



## CellarPlan 155

**The Dream Loire, the Vigorous Midi and the Improving Wines from our own Canadian Vineyards**

*Pyrotechnics: [pyr-rO-Teknrks], noun "a firework display, the brilliance of performance and display"*

This last Opimian offer of the season is a "crackerjack"; a varied selection of fireworks to interest and entice, to display, stimulate and to explode on every palate from ocean to ocean.

This comprehensive offering features many wines of 2003, a vintage to compare with the finest

of the last century. They say that from June to September, eggs could be fried on the pavements of France. Days of intense heat extended to weeks, then to months. The grapes changed colour, quickly ripened and were harvested – in some cases earlier than in any year within living memory. The Loire has produced opulent whites and full bodied reds. The Midi, more at home with the 'grande chaleur' offers French finesse with New World fruit and flavour. Canada, suffering a reduced harvest, has splendidly overcome the season's difficulties and offers wines of uncommon interest.

### Coupon Wines

MEMBERSHIP RECRUITMENT & ROYAL BANK/OPIMIAN VISA GOLD CARD PROGRAMS

**Last opportunity to 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.

**2868 Cuvée Lagarde Blanc, Vin de Pays du Comté Tolosan**  
**Coupon 6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2870 but is available only through the use of the coupon as explained above.

**2869 Cuvée de Lagarde Rouge, Vin de Pays de l'Hérault**  
**Coupon 6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2871 but is available only through the use of the coupon as explained above.

LAST DAY TO ORDER : July 15, 2004.

**IN THIS CELLAR PLAN, WINES FROM: France; the Loire and the Midi Canada; British Columbia and Ontario**

### PLUS Coupon Wines

Membership Recruitment & Royal Bank/Opimian Visa Gold Card Programs



This is your last chance to redeem your 2004 Free Case Coupon – 6 bottles of wine free with your purchase of any other case on this Cellar Plan. See Coupon Wines shown below.

### The Loire

Wines that we love, exclusive to the Opimian Society, consolidated by our friends Pascal & Danielle Gibault.

**2848 Domaine de Chaillot Rouge, 2003, VDQS Châteaumeillant**  
**\$ 18.83 6 btls/750 ml. \$ 113**



Once we tasted this juicy red from an ancient but little known region, we had to offer Pierre Picot's wine – it is superb. Pierre revived the red winemaking tradition by buying an old vineyard in 1993 and starting his adventure with wine. His 60 year old Gamay vines, growing in a complexity of soils including mica, schist and sandstone, produce a small yield of stunning purity of wine flavours and character. M7 D7

**2849 Muscadet de Sèvre et Maine, 2002, AC, mise sur lie, Domaine de la Chauvinière**  
**\$ 12.50 6 btls/750 ml. \$ 75**



This is Muscadet de Sèvre et Maine sur lie at its very best, indeed we are utterly confident that it is the best wine of the appellation. Yves Huchet farms La Chauvinière, a 20 hectare estate. His wines are a blend of cool, slowly fermented cuvées with the addition of 20% wine vinified in old wooden "demi-muids" (600 litre casks) which gives depth and a fullness of flavour. (00) M8 D8

**2850 Sauvignon de Touraine, 2003, AC, Domaine Gibault**  
**\$ 13.83 6 btls/750 ml. \$ 83**



Day after day as the mercury chased the upper 30s, the sugars in Gibault's grapes rose ever higher. Pascal and Danielle decided to pick three weeks earlier than in 2002, conserving the zesty acidity that makes their

wine so compelling and charming. The stunning 2003 vintage has added New World characters to the subtlety of the Loire, making this a luscious, hearty, opulent and unforgettable wine. (01) M8 D9

**2851**

**Gamay de Touraine, 2003, "Friandise"  
AC, Domaine Gibault**

**\$ 14.17****6 btls/750 ml. \$ 85**

Perfect ripening of the Gamay in Touraine only happens two or three times a decade, but full ripeness was hardly a problem in 2003, it was the need to harvest before the grapes were spoilt by too much sugar that created the difficulty. From Gibault's 33 acre vineyard, the vintage has produced a gushing purple wine with a lovely spicy edge. The fruit plays an all important role as it settles the components in harmony with each other and gives the palate dazzling cherry characters that perfectly balance the light tannins. M8 D8

**2852**

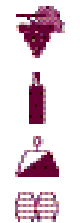
**Cabernet de Touraine, 2003, "Alliance"  
AC, Domaine Gibault**

**\$ 14.17****6 btls/750 ml. \$ 85**

A delicious wine from a small sheltered site on the south-facing slope of the estate, it is dark and concentrated, the product of 70% Cabernet Sauvignon and 30% the local Cot (Malbec). It is meant to be enjoyed now, but it has plenty of ability to age and will become soft as the Cabernet progressively reveals its powerful character. M7 D8

**2853**

**Chinon, 2003, AC, Domaine Charles Pain**

**\$ 17.00****6 btls/750 ml. \$ 102**

This is the best Chinon that Charles has ever made – largely the result of the vintage. The vineyard lies just west of Tours and is planted exclusively with Cabernet Franc which produces superbly structured wines from a *terroir* of light, easily draining limestone with a mixture of yellow clay. The attractive raspberry and tea leaf aromas give a lightness through to the palate where firmer tannins lengthen the flavour. M7 D7

**2854**

**Saumur Champigny, 2002,  
AC, Château de Chaintres**

**\$ 18.33****6 btls/750 ml. \$ 110**

We turn to a vintage that has already spent a year in bottle, the brilliantly successful 2002 which domaine manager, Krishna Lester, reckons is just about perfect now. Saumur Champigny, an enormously popular appellation across France, has an immediacy of appeal and is easy to enjoy with its fruit driven characters, especially raspberry and strawberry. M7 D8

**2855**

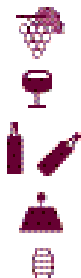
**Quincy, 2003, AC, Domaine des Caves**

**\$ 18.67****6 btls/750 ml. \$ 112**

Like all the white Loire 2003s, this is heady stuff, rich and powerful, a wine that stands outside the norm of tradition. The grapes were harvested early, picked in the pre-dawn, then fermented cold. Monsieur Lecomte's Quincy shows rich fruit, startling green characters, nettles, gooseberries, kiwis and the most delicious mouth-puckering fresh acidity. Surprisingly full bodied, it will last. (00) M8 D8

**2856**

**Pouilly Fumé, 2003, AC, Domaine de la Loge**

**\$ 20.50****6 btls/750 ml. \$ 123**

Roger Miller, owner of the domaine, delivers wine with a powerful and aromatic bouquet reminiscent of blackcurrants and gooseberry, and a hint of lime zest. The flavour shows clean mineral touches with an elegance at the entry to the palate. Brilliant in youth yet able to mature elegantly. Fumé [meaning smoked] reflects the limestone *terroir* at Pouilly which imparts a slight hint of smoke to the wines in riper vintages such as the 2003. (00) M7 D8

**2857**

**Sancerre, 2003,  
AC, Domaine Roc de l'Abbaye Silex**

**\$ 25.00****6 btls/750 ml. \$ 150**

This is one of the finest vineyards of Sancerre, planted on a series of south-facing slopes about five miles west of the town. The soil, a block of silex crossed with bands of chalk and limestone, produces textbook Sancerre, sharp with refreshingly acidic saliva-provoking fruit. A very classy wine, partially vinified in small new oak casks to give additional roundness to the final blend before a short period in steel tanks. (00) M7 D7

**2858**

**Sancerre Rouge, 2002,  
AC, Domaine Mollet-Maudry**

**\$ 22.33****6 btls/750 ml. \$ 134**

This sancerre is remarkable, refining and capturing the cherished spirit of the Pinot Noir. During the mid-summer, Florian Mollet seriously thinned out his crop, promoting concentration in his grapes. This added complexity and a sumptuously velvet mouth-feel to the flavour, with the tannins providing length. M7 D7



## Provence, Château Vignelaure, the Jewel of Coteaux d'Aix-en-Provence

*"Without sun I am nothing"*

The motto of Vignelaure epitomizes the Château vineyards that were replanted and made internationally famous when owned by Georges Brunet, one time owner of Château la Lagune, a top ranking Bordeaux Château. After Georges sold Vignelaure, the Château and its wines surrendered both quality and reputation and it was only when dashing David O'Brien, an Irish horse whisperer, and his charming Australian wife Catherine, took control that the long haul back to the peak began. Ten years into the mission, Vignelaure's wines now speak for themselves in this Cellar Plan.



### 2859 Domaine Vignelaure Rosé, 2003, Vin de Pays des Coteaux du Verdon

\$ 10.83 12 btls/750 ml. \$ 130



This is one of the most attractive French Rosés, it is made from 100% Cabernet Sauvignon, cold harvested then gently pressed. As the frothing juice poured from the press carrying with it the first elements of colour, the first juice, arguably the best, was separated, treated gently as though it were a white wine and slowly fermented at low temperature. A short period of maceration on the skins added both aroma and flavour resulting in a fresh charmer with lemon/lime acidity and sufficient fruit to make it the perfect wine for a delicious aperitif. (00) M8 D9

### 2860 Domaine Vignelaure Rouge, 2001, Vin de Pays des Coteaux du Verdon

\$ 10.92 12 btls/750 ml. \$ 131



David and his team harvested the bunches entirely by hand to preserve the quality of the crop. In the high plateau country of Provence, October sees the onset of cold weather just as the picking begins, so the grapes come in cold to the presses. Each small plot was handled separately so that

the individual characters could be assessed before part of the yield was racked into oak barriques for ten months to add soft tannic background notes with oak tones and spice. Supple, fresh and flavoursome, it is made to be enjoyed young, the deep purple colour and the vigorous aromas making it a great partner for Mediterranean style dishes. M8 D8

### 2861 La Source de Vignelaure, 2000, AC Coteaux d'Aix en Provence

\$ 13.75 12 btls/750 ml. \$ 165



U.S. wine writer, Robert Parker, describes Vignelaure wines thus: "capable of ageing 15 – 20 years, they are elegant expressions of Provençal winemaking at its best". Praise indeed from a writer whose quirky words are revered by huge numbers of Americans. This wine showing great balance and a layered structure, is a blend of Syrah, Cabernet Sauvignon and Grenache. Cool fermented to emphasize the fruit, it is partially aged in oak before bottling. Deeply coloured, the full bouquet offers cassis, cherry and the grip of spice that holds the tongue before leaving the palate with the toasty hint of cedar. Already complex, it will continue to develop grace and smooth appeal. M6 D7

## The Languedoc Selection from the cellars of Paul Sapin

### 2862 Viognier, 2003, Domaine Peirière, Vin de Pays d'Oc

\$ 10.08 12 btls/750 ml. \$ 121



Thirty years ago the Viognier was unrecognized, but today it is widely planted both in France and the New World. With more interest has come greater skill in handling and making wine from this most interesting grape. The personality is so individual, dry yet fruity, acidic yet gentle, the tones are softly assertive rather than dominant. Refined nuances show lime and apple fresh acidity. It is probably the best alternative to Chardonnay. (00) M8 D8

### 2863 Chardonnay, 2003, Domaine Peirière, Vin de Pays d'Oc

\$ 10.08 12 btls/750 ml. \$ 121



Absolutely the best Chardonnay from this domaine from the last four vintages, it has warmth, richness, extract and weight. Moderately golden in colour, the aroma appears buttery with a backing of intense fruit showing tropical characters, particularly pineapple freshness. This is fine stuff with razor sharpness that keeps up the intensity right through from the first sip to the last gulp. (01) M8 D8

**2864** Syrah, 2003, Domaine Peirière, Vin de Pays d'Oc  
\$ 9.58 12 btls/750 ml. \$ 115

Dark cerise, with shiny red tones, thickly concentrated in the middle, the nose has a typically peppery appeal softened by floral notes with oaky nuances. The harmonious palate is full of touches of red fruit and a lining of grainy tannins lengthening the flavour as it reaches into every corner of the palate. M7 D8

**2865** Cabernet Sauvignon, 2003, Domaine Peirière, Vin de Pays d'Oc  
\$ 9.50 12 btls/750 ml. \$ 114

The most successful red grape variety, cultivated wherever quality wine is produced, the grape itself and the ingenuity of winemakers is such that it is never the same from one vineyard to another. This one has a plump nose that suggests the grapes were concentrated by water stress throughout the growing season. It is a dusky wine, already mellow and ripe with waves of cassis and raspberry fruit that set up the softness of the grape tannins. M8 D8

**2866** Les Ombrages, 2003, Côtes de Gascogne Blanc  
\$ 9.00 12 btls/750 ml. \$ 108

Lovely soft fragrances of summer garden flowers and a wide array of perfumes typical of this tranquil Vin de Pays always surprise newcomers by their complexity. The palate has a soft appeal with infusions of fresh apple and citric acidity, allowing the delicious fruit flavours to link up with the bouquet. A wine to attract many fans, it quietly quenches the thirst with its charming character. (00) M9 D9

**2867** Colombard/Chardonnay, 2003, La Tour du Logis, Vin de Pays des Côtes de Gascogne  
\$ 9.17 12 btls/750 ml. \$ 110

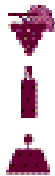
A green apple fresh wine with a bright yellow colour, the sweet fruit offers a degree of lightness and vigour balanced by youthful acidity. Small, vanilla embossed nuances add interest and give an easy elegance. Where the Colombard brings fragrances, the Chardonnay adds length. A really successful blend. (00) M8 D9

**Alain Grignon, L.G.I., Carcassonne**

Alain Grignon grew up with Midi wine. His father, a founder of the giant Foncalieu group of vigneron, instilled in Alain a love for the wild countryside of the Languedoc-Rousillon, constantly emphasizing the role of the terroir in the development of character. Since Alain founded his own company, it has grown exponentially, gathering an exciting list of châteaux, domains and small farms from which he sources superb examples of the wines of the region.

**2870** Cuvée Lagarde, 2003, Vin de Pays du Comté Tolosan Blanc  
\$ 8.33 12 btls/750 ml. \$ 100

Sourced from one of the best Vin de Pays regions for white wines, it has a pale straw colour with a delicate floral bouquet that hints at rose petals and lychees with a faint touch of fresh milled spice. Bright, supple and showing some intensity in the centre, it recalls freshly cut apple tempered by a twist of lemony astringency. (00) M8 D9

**2872** Grenache/Merlot, Réserve du Terroir, 2003, Vin de Pays d'Oc  
\$ 8.75 12 btls/750 ml. \$ 105

Each year we set Alain the task of finding and bottling wines that reflect the generous *terroir* of the Pays d'Oc. This year, with the rich wines of the 2003 vintage to select from, he bottled for the Society a blend of ripe Grenache and spicy Merlot. The Grenache, full of rustic plum jam flavours, provides a marvelous partnership to the spice-laden Merlot. M7 D8

**2871** Cuvée Lagarde Rouge, 2003, Vin de Pays de l'Hérault  
\$ 8.33 12 btls/750 ml. \$ 100

We have been looking for an inexpensive wine with sufficient character to show off the high flavours of the Grenache Rouge in combination with the spicily flavoured Carignan and a dash of Merlot. Alain has found the answer here, a sturdy red from the village of Argeliers, close to Beziers. The *terroir*, a mixture of gravel and larger pebbles, is free draining, forcing the vine to reach ever deeper for moisture to fill the grapes. Cuvée Lagarde; complex, yet original, the good red colour with a layered bouquet showing off plum jam with black cherry against a background of softly well ripened tannins. M8 D8

**2873** Sauvignon Blanc, Cuvée du Cépage, 2003, Vin de Pays d'Oc  
\$ 9.92 12 btls/750 ml. \$ 119

Dedication to the pursuit of quality persuaded the Society to design a label for the best varietal wines at a reasonable price. This is a full bodied but gracious wine, ripe on the nose with the lift of nettles and citrus-tinged acidity emphasizing the fine balance between fragrance and flavour. Nicely rounded it lingers into a delicious finish. (00) M8 D8

**2874** Merlot, Cuvée du Cépage, 2003,  
Vin de Pays d'Oc  
\$ 9.67 12 btls/750 ml. \$ 116



In less generous years than 2003, the merlot tends to lack ripeness in the Midi, showing some harsher tannins. But in 2003, the sun was constant, the picking was early and the grapes were perfectly ripe. Deep purple and bright

it has a bouquet laced with blackcurrant and leafy spinach with a touch of spice. Sweet fruit on the palate ends with a squeeze of herbaceousness. M8 D8

**2875** Syrah, Cuvée du Cépage, 2003,  
Vin de Pays d'Oc  
\$ 9.25 12 btls/750 ml. \$ 111



Dark in colour, the peppery spice aroma increased by touches of rich, ripe fruit – the full bouquet almost hides hints of violets and rose petals. The first sip offers fruit flavours reinforced by quietly assertive solid

tannins that fill the mouth. Even at this youthful stage it has good structure and a texture that will improve the balance over the next twelve months. M7 D7

## The wines of the Tortoise Creek

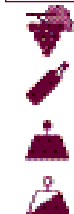
A silly but true story reveals how these wines got their name. Years ago the Houston restaurateur, Melvyn Master, and his wife Jane, bought a château in the southern Rhône. Night after night two amorous terrapins swam up the creek to perform their nocturnal mating under the light of the moon. Melvyn named them hector and Mini Litre. Now the terrapins conduct their eternal love affair among the stars, while Melvyn produces his fine varietals wines and the story lives on in the dedication to two loving tortoises on the labels.

**2876** Chardonnay/Viognier, Tortoise Creek, 2003,  
Vin de Pays d'Oc  
\$ 11.17 12 btls/750 ml. \$ 134



This rich, opulent and almost tropically flavoured wine shows lovely yellow-golden colours with a clean, polished appearance. Appearance and fragrances come together perfectly with touches of freshly toasted biscuit. This is followed in the middle palate by a fresh flavour with an energy added by a jet of citric acidity highlighting small touches of pineapple, grapefruit and an elegant dash of green leaf vegetation. As the impressions fade into a slightly astringent finish, it leaves the mouth satisfied with a feeling of depth and length. (00) M9 D9

**2877** Merlot/Cabernet Sauvignon, Tortoise Creek,  
2003, Vin de Pays d'Oc  
\$ 10.67 12 btls/750 ml. \$ 128



This 2003 is explosively ripe and rich. Masses of juicy fruit highlight spice and bell-pepper in a maelstrom of cassis and raspberry, old leather and tannin. The almost hidden impressions of herbs and olives add an austere touch to a super wine that states its case with blunt intensity and remarkable fruit energy. It drinks well now and will continue to develop for some time to come. (00) M9 D9

**2878** Syrah/Mourvèdre, Tortoise Creek, 2003,  
Vin de Pays d'Oc  
\$ 10.67 12 btls/750 ml. \$ 128



Patches of old vines reveal many quality varietals that have fallen out of fashion or have been replaced by more prolific plants. One such is the Tortoise Creek Mourvèdre from a small plot of 60 year old vines yielding a crop too small for use except in a blend. This one blended with syrah is marvelous with deep red colour tinged with purple plum. The intense nose has ripe black fruits and many spicy notes. The tannins weave a pattern throughout the palate carrying delicate nuances of flavour that enfold the senses, a sure indication of a fine wine that can develop a charming maturity. M7 D7

**2879** Marsanne/Chardonnay, La Campagne, 2003,  
Vin de Pays d'Oc  
\$ 10.75 12 btls/750 ml. \$ 129



Alone, the Marsanne grape can produce good wine but usually needs a partner with higher levels of fruity acidity to bring out the best of both. This new blend, produced by Alain for the first time in 2003, comes from a cuvée selected by Xavier Roger, an international oenologist/winemaker. Before pressing, the grapes were macerated on their skins under CO2 to enhance the flavour. Slow, gentle pressing with cooled fermentation was followed by three months on the lees. This wine is complex, rich, full bodied and utterly delicious. (00) M8 D8

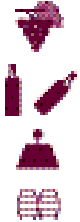
**2880** Chardonnay, Les Argelières, 2003,  
Vin de Pays d'Oc  
\$ 10.75 12 btls/750 ml. \$ 129



All the 2003 Chardonnays we tasted from the south showed huge concentration. This wine is light greenish-gold in colour and exhibits lime juice, oak, mineral and lots of fruit. The supple palate, plump with citrus flavour and a bundle of tropical fruit salad, has a fringe of small cedar characters. The very fine texture provides a touch of class to the delightful level of warmth on the finish. Still rather simple, but the complexity will expand as it matures and creates greater subtlety. (01)) M8 D8

**2881 Saint Chinian Rouge, 2003,  
AC, Château Bellevue-Gabelas****\$ 11.50****6 btls/750 ml. \$ 69**

Michel Maury bought his magnificent château 20 years ago. His red sandy soil lies facing directly south, guaranteeing perfect phenolic ripeness throughout the vineyard. The three major vine types, Carignan, Grenache and Syrah, were picked separately by variety, each bunch checked for perfection. This care, carried through to the winery where the individual lots were blended together, yields a rich wine with remarkable complexity and a layered structure that flows in the mouth. Moderate tannin holds the flavours leaving a feeling of energy on the finish. M7 D7

**2882 Minervois Rouge, 2003,  
AC, Château la Sallette****\$ 11.50****6 btls/750 ml. \$ 69**

This wine is from a superb 100 acre estate in the tiny village of Bizes, hidden away in the garrigue country. The terroir is impossible, a vista of rocks and pebbles in which the ancient vines struggle for water. The vineyard owner used winemaker Michel Maury to make his darkly coloured, seriously thick and opaque wine. A bold aroma, filled with blackberry, currant and strawberry enriched by spikes of oak and spice, carries on while the ripe fruits soften until the tannins raise a grainy grip. Enjoy with roast beef and rich cheese. M6 D7

**2883 Cabardès, Cuvée Premium, 2002,  
AC, Château Salatis****\$ 15.83****6 btls/750 ml. \$ 95**

Only Cabardès and one other appellation have the right to mix the Bordeaux varietals with those of the Mediterranean, a blend that reflects the two distinct climatic zones. Salatis, a vast estate with 250 acres of vines, is the region's finest vineyard, planted

equally with Cabernet Sauvignon, Syrah, Merlot and Grenache. No surprise that from this orchestration comes a fabulous wine. Rich, structured, concentrated and refined, a combination of the elements shows tar, menthol, spice and notes of ripe fruit. Dark and rich, the bouquet has an aromatic fruit vanilla-oak background, allowing all the elements to cascade across the palate. M7 D7

**2884 Coteaux du Languedoc, 2002,  
Domaine Castan****\$ 14.83****6 btls/750 ml. \$ 89**

An extremely low yield from ancient vines harnesses the uniquely difficult terroir of gravelly sandstone with the cooling influence of the sea. The estate is close to producing an organic wine, all use of chemical sprays have been controlled and minimized and any treatments are by natural products. With the vines surrounded by the scrub of the garrigue, it is easy to find floral elements in the aromas, while the closely textured fruit, balanced by clean freshness of herbs and plums and touched by chocolate and vanilla, gives an impression of density. M7 D8

**2885 Corbières Rouge, 2002,  
AC, Château de Treviac****\$ 16.00****6 btls/750 ml. \$ 96**

This brilliant wine scored the highest mark in our selection tasting. Its concentration is the result of a dry vineyard in the centre of the Corbières and rigid control by summer pruning. The vines, still planted in the old "goblet" formation, shelter the bunches from the sun, allowing ripening to proceed slowly. Picked by hand, the grapes were sorted on tables to exclude poorly ripened fruit before pressing. There is a mass of fruit to savour; dry tasting, clean, energetic, and balanced by some lively tannins that carry complex flavours of cedar and the pungent astringency of fresh blackberries. M6 D6

## British Columbia

The two wineries providing wines from this region have no serious problems with the ravages of winter and advise that quantities are generous. The very hot 2003 summer in the Okanagan enhanced the sugars and all wines have resplendent fruit and lots of alcohol. In a phrase – a large and excellent vintage.

### Tinhorn Creek

Located at the southern end of the Okanagan Valley the avowed interest is to produce wines reminiscent of California. It helps that winemaker Sandra Oldfield received her oenology training at the University of California Davis School!

**2886 Pinot Gris, 2003, VQA****\$ 15.17****12 btls/750 ml. \$ 182**

Early morning picking, partial barrel fermentation with three months on the lees, results in a wine which has delicate citrus and tropical flavours enhanced by a creamy rich mouthfeel. The acidity is nicely balanced, helping the lingering but clean finish. (00) M7 D8

**2887 Chardonnay, 2003, VQA****\$ 15.17****12 btls/750 ml. \$ 182**

60% of the blend is fermented in new French and American oak. It was racked after blending and further barrel aged for three months. All this malolactic shows immediately on the palate, creamy butterscotch is enhanced by lively citrus good mouthfeel and a long finish. (01) M6 D8

**2888 Cabernet Franc, 2001, VQA**  
\$ 17.00 12 btls/750 ml. \$ 204



The 2001 vintage followed a hot summer, thus allowing this Cabernet Franc to be picked fully ripe. After ageing in new and older oak for 12 months, it was bottled in May 2003. Spicy pepper and vanilla punctuate the ripe berry fruit which lingers into a long, soft, tannic finish. M6 D7

**2889 Merlot, 2001, VQA**  
\$ 17.42 12 btls/750 ml. \$ 209



Skin contact was continued for three weeks after fermentation and the young wine was barrel aged for up to 13 months. This deep red wine has spicy blackberry as its dominating flavour. There is plenty of oak but it is nicely balanced by the rich fruit and the tannins are surprisingly unobtrusive on the finish. M6 D8

## Hillside Estate Winery

Ken Lauzon and his team have a number of years working together with vines which are also maturing. The results show clearly in the wines.

**2890 Gewurztraminer, 2003, VQA**  
\$ 15.25 12 btls/750 ml. \$ 183



The berries were whole cluster pressed and left sitting on skins for four hours to draw more complexity. Cool fermentation in stainless tanks has contributed to the up front fruitiness of this wine. Aromas of grapefruit, lychee and flower petals lead into peach flavors in an off dry style. M8 D9

**2892 Pinot Gris, 2003, VQA**  
\$ 15.25 12 btls/750 ml. \$ 183



Sourced from four independent growers the grapes were picked at the behest of the winemaker. Weekly lees stirring "batonage" followed, greatly enhancing the wine's complexity, texture and scope of flavours. Aromas of pear and sweet melon lead into a long juicy finish. M8 D9

**2891 Chardonnay, 2003, VQA**  
\$ 15.25 12 btls/750 ml. \$ 183



This wine has both a clean, fruit forward component from 60% stainless steel fermentation and richer buttery notes from 40% oak ageing. It is crisp on the palate with lemon/lime notes and complex tropical fruit flavors. M8 D9

**2893 Gamay Noir, 2002, VQA**  
\$ 15.25 12 btls/750 ml. \$ 183



These Gamay Noir vines are some of the oldest in the Okanagan Valley. This wine has bright fresh aromas and flavours of cherry, strawberry and plum. Limited oak ageing in two year old French and American barrels has added some depth and complexity. M7 D9

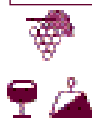
## Ontario

The Ontario wine industry has seen some tough times over the last three years following a period of some 10 years when the winters were benign and the summers long and warm. The first reality check came with the arrival in 2001 of the lady bug infestation which tainted the wines. 2002 was OK but then came two successive winters of intense cold which has decimated vineyards in Niagara and Prince Edward County and to a lesser extent the Erie North Shore. Within this context of shortage, we offer wines from two wineries where quantities are limited but value is there.

### Pelee Island Winery

Under the experienced eye of General Manager Walter Schmoranz and the deft touch of winemaker Martin Janz, Canada's largest Estate winery has come up with some great value wines to keep us happy until more can be found from future more bountiful vintages.

**2894 Pinot Blanc, 2003, VQA**  
\$ 11.83 12 btls/750 ml. \$ 142



Fermentation in stainless steel ensures a crisp clean style. Spicy fruit forward, it is nicely balanced with good mouthfeel, leading to a dry finish. (00) M9 D9

**2895 Chardonnay Barrique, 2003, VQA**  
\$ 13.00 12 btls/750 ml. \$ 156



Think of lightly oaked Chablis and you are on track to appreciating this wine. Fermented in stainless steel, it then spent several weeks in new Hungarian oak before bottling. Very dry, flinty fruit with lots of citrus, compliments a clear complex oak message. The finish is long and satisfying. If you are in no hurry, look for some interesting development over the next two or three years. (01) M6 D8

**2896 Chambourcin, 2003, VQA**  
\$ 11.17 12 btls/750 ml. \$ 134



This dark intense wine is more approachable in youth than it looks at first glance. The fruit is bold with robust blackberries and plums, relatively uncomplicated with lots of soft tannins. Great in youth with BarBQs and later it will appeal as a sipper. M7 D8

## Black Prince Winery

At the best of times, the climate for growing vinifera grapes in the Great Lakes region can be described as marginal. A sheltered terroir and plenty of "tender loving care" are required to produce quality grapes in reasonable quantity. The 2003/04 winter proved to be as killing as its predecessor the year before. Only well buried and protected vines survived. Within this context there is a continuous grape shortage requiring a neophyte winery like Black Prince to search for grapes from as far away as the Shore of Lake Erie for its raw material. Two wines are therefore offered.



**2897** **Black Prince Twin Lakes Chardonnay**  
 \$ 16.33 6 btls/750 ml. \$ 98



Southern facing slopes on the shores of Lakes Erie and Ontario are the source areas for this wine. Although quantities are low, the summer sun did its job in driving up the sugars so that the wine shows nice tropical fruit up front, some lingering citrus in the middle palate and a slightly short but clean finish. (01) M8 D9

**2898** **Black Prince Twin Lakes Cabernet**  
 \$ 16.83 6 btls/750 ml. \$ 101



Of the fledgling vines at Black Prince, it is the Cabernet Franc which has surprised everyone and been the most productive in its first three years of growth. When supplemented copiously with product from the Shore of Lake Erie, the resulting blend has definite short term attraction. Green bell pepper with raspberry hints characterizes this wine. Of medium body, it has plenty of soft tannin to add interest to the finish and ensure longevity should this wine be cellared. M7 D8

**2899** **Icewine Vidal, VQA, 1999.**  
 \$ 20.80 10 btls/200 ml. \$ 208



Sourced from an Erie North Shore vineyard, this wine has been kept in bulk in a large temperature controlled vat. It has wonderful, luscious orange, caramel flavours, mouthfilling richness and a long finish. A perfect dessert in its own right or great with a range of desserts or even foie gras.

(07) M8 D10

## Conditions of Purchase for Cellar Plan 155

- 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 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 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).

	White		Drink Now		
	Red		Drink this year		
	Rosé		Enjoyable now; will develop 6 months-2years		
	Sparkling		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.			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

• **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

KEYS FOR SYMBOLS