

Cellar Plan 147

In this offering :

Wines: **Austria, Italy and California**

Coupon Wines: **Membership Recruitment &
Royal Bank/Opimian Visa Gold Card Programs**

ALBERTA



Last day to order : May 5, 2003

Admirable Austria, a Latin Romance and those Gorgeously Full Bodied Californians

When the Heavens opened across a wide part of southern Europe as the grapes were ripening the whole wine world took a deep breath and waited to see what would be worth saving of the 2002 harvest. In the end, some regions produced some of the best wines for a decade, but others, mired in mud, gathered little more than “chocolat” – mud coloured mouldy grapes. Since the harvest, Ken Christie has been travelling to the Italian vineyards tasting, admiring, but more often rejecting, samples which have little to interest Opimian. The verdict is

that modern techniques have allowed growers to produce whites which are deliciously fresh, ready to drink, and charming.

Austria has made the best wines, full of character, many picked before the rainfall and showing why Austria has become the “flavour of the moment”.

Our Californian selection is once again, quite outstanding. With each passing year the Californians become more confident in their ability to manage tannins and their wines become more harmoniously quaffable.

Here is another Opimian offering that deserves to be the “talk of the town”.

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

These popular programs will remain in effect during the ordering season of 2003, 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.

2473 **INZOLIA SICILIA BIANCO, 2002, IGT.**
Coupon 6btl/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2442 but is available only through the use of the coupon as explained above.

2474 **SANGIOVESE DEL MARCHE, 2002, IGT.**
Coupon 6btl/750 ml.

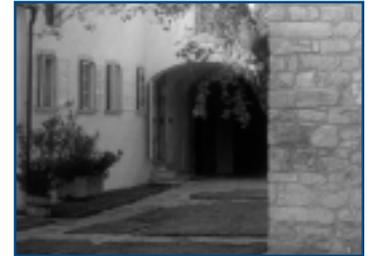
Packaged in cases of 6/750ml bottles, this is the same wine as lot 2439 but is available only through the use of the coupon as explained above.

AUSTRIA

“Aufregend, Fruchtig und Aromatisch”

Weingut Höppler, Vienna and Winden/See, Austria.

The growers of Austria have waited many years for their exciting wines to claim their place in the international “pecking order” of demand. During the past couple of years interest has blossomed, and now the best growers are beginning to ration their wines to their best customers. With our long established relationship with Jost Höppler, owner of one of the country’s most successful wineries, the Society is perfectly placed with a great producer specialising in internationally prized wines.



2418 GRÜNER VELTLINER, 2002, RIED KIRCHBERG.

\$14.17/btl

6btl/750 ml. \$85



It is hard to imagine any white wine that has more attractively quaffable characters. It is fresh tasting and full of vivacious acidity that gives a lovely refreshing attack through the palate. The light aromas leave a hint of fresh lemon and lime, and in the mouth the flavours are simply scrumptious with a soft, nicely up-front flavour showing delicious nuances of gentle spice that lead on to a small suggestion of sweetness to perfectly balance the acidity. [00] M8 D9

ending clean and austere as only the best Rieslings can do. Lovely finish but very fresh and still needing time. [01] M8 D9

2419 PINOT BLANC, 2002, RIED KIRCHBERG.

\$16.33/btl

6btl/750 ml. \$98



The quality of the famous Ried Kirchberg vineyard is perfectly demonstrated by this beauty. It has a pristine bouquet with a show of clean mineral tones before it blossoms with aromas reminiscent of spring flowers. Fine background acidity provides a platform for surprisingly good levels of rich fruit with a fine touch of smooth lanolin. Finishes ripe and attractively dry, with a long grip at the end. [00] M8 D9

2421 GEWÜRZTRAMINER, 2002, JOST HÖPLER.

\$20.50/btl

6btl/750 ml. \$123



Höppler’s wine never has the unctuous quality found in the great Alsace examples of this unique grape, but his wine is much more open and approachable. The bouquet needs more time to develop, but even in its infancy it is showing a delightful creaminess, combining hints of honeysuckle, spice, marmalade and peach gathered around a plump, ripe fruit centre. Refined and slightly austere nose with modest depth shows the concentration, even richness, of ripe and balanced fruit. [01] M7 D8

2420 JOHANNISBERG RIESLING, 2000, RIED KIRCHBERG.

\$17.33/btl

6btl/750 ml. \$104



A most attractive wine, light and fresh with good fruit intensity and with a little maturity it is showing ripe flavours. A peachy background adds an extra dimension to good fruit, and stylish balance gives ample flavours on the palate. This is juicy, a mouth watering, lip-smacking glass of wine with lots of concentration

2422 GRÜNER VELTLINER EISWEIN, 2001, JOST HÖPLER.

\$29.33/btl

6btl/375 ml. \$176



A wine made to last for years, this is still at the beginning of its life yet already it shows massively rich concentration with very pure fruit flavours balancing the high acidity levels that will provide stability for development of both aroma and palate. Brilliant fruit, yet there is nothing excessive or cloying as the marvelously acerbic, steely character of the grape handles the rich residual sugar with ease and charm. All too easy to enjoy, small touches of smooth lanolin adding an extra note to the symphony of all the other flavours that combine so seamlessly in an orchestral harmony. [08] M4 D7

ITALY

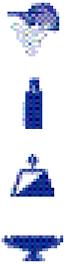
The Werner Walch Selections

We have featured wines from the family of Werner Walch for many years and though vintages are invariably prone to the enormous diversity resulting from weather conditions, Werner's wines never fail to delight. They encapsulate the breathtaking wonder of the mountainous country where 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 the skills of a masterly winemaker. In addition to his own family wines, Werner offers wonderful selections from other regions.

Alto Adige

2423 CHARDONNAY "CARDELLINO", 2001, DOC ALTO ADIGE, ELENA WALCH.

\$15.00/btl 6btl/750 ml. \$90



Italy has become as much the home of fine Chardonnay as France but none come better than this one from Elena Walch's beautiful mountain side estate. With all the delicious flavour of great Mâcon, it still manages to squeeze into the bottle some of the heady fruit driven opulence of South America at full throttle. Retaining both elegance and class through the integration of zesty lime toned acidity, there is so much brilliance here in a Chardonnay guaranteed to please a multitude of members. [00] M8 D9



Seventeen grapes have a Sud-Tirol appellation, but this is perhaps the most distinctive. Pale, clear, green-tinted colour, the aroma is bright and light bodied and the lively flavour shows an aromatic quartet of papaya, melon, lemon and gooseberry. Sufficiently weighty to take some ageing. [00] M8 D9

2424 PINOT GRIGIO, 2002, DOC ALTO ADIGE, E. VON KELLER.

\$16.33/btl 6btl/750 ml. \$98



Grown on the alpine estate of the Walch family, this wine characterises the clear beauty of its landscape, its high, fresh acidity offering clear cut fruit flavours so reminiscent of the rarefied mountain air.

2425 PINOT NERO RISERVA, 2000, DOC ALTO ADIGE, WILHELM WALCH.

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



Time in the bottle and the coolness of the cellar has worked wonders with this elegant bottle of the classic Pinot Noir grape. A spicy bouquet has developed showing some lovely nuances of soft smoke with a gentle touch of over-ripe raspberry fruit and a small forest floor earthiness. Then a small, soft, pretty array of flavours lingers in the mouth leaving a neat taste of sweet cherry that fades off at the finish. Sweetly fragrant rather than full, it has all the weight needed to make it memorable. M7 D7

Veneto

2426 PINOT GRIGIO DELLE VENEZIE, 2002, IGT, S. OSVALDO.

\$15.83/btl 6btl/750 ml. \$95



A lovely example of one of the world's greatest grape varieties. When they are good, Pinot Grigio [or Pinot Gris] can be the equal of the most refined Chardonnay and better than fine Sauvignon Blanc. This one has an attractive silvery colour with a hint of emerald, followed by a clean bouquet with charming fragrance hinting of passion fruit. The flavour shows a pleasing nutty minerality based on the fine balance between acidity and fruit. White wine to perfection. [00] M8 D9



contributes to the complexity of this traditionally simple wine. Particular attention is paid to the canopy management in the vineyards. The vines are trained on high trellises offering protection to the grapes on the hottest summer days, which assists in retention of high acidity levels at maturity. Pale coloured in a light straw tone with an intensely grapey bouquet leading on to a soft, lightly flavoured palate, this makes a perfect apéritif. [00] M8 D9

2427 SOAVE CLASSICO, 2002, DOC, DELIBORI.

\$12.33/btl 6btl/750 ml. \$74



Delibori own vineyards in six locations of the Soave district ensuring that each of the varied soils

2428 AMARONE CLASSICO DELLA VALPOLICELLA, 1999, DOC, DELIBORI.

\$34.17/btl 6btl/750 ml. \$205



Amarone meaning "bitter" is one of the great unsung wines of Italy, but this isn't bitter, it is succulent, rich, opulent and quintessentially fruit-filled. Amazingly



the aromas and flavours combine with an offering of cherries, plums, smoke and bitter chocolate. The richness comes from the practice of laying out the grapes on cane mats in open rooms to concentrate the sugars before eventual pressing in January – no wonder it is wine that will live for decades as it matures on a smooth mass of tannins. M6 D7



2429 VALPOLICELLA CLASSICO SUPERIORE, 2001, DOC, BALDO.

\$14.33/btl 6btl/750 ml. \$86



This real Valpolicella has little in common with the over-produced Italian jug wine that sometimes carries the same label. Baldo are proud growers, working on water stressed slopes where they produce a modest yield of flavour filled grapes. The bouquet is pronounced, with attractive red fruit and black cherry aromas that harmonise with the refined flavour where rich chocolate is balanced by nuances of vanilla and bitter cherry. Light and fresh, packed with flavour, it was made to be enjoyed young. M8 D9

Marches

2430 VERDICCHIO DEI CASTELLI DI JESI CLASSICO, 2002, DOC, FOLLONICA.

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



From a historic region where security was only assured by refuge in one of the great castles that gave the region and its wine a name. Unfortunately the producers designed an unusual but shapely bottle that in the typically Italian way became known as “Lollobrigida”. The wine is bone dry, intensely aromatic, with steely mineral nuances shaping the crispness of the clean, light bouquet. The dry flavour shows a salty edge that makes it the ace for seafood, as well as a wonderful summertime sipper. Superb when young, so don’t wait. [00] M8 D9

Abruzzo

2431 MONTEPULCIANO D’ABRUZZO, 2001, DOC, FRATELLI CORSI.

\$13.67/btl 6btl/750 ml. \$82



The quiet tranquillity of the scenery of Abruzzo takes one’s breath away, yet it is still one of Italy’s quietest havens of calm. Hiding in the valleys and on the hills are many pretty mountain villages that are the home of a wonderfully friendly wine with a blackberry and apple pie character that extends from the dark crimson colour to a long lasting flavour. The addition of a peck of spice softens the grip of a rich tannic structure adding further dimensions to the mouthfeel. Rustic and wonderful. M8 D8

Tuscany

2432 SANGIOVESE DI TOSCANA, 2001, IGT, FRATELLI CORSI.

\$12.33/btl 6btl/750 ml. \$74



Italy’s most planted vine gives Italy its most easily recognised wine style. A prolific bearer, it has a unique ability to yield the best wine almost wherever it is grown. It is no wonder the Latins like it so much. Now widely grown throughout the world, nevertheless its stomping ground is still Tuscany where it is the heart and soul of Chianti. Corsi’s wine has good colour, with a racy, vigorous bouquet and a solid cascade of chunky flavours making it a great wine with food. M8 D8

2433 CHIANTI COLLI SENESI, 2002, DOCG, GEOGRAFICO.

\$14.50/btl 6btl/750 ml. \$87



This superb wine is sourced from vineyards close to Siena from one of the most important Chianti producers, “Il Geografico”, situated in Gaiole in the heart of the Classico region. Full aroma, rustic and heavy it has good smoky tones. The flavour shows dollops of black cherry with some liquorice and sun dried fruit augmented by flecks of dark chocolate and a wedge of deliciously integrated, but assertive tannin. Surely the clear choice for any of a dozen pasta dishes. M8 D9

2434 CHIANTI CLASSICO, "SAN JACOPO", 2001, DOCG,



CASTELLO DI VICCHIOMAGGIO.
\$23.50/btl 6btl/750 ml. \$141



When John Matta purchased the Castle of Vicchiomaggio many of his friends thought that it would prove too great a burden. Far from true, today John is thriving

as master of one of Tuscany's finest vineyards, producing a number of stylishly individual wines from the clearly identified separate *terroirs* and micro climates of the estate. San Jacopo 2001 is a fresh, lively, very young feeling wine with forceful tannins sufficient to hold together the cherry with oak aromas and then a beautifully sweet, mellow flavour with astringent bitter chocolate. M7 D7



Giordano, Valle Talloria di Diano d'Alba, Fine Italian Wines

A little over a century ago Ferdinando Giordano founded his cellars in Valle Talloria d'Alba in the heart of the "Langhe", Piedmont's finest vineyards. Today, the grandson of the founder chairs one of the most progressive and exciting wineries in Italy, not only specialising in fine Piedmont wines but in Italian delicatessen too. Over recent years the company has grown and has recently purchased vineyards and cellars in the extreme south of the country at Torricella near Italy's heel where they produce a range of stunning varietals and regional wines.

2436 PIEMONTE CORTESE, 2002, DOC.



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



A brilliantly aromatic and highly flavoured white reflecting in its pale green tinged golden straw colour the vinosity that dances from the nose to the palate with subtle, even delicate, fruit characters. This is one of the most appealing alternatives to endless Chardonnay and though it never develops the richness of that grape it has steely appeal and a fine range of flavours that range from damp straw to freshly acidic green apple. Long, firm, characterful and very different! [00] M8 D9



rustic, hearty and satisfying flavours. It is full bodied and full of flavour with memories of sun-dried tomatoes, juicy fruit, good oak rounded-off with a dollop of black cherry, liquorice and almost hidden velvet tannin. Only an Italian could call this "The King of Wines" but many would agree that it deserves the honour. Nebbiolo grapes are complex, a touch mushroomish, even slightly coarse but classic Piedmont doesn't come much better than this stunner from a great year. M6 D7

2437 DOLCETTO D'ALBA, 2002, DOC.

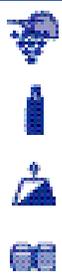


\$11.92/btl 12btl/750 ml. \$143



This is the most vibrantly gulpable glass in the lexicon of wines. It has a wholesome ripe berry fruit appeal that stems from modest levels of acidity giving it a sense of luscious sweetness although, as the producers hasten to explain, there is in fact no residual sugar. Giordano's wine is stunning, it is jammed and packed with guzly fruit with quite a firm structure yet without any loss of the vivacious light characters that give it such wide appeal. Made to be drunk young while the flavours are at their most exciting and the colour so youthfully purple. M8 D8

2439 SANGIOVESE DELLE MARCHE, 2002, IGT, CANTINE BORGO REALE



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

The Marche region stretches long and narrow along the sapphire blue Adriatic past the hordes of sun-worshippers and many small ancient Latin towns. But inland, the scenery around the vineyards is sufficient to make one gasp for breath with its beauty. This typical country red from Ascoli Piceno has plenty to offer with its deep crimson colour and the pleasantly delicate aromas of freshly picked grapes. Dry, harmonious and full bodied, it ends in a long finish with a bitter but attractive aftertaste. M8 D7

2438 BARBARESCO, 1999, DOCG.



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

This is one of the great Italian classics, but in the glass, majesty is forgotten in a whirling helter-skelter of

2440 CHARDONNAY DI PUGLIA, 2002, IGT.



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



The southern region of Puglia has already taken its place as one of the most exciting regions for Chardonnay where grapes achieve perfect ripeness in the dry conditions of the southern summer. Picked early to preserve fruit acidity there is nei-

ther loss of character or body. The bouquet is ample and succulent, offering lovely memories of the uncrushed grapes with nuances of exotic fruit. Fresh and complete, a great wine for food, especially grilled fish dishes. [01] M7 D8

palate, but overall the effect is delightfully harmonious as the finish lasts long after the last drop in the glass. M8 D8

2441 **NEGROAMARO DEL SALENTO, 2002, IGT.**
\$10.00/btl **12btl/750 ml. \$120**




The name of this wine derives from the Puglian “Niuri Maru” meaning “dark and bitter”. But there is no bitterness here, only spicy highlights and rich black fruit with blackberry and cherry coming in a flush. The bouquet seems to be from a different glass, showing green gooseberry and floral aromas rather than the darker tones of the

2442 **INZOLIA SICILIA BIANCO, 2002, IGT.**
\$9.58/btl **12btl/750 ml. \$115**




A new experience, and a wine from a grape we have never previously offered, the Inzolia, a native of the mountainous vineyards of central Sicily where only the cool breezes off the Mediterranean prevent loss of acidity and over-ripening. For years the whites of Sicily have been a huge surprise and a universal delight. They are as fresh as flavours come, interesting and attractively structured. Light in colour, the bouquet equally charming and fragrant and just waiting to be irreverently quaffed. [00] M9 D9

CALIFORNIA, USA

How the world turns! Was it only two years ago that all California wine was at a premium and producers were indifferent as to whether they sold to Opimian or not. Now much overpriced California wine is lingering on the shelves across America and suppliers love us once again. Deals abound and we have been aggressive in searching out especially good value wines. Now is the time to stock up!



Vinformation

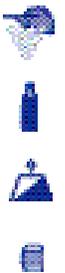
After feeling the pinch of 9/11, Kevin Shannon has reorganised his company. Phillip Zorn returns to the fold as winemaker and between he and Kevin, they have located some particularly good values on the spot market.

2443 **OPIMIAN SOCIETY CALIFORNIA WHITE.**
\$9.33/btl **12btl/750 ml. \$112**



Kevin’s annual effort to blend a value package for Opimian hits the jack pot this year. This wine is 90% Monterey Coastal Chardonnay. The buttery lemon character is well developed with an underlying crispness from maturation in stainless steel. This is good, clean, unpretentious California Chardonnay, perfect for patio sipping, receptions and light dishes. (01) M9 D10

2445 **BUTTERFLY RIDGE CHARDONNAY, 2001, CALIFORNIA.**
\$11.42/btl **12btl/750 ml. \$137**



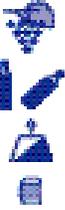

With grapes sourced mainly from the cool climate Monterey and the coastal highlands, the resulting wine shows its heritage clearly. Tropical fruit flavours abound with apple hints showing from a small amount of Semillon in the blend. Intense fruit and balanced acidity and a touch of oak makes this wine a good traveller and keeper. (01) M8 D9

2444 **OPIMIAN SOCIETY CALIFORNIA RED.**
\$9.58/btl **12btl/750 ml. \$115**




This multi blend of different varietals, Barbera, Carrignan, Cabernet and Zinfandel, from the last two vintages gives a consistent style year after year. Flavour varies according to the varietal mix. This year’s version has raspberry as the predominant flavour with hints of spicy nutmeg and very soft tannins. M8 D9

2446 **BUTTERFLY RIDGE PINOT NOIR, 2001, MENDOCINO.**
\$12.83/btl **12btl/750 ml. \$154**




Cool Mendocino allows the capricious Pinot Noir to develop its full flavour potential while maintaining elegance and varietal character. Spicy cherry dominates

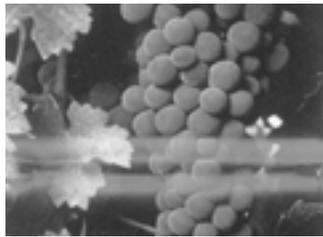
the fruit with oak hints and an easy tannic finish. M7 D9

2447 BUTTERFLY RIDGE ZINFANDEL, 2000, AMADOR.

\$13.33/btl 12btl/750 ml. \$160



Amador is arguably the best region to grow Zinfandel. Our selection comes from Clockspring Vineyards in the Shenandoah Valley. The wine shows lots of zest and elegance without being fat, dull and coarse which happens when the grapes are grown in the hottest regions of California. We have plenty of spicy cherry berries here, nicely balanced, with enough vanilla and tannin from the American oak ageing on the finish to maintain interest. M7 D8



2450 STONE VALLEY CHARDONNAY, 2002, CALIFORNIA.

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



Modern cool fermentation techniques are used to ensure zero oxidation and maintenance of high acid levels. Fruit is picked pre-dawn, cold stabilized, then fermented at 56°F and aged in tanks. Fresh, crisp and elegant chardonnay is the outcome with citrus pear flavours, perfect for sipping or accompanying light dishes. (01) M8 D9

2451 STONE VALLEY CABERNET SAUVIGNON, 2001, CALIFORNIA.

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



With 15% of Cabernet Franc in the blend and having spent four months in American oak, the resultant wine is deeply coloured with rich, ripe cassis and blackberry fruit flavours leading to a surprisingly soft tannic finish. M7 D8

2452 ANGELS CREEK VIOGNIER, 2001, LODI.

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



When grown in California, Viognier makes a more precocious statement on both the nose and palate than the same varietal made in southern France. This

2448 REDWOOD GROVE CABERNET SAUVIGNON, 2000, MONTEREY.

\$13.33/btl 12btl/750 ml. \$160



Sourced from the Santa Lucia highlands where temperatures are somewhat warmer than in the valley, we find a familiar herbal plum and blackberry character with complementary oak hints. Tannins are still rather pervasive and so a little more time in bottle would be beneficial. M6 D7

2449 REDWOOD GROVE MERLOT, 2001, CALIFORNIA.

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



Made from fruit sourced from the Central and North Coast regions, this wine is intensely fruit forward with lots of mouthfeel and cedar hints from the moderate oak treatment. M8 D8

Kautz Family Holdings

Off the usual tourist route in the Sierra Foothills east of San Francisco Bay, the Kautz family not only operate a 5,000 acre vineyard operation but they are active in making special wines for special markets. They work with another member club of the International Wine Clubs Association (IWCA) and we too offer their wines thus giving us volume price advantages without a large volume commitment.

one has 10% Chardonnay blended in. The attractive nose shows pears, mango, peach and almond, and in the mouth there is plenty of rich, punchy fruit nicely balanced and very satisfying. (01) M8 D9

2453 BEAR CREEK PETITE SYRAH, 2001, LODI.

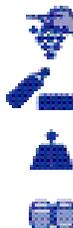
\$19.83/btl 12btl/750 ml. \$238



If you like your wines big and muscular, this one is for you. This wine has a definitive Shiraz-like quality to it. Massive rich fruit, lots of ripe, soft tannin and a long finish. Experience shows that drinkability comes on quickly after a year in the cellar. M6 D7

2454 BEAR CREEK ZINFANDEL, 2001, LODI.

\$20.42/btl 12btl/750 ml. \$245



Three low yielding goblet pruned vineyards with vines averaging 40 years old form the base of this wine. 10% of the blend is Shiraz. The first sniff of this wine tells the story. A classic Zin aroma profile exudes blackberry and cherry with black pepper nuances. The taste only fulfils these expectations complemented by some vanilla and an overall complexity derived from ageing for nine months in French and American oak. M6 D7

2455 SONOMA CREEK CHARDONNAY, 2000, SONOMA.

\$16.08/btl 12btl/750 ml. \$193



The Sonoma Creek wines are all hand crafted and made in situ in the Carneros area of Sonoma. 60% of the blend of Chardonnay and 15% Chenin Blanc was fermented *sur lie* in French oak. 40% was exposed to full malolactic fermentation. The quality and effort shows. Classic Sonoma style Chardonnay, crisp grapefruit and apple flavours are balanced by rich, buttery, toasted oak leading to a long, creamy finish. (01) M8 D10

2456 SONOMA CREEK PINOT NOIR, 2000, SONOMA.

\$19.08/btl 12btl/750 ml. \$229



Cool climate is vital for quality with this capricious



grape, and Carneros is the source in this case. Traditional Burgundian fermentation and ageing techniques were used except 5% Petite Syrah was blended in before ageing in French oak. Slightly darker in colour than your typical Pinot, the flavours are bold black cherry and raspberry with a smokiness melting into a spice and chocolate finish. This is a sleeper in the world of Pinot Noir. M7 D9

2457 SONOMA CREEK MERLOT, 2000, SONOMA.

\$18.42/btl 12btl/750 ml. \$221



Merlot also thrives in a cooler climate and careful hand work was applied during 21 days of cool fermentation. After pressing, the wine was aged in French oak for 19 months. Intense blackberry is the dominant flavour with chocolate and toast from the oak influence. M6 D8

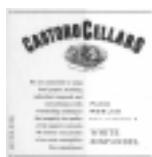
Castoro Cellars

Owner Niels Udsen continues his high tech mountain-man life style without apparently worrying about the vagaries of the world around him. His wine prices remained steady during the heady days of 2000/01 and remain great value today.



2458 WHITE ZINFANDEL, 2002, PASO ROBLES.

\$13.00/btl 6btl/750 ml. \$78



This great all season sipper abounds with delicate flavours of berries, cherries and watermelons. Made in a clean off-dry style, it is full of Zinfandel fruit and has a crisp finish. (01) M9 D10

2459 FUMÉ BLANC, 2002, PASO ROBLES.

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



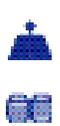
The character of this wine has changed over the years as in spite of its name, it now has no oak treatment. Maximum Sauvignon Blanc character is obtained from stainless steel fermentation and maturation. The result; a fresh, grassy, elder flower nose and lingering citrus notes on the palate. (00) M8 D9

2460 CHARDONNAY, 2001, CENTRAL COAST.

\$19.67/btl 6btl/750 ml. \$118



Grapes are sourced from three local vineyards, Hog Canyon, Blind Faith and Abernathy. The batches are kept separate during barrel fermentation and then



blended and barrel aged. The end result is a lush, oaky, classic California wine with lots of acidity in the middle palate leading to a long, crisp finish. (01) M7 D8

2461 ZINFANDEL, 2001, PASO ROBLES.

\$20.00/btl 6btl/750 ml. \$120



Zin comprises 88% of this wine with Petite Syrah making up the balance adding colour and depth. Intense aromas of berry plum and cinnamon are fulfilled on the palate where this complex of fruit is enhanced by some vanilla, leading to a long finish with lots of soft tannins. M6 D8

2462 CABERNET SAUVIGNON, 2001, PASO ROBLES.

\$20.00/btl 6btl/750 ml. \$120



In an effort to make his best wine multi-dimensional, Niels blends in a small amount of Petit Verdot and Merlot, one giving added colour and depth, and the other rounding out and softening the Cabernet. The wine is aged in high toast American oak. It has a mouth-filling and lush flavour profile of blackberries with cassis hints. There is plenty of preservative tannins but due to the ripeness of the fruit they are not pervasive on the palate but will serve to give this wine at least five years of ageing potential. M5 D7

Steltzner Vineyards

This long time Opimian supplier and friend is something of a Californian oxymoron, he is a rather conservative innovator. He expands his business only from what positive cash flow will allow and steadily develops wine from various varietals, not necessarily usually associated with California. Opimian has chosen to follow Dick Steltzner's conservative tendencies in 2003.



DICK STELTZNER

2463 CHARDONNAY, 2001, OAK KNOLL.
\$21.33/btl 12btl/750 ml. \$256

 Oak Knoll is in lower Napa where temperature remains cool due to morning mists and breezes coming off San Pablo Bay. The wine reflects this cooling effect. It is generally rich and vibrant with intense aroma of citrus and tropical fruit punctuated by caramel and spice derived from two months fermentation in American oak followed by ten months in barrel. (01) M7 D9

2464 CLARET, 2000, STAG'S LEAP.
\$21.33/btl 12btl/750 ml. \$256

 Dick's intent with this wine is to present a meritage blend (40% Cabernet Sauvignon, 30% Merlot, 30% Cabernet Franc) which is approachable early but has the grip to last a decade in a cool cellar if necessary. With cassis, black cherry and black pepper dominating the nose, hints of oak and sweet spice creep through. On the palate these sensations are confirmed and enhanced by surprising complexity and a long, soft, tannic finish. M7 D8

2465 MERLOT, 2000, STAG'S LEAP.
\$29.17/btl 12btl/750 ml. \$350

 Raspberry fruit dominates this wine with wonderful long-lasting cedar nuances from 20 months of ageing in Vosges oak barrels. Merlot is such an approachable grape even when made to its ultimate quality as it is here. The compunction is to have another sip. M7 D9

2466 CABERNET SAUVIGNON, 1998, STAG'S LEAP.
\$26.00/btl 12btl/750 ml. \$312

 We offered this wine last year and repeat here as we rarely have a chance to acquire a premium Cab in what is now a seriously drinkable stage in life. With a broad range of various aromas the actual flavour is cherry dominated in a rich silky context finishing through soft, ripe tannins. M6 D9

2467 CABERNET SAUVIGNON, 2000, STAG'S LEAP.
\$30.17/btl 12btl/750 ml. \$362

 Made from 97% Cabernet Sauvignon and 3% Cabernet Franc, it benefited from the ample heat in mid-summer assuring opulence in the wine. Aromas are red berries and smoky hazelnut from French oak ageing leading to tantalizing flavours of cherry and blackberry end a silky but still somewhat tannic finish. M5 D7

Burgess Cellars

Small wineries making hand crafted uncompromising wines come at a premium price. Regardless of general economic conditions, there is always a demand for the best and Tom Burgess provides his share.

2468 ZINFANDEL, 2000, NAPA VALLEY.
\$27.25/btl 12btl/750 ml. \$327

  From the eastern slopes of Howell Mountain and blended with some Petite Syrah from the same location, this Zin compares to the best available in California. The focus is on spicy blackberry fruit flavours leading to a long, lingering, tannic finish. Although this is a wine for the long haul, true Zinfandel lovers will drink it sooner rather than later when much of the Zin character will have atrophied. M6 D8

 the grapes are severely stressed by dryness and high temperature – perfect for this variety. The wine is classic Syrah, pungent blackberry laced with the *terroir* in a complex of cedar and nuances from American and French oak ageing. M6 D8

2470 MERLOT, 2000, NAPA VALLEY.
\$30.17/btl 12btl/750 ml. \$362

 With grapes sourced from the Triere Estate in Yountville, this Merlot reflects its cooler environment. It is medium bodied with ripe aromas and flavours of spicy blackberry and black cherry. Hints of French oak add to the complexity. With soft ripe tannins, this wine will develop relatively quickly. M7 D8

2469 SYRAH, 2000, NAPA VALLEY.
\$27.25/btl 12btl/750 ml. \$327

 Also from the eastern side of Howell Mountain,

The Californian Wines of Paul Sapin S.A.



Thierry Coulon of Paul Sapin introduces two new selections of budget price bonus quality wines from "Far Away Places" around his winemaking world.

THIERRY COULON

2471 CHARDONNAY, 2002, WESTERN LODGE, CALIFORNIA.



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

Soft, fruit filled, succulent and offering immediate appeal, Thierry has selected a wine that packs flavour into the bottle without loss of the wild edge of lemony acidity. Sourced in the Central Valley, this softie has smooth mouthfeel with touches of sweet fruit, vanilla, nuts and honey flavours. Just a perfect wine for an early evening charmer. [01] M9 D9

2472 CABERNET SAUVIGNON, 2001, WESTERN LODGE, CALIFORNIA.



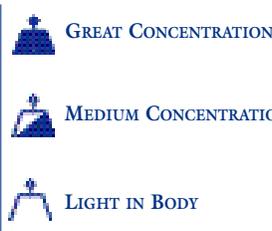
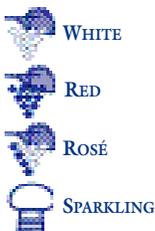
\$10.67/btl 12btl/750 ml. \$128

This rich red is shipped from a huge fruit, olive and grape farm in the San Joaquin Valley. The fruit is so obviously ripe, full of colour and rich in perfectly delicious extracted flavours. All the Sapin wines from "Far Away Places" have a similar easy, fruit driven approach with low tannins making the flavours more accessible. There is no pretension of grandeur here, just an extremely well made, open and honest red with oodles of up-front fruit headed by wild raspberry. A great party spectacular. M8 D9

Conditions of Purchase for Cellar Plan 147

- 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 May 5, 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 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



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



OPIMIAN *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 continue this popular 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 several different wines in this offering season (at least 3 different wines will be in each case, there are 3 offerings between now and June 2003).

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