



LAST DAY TO ORDER : March 15, 2004

CellarPlan 152

The Rhône, Wines of the Rhein and Mosel and an immersion into South America.

Sensational! This offer makes the hair stand on end. All Opimian Cellar Plans open a wide window looking at wines from around the globe, but rarely has an offer been so comprehensive a selection as this one. Opimian has beaten a path to the winery doors of some of the greatest estates from across two continents and four countries to mount this offer.

In this Offering:

France: the Rhône

Germany: Rheinhessen, Rhein Pfalz, Rheingau, Mosel

South America: Argentina, Chile

PLUS

Coupon Wines

Membership Recruitment & Royal Bank/Opimian Visa Gold Card Programs



The Rhône Valley - Majestic, Beautiful, Splendid Wines

A year ago we introduced wines from a number of carefully selected estates, covering many of the best appellations. Our search was not merely to find good wine, but to find the best estates, large or small, in every location. That we succeeded was shown in members' enthusiasm for the wines. This year we have gone even further. Look out, here's a selection of wines to blow your socks right off!

Vignobles du Peloux, Courthezon

One of our inspired "finds" is the firm of Vignobles du Peloux of Courthezon, a small township on the left bank of the Rhône directly below the foothills of Mont Ventoux and close to the best of the Rhône villages. Du Peloux is still very much a family business taking a fierce pride in giving good service and finding brilliant wines.

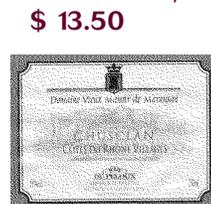
2690 Les Sirianes, AC Costières de Nimes, 2002.
\$ 10.42 12 btl/750 ml. \$ 125



The vines of this appellation are forever water stressed and their wines very concentrated. The harvest started early on 25th August with cooling of the juice immediately after pressing to retain every nuance of aroma. Ten days of fermentation leached out a deep colour, almost opaque, together with an easy flavour showing damsons and red fruit against a penetrating spice-filled background. The mix of Grenache and Cinsault softens the firm Syrah. M8 D9

the jammy fruit balances a firm structure that offers concentration and good length. M7 D8

2692 Domaine Vieux Manoir de Maransan, AC Chusclan, 2003.



\$ 13.50 12 btl/750 ml. \$ 162

A big and rich wine, the deep red colour filled with extract promises a complexity that's immediately recognisable in the fruit aromas. Winemaker and owner, Monsieur Broche vinifies his varietals separately to retain flexibility when selecting the components for his best *cuvée*. This already offers complexity of perfume as the ripe fruits marry with a high tannin structure to give weight to a mouthful of gutsy rich flavours. M7 D7

2691 Syrah, Domaine Mas de Beaulieu, Vin de Pay du Pont du Gard, 2002.
\$ 11.58 12 btl/750 ml. \$ 139



This deliciously drinkable charmer has a softness that makes a second glass irresistible. The intense nose shows plums with nuances of cassis and blackberry that re-appear in the mouth where

2701

**Domaine des Cigalons,
AC Châteauneuf-du-Pape, 2002.****\$ 28.67 6 btls/750 ml. \$ 172**

Châteauneuf has but eight “châteaux” and this one, enjoys one of the best *terroirs*, a mass of large rounded pebbles, evidence of submersion aeons ago. Offering a choice of three wines, all at different prices, Christian Berthet-Rayne explained that he separates his *cuvées* supplying the best to direct buyers like Opimian. The latest release has a typically deep colour with rich, rounded characters, touches of smoke, a slight hint of saddles, red fruit and an aroma from a forest floor, earthy, mushroomy, delicious. Tannic finish and great length sets the seal on a finely structured, elegant and beautiful wine. M6 D7



Châteauneuf

The Rhineland

A year ago, after an extended search for a suitable supplier of German wines, we very successfully offered our first selection from the Deutscher Rotes Kreuz – the German Red Cross organisation. Over many years owners of the finest estates have donated vineyards for the benefit of those needing extended care within the community. This charitable effort employs several hundred physically challenged or permanently injured people. The finest winemakers and technical institutions assist whenever required to help the organisation work the vineyards in all the classic areas of the Rhine and Mosel.

2702

Chiembing Riesling QbA, 2002, Rheinhessen.**\$ 12.67 6 btls/750 ml. \$ 76**

Deliciously delicate, its colour pale silver, it shows the most amazing touch of fragrance and light hearted elegance. Light and crisp and full of fruit, in the mouth it has very good grip and stacked up limey acidity. Not entirely dry but not sweet either, it shows the classic Riesling character with a sharply focussed definition and balance. Lovely rich finish with zest and energy. [02] M8 D9

acidity, full of fresh lemon zestiness, adds a decent attack to the subtle kiwi and apple characters. Still vigorously youthful, the promise is beginning to show as it offers delicious fresh drinking. Rhine Riesling delivers elegance, subtlety and a light touch. [03] M8 D9

2703

**Westhofener Rotenstein Kerner Kabinett,
2002, Rheinhessen.****\$ 13.17 6 btls/750 ml. \$ 79**

The Westhofen vineyards occupy gently rolling hillsides above orchards of apple and pear. Light silver coloured, the aroma of the wine shares essences of both fruits. The palate is perfectly weighted, with a graceful freshness that highlights the presence of creamy peach and tangerine to add even more interest. Super! [02] M7 D9

**Rudesheimer Riesling Kabinett Fienherb,
2002, Rheingau.****\$ 19.00 6 btls/750 ml. \$ 114**

The vineyards cover precipitously steep hillsides where the sun is reflected off the wide and swift flowing river, adding extra luminosity to assist the ripening of the grapes. This shows in a lovely peaches and honey background accompanied by some deep aromatic floral nuances featuring mint and spring flowers. A fully developed and flavoursome wine, it is just a shade sweet, generous and sturdy, and very concentrated. [03] M7 D8

2704

**Ruppertsberger Nussbien Riesling Kabinett,
2002, Rhein Pfalz.****\$ 13.83 6 btls/750 ml. \$ 83**

Nice golden colour shows brilliant highlights of deeper gold. There's a real buzz of freshness with an aroma of ripe peaches and mango, full, deep, sensuous and promising. It has great authority on the palate as the wonderfully balanced

2706

**Bernkasteler Kurfurstlay Riesling,
Qualitätswein, 2002, Mosel.****\$ 13.00 6 btls/750 ml. \$ 78**

Soft touches of sugar and a generous dash of residual grape extract makes this one of the most attractive pre-lunch wines. It is a perfect apéritif, its acidity welling up and flushing across the palate leaving memories of ripe stone fruit and the cut of a green apple. The winemaking has cleverly balanced the need to ferment sugar for alcohol with some flavour enhancing residual in the wine. The result is dashingly vigorous, well balanced and very fresh. [02] M8 D9

2707 Bernkastel Badstube Riesling Hochgewachs, 2002, Mosel. **Goldener Kammerpreismunze [Gold Medal]**
\$ 15.17 **6 btls/750 ml. \$ 91**



Sensational wine, quite lovely, delicate, simple and delicious - what more can be said. No wonder this has already won a Gold Medal, it shows superb balance, its impact as light as a feather, the acidity in perfectly seamless harmony with the fruit, and a light touch of tannin playing a very second fiddle. Still very youthful but for a Mosel wine, very rich and ripe with lots of depth. Quite irresistible, it is an impeccable wine. [02] M7 D8

2708 Erdener Treppchen Riesling Auslese, 2002, Mosel.
\$ 20.00 **6 btls/750 ml. \$ 120**




The colour is just a shade or two away from silver-gold, sufficiently deep to be promising but soft enough to be supple. Lying in wait behind the light colour, there is plenty of aroma, pungently filling the glass with lemon, lime and crisp apple acidity. In the mouth, it has charm and a delightful mixture of saliva provoking fruit acid with soft nuances and touches of residual grape sugar. [04] M7 D9

Argentina

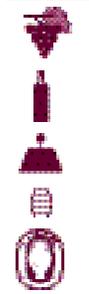
One of the world's great producers that until only recently supplied its home market with inexpensive and invariably very ordinary wines that were quite unsuitable for the more sophisticated northern consumers. The industry changed in the late 1980s when Angela Muir, M.W., a renowned international wine consultant, influenced the leading producers. Since then it has been "all change" and in a matter of less than fifteen years the wines have improved beyond all imagination. Today consumers look to this country as a source of first class wines.

Vinas de Vila, Cruz de Piedra, Mendoza

There have been Vilas in Argentina since the time of the Conquistadores, but this one is unusual in that it is one of the few remaining Castilian families still involved with wine. Traditionally their production was sold in bulk to merchants in Buenos Aires for home consumption, but five years ago 400 acres of the best vineyards were set aside for production of estate grown wines. Monica Calderon, the brilliant young winemaker was recruited to oversee the program which is now reaping a steady reward as her wines become better known.



2709 "Romance", Vinas de Vila, 2003.
\$ 9.42 **12 btls/750 ml. \$ 113**




The respected Des Moines based winebroker, Brian Kinsella has blended his wine from the extensive Vila estates to create his own brand - "Romance". With an eye-catching label featuring a couple dancing the Tango, Argentina's national passion, the wine is young and fresh with intense ruby colour and fruity aromas of plums and blackberries with light notes of vanilla. Full bodied with soft tannins and good balance, it has a long, pleasant finish. For the second year in a row, this wine made a major impression at the Opimian Directors Mega Tasting held last October. M8 D8

2710 Cabernet Sauvignon, Vinas de Vila, Maipu, 2003.
\$ 10.25 **12 btls/750 ml. \$ 123**




The vineyards receive little more than seven inches of rain but the melting snow off the Andes, periodic flooding and an effective drip irrigation system prevents the vines from being water stressed. The grapes are hand harvested then immediately carried to the winery for crushing. Fermenting takes seven days, and skin maceration over another fifteen days extracts colour and flavour prior to maturation in oak casks. Raisin-like intensity is noticeable on the palate, adding dried fruit dimensions to herbal flavours that carry the pleasant tannins. M7 D7

2711 Merlot, Vinas de Vila, 2003.
\$ 10.25 **12 btls/750 ml. \$ 123**



Darkly coloured and showing flashes of cerise and magenta, the deep bouquet will develop greater intensity and varietal character to set alongside the sweet perfume of ripe fruit and oak. The bouquet is enhanced by nuances of smoke, minerals and typically spicy Merlot characters, and the palate is filled with satin-like fruit. M6 D7

2712 Malbec, Vinos de Vila, 2003.**\$ 10.25****12 btls/750 ml. \$ 123**

Like all the Vila reds this is very youthful, with the tannins at such a low intensity that the wine can be enjoyed now. Grapes are de-stemmed prior to crushing allowing Monica

Calderon to adjust the tannin levels by using oak casks of different ages and origin, some French, the rest American, that add the smooth mouth-appeal, rather than the taste, of vanilla. Some fruity flavours together with touches of leather and a hint of chocolate swamp the palate. M6 D7

2713**Bonarda, Vinos de Vila, 2003.****\$ 10.25****12 btls/750 ml. \$ 123**

Robert Parker, a well known U.S.-based wine writer offers the following commentary "...black raspberry scented...Spicy dark fruits are intermingled with grapey notes and violets in this delicious wine's character." It has nuances of black olives, mushrooms, earth and wild red

fruit and it is deliciously fruit driven. One of the best wines for pasta and great with a hunk of cheese and a crisp bread roll. M8 D8

Bodegas y Vinedos San Polo, Mendoza

San Polo is a new supplier, selected primarily to broaden Opimian's selection of Argentinian Wines which is increasingly recognised for its superb potential.

2714 Syrah, Auka, San Polo, 2003.**\$ 12.17****12 btls/750 ml. \$ 146**

Dark-red cherry colour with a hard but rich bouquet that hints of violets, some raspberry and tasteful oaky tannin. Although youthful, it has already developed some raspberry intensity along with fresh acidity. Quite firmly textured, the fruit gently coats the longer chained tannins that carry flavours right through to the finish. Pleasant, and attractive, it will develop a fuller character in greater maturity. M6 D7

2715**Malbec, Auka, San Polo, 2003.****\$ 12.17****12 btls/750 ml. \$ 146**

Deep and glossy in colour, the bouquet has a slight mineral tang with hints of cherry candy, mushrooms, and subdued oak. Starts with a mouthful of dense black cherry and some mellow complexity in comfortable harmony with soft tannins which support the fruit touched finish right through to the fragrant farewell. M6 D7

Bodegas Goyenechea, San Rafael, Mendoza Province.

Four hours drive south of Mendoza through the timeless Pampas lies San Rafael, a city that knew prosperity during Argentina's boom years. Now, the city is a living museum of ancient American cars that never rust in the dry atmosphere and where gauchos still ride into town on their ponies on market day. Once the world's largest wine estate, Goyenechea is one of the first among Argentina's wineries to have reached the highest international standards of quality.

2716 Merlot Rosé, Goyenechea Estate, 2003.**\$ 10.17****12 btls/750 ml. \$ 122**

Good Rosé is the product of premium quality grapes whose juice is allowed to run free into a chilled tank for fermentation at very low temperatures. This process ensures that the essential varietal characters

are retained but with very low tannins they can be enjoyed immediately. This Rosé exhibits a spicy, acidic freshness and an eminently drinkable personality. [00] M9 D9

aroma augmented by touches of sweet oak and a pinch of charred cedar. The tannin provides a backbone to the soft, fruit-laden palate. M7 D8

2718**Malbec, Goyenechea Estate, 2003.****\$ 11.17****12 btls/750 ml. \$ 134**

This old French varietal flourishes in the aridity of the Andean foothills. It produces a delicious wine with masses of up-front fruit and sinewy tannins that add to the structure and balance. After a year in bottle the colour has lost a

little of the purple edge and is showing a dark magenta red with an elegant bouquet that is clean, clear and faintly herbal with a sliver of nice oak. M8 D9

2717 Syrah, Goyenechea Estate, 2002.**\$ 10.17****12 btls/750 ml. \$ 122**

This varietal, like Cabernet and Merlot, has adapted perfectly in this region where the wines offer greater accesibilty to the fruit and lower levels of tannin. Soft fruit showcases a light peppery-spice

2719 Cabernet Sauvignon, Goyenechea Estate, 2002.**\$ 11.83****12 btls/750 ml. \$ 142**

The cool mountain air and bright sunlight below the perfectly shaped volcanic cone of Mount Tupengato is responsible for the amazing concentration of flavour in Goyenechea's varietals, perhaps best seen in this superb Cabernet. It has

a dark, glossy red colour, its bouquet is a blend of fragrant oak, and sweetly ripe fruit surrounded by the most delightful hint of spice and mint. The soft, succulently tender palate is laden with summery fruit. The supporting oak and tannin give real depth and a firm texture to a fine bottle. M7 D8

Sergio Traverso,

long time friend and supplier to Opiman has become the principal winemaker for Freixenet SA in South America. He offers us his Viento Sur wines from Argentina.

2720 Malbec, Viento Sur, 2002.**\$ 11.50****6 btls/750 ml. \$ 69**

A very fortunate combination of old vines, soil and climate has provided the grape source for this exceptional Malbec. When grown at high altitude and in dry, austere conditions, Malbec excels – Argentina truly deserves the title of “Malbec Mecca”. Flavours and aromas are wrapped by a full body of velvety texture, a perfect Malbec for your table. M7 D8

resulted in a sparse crop, barely 4.8 tons per hectare. The wine is loaded with a most attractive Syrah character, with a pleasant tannic structure that makes this wine enjoyable at an early age. M7 D8

2721 Syrah, Viento Sur, 2002.**\$ 11.50****6 btls/750 ml. \$ 69**

The grapes for this wine come from a hillside vineyard located south of Mendoza, near San Juan, a region becoming well known for outstanding Syrah. Altitude and very stringent water management, plus a bit of cluster thinning

2722 Dubois Extra Brut, NV.**\$ 13.50****6 btls/750 ml. \$ 81**

A classic Blanc de Noir, exquisitely light yet full on the palate as in the true champenoise style. Subtle and lively fruit in a most refined bubble that conveys a lovely bouquet, is the result of six months ageing in the

bottle prior to disgorging. Old world *savoir-faire* is combined with a youthful and delicious new world character. M8 D10

Chile

From the first moment that Chilean wines burst onto the market close to twenty years ago they have muscled their way into our hearts and caressed our palates with their real value for money. Prices have edged upwards and some of the stars are now in the major dollar league but the budget-priced everyday wines are still difficult to beat. The wine region lies close to the centre of the long, thin country in a swathe covering seven hundred miles but as sophistication has developed, the better growers moved further south to the cooler valleys between the Andes and the Pacific where the ripening period is extended.

From Chile, Sergio Traverso offers us his Terra Nova wines.**2723 Sauvignon Blanc, Terra Nova, 2003.****\$ 11.50****6 btls/750 ml. \$ 69**

Freshness and youthfulness in aromas and flavours, with subtle and pleasant herbaceous tonalities, make this wine a delightful choice as an apéritif or to accompany your favourite dishes that call for a white wine. Sagrada Familia is a sub region in the Curicó Valley, well known in Chile for the quality of Sauvignon Blanc, and this is an excellent example of the positive influence of the maritime climate of the *terroir*. M9 D9

2724 Cabernet Sauvignon, Terra Nova, 2002.**\$ 12.00****6 btls/750 ml. \$ 72**

Straightforward in style, a red wine to please Cabernet fans in search of one with an uncomplicated stance but with plenty of character. Full on the palate, it is well balanced with a medium body that finishes smoothly. A wine for daily serving at the dinner table, it never becomes a boring guest. M8 D8

2725 Merlot, Terra Nova, 2002.**\$ 12.00****6 btls/750 ml. \$ 72**

The style of Terra Nova is a balance between the fruity nature of Merlot and a healthy backbone. A firm and sturdy tannin structure, with plenty of fullness in the middle palate, makes this a medium bodied wine with the punch of a wonderful array of flavours that carry all the way into a pleasant aftertaste. A wine made to match plenty of dishes and all occasions. M8 D9

2726 Carmenère, Terra Nova, 2002.**\$ 12.50****6 btls/750 ml. \$ 75**

The personality of this ancient grape variety has been “groomed” in this wine to show its best facets: depth in flavours and a firm and succulent body. Tannins are present yet unobtrusive, in balance with the sizeable structure of the wine and in harmony with the rich ripe berry like tonalities. This wine is bound to show new dimensions of enjoyment to red wine lovers. M7 D8

2727 Carmenère/ Cabernet Sauvignon, Hacienda Maitenes, 2001.**\$ 17.50****6 btls/750 ml. \$ 105**

Cabernet Sauvignon is planted worldwide but Carmenère is mostly a Chilean exclusivity, a grape that was kept in a time capsule from the times before phylloxera changed everything in Bordeaux. Carmenère usually makes a wine borderlining on the rustic (euphemism for plain wild). At Maitenes, high in the mountains, the “wild beast” behaves like a prince. Aged for over a year in French and American oak, the wine is rich and deep in colour and flavours are complex and attractive to the palate due to a prolonged stay on the vines. A blend with Cabernet from the same vineyard expands the dimensions of the wine and gives it an old world elegance. M7 D8

Vina Cornellana: A Remarkable Vision

Winemaker, Jose Ignacio Cancino is becoming more site-specific as he strives to improve the quality of the superbly produced Cornellana wines. His efforts are marked by annual improvements in all his wines.

2730 Chardonnay, Cornellana, 2004.**\$ 9.17****12 btls/750 ml. \$ 110**

The vines, planted on their own roots in 1992, are now fully mature and capable of producing concentrated and complex wines. After pressing, the juice was macerated for seven hours to extract flavour, then fermentation followed at very low temperatures. The colour has a typical “Chilean” golden tone with hints of fresh green. Aromas are forceful, some pineapple but melon and grapefruit predominate with a touch of lime. Rich ripe fruit fills the palate with very typical Chardonnay characters. [00] M8 D9

2731 Sauvignon Blanc, Cornellana, 2004.**\$ 9.58****12 btls/750 ml. \$ 115**

Light, yellowish straw coloured, with an intricate bouquet. Nuances of green passion fruit and gooseberry mellow against the hearty acidity that fills the mouth with graceful ease. The Sauvignon is big, rich, sweetened by the ripe fruit, and as long as it lasts in the mouth, the flavours are shot through with tropical notions. [00] M9 D9

2732 Cabernet Sauvignon/Merlot, Cornellana, 2003.**\$ 9.17****12 btls/750 ml. \$ 110**

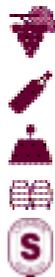
Bold flavours laced with a spicy attack offer the first impression of this huge and deliciously easy to drink red. The colour is intense, with a moderate bouquet that is both clean yet faintly herbal, followed in the mouth by light, true grape flavours that indicate freshness. Well balanced, it is an ideal candidate for drinking all through this year. M7 D8

2733 Merlot, Cornellana, 2003.**\$ 9.58****12 btls/750 ml. \$ 115**

High in alcohol and very intensely dark in colour, the Merlot grapes were grown in the Rapel region, with a 15% addition of estate grown Carmenère adding a distinctively tannic bite to the palate. To balance the tannins, all the grapes were destalked prior to crushing. After settling, selected yeast cultures were added to start the fermentation, then a natural malo-lactic fermentation followed which enhanced the flavours. It's a great wine with easy flavours that encourage quaffing rather than sipping, with ripe berry fruit and mint dominating the flavour profiles. M8 D8

2734 Chardonnay Reserva, Cornellana, 2003.**\$ 11.25****12 btls/750 ml. \$ 135**

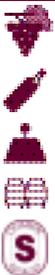
Still showing some bright green-gold shades, the concentration of extract has darkened the colour to a richer golden tone with a bouquet that combines fine oak with a buttery ripeness and plump fruit aromas. It is an elegant wine, the bouquet showing youth while in the mouth it has an oak inspired element of smoke and vanilla that combine in the intense flavour and acidity. 01] M7 D8

2735**Cabernet Sauvignon Reserva, Cornellana, 2002.****\$ 11.83****12 btls/750 ml. \$ 142**

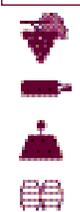
Great wine, picked in the third week of April from vines yielding only 3.5 tons per acre. The bouquet is lovely, with intense notes of red berries, raspberry and a whiff of rose petals. The first sip brings explosions of concentrated flavour, showing notes of blueberry, a hint of vanilla here and a touch of chocolate there and finally a tad of mint. Superb with duck or lamb or anything else, just enjoy! M7 D8

2737**Carmenère Reserva, Cornellana, 2003.****\$ 12.17****12 btls/750 ml. \$ 146**

Picking very late allowed the grapes to gain the added weight and sugar which removed the green vegetable characters. Picked by hand from leafless vines it was then de-stemmed and crushed prior to maturation in French oak casks for nine months. The dark, maroon colour shows concentration and the taste is based on a warm heart of alcohol [13.7%] which gives a supple richness. M6 D8

2736**Merlot Reserva, Cornellana, 2003.****\$ 12.17****12 btls/750 ml. \$ 146**

All the grapes for this beauty come from the home estate in the Rapel Valley. They were picked and vinified together over a period of seven days during which the juice was continually sprayed over the yeast cap on top of the fermenting juice to give the young wine deep colour and extract. After bottling the colour has softened and the aroma is full and rich, demonstrating the classic Merlot characters of sweet plums, blackberries, cherries and chocolate. Great harmony, good balance and a lovely soft, velvet mouth-feel. M7 D8

2738**Merlot/Cabernet Sauvignon Gran Reserva, Cornellana, 2003.****\$ 16.33****12 btls/750 ml. \$ 196**

Its far too soon to drink this huge monster of a wine, but given a year or two, this is going to be superb. Winemaker, Jose Cancino says of his off-spring, "my wine offers power, great richness, harmony and concentration". With a yield of super ripe fruit at less than three tons per acre, it is no surprise that the wine feels thick and rich in the mouth. This is a perfect example of how sweet plums, cassis and mint – all so very different - can come together in an orchestrated harmony. Further laying down will enhance its brilliance. M5 D6

Vina Requingua, Curico Valley

It is very difficult to suggest a favourite among Opimian's Chilean suppliers, but Requingua's wines invariably "hit the spot". Santiago Achurra Larrain, the patron of the owning family who have worked their land for forty-three years, alone at first and lately with their extended family. During that time there has been a constant commitment to quality.

2739**Chardonnay, Puerto Viejo, 2002.****\$ 11.50****12 btls/750 ml. \$ 138**

The summer was characterised by abundant sunlight with a night/day average temperature through the growing season of 16 degrees. This fine weather followed an unusually wet winter which restored ground water levels. All the grapes were hand picked with bunch selection prior to pressing. Fermentation in steel tanks, followed by partial malo-lactic fermentation increased the tropicality of the flavours. Full peach and mango, with added aspects of kiwi and ripe pears gives plenty of flavour enhanced by nuances of smoke and a healthy zip of alcohol. [01] M8 D9



deep, well polished and glossy and the aromas have an instant appeal of fruit driven characters. Black plums and blackberry combine with spicy moments to balance the obvious impact of ripe tannins which hold on to the tongue. M6 D7

2741**Carmenère, Los Riscos, 2003.****\$ 10.42****12 btls/750 ml. \$ 125**

It will take some time for the harder edges of acidity to soften sufficiently to make this husky red a comfortable companion, but all the building blocks are in place. It has a dense colour, fermented on its skins for long enough

2740**Cabernet Sauvignon, Los Riscos, 2003.****\$ 10.42****12 btls/750 ml. \$ 125**

With eleven hundred acres of vines the harvesting of grapes progresses from variety to variety, the whites being picked first. This gives the red grapes a longer hang time which concentrates extract and completes the phenological maturity. The colour is profoundly



to extract all the deep colour of the grapes, leeching out the grape tannins at the same time. Still hard, but with another year in bottle it will be superb. Senor Achurra insists on crop reduction to increase the concentration of his tannic juice but he balances aggression with subtle use of wood tannins from French and American oak casks. M6 D7

2742 Cabernet Sauvignon, Toro de Piedra , 2002.**\$ 14.92 12 btls/750 ml. \$ 179**

The fine summer of the previous year enabled the vines to ripen their fruiting canes to get the vintage of to a great start. Then superb weather brought the grapes to perfect maturity with picking between April 10th and 11th. Fermentation at lowered temperatures in stainless steel tanks

was followed by maturation in French and American oak. The colour is a typical dark red, with a fine, stalky fruit bouquet, on the palate comes a procession of flavours, firstly coffee and chocolate, then a thick and luscious mass of strawberry, licquorice, cassis. Mouth filling, rich and persistent, the flavours linger on into a balanced and generous finish. M5 D7

Molina, Curico Province

Roberto Echeverria, the "patron" of this family owned winery is one of the brightest and most obviously inspired winemakers that Opimian has had the pleasure to work with. Our consultant calls Roberto regularly to check facts and figures, not only concerning the wines of Chile but many others as well. All members of the Echeverria family assist at every stage of the production process as together they continue to drive their company to new levels in the pursuit of excellence.

2743 Sauvignon Blanc Reserva, Casa Nueva, 2003.**\$ 11.42 12 btls/750 ml. \$ 137**

All the grapes for this outstanding wine come straight out of the family estate vineyards where the ungrafted vines are a mixture of pre-phyloxera clones that came originally from France in the 1870s. Pale green colour with silver highlighting, the wine has a fully developed but frisky gooseberry bouquet, mellowed by its concentration and a faint hint of capsicums. The freshness of its delicious acidity is very obvious and up-front and it has plenty of flavour, at once grassy, spicy and rich with green fruit that leaves the palate tingling. A beautifully made wine with a lovely texture. [01] M9 D9

blackberries that makes the fragrance an essential part of its charm. Fresh and spicy with sweet fruit flavours and concentration that returns at the finish with tasty flavours supplemented by soft, grainy tannins. Roberto keeps this wine in oak casks for twelve months to hone and smoothen the acidity and replace harshness with mellow notes. M7 D8

2744 Chardonnay Reserva, Casa Nueva, 2002.**\$ 13.25 12 btls/750 ml. \$ 159**

A lovely barrel fermented wine from estate grown fruit. The well drained soil provides nutrients without excessive water, allowing the grapes to concentrate their flavours during ripening. Hand picked and crushed immediately, it is then allowed to settle to clean the juice. Fermentation in French oak barrels is slow, controlled by low temperature over a period of fifteen days. A big and jolly wine with a polished golden colour, the attractive bouquet introduces youthful, oaky but fresh fruity characters against a backdrop of creamy, camembert-like aromas. Although not yet entirely harmonious it will come together as a big and impressive "trophy" white wine. [01/02] M7 D8

2746 Carmenère, Casa Nueva, 2003.**\$ 11.42 12 btls/750 ml. \$ 137**

Every region wants to have a varietal that it can call its own, its identifying "flag bearer". Oregon has Pinot Gris, California the Zinfandel and Chile would like to establish Carmenère in the same role. This example is marvellous. Deeply coloured, it has a delightful fragrance of cinnamon, spice, anise and a compote of black plums. On the palate a rolling impression is provided by sweet and lively fruit, a mixture of flavours stretching out into a lingering finish with some soft, husky tannins and good use of oak. M6 D7

2745 Merlot, Casa Neuva, 2002.**\$ 11.42 12 btls/750 ml. \$ 137**

Full dark magenta, crimson colour with a light, stalky, green fruit bouquet that is clean and fresh with aromas of mint and oak, and a faint trace of

2747 Cabernet Sauvignon/Merlot Reserva, Casa Nueva, 2001.**\$ 13.92 12 btls/750 ml. \$ 167**

The Echeverria estate wines are all hand picked. Keeping the grapes cool with rapid crushing leads on to a lengthy period of skin contact during which the flavoury compounds are enhanced. Fermentation follows with refrigeration being used to maintain a slowly rising temperature until all the sugar has been converted to alcohol - a robust 13 degrees. Maturation in oak casks for a year helps to smooth the rough tannins and is surely *de rigueur* for wines of such concentration and complexity. M6 D8



MEMBERSHIP RECRUITMENT & ROYAL BANK/OPIMIAN VISA GOLD CARD PROGRAMS

This is the third Cellar Plan where you can redeem your 2004 Free Case Coupon. Place your order for any other lot number on this Offering and convert your Coupon into one of the lots shown below. These popular programs will continue until June 30, 2004.

- Eligibility:**
- 1) If you joined the Society after July 1st, 2003 and have a valid 2004 coupon
 - 2) If you referred a new member after July 1st, 2003 and have a valid 2004 coupon
 - 3) If you applied for and have received a Royal Bank/Opimian Visa Gold Card and have a valid 2004 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.

2728 **Chardonnay Cornellana, 2004.**
Coupon **6 btls/750 ml.**



Packaged in cases of 6/750ml bottles, this is the same wine as lot 2730 but is available only through the use of the coupon as explained above.



2729 **Cabernet Sauvignon/Merlot, Cornellana, 2003.**
Coupon **6 btls/750 ml.**



Packaged in cases of 6/750ml bottles, this is the same wine as lot 2732 but is available only through the use of the coupon as explained above.



Conditions of Purchase for Cellar Plan 152

- 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 March 15, 2004, 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 2004 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 at the end of 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).

	White		Drink Now	KEYS FOR SYMBOLS	
	Red		Drink this year		
	Rosé		Enjoyable now; will develop 6 months-2years		
	Sparkling		Wine meant for laying down		
	Great concentration		Medium concentration		
	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.		Medal Winner		
	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.		OP Select Wines in an Opimian Select case of the previous years.		
	Extremely limited quantities		Very limited quantities		Limited quantities
<p>• Sweetness Scale (<i>in parenthesis</i>) 0 = very dry 9 = Very Sweet (<i>dessert wine</i>)</p> <p>• Degrees of Maturity (M) (Scale of 1-10) 1 = lay down 10 = fully mature</p> <p>• Degrees of Drinkability (D) (Scale of 1-10) 1 = needs time 10 = ready to drink</p>					