



LAST DAY TO ORDER : April 19, 2004

CellarPlan 153

- 1- Lots of friendly and dynamic Californians
- 2- The hottest sensations from Austria, land of the "Blue Danube";
- 3- Those irrepressible Italians

Cornucopia – is defined as :
"overflowing with fruit, horn of plenty, great abundance"



WINES IN THIS
CELLAR PLAN
ARE FROM:

CALIFORNIA
AUSTRIA
ITALY

PLUS

Coupon Wines

Membership Recruitment &
Royal Bank/Opimian Visa Gold Card Programs



The dictionary might well have been written just for us, this is the offer that includes in a horn of plenty, just about every sensation that vines and wines can bring together in one offer.

After three years of low yielding European harvests the latest has been smaller than ever, yet the quality of the wines we have found is fantastic.

From California this is our fullest hamper of goodies ever. From up and down the coastline we have searched out the biggest, the brutal, the best value, and the richest concentration of excellence in one place.... Shucks, Opimians, it keeps getting better!

California



Austria



Höpler Cellar

Italy



Opimians in Italy

CALIFORNIA -

The Californian Wines of Paul Sapin

The Sapin company ships quality wines from all over the world to its fabulous premises in southern Burgundy. Their skills in wine handling and finishing are legendary and they always provide outstanding quality and value for money. We have chosen just two delicious wines from Sapin's Californian selection.



Sapin Bottling Line

2751

Chardonnay, 2003, Western Lodge, Central Valley

\$ 10.33

12 btls/750 ml. \$ 124



A clear, bright wine with greenish highlights, the simplicity of the fragrance dominates the bouquet. Aromatic, it shows some depth of fruit and a vaguely sweet ripeness. The palate has an easy to like perspective, with succulent light touches of guava and tropical fruit swirling amid a dash of lime, with cream and oatmeal. [01] M9 D10

2752

Cabernet Sauvignon, 2002, Western Lodge, Central Valley

\$ 10.50

12 btls/750 ml. \$ 126



Sapin buys grapes after they have had a long hang time so that they show all the power of the Central Valley sun with easy to manage levels of tannin. This wine is supple and rich in juicy grape flavours with a zip of spice. M9 D9

Kevin Shannon Celebrates 25 years of Winemaking

For 25 years, Kevin Shannon's wines have received consistently high marks from acclaimed critics and "Best Buy" designations in major wine publications. Shannon, who started in the cellar at Caymus in 1976, along with former Merryvale winemaker Philip Zorn, creates distinctive blends sourced from more than a dozen premium vineyards in Monterey and Amador counties and select Central and North Coast districts. He has cultivated an impressive portfolio of artisan growers such as Paraiso Springs, Cobblestone, Clockspring and Morningsun vineyards to deliver a price-to-quality value ratio unmatched in California. A long-standing commitment to this family of growers ensures that distinctive varietal flavors and regional character are prominently displayed in all of his wines. An equally long-standing commitment to Opimian has made Kevin a long-lasting supplier and good friend to the Society.



Kevin Shannon

2753

Opimian Society California White

\$ 9.33

12 btls/750 ml. \$ 112



This year's white blend is primarily sourced from Potter Valley Sauvignon Blanc. A long, cool fermentation enhanced the ripe, round fruit which contains no intrusive grassiness. The wine is a perfect summer "quaffing" wine, a great value that is sure to please all palates. (01) M9 D10



2754

Opimian Society California Red

\$ 9.33

12 btls/750 ml. \$ 112



This year's red represents an outstanding value as a Central Coast Cabernet-based blend. This blend has matured measurably in the bottle, showing intense herbal plum and blackberry, backed by some vanilla and cradled by tannins that have mellowed with age. M8 D9



2755 Chardonnay, 2003, Butterfly Ridge, Monterey County

\$ 11.00 12 btls/750 ml. \$ 132



Fruit originating from four highly-regarded vineyards in the cool Soledad and Arroyo Seco microclimates of the region has yielded a quintessential Monterey Chardonnay—our best vintage of the decade! The rich tropical fruit aromas and ripe varietal flavors are balanced by the crisp acidity prized by wineries throughout the state. This wine is sure to please as it develops in the bottle. (01) M7 D9



to this varietal, the fruit has produced a rich, concentrated berry-like Cabernet. American oak barrel aging for ten months has enriched the flavours and the finished wine boasts alluring color, medium-full body and approachable structure. M7 D8

2756 Merlot, 2002, Butterfly Ridge, California

\$ 11.00 12 btls/750 ml. \$ 132



The distinctive earthy and herbal tones of Merlot are featured in this medium bodied and eminently approachable release. A minor portion of lightly oaked Cabernet Sauvignon adds depth and light tannins to the blend. M8 D8

2758 Pinot Noir, 2003, Butterfly Ridge, California

\$ 11.83 12 btls/750 ml. \$ 142



Carefully selected vineyard sources from Monterey and the North Coast yielded a wine that is rich in Pinot aromatics and ripe fruit character. The youthful style and crisp varietal flavors are ideal for current enjoyment and will mellow with additional bottle age. This is a great value from California's prime cool growing regions. M7 D8

2757 Cabernet Sauvignon, 2002, Butterfly Ridge, Central Coast

\$ 11.00 12 btls/750 ml. \$ 132



Sourced from the heart of the Paso Robles district, where soil and climate conditions are ideally suited

2759 Zinfandel, 2001, Butterfly Ridge, Clockspring Vineyard, Amador County

\$ 12.67 12 btls/750 ml. \$ 152



Clockspring Vineyard was planted in 1973 and is the largest single-vineyard of Zinfandel in Amador County. The fruit comes from the oldest dry-farmed portion of the vineyard and delivers deep color and rich varietal flavors that will provide ample rewards for extended cellaring. This release marks the third vineyard designation, although this wine has been produced since 1982. M7 D8

Kautz Family Holdings, Sierra Foothills

For half a century the Kautz family have been dedicated to producing quality wines for their local market. The winery is one of the most beautiful in the State being modelled on a 19th century gold stamp mill. Located up in the Sierra Foothills in gold rush country, it produces well priced wines from the family's 4200 acres of vines, located mainly throughout the Delta/Woodbridge area of Lodi.



2760 Chardonnay, 2003, Stone Valley, California

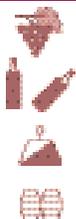
\$ 10.33 12 btls/750 ml. \$ 124



Grapes picked at dawn are gently crushed, then divided into two parts. The larger part, fermented for ten days at a cool 55 degrees to retain full primary fruit aromas, is later blended with the second part which was fermented in barrel. After blending, a further six months in cask has harmonised the wine which shows a lively tropical bouquet featuring melon and pineapple, but stylish fresh cut green apple acidity keeps the palate vigorously fresh. [01] M8 D8

2761 Cabernet Sauvignon, 2002, Stone Valley, California

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



After fermentation the emerging wine was macerated on the skins for two weeks to extract the last of the colour and flavour – tannin levels add a firmer structure although this is a wine that will soften quite quickly. Already approachable, the medium concentration has allowed both aroma and flavour to develop and show a charming herbal quality enhanced by primary blackcurrant, cherry, vanilla and smoke nuances. The addition of small percentages of other grapes broadened the appeal making this an extremely affable red wine. M7 D8

2762 Viognier, 2002, Angels Creek, Lodi
 \$ 13.17 12 btls/750 ml. \$ 158



All the fruit for this delicious wine came from the family vineyards in Lodi where the vines are pruned on high trellises to maximise air flow which fully ripens the grapes early in the season. Enormous care was taken to exclude any oxygen during winemaking so the lovely complexity of the subtle aromas were captured without loss. Nice silvery green colour hints introduce lychee, kiwi fruit and pear on the charmingly subdued bouquet. The more extroverted palate shows tropical fruits like mango. An exciting alternative to better known whites, it is a very adaptable food wine. [01] M8 D9



tanks, the colour is extracted and flavour development maximised without loss through high fermentation temperatures. Very deep, rich colour opens with a sexy perfume and shows sweet fruit aromas with glittering fragrance nuances. The palate is dense, but spreads a veneer of svelte fruit textures alongside warm, pervasive tannins. Never less than delicious, it is good wine showing its best profile. M6 D8

2763 Petite Syrah, 2002, Bear Creek, Lodi
 \$ 19.00 12 btls/750 ml. \$ 228



The Kautz family were the first to plant the Australian clone in California where its ripe fruit is night picked to maintain cool temperatures. Fermented in new Australian rotating

2764 Zinfandel, 2002, Bear Creek, Lodi
 \$ 19.00 12 btls/750 ml. \$ 228



Produced from old vines, pruned in the "Goblet" style, the fruit is particularly intensely flavoured. Showing a developed bouquet featuring bell-pepper spice, boysenberry and black cherries, the backbone structure was strengthened prior to bottling by maturation in new French oak casks which added tannin with a delicate buzz of smoky cedar aromas. Fine, soft harmony and balance make it most comfortable alongside pasta dishes or grills. M7 D8

Sylvester Estate Winery, Paso Robles

Sylvester Estate Wines are centered around the great grapes grown in the beautiful Paso Robles Valley, midway between San Francisco and Los Angeles along the Central California Coast. It is here that Austrian-born Sylvester Feichtinger chose to build his dream winery when he purchased 430 acres in the early 1960s. Total wine production amounts to 20K cases from 150 acres planted with five different varieties. The winery uses two labels, one named "Sylvester" the Austrian word for "celebration" and the other, Kiara in honour of his Grand-daughter who adds the third generation to this traditional farming family.

2765 Chardonnay, California
 \$ 11.17 12 btls/750 ml. \$ 134



This is a clean and neatly made varietal, fermented in stainless steel and bottled young. The grapes come from a number of localities adding richness to the blend. The flavours feature attractive buttery fruit with a lemon zest appeal leading to a medium finish. Fine wine for an everyday thirst. M9 D9

**2767 Chardonnay, 2001, Estate Bottled,
Kiara Reserve**
 \$ 14.08 12 btls/750 ml. \$ 169



The marriage of fine ripe wine from quality grapes with carefully used oak casks is a feature of the Kiara wines. This one spent ten months in wood and has developed a light golden colour and a very toasty, oatmeal and rich fruit bouquet and flavour. Very tidy wine, the acidity fitting perfectly into the fruit with just a charming tangy edge suggesting this would make a great food partner. [01] M9 D10

2766 Cabernet Sauvignon, California
 \$ 11.17 12 btls/750 ml. \$ 134



It is tempting to just call this simply "Cab" because that is how it should be enjoyed. Open up and inhale the ripeness of the sun in a warm, grapey mix of raspberry, tannin and spice. No need to wait for a special moment, right now is as good a time as any for the immediate drinking pleasure of a vinous companion. M8 D9

**2768 Cabernet Sauvignon, 2001, Estate Bottled,
Kiara Reserve**
 \$ 14.08 12 btls/750 ml. \$ 169



Complex yet well balanced, many layers of flavour are accented by fruit-driven aromas, with a palate showing light, pleasing, ripe fruit in a display of cassis, cherry and mint. Full, gruff tannins add a hard grip and an edge of toughness stemming from fourteen months in barrel. Given a little time and patience this will develop the fruity generosity that typifies the Paso Robles style. M7 D8

2769 Merlot, 2001, Estate Bottled, Kiara Reserve
\$ 14.08 12 btls/750 ml. \$ 169

The Kiara Merlot is judiciously laced with black plums in combination with a nicely attacking spice and a rich hint of bellpeppers. Against this delicious combination, quiet notes of oak and cedar smoke add a diverse appeal. Full rich flavours offer chewy mouth-feel with soft, glycerine notes making the palate long and lingering. The complexity all comes together in the mouth leaving a light finish that is all grace and balance. Flavour filled wine in spite of its mellow notes, it is particularly quaffable. M8 D9

2770 Syrah, 2002, Estate Bottled, Kiara Reserve
\$ 14.08 12 btls/750 ml. \$ 169

Deep, ripe and rich cherry colours show a glossy touch with a dark centre. The nose is filled with lively, firm,



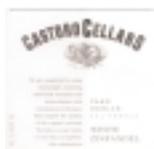
fresh aroma filled notes with a floral fragrance set against a background of big stoney plums and a nice addition of oak. This is a fruit laden wine, well structured and already ripe and supple with a succulent juiciness that shows it was made to be matured in the bottle. Not sophisticated, but a very smart wine and darn'ed good too. M7 D8

2771 Sangiovese, 2001, Estate Bottled, Kiara Reserve
\$ 14.08 12 btls/750 ml. \$ 169

Likeable notes of alcohol on a bed of understated tannin make this feel warm and easy in the mouth. The young wine was matured for a full year in cask to rasp away the harder shapes of tannin, resulting in a very relaxed structure. Easy to drink, delightfully harmonious and filled out with mildly intense fruit leaving a gentle finish with a touch of herbal fruit. M8 D9

Castoro Cellars, Paso Robles, San Luis Obispo

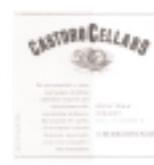
150 miles south of San Francisco Bay, Niels Udsen, nicknamed "Beaver", and his wife sit up in their mountain-side winery watching the frenzy of the rest of the world whilst they grow and harvest grapes, make wine, then sell it at their cellar door. The "dam fine wines" of Castoro Cellars have a devoted loyal following.

**2772 White Zinfandel, 2003, Castoro Cellars**
\$ 12.50 6 btls/750 ml. \$ 75

Well, hasn't White Zin come a long way from the days of the Gallo jugs? This is a pleasantly off-dry blush wine, with masses of soft fruit flavours, some tropical in nature, some pear and cherry. If you want your older teenagers to stay out of the cellar give them this, they'll love it, and probably so will you. Don't expect finesse, nor elegance, but it does unload a whole lot of adventure into one glass. [02] M9 D10

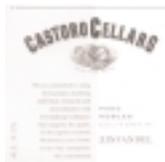
2773 Fume Blanc, 2003, Castoro Cellars
\$ 14.50 6 btls/750 ml. \$ 87

Steel tank fermentation at low temperatures gives the super ripe fruit a chance to hang on to sufficient acidity to make this wine attractively aromatic. It shows flighty pungent fruit tones, with green currant bush leaf flavours. Fuller and richer than its European counterparts, indeed quite a different wine style, but equally viable and with so many sappy fruity nuances, it is bound to please. [00] M8 D10

2774 Chardonnay, 2002, Castoro Cellars
\$ 18.83 6 btls/750 ml. \$ 113

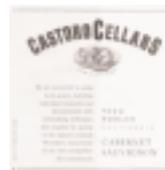
Niels buys in grapes from several local growers to make a blend that shows the best of the Central Coast styles. Tropical pineapple and jungly fruits jostle with some toasty oak from fermentation and malolactic development in cask. Niels held on to some youthful elegance and fine citric acidity with the result that his wine is a tremendous technical success. Lovers of old style, well oaked wines will delight in this one. [01] M7 D8

2775 Zinfandel, 2002, Castoro Cellars
\$ 18.83 6 btls/750 ml. \$ 113



Niels sources his grapes from vines grown in the lee of the Coastal Range Mountains where Zinfandel has traditionally been the most important grape. The vines benefit enormously from easy draining chalky soils that concentrate extract and add an extra dimension to flavour retention. "Zins" come in all sizes and this is one of the big guys, a strapping, chunky wine showing plum and ripe raspberry flavours, all softened by a year in toasty American oak. M7 D8

2776 Cabernet Sauvignon, 2001, Castoro Cellars
\$ 18.83 6 btls/750 ml. \$ 113



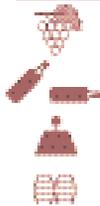
A darkly coloured wine whose bouquet harmonises the herbal spicy characters with sprightly fruit. The major impression is one of raisin-like intensity, adding the extra dimension of fruit to the herbal flavours. The first taste rides into the mouth washed by generously soft tannins. Nicely oaked and easy to drink, it finishes with the soft touch and gentle echoes of sun dried fruit. M6 D7



Burgess Cellars, Howell Mountain, Napa

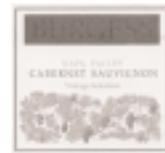
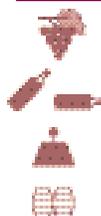
Retired from flying airliners, Tom Burgess bought a historic Napa Valley winery dating from the 1880s. Determined to produce top class wines. Tom has since developed a cool climate Chardonnay estate at the southern end of the valley to partner the reds from his lovely vineyard close to Yountville, where he produces wines that give what he describes as "total impression". They certainly impressed Opimian consultant, Ken Christie M.W.

2777 Chardonnay, 2002, Triere Estate
\$ 22.17 12 btls/750 ml. \$ 266



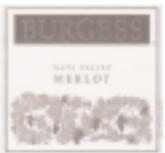
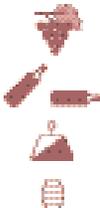
This Burgess wine comes from estate grown fruit from a vineyard cooled by breezes off the San Pablo inlet. The pretty golden colour with a hint of green has a fresh bouquet to match gentle oak from new French [Vosges] casks and a fragrant lime blossom fragrance. Hearty, fruity and intense, there's no messing about with subtlety, this is real down to earth concentration. Powerful yet delightful, it lives on a fistful of classic flavours. [01] M6 D8

2779 Cabernet Sauvignon, 2000, Vintage Selection, Burgess Cellars
\$ 30.50 12 btls/750 ml. \$ 366



Expensive, but Tom makes no apologies as this is as good as it gets. Harvested from the Burgess hillside vineyard where the grapes ripen two full weeks earlier than down on the valley floor, the yields from the water stressed vines are low. Naturally full coloured and still very youthful, it shows off its class with a positive, juicily succulent nose that is intense and raspberry-ish. Full body, sufficient oak without excess, it has good grip that holds on to the tongue. Lovely balance, masses of rich fruit that slowly ebbs away into a marvellous finish, this is magnificent. M6 D7

2778 Merlot, 2001, Triere Estate
\$ 27.58 12 btls/750 ml. \$ 331



Rich aromas are filled with the perfumes of ripe cherries assisted by a poised blend of hints of tea leaves, rose petals and the bite of fresh spice. Burgess reckons that his Triere Estate grapes mature more slowly as a result of the cooler conditions on the west side of the valley and this promotes the development of the complex characters that fill the wine with flavour interest and a juicy fresh tasting flush of stalky fruit. Medium-full bodied and elegant, it will mature into a balanced and succulent star. M6 D8

Steltzner Vineyards, Stag's Leap, Napa Valley

Dick Steltzner had planted his first Napa vineyard by 1965 and went on to develop a remarkable European style subterranean winery in a tunnel he dug out of the hillside. Dick, an Opimian fan for over twenty years, has visited many chapters across Canada, and has also welcomed many Opimian visitors at his winery. We are proud to offer the red wines from his vineyards in the Stag's Leap district.

2780 Claret, 2001, Napa Valley \$ 19.00 12 btls/750 ml. \$ 228



Less expensive than Dick's other reds, his blend of Bordeaux varieties is just as scrumptious as the others. Deep colour with a coffee edged toasty bouquet is a sure sign of careful management of the oak tannins from cask to bottle. Intense fruit pushes through at the front of the palate then with quiet warmth in the middle. Quite angular with a lingering dry finish but young enough to soften in the coming months. M6 D7

2781 Merlot, 2001, Stag's Leap \$ 26.75 12 btls/750 ml. \$ 321

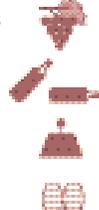


This is a bold and rich contender with very little in common with the Merlots of Bordeaux, it parades the lushness of its fruit in a display of vigorous colour and masses of blackberry jam. The spicy attack on the palate offers warmth with an inviting appeal, while the bouquet seems charged with added fragrance. Supple tannins with concentrated fruit show the depth and character both of the *terroir* and the richness of Steltzner's wine. It will develop finesse, beauty and grace. M7 D8



Dick Steltzner sampling from one of his tanks.

2782 Cabernet Sauvignon, 2001, Stag's Leap \$ 30.25 12 btls/750 ml. \$ 363



A mighty and seriously colossal bruiser, quite similar in character to the rough, gruff character of Dick Steltzner himself! Very dark red with a dense and grainy bouquet, up-front oak backs the solid fruit. In the mouth the close textures are balanced by an appealing freshness with flavours of plums mixed with spicy herbs and a tad of bitter chocolate. Despite the hard edge of youth it is easy to foresee the onset of mellowness as the tannins soften to a graceful burr supporting a tasty, balanced and long lifespan. M6 D6

2783 Sangiovese Riserva, 1999, Stag's Leap \$ 38.83 12 btls/750 ml. \$ 466



Opimian can justifiably claim some of the credit for the introduction of Sangiovese into California as it was in a vineyard pioneered by members of the Society that Piero Antinori planted the first vines of this variety. Since then its popular appeal has rocketed, but as recently as '84 the vine simply did not exist commercially. Dick is mighty proud of his wine, giving it a treatment similar to the best examples from Tuscany. This is reflected in a lovely, soft charm as the elements of the bouquet mature to reveal sweet cinnamon and nutmeg spice, and supple fruit with some coffee and chocolate splashed with vanilla. Exciting! M8 D9

AUSTRIA

Weingut Höppler, Vienna and Winden/See

During the past couple of years interest in Austrian wines 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.



Mr & Mrs Höppler entertaining Opimians at their winery.

2784 Grüner Veltliner, 2003, Ried Kirchberg \$ 14.67 6 btls/750 ml. \$ 88



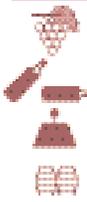
This exclusively Austrian vine has become just about the hottest property in Europe. Newcomers are treated to a dazzling splash of juicy, acid-laden fruit sensations that stay bold and energetic right through the palate to the last farewell. Essentially light and dry, stylishly crisp with multi dimensional flavours, Jost's wine is a tremendous performer. [00] M7 D8

2785 Gewürztraminer, 2002, Jost Höpler
\$ 21.17 6 btls/750 ml. \$ 127



Jost's wine has deep tropical fruit aromas, slightly richer and more ample than usual for this uniquely sensuous grape. Although dry, the plumpness of the fruit appears to add sweet characters to the concentrated extract. Finely honed acidity adds a presence and balance where needed, and in the mouth the carefully crafted smooth harmony between the developed fruit flavours injects velvet nuances into a vivacious and powerful charmer. [01] M7 D8

2786 Eiswein, Grüner Veltliner, 1999, Jost Höpler
\$ 32.17 6 btls/375 ml. \$ 193



Our consultant, Ken Christie, was in the Höpler vineyards during the early frosts when the grapes for this Eiswein were picked. He recalls "the grip of cold on my fingers after just ten minutes in the vineyard was sufficient to send me scurrying towards the charcoal fired brazier". A full golden coloured wine, it is lush

with ripe perfumes of lime, honey, cream and dried fruit yet very fresh in character with a centre filled with apricots and silken textures. Extremely sweet yet a pinch of astringency balances the long finish with a mouth watering splash of lime. This is a superb, classic Eiswein that will last for years to come. [08] M6 D8

2787 Pinot Noir, 1999, Jost Höpler
\$ 20.00 6 btls/750 ml. \$ 120



The clones of Pinot Noir grown in lower Austria are ancient, yet they show the characters of the wonderful 10/5 clone, giving a luscious dark cherry colour with a soft, sweetly mellow but fragrant bouquet with fresh edges of fruit reminiscent of raspberry combined with some tasteful oak spice. This wine shows soft textures within borders of freshness that coats the palate with gentle leathery tannins right through the flavour to a soft and memorably delicious end. Pleasant, quietly complex, it is attractive and still lively. M8 D9

ITALY

The Werner Walch Selection

The Walch family are numbered in the handful of recognised wine making dynasties from the steep valleys of the Sud-Tirol – the German speaking province in north-eastern Italy. Opimian has featured these fabulous wines for many years, while their popularity has climbed and forced prices in the smart ski resorts of the Dolomites ever higher.

Alto Adige

2788 Pinot Bianco, 2002, "Kastelaz", DOC, Elena Walch
\$ 16.50 6 btls/750 ml. \$ 99



Elena Walch trained as an architect and she is the owner of the superb medieval castle of Kastelaz where she specialises in high quality Pinot Bianco. The aroma has great subtlety, glimpses of oak, delicate fruit, a fragrant bloom and touches of lemon. The palate offers smoothly concentrated youthful energy with a vague oat and biscuit wholesomeness enriched by some exotic fruit. Strong yet refreshing, still quite closed but the good length and balance offer a wonderful promise. [00] M7 D8

2789 Pinot Grigio, 2003, DOC, E Von Keller
\$ 17.50 6 btls/750 ml. \$ 105



Lovely fresh flavoured wine from a superb year! There is a fresh and bold attack in these wines of the mountains, that charm with their even flow of slightly thick fruit flavours balanced by a delicious astringency that eases into a mildly toasty flavour as the wine gains bottle age. Solid and grapey,

this is wine with characters that overwhelm every other sensation. Youthful, promising, impressively long and only just beginning to unravel its very smart characters. [00] M8 D8

2790 Lagrein, 2002, DOC, E Von Keller
\$ 16.50 6 btls/750 ml. \$ 99



This typical mountain red is a simple quaffing wine that's as easy to enjoy as a day in the sun. Fresh, moderately full, showing lots of fruit mixed into the background of zippy acidity that adds delicacy and light tannins. From a local vine cultivated by monks in Bolzano for more than 400 years, it has deep colour and an earthy appeal heightened by oak spices from cask maturation. Rich and gamey, juicy fruit adds harmony to the sturdily sophisticated structure. M7 D8

Toscana

2791 Chianti Colli Senesi, 2003, DOCG, "Casa alla Terra", Geografico
\$ 15.67 6 btls/750 ml. \$ 94



Geografico is one of the best names in Chianti, offering wines from many denominations and all have the same superb quality, and typicality of style. The bouquet has staying power, full of warm leafy notes and a moist forest floor undertone with attractive subtle red fruit notes. The palate, defined by warm flavours, rich and mouth filling, finishes soft and silken with classy notes added to by a hint or two of oak. With a bottle of this beauty in hand you can go anywhere. M5 D7

Marche

2792 Verdicchio dei Castelli di Jesi Classico, 2003, Follonica

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



Verdicchio is certainly the most important of all the wines of the Marches region – named after a group of hill-top castles close to the town of Jesi. Many believe the title refers to “Jesus”, but it is factually a derivation of Esino, the major river that

crosses the vineyards. Like all wines featuring the Trebbiano grape there is a need to enhance flavour by blending with other vines, and here the Verdicchio becomes a super triumph, making this just about as good a light white quaffer as any. Really dry, good aroma, needle sharp flavour, lovely crisp characters and utterly irresistible on a summer day. [00] M8 D9

Leonardo Bugatti Wine Maker, Modena

A new Opimian supplier. but brought to us by an old friend, Marco Olivieri. This is a company of winemakers who work full-time sourcing the best wine available from several wine regions and cellars.



Toscana

2793 Sangiovese Rosso, 2002, IGT

\$ 10.17 12 btls/750 ml. \$ 122



It is difficult to make a mess of this forgiving grape bearing fat, sugar filled bunches of grapes, year in, year out. Quaffable, fruit-driven, this is Italy's favourite red, an everyday wine to accompany pasta. Full, healthy red, the harsh nose adds fruit and musk to the aroma. The tannins provide the wine with an assertive attack to its rough edges. M8 D9

2794 Chianti Rosso, 2002, DOCG

\$ 11.75 12 btls/750 ml. \$ 141



So typical, impossible to confuse with any other wine. Glossy red colour, fairly deep with a bouquet that shouts “Sangiovese”. A blend of soft oak and sweetly ripe fruit with some blackcurrants is followed by a perfumed palate that mentions soft, summery fruit salads against a succulent chunk of fiercely tannic flavours. Reasonable depth includes a charming textural quality that allows the grainy tannins to balance the over-soft fruit. Don't wait, it's a mouth charmer now. M8 D8

2795 Chianti Riserva, 2000, DOCG

\$ 14.00 12 btls/750 ml. \$ 168



A smart chunk of vanilla, laced with dark chocolate makes the first impression on the nose, then ripe, well matured and balanced fruit follows. Before that, an attractive, diffused garnet edge signals maturity in the mellow mahogany colour. Hints of silage, but plenty of blackcurrant adds succulence and generosity in the mouth only reined in by well proportioned tannins that stand guard over the simple and pure ripe fruit. Chianti is unique, it manages to embrace many parts and brings them together with seamless harmony. M8 D8

Veneto

2796 Soave, 2003, DOC

\$ 11.17 12 btls/750 ml. \$ 134



It has a lovely lifted aroma, blending lime scented acidity with fresh bread, oatmeal and apple fruit. The palate is soft but dry, with memories of the aromas returning alongside hints of biscuit and a light, malic flavour. Dry and clean, touches of green leaves and even a hint of spice liven up the palate and give a crisp appeal at the finish. [00] M9 D10

Puglia

2797 Primitivo di Puglia, 2002, IGT
\$ 10.58 12 btls/750 ml. \$ 127



Until one tastes Primitivo the jury has to be out, but a glass or two is sufficient to convince the faint hearted that this is, indeed, a variety that should join the barbecue set. Deep colour, juicily purple and thick, while the nose is flatteringly thought to be “rural” or farmyard”. A better description is “woodland floor” - mushrooms are there, leaf mould too, and ferns and that lovely smell of the autumn. Pull the cork and get into a rich, fat, fleshy, and delicious “vino rosso”. M8 D9

Lombardia

2798 Pinot Grigio Pavia, 2003, IGT
\$ 10.58 12 btls/750 ml. \$ 127



Across the Po River from Milan lie the flat plains of south-west Lombardy where vines produce masses of fat, well ripened grapes. The challenge for the wine-maker is to find those that have some flavour and concentration that will reflect the vintage conditions. 2003 was a great year when everything went perfectly well so we have selected a wine with the heightened fruit acidity with nuances of well presented apple and pear with a touch of white cherry. This young thing is as much an example of excellent winemaking as a typical varietal. It looks good, tastes great and is perfect to enjoy before the year's end. [00] M9 D9



Giordano, Valle Talloria di Diano d'Alba, Piemonte

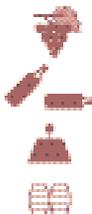
Having celebrated its centenary, the family House founded by Ferdinando Giordano in the center of the best of the Piedmont vineyard regions, has continued to prosper and grow. Within Italy, Giordano is one of the biggest names and is now pioneering in the south, where, having developed vineyards and a winery, it is guaranteed perfect soils and a benevolent climate to produce a range of hugely exciting wines.

Ferdinando Giordano and his son Gianni



Piemonte

2799 Barbaresco, 2001, DOCG
\$ 22.08 12 btls/750 ml. \$ 265



One of a family of world class Piemonte wines, Barbaresco shares its parentage with Barolo - its only serious rival - the vine, soil, altitude and exposure, even the people who make the wines, are the same. The product of the blackest of grapes, the Nebbiolo, Barbaresco spends nine months in cask losing its harsh purple colour while picking up delicate toasty nuances that add charm to the fruit. This wine offers such fine robusticity with balanced structure and an aromatic intensity that stands out in any crowd. M6 D7

2800 Barolo, 2000, DOCG
\$ 30.17 6 btls/750 ml. \$ 181



Mature, velvet, perfumed and powerful, Barolo spends years in preparation before reaching the bottle, where it spends further years before release. Like many Nebbiolos, it is impossible to enjoy when young, full of earthy vegetable and soil, but four years of maturation in cask and bottle smoothes away all the clumsiness leaving rich fruit with a comfortable roundness that makes the wine easy to drink. Pungently scented, black plums stride alongside violets and leaves, then tannin, acidity, more tannin and a huge expansion of black fruit flavour. If you like gigantic structures, here's a giant! M7 D8

Abruzzo

2801 **Montepulciano d'Abruzzo, 2003, DOC**
 \$ 11.33 12 btls/750 ml. \$ 136



The Montepulciano grape made its home in the comfortably high temperatures of the Adriatic coast where it can reach perfect ripeness. In vineyards close to the old city of Abruzzo it is practically unchallenged by any other red vine - continuing to enjoy the same glitzy popularity as a favourite Italian film star. Ripening late, the harvest lasts through to the end of October, and the grapes are picked so full of dark colour that within three days the pigment has stained the emerging new wine a deep opaque purple. After such a short maceration, the tannins are very low while acid levels are moderate. This makes Montepulciano a cheeky, early to drink, chunky wine with masses of easy fruit. Italians consume sixty-six million bottles a year of this popular quaffer and they can't all be wrong; it is simply delicious, coarse and hearty. M8 D8



Grape-picking in the Langhe



Giordano headquarter in Valle Talloria d'Alba

Puglia

2802 **Chardonnay di Puglia, 2003, IGT**
 \$ 11.42 12 btls/750 ml. \$ 137



When young, the Chards of Puglia are as good as Chardonnay can be. Lovely light perfumes carry charm and balanced fragrances, touches of lime and citric added to freesia and ripe fruit. Maturity fattens the bouquet and develops the palate which approaches California in the expansion of mouth interest. Giordano's wine is both graceful and harmonious, with a deep well of fruit, ready and poised to glow with elegance and the promise of a rich tasting and lasting complexity. [01] M8 D9

2803 **Sangiovese di Puglia, 2003, IGT**
 \$ 10.92 12 btls/750 ml. \$ 131



The climate of Puglia was created for red wine, it is a region that produces twice as much wine as Australia! Hot and dry throughout the summer, the grape sugars climb on a rising scale that requires only that harvesting begins before the flavours are lost in a welter of alcohol. Giordano's winemaker has got the number of his Sangiovese just right. It has a lovely deep purple colour with an intense, impregnated aromatic fragrance. The palate is filled with fresh, fruit-driven flavours balanced by gruff tannins that soften any angular sharpness. M8 D7

Sicilia

2804 **Inzolia Sicilia Bianco, 2003, IGT**
 \$ 10.75 12 btls/750 ml. \$ 129



Whilst many Europeans have been planting swathes of Chardonnay and Merlot, the southern Italians have been planting their unique local varieties, and none is more delicious than Inzolia, a native Sicilian. Full of lemon scented appeal, it is attractively perfumed without loss of its "winey" charm. Soft flavours fill the palate ending with bright, clear notes of lime and citrus. Close in style to Sauvignon Blanc but with a less abrasive acidity, it is rounder and softer, a brilliant alternative to Chardonnay. [00] M8 D10



Coupon Wines

MEMBERSHIP RECRUITMENT & ROYAL BANK/OPIMIAN VISA GOLD CARD PROGRAMS

This is the fourth 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.

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 Cellar Plan and are available only through the use of the coupon as explained above.

2749 **Chardonnay, 2003, Western Lodge**
Coupon **6btls/750 ml.**
 Packaged in cases of 6/750ml bottles, this is the same wine as lot 2751 but is available only through the use of the coupon as explained above.

2750 **Cabernet Sauvignon, 2002, Western Lodge**
Coupon **6btls/750 ml.**
 Packaged in cases of 6/750ml bottles, this is the same wine as lot 2752 but is available only through the use of the coupon as explained above.

Conditions of Purchase for Cellar Plan 153

- 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 April 19, 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 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).



	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
<ul style="list-style-type: none"> • Sweetness Scale (<i>in parenthesis</i>) 0 = very dry 9 = Very Sweet (<i>dessert wine</i>) • 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 					