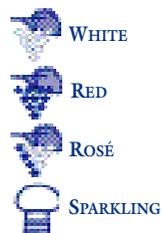
**\$18.50/btl 6btl/750 ml. \$111**

Soft, fragrant, floral and ripe, the deep bouquet is shot through with apple and mandarin nuances with savoury biscuit complemented by tingling youthfulness showing off cherry fruit in a neatly balanced blend of sweetness, weight and clearly defined Riesling characters. Light acid tones add interest that enhances the impact of honeyed fruit on the palate which shows a sensuous intensity as well as a lovely balanced textural quality in the lasting mouth-feel. Further bottle age will reveal a dazzling wine. [02] M7 D8

## Conditions of Purchase for Cellar Plan 145

- 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 10, 2003, 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 2003 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 10=Fully Mature
- Degrees of Drinkability . . . . .(D) . . . . .(Scale of 1-10) 1=Needs Time 10=Ready to Drink