

CELLAR PLAN 149

ALBERTA

In this offering :

- U.S.A.The Finger Lakes
CanadaOntario & British Columbia
FranceThe Loire & The Midi
Coupon Wines:Membership Recruitment &
Royal Bank/Opimian Visa Gold Card Programs



Last day to order : July 7, 2003

LAST CHANCE TO USE YOUR 2003 FREE CASE COUPON

For our final Offering for delivery in Canada in 2003, the emphasis is on value for the curious. A majority of the wines have not been offered before, many of the growers are new to the Society, but whether North American or French, they are without exception dedicated to quality and value.

Virtually all the wines are identified by varietal type with the split being traditional cool climate wines coming from North America and warmer climate varietals coming from France.

Cool Climate Wines from North America

Boutique wineries are flourishing with most selling nearly all their production to visitors to the winery. They therefore are not interested in selling at a deep discount to Opimian. Most large wineries

have their product line listed by the Liquor Boards and are not interested in the relatively small volume represented by Opimian.

We therefore offer wines this year from producers with whom we have a personal relationship who understand the value of dealing with a special group of wine lovers called Opimians.



Lakewood Vineyards, Finger Lakes

Located in the heart of the Finger Lakes area on the shores of Lake Seneca, Lakewood has been run by the Stamp family for four generations. This area is generally regarded as Hybrid wine country but the Lakewood vineyards lie in a preferred micro-climate where cool climate varietals flourish. We have been trying to buy these wines for five years without success as volumes did not allow for anything to be sold outside the region. However, those Opimians who read the Annual Directors' Mega Tasting Notes in Opimian News will note that Lakewood wines consistently score close to the top of their category.

2544

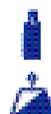
RIESLING, 2002, DRY.

\$15.42/btl

12btl/750 ml. \$185



This bright crisp wine has lovely fresh, citrus, floral aromas with lots of peach and apricot flavours in the mouth. Acidity is very good and the finish is pleasantly long. (00) M7 D8



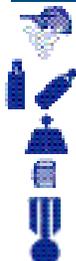
subtle sweetness is in excellent balance and therefore in harmony with the acidity, leaving a lingering satisfaction on the finish (02) M7 D9

2546

CHARDONNAY, 2002.

\$17.25/btl

12btl/750 ml. \$207



Careful oak barrel treatment including partial malolactic fermentation gives mouth-watering aromas of vanilla, butter and toast. Tropical fruits abound with delicious oak hints in a plushly textured elegant flavour profile. (01) M7 D8

2545

RIESLING, 2002, SEMI-DRY.

\$15.42/btl

12btl/750 ml. \$185



Intense aromas of pear and peach leap out of the glass setting up the palate for a rich taste sensation. The

2547 PINOT NOIR, 2001.**\$19.92/btl****12btl/750 ml. \$239**

Traditional fermentation methods are used to maximize the flavour and quality of this capricious grape. Success is apparent immediately on the nose with clean aromas of cherry, plum and toast.

On the palate, the stone fruit character has satisfying body and a warm velvety, if a somewhat youthful, tannic finish. M6 D7

2548 CABERNET FRANC, 2001.**\$19.92/btl****12btl/750 ml. \$239**

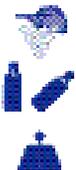
This varietal in recent years has become quite the darling of the wine press. This one is right up there with the best, being a Gold Medal winner. It is medium bodied, showing blackberry and

rich cocoa with hints of tea. Tannins are surprisingly ripe allowing the smoky oak finish to show through. M5 D7

Pelee Island Winery, Ontario



With more than 500 acres under vine, Pelee Island Winery is the largest estate winery in Canada. The scale is large but Martin Janz, winemaker, and Walter Schmoranz are masters at the art of making batches of wine in manageable sizes and of excellent quality. Their wines are increasingly available in Canadian liquor stores so they are only able to offer us three wines this year.

2549 SCHEUREBE LATE HARVEST, 2002.**\$11.50/btl****12btl/750 ml. \$138**

The unusually long fine autumn allowed the grapes to fully ripen and then begin dehydration before picking. Scheurebe is unique among white vines having predominant flavours of cassis and sweet grapefruit. Certainly delicious, particularly when coming from such an unusual vintage. Serve this wine as a dessert, or with dessert, or on a dessert. (05) M7 D8

2550 SAUVIGNON BLANC, VQA, 2002.**\$11.00/btl****12btl/750 ml. \$132**

Vintage weather has had a major positive impact on this wine. Up front it has a herbal green gage and gooseberry character but has sufficient body and



structure to warrant oak cask ageing which accentuates lingering apple and citrus flavours on the finish. (00) M8 D9

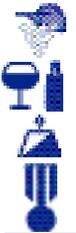
2551 PINOT NOIR, VQA, 2002.**\$11.00/btl****12btl/750 ml. \$132**

The wine world looks at the enviable prices achieved by the vintners in Burgundy and tries to rise to the challenge of making wines of equal appeal. Their success is found on the palate of the consumer, certainly the prices are much less, but the producers think the quality is in the bottle. This selection has elegant black cherry, plum and smoky oak flavours that finish with lots of soft ripe tannins. A little time in bottle will reward. M6 D7



Hillside Estate Winery, British Columbia

Many of the investors in Hillside are long time Opimian members so we are happy to work with them for the fourth time. As the vineyards in the area mature, the general quality of grapes improves. This year we are offering only vinifera varieties.

2552 GEWURZTRAMINER, VQA, 2002.**\$15.42/btl****12btl/750 ml. \$185**

Spicy lychee flavours dominate this wine with nice grapefruit acidity support. Great as a sipper with a difference or even better with those smoky starters. (01) M8 D9

2554 CHARDONNAY, VQA, 2002.**\$15.42/btl****12btl/750 ml. \$185**

This medium bodied wine has an attractive combination of ripe pear and green apples in harmony with oak hints on a lemony finish. (01) M8 D9

2553 PINOT BLANC VQA, 2002.**\$15.42/btl****12btl/750 ml. \$185**

Hillside is renowned for its Pinot Blanc. Full of peach and apricot character accentuated by citrus notes, it reflects the careful seasoning in French oak barrels until its creamy vanilla finish. (00) M8 D9

2555 GAMAY NOIR, VQA, 2001.**\$15.42/btl****12btl/750 ml. \$185**

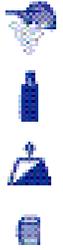
A rather bigger wine than you would expect from this grape, it has vibrant black cherry and red fruit flavours with attractive spiciness on a moderately tannic finish. M7 D9

Tinhorn Creek, British Columbia



Being situated at the southern end of the Okanagan Valley gives Tinhorn a marginal edge on the competition if temperature becomes a factor in the vintage. Their California trained winemaker Sandra Oldfield is always looking to pack a little more body and sunshine into every bottle she produces.

2556 PINOT GRIS, VQA, 2002. \$14.50/btl 12btl/750 ml. \$174



The popularity of this wine goes to the core of the wine-making. It starts in the vineyards where picking is done in the early morning to preserve freshness which is the guiding principle throughout the fermentation process. One third is American oak barrel fermented resulting in a delicate wine with citrus and tropical fruit characters. The mouthfeel is full-bodied and balanced and the finish long. (00) M7 D9



undergone malolactic fermentation giving an additional creaminess and longer finish. (01) M6 D8

2557 CHARDONNAY, VQA, 2002. \$14.50/btl 12btl/750 ml. \$174



For 2002 the 50% barrel fermentation has been switched to French oak – more expensive but giving more elegant toasty character to the decidedly tropical flavours. A great percentage of this wine has

2558 MERLOT, VQA, 2000. \$17.08/btl 12btl/750 ml. \$205



Longer hangtime and ongoing high temperatures throughout harvest shows in this wine where the grapes were picked at optimum ripeness. This level of richness allowed for extended maturation in American oak. Blackberry flavours combine beautifully with rich oak/vanilla spice which lingers through the long finish. Already three years old, this wine has glorious potential but will satisfy the impatient. M5 D7

FRANCE: THE LOIRE AND THE MIDI

VALUE: FOREVER IN THE EYE OF THE BEHOLDER,
VALUE FAVOURS THE WINES OF THE RIVER LOIRE
AND FRANCE'S NEW FRONTIER, THE SUN-KISSED
LANGUEDOC-ROUSSILLON.

This Offering is about special dreams, those of growers who tend their soil with passion and dedication to quality, frequently working endless hours to obtain a modest return. Their wines come from vineyards whose reputation is more about “value for money” than images that border upon the celestial.

The Loire Valley and the huge southern region of Languedoc-Roussillon, better known as the Midi, turn out great stuff, superb wines at many levels of price, as easy to drink as a ripe full blooded Australian or a toe-turning Californian but the growers appreciate that if their prices are out of line with expectation they will be out of a job. Even so, given the heady appreciation of the Euro, prices are increasing yet remain within reach for an offer filled with “bottled sunshine”.



THE LOIRE - An image of France's glorious history

Along the banks of the gently flowing Loire the most powerful aristocrats of pre-revolutionary France constructed their country palaces and châteaux. Today the vineyards provide a gentle green backdrop to these historical monuments which appear as an incredible mise-en-scène to the theatre of events that took place in the country over two hundred years ago.

2512 SAUVIGNON DU HAUT POITOU, 2002, AC, DOMAINE DE LA TOUR SIGNY, CHRISTOPHE CROUX.



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

Christophe is the only grower in this appellation who bottles his wine on his own Domaine. Light green on



a pale straw backcloth, the bouquet comes to life with fresh gooseberry and clear notes of mellow fruit with hints of passion-fruit and flint. The palate, still very tight and focused, has lively fruit, very deep flavour and a succulent finish. [00] M9 D9

2513 MUSCADET DE SÈVRE ET MAINE, 2002, AC, MISE SUR LIE, DOMAINE DE LA CHAUVINIÈRE, YVES HUCHET.

\$11.83/btl 6btl/750 ml. \$71



What happened to the Muscadet we used to enjoy so much with a light lunch, why did this lovely wine lose its appeal? There is no mystery, the answer lies in the awful thin, papery tasting wines put out by the big commercial cellars. NOT, Monsieur Huchet! His wine remains irresistibly delicious, delicate and charming. Frisky, zippy and full of tangy vibrations, then floral, intense, vivid and memorably fruity. [00] M8 D8

2514 SAUVIGNON DE TOURAINE, 2002, AC, DOMAINE GIBAUT, NOYERS-SUR-CHER.

\$13.33/btl 6btl/750 ml. \$80



After several years of working with Pascal and Danielle Gibault we remain absolutely convinced that there isn't a better estate in the

Touraine than this one. A beautifully structured wine, it offers a delicate smell of minerals and warm pebbles ringed by vibrant, concentrated, herbaceous fruit edged by ripe meadow grass. Light and fresh on the palate, its astringency balances the creaminess that would otherwise fill the mouth. [00] M8 D9

2515 GAMAY DE TOURAINE, 2002, AC, DOMAINE GIBAUT, NOYERS-SUR-CHER.

\$13.33/btl 6btl/750 ml. \$80



Gibault's wine is bright and fragrant with a cherry candy aroma with a hint of mushroom. The flavour brings fresh cherry and black plum

into the mouth before the secondary flavour adds compost and mushroom nuances. Acerbic and dry, the tannins are still a tad on the side of toughness but even they cannot hide the tangy spice finish that offers many lip-smacking farewell notes. M8 D8

2516 GIBAUT "ÉMOTION", 2002, AC TOURAINE, DOMAINE GIBAUT.

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



A heavyweight blend of Cabernet Sauvignon and Cot [the local name for Malbec] which offers a dark purplish red colour with an airy bouquet that is clean, clear

and a touch spicy with perhaps a faint sliver of fine oak. This is a wine with no faults, the varietals perfectly blended to give mouth filling flavours. Attractively simple with subtle textures rather than frontal attack, it is very easy to open another bottle. M8 D8

2517 CHINON, 2002, AC, CUVÉE DU DOMAINE, DOMAINE CHARLES PAIN.

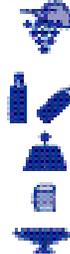
\$16.00/btl 6btl/750 ml. \$96



Charles Pain's Cabernet Franc produces very full bodied, densely packed wine with layers of fruit. Fresh tannins build up to a pinnacle of grainy textures which hold the fruit flavours in the mouth. Solid fruit at the entry, warm chocolaty textures in the middle, it finishes with spicy green impressions. M7 D8

2518 SAUMUR CHAMPIGNY, 2002, AC, CHÂTEAU DE CHAINTRES.

\$18.00/btl 6btl/750 ml. \$108



This delicious red delivers exuberant, primary Cabernet Franc fruit with a tangy balance showing lively strawberries and raspberries which gush with sap and freshness. The wine is made by Krishna Lester, an eccentric cricket playing English winemaker who established himself in France where he has become recognized as the best producer in the appellation. M8 D8

2519 QUINCY - VIN NOBLE, 2002, AC, DOMAINE BRUNO LECOMTE.

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



A new supplier to the Society, this grower fills his wines with everything that his grapes can give. It is gorgeous; a very faint nuance of mint hides among all the fresh nettle aromas with the richer tone of elderflower. Supple, fresh tasting, with plenty of guts and flavour for such a young wine, it is frisky with a clear, crisp finish and good length trailing away amid fresh memories of light acidity. [00] M8 D8

2520 POUILLY FUMÉ, 2002, AC, DOMAINE DE LA LOGE, DAVID MILLET

\$19.83/btl 6btl/750 ml. \$119



David Millet makes wines that are the archetype of the best of Sauvignons; there are characters of lime, nettles and fruit salad on the nose with an undimmed fragrance showing a full core of concentration that demonstrates quality. On the entry some sweet tasting lime and passion-fruit fill the mouth before the middle palate mixes tropical fruit and saliva provoking acidity and finally, a superb layered finish. [00] M8 D8

2521 SANCERRE, 2002, DOMAINE ROC DE L'ABBAYE SILEX, FLORIAN MOLLET

\$24.00/btl 6btl/750 ml. \$144



Despite price increases, Sancerre becomes ever more popular, and none come better than this brilliant wine. It is, without hesitation, the finest wine we have ever offered from this appellation. It fills the glass with light, heady aromas, and never loses its delicate beauty. Clear, bright, complex with a richly concentrated aroma, it has subtle flavours and a sharply defined balance. [00] M8 D8

Le Domaine Peirière, Vins de Pays d'Oc exclusively Opimian



OLIVIER PEIRIÈRE & THIERRY COULON

The remarkable family Peirière, who originated in Normandy during the eleventh century, the epoch of William the Conqueror, have been owners of this estate since 1776. Vines were introduced only after the Second World War, following a visit by Paul Peirière, a lawyer, to Australia. His winemaker son, Olivier, is a renowned "flying winemaker" working regularly in Spain, Chile and Argentina. In 1996 the Domaine was recognized by receiving the award for "Best White Wine of the Year".

2522 SAUVIGNON BLANC, 2002, DOMAINE PEIRIÈRE.



\$9.58/btl

12btl/750 ml. \$115



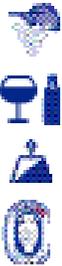
The Sauvignon adapts to its surroundings by producing a markedly different wine depending upon the climate. This one comes from grapes grown on a hillside close to the sea where the vines are cooled

by the proximity to water. Showing a bright, green tinged pale colour, the bouquet is alive with fresh kiwis, gooseberries and mellow nuances of passion-fruit which suggest fullness and weight. The palate is nicely succulent but the best part lies in the suave, light creamy texture that complements the fruit without any loss of crisp acidity on the finish. [00] M8 D9

2523 VIOGNIER, 2002, DOMAINE PEIRIÈRE.

\$10.00/btl

12btl/750 ml. \$120



Increasing plantings of Viognier attest to the popularity of a vine that was once faced with extinction. As an alternative to Chardonnay it is a winner, providing similar levels of fruit

extract in a leaner package, with a nice clean mineral background that gives emphasis to the harmony between relatively high acidity and fully extracted fruit. Deliciously different, it is intense and aromatic with a lifted greengage plum and creamy guava note. The palate is long and well balanced in an enviable marriage with the ripe fruit. [00] M9 D9

2524 GRENACHE ROSÉ, 2002, DOMAINE PEIRIÈRE.

\$10.67/btl

6btl/750 ml. \$64



The free run juice that comes out of the freshly picked black grapes before they are crushed is light in colour and is used to produce elegant, quaffable, easy to drink rosés. This is a stunner, fragrant with

DOMAINE PEIRIÈRE
Merlot 2001

the perfume of strawberry jam, light in flavour with just the right amount of fruit to be interesting and as elegant as a debutante in her first ball gown. Enjoy, it is a great patio charmer or festive starter. [00] M9 D9

2525 MERLOT, 2001, DOMAINE PEIRIÈRE.

\$9.42/btl

12btl/750 ml. \$113



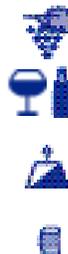
Merlot ripens precociously, filling with sugars that attract ravenous flocks of blackbirds [merle] which give the grape its name. To capture every possible nuance of aroma and flavour, the young wine was racked directly from the fermentation tanks into oak casks.

In bottle it has developed a primary bouquet filled with black fruit, particularly blackberry with spicy forest floor notes set against the softening of cedary/oak tannins. A well structured palate with an immediate tang of spicy acid driven flavours softens as the tannins lengthen the finish. M6 D7

2526 CABERNET SAUVIGNON, 2002, DOMAINE PEIRIÈRE.

\$9.42/btl

12btl/750 ml. \$113

DOMAINE PEIRIÈRE
Cabernet Sauvignon 2002

Moderate red tinged with a plummy purple, offering light fragrances of an attractive herby, slightly oaky bouquet with an obvious tang of blackcurrants both in the nose and mouth. Very fresh, the fruit is enhanced by a pleasant squirt of acidity, with some rich cassis tones which take the structure beyond the acid. Mild tannins keep the flavours lively without diminishing the fruit. Here is elegance, warmth and the undoubted charm that offers good enjoyment both now and in the near future. M8 D8

Languedoc-Roussillon

the wines of the Midi, Alain Grignon, L.G.I., Carcassonne

2529 CUVÉE DE RICHARD, VIN DE PAYS COMTE DU TOLOSAN.**\$8.25/btl 12btl/750 ml. \$99**

Renowned as a source for Armagnac brandy, the *terroir* of Cazaubon, a small hamlet close to Toulouse, has a particularly high chalk content, ideal for southern white vines, especially Colombard Blanc, which attains high aroma with small loss of acidity. It is blended with Ugni Blanc and macerated over eight hours before a gentle pressing to retain all the characters through the fermentation period. [00] M9 D9



knowing that when they get it right, it will offer a glass of magic. Not an aristocrat, this is a simple wine with a mineral clean, fruity bouquet and attractive traces of fruit sweetness. These savoury elements add up to a really enjoyable glass of wine for every day. M9 D9

2530 CUVÉE DE RICHARD, VIN DE PAYS DE LAUDE ROUGE**\$8.25/btl 12btl/750 ml. \$99**

Alain buys the wine for this Cuvée from a small winery in the village of Argiliers, where he found ripe Grenache and Merlot from a southerly facing pebble covered vineyard. The grapes are lightly crushed then cool fermented, producing a traditionally soft, ripe and rich character but augmented by a degree of complexity added by the Merlot. M9 D9

2534 CHARDONNAY-VIOGNIER, 2002, DOMAINE MONDIE, VIN DE PAYS D'OC.**\$9.67/btl 12btl/750 ml. \$116**

The vines enjoy a southern exposure, so ripening rushes on and there is need for quick harvesting in the pre-dawn prior to a long cooled fermentation to extract every nuance of flavour. The blend is silky-smooth, youthful and exciting with sharply defined lemony acidity followed by clean, dried citrus fruit and vanilla pod with bramble jam impressions that make this solid wine the perfect partner for anything that comes out of the sea. [00] M8 D9

2531 TERRET/SAUVIGNON BLANC, RÉSERVE DU TERROIR, 2002, VIN DE PAYS D'OC.**\$8.67/btl 12btl/750 ml. \$104**

An interesting blend of two grapes featuring the local Terret which on its own has plenty of perfume but is rather sharp. This wine shows off its impressive bouquet of stalky, gooseberry fruit with a hint of honeysuckle and its fresh attractiveness on the palate. Secondary flavours show melon and a green herbal appeal to complement and act as a counterweight to the fresh acidity. [00] M9 D9

2535 SYRAH/MERLOT, DOMAINE MONDIE, 2002, VIN DE PAYS D'OC.**\$9.67/btl 12btl/750 ml. \$116**

Gilles Mondie, the dynamic young owner, replanted the whole estate twenty years ago and now works with well known winemaker, Xavier Roger, who gained experience in New Zealand and in Sancerre, France before introducing the latest techniques to this Domaine. Manual summer pruning reduces the quantity and improves the quality of the fruit. The result is a wine with a peppery nose, backed up by sweet oak that glides into the palate full of spicy flavours. Any current toughness promises to soften quite soon and it is already appealing with a sweet fruit and floral fragrance. M7 D8

2532 GRENACHE/MERLOT, RÉSERVE DU TERROIR, 2002, VIN DE PAYS D'OC.**\$8.67/btl 12btl/750 ml. \$104**

A well fleshed out and rounded wine from Cruzy, one of the best locations of the Montagne Noire where an unusual clay soil promotes a well defined concentration of aroma in the red wines. The grapes were fermented for fifteen days to release the typically soft, rounded and warm Mediterranean characters of the Grenache with background tannin and spice. M8 D9

2536 CHÂTEAU BELLEVUE-GABELAS, 2002, AC SAINT CHINIAN.**\$11.83/btl 6btl/750 ml. \$71**

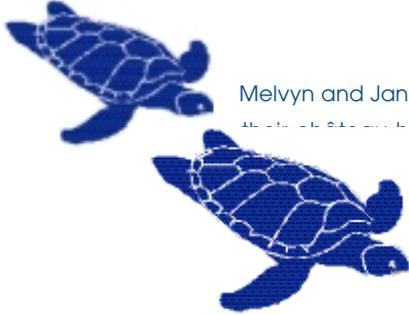
This is a superb estate in Saint Chinian, the largest of the southern appellations. The grape mix includes Carignan which adds firm background tannins to the softer Grenache and Syrah, which grown here on chalky soil have considerable finesse. A delightful quaffing wine, but equally easily an all-round food partner with vibrant acidity and gushing plum and cherry aromas. Memories of bell-pepper complete a big mouthful of strong, firm and generous flavours. M7 D8

2533 SAUVIGNON BLANC, CUVÉE DU CÉPAGE, 2002, VIN DE PAYS D'OC.**\$9.08/btl 12btl/750 ml. \$109**

Every winemaker knows that Sauvignon Blanc can be the most capricious, ornery and difficult white grape to work with, yet many try to unlock its secrets,

2537 CHÂTEAU MOUTOULIERS, 2002, AC MINERVOIS.**\$11.83/btl 6btl/750 ml. \$71**

The autoroute up from Spain passes through mile after mile of vineyards, the vines standing to attention like an endless army of green soldiers, but growers are concentrating on “better” rather than “more” and reducing the crop size. Few can match this impressively concentrated barrique aged blend for drinking pleasure. It has full chocolaty aroma with nuances of vanilla on a light touch of oak, then comes mouth-filling blackberry on a thrust of tannin and fresh acidity. M8 D8

**The Wines of the Tortoise Creek**

Melvyn and Jane Master spent the early years of their married life in southern France where a small creek ran below their chateau home. Each evening two terrapins (named Hecto' and Mini' litre) came to continue their turn-turtle love affair at the water's edge. The varietal wines in this outstanding selection are dedicated to the memory of these two attractive characters and all come from Melvyn's magnificent property.

2538 CHARDONNAY, 2002, TORTOISE CREEK, VIN DE PAYS D'OC.**\$10.83/btl 12btl/750 ml. \$130**

Deliciously complete without any measure of excess, Melvyn has managed to retain many interesting nuances of fruit together with quietly satisfying richness. There are highpoints of banana and butter and touches of cream and custard, somehow all squeezed into a glass of wine that remains light and airy. A jolly wine, easy to enjoy, it has a charm that spreads across ripe grapefruit characters into a palate packed with flavour and warmth.[01] M8 D8

2539 CHARDONNAY-VIOGNIER, 2002, TORTOISE CREEK, VIN DE PAYS D'OC.**\$11.00/btl 12btl/750 ml. \$132**

The two grapes have married perfectly into a seamless union, differing from a straight Chardonnay only as the higher level of acidity provided by the Viognier influences the green vegetable characters. Overall a good sense of balance complements the vigour that shows in fresh citrus, asparagus and grapefruit flavours. Pleasant, slightly coarse, impressive, it's a true wine for anytime, anywhere. [00] M9 D9

2542 CABERNET SAUVIGNON, 2002, DOMAINE PROVENQUIÈRE, VIN DE PAYS D'OC.**\$12.00/btl 6btl/750 ml. \$72**

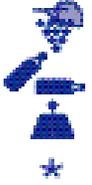
Claude and Brigitte Robert, brother and sister, have spent twenty passionately dedicated years turning their large estate into one of the gems of the Midi. Their grapes are crushed then macerated for three days prior to a four week fermentation which chisels out every possible morsel of extract followed by close to a year of maturation in small casks of Allier oak. Enormously concentrated, this is a wine to cherish! M7 D7

2540 SYRAH-MOURVÈDRE, 2002, TORTOISE CREEK, VIN DE PAYS D'OC.**\$10.50/btl 12btl/750 ml. \$126**

The Syrah needs little introduction, but Mourvèdre is scarcely known away from the Midi, yet it is one of the finest grapes, adding power, tannin, and alcoholic strength to the softer southern varieties which so often lack the grip to offer memorable characteristics. Densely purple colour, it shows a good level of blackberry and cassis fruit, firm tannins that last throughout the palate. Rather muscular yet quite soft enough to enjoy now or in the coming year or two. M8 D8

2541 MERLOT, 2002, TORTOISE CREEK, VIN DE PAYS D'OC.**\$10.50/btl 12btl/750 ml. \$126**

One of the finest varietal wines of the Midi, a deliciously attractive wine made from cool vineyard Merlot picked at the optimum moment when the grapes reached balanced maturity. The harvest was gathered in one night, then after several hours of skin contact, the juice settled before fermentation at very low temperature. A wine with pungently spicy fragrance with floral notes, full purplish crimson with a carnation pink edge, masses of extracted fruit, it is the quintessential red wine for a picnic, a barbecue, or any sunny day. [00] M9 D9

2543 CHÂTEAU LA CLOTTE FONTAINE, CUVÉE MATHIÉROU, 2001, COTEAUX DU LANGUEDOC.
\$15.17/btl 6btl/750 ml. \$91


This "réserve cuvée" has masses of forward fruit that combines the juicy appeal of New World reds with those of revered old vineyards. Richly flavoured and opulent, showing powerfully deep aromas with black fruit overlaid with spicy pepper and black olive, the silky and subdued tannins are never far away, their subtlety adding to the lengthy structure of a thunderingly good bottle. M7 D7

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

LAST CHANCE TO USE YOUR 2003 FREE CASE COUPON.

- 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.

2527 CUVÉE DE RICHARD BLANC, VIN DE PAYS COMTE DU TOLOSAN.
Coupon
6btl/750 ml.

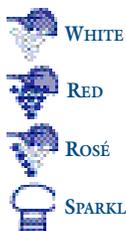
Packaged in cases of 6/750ml bottles, this is the same wine as lot 2529 but is available only through the use of the coupon as explained above.

2528 CUVÉE DE RICHARD ROUGE, VIN DE PAYS DE L'AUDE.
Coupon
6btl/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2530 but is available only through the use of the coupon as explained above.

Conditions of Purchase for Cellar Plan 149

- 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 July 7, 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 end of 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


WHITE

RED

ROSÉ

SPARKLING



DRINK NOW

DRINK THIS YEAR

ENJOYABLE NOW; WILL DEVELOP 6 MONTHS-2 YEARS

WINE MEANT FOR LAYING DOWN



GREAT CONCENTRATION

MEDIUM CONCENTRATION

LIGHT IN BODY



HEAVY OAK

MEDIUM OAK

LIGHT OAK


MEMBER'S CHOICES

This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large.

THE SOCIETY SUGGESTS

To help novice members, this symbol is a guide to wines that are suitable for starting a cellar, and/or for drinking within two years of delivery.

MEDAL WINNER

EXTREMELY LIMITED QUANTITIES

VERY LIMITED QUANTITIES

LIMITED QUANTITIES

- Sweetness Scale:(in parenthesis) 0=Very Dry 9=Very Sweet(Dessert Wine)
- Degrees of Maturity(M)(Scale of 1-10) 1=Lay Down 10=Fully Mature
- Degrees of Drinkability(D)(Scale of 1-10) 1=Needs Time 10=Ready to Drink

Prices include all applicable federal and provincial mark ups and taxes, including G.S.T & H.S.T #R 105 233 217 • Q.S.T #1000640430

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