



Last day to order : March 21, 2005

Cellar Plan 158

**From Alsace to the Andes,
an adventurous exploration
with wine.**



It is hard to believe that there could be more fun in a glass of wine than in this selection. The wines offer fabulous quality with the highest concentrations of flavour and pure drinkability in every bottle.

This engaging offer bypasses the classic regions of Europe, but sets up the gloriously fresh wines of Alsace as a counterpoint to the succulent extravagances of Chile, where Opimian pioneered a number of emerging

In this Offering:

Wines from Alsace, France
and from Chile

PLUS

Coupon Wines

Membership Recruitment Program

vineyards in little known valleys. Inevitably these emphasized the quality from the developing wine producers. Vintage differences, which play such an emphatic role in Europe, are of lesser importance in the Chilean wine country. In Alsace, the sunshine of high summer is vital, but who could forget the dazzling days of '03 when Europe basked in the warmest season on record. For Alsace this was the "année exceptionnelle".

Coupon Wines

MEMBERSHIP RECRUITMENT PROGRAM

The Membership Recruitment Program continues until June 30, 2005.

Eligibility: 1) If you joined the Society after July 1st, 2004 and have a valid 2005 coupon

2) If you referred a new member after July 1st, 2004 and have a valid 2005 coupon

You are entitled to a free case of six bottles with the purchase of any other case on the same Offering. The two lot numbers shown below are the "free case" options on this Offering and are available only through the use of the coupon.

Recruit a member, receive a coupon! The person you have signed up will also receive one.

It is easy to redeem your Coupon! Place your order for any other lot number on this Offering and convert your Coupon into one of the following lots numbers, 3059 Chardonnay (white) or 3060 Cabernet Sauvignon/Merlot (red).

3059 Chardonnay, Cornellana

Coupon

6 btls/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 3061 but is available only through the use of the coupon as explained above.

3060 Cabernet Sauvignon/Merlot, Cornellana

Coupon

6 btls/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 3062 but is available only through the use of the coupon as explained above.

ALSACE, FRANCE

Cave Vinicole de Hunawihr, Alsace

The village of Hunawihr makes up a corner of the magic triangle of vines lying between Riquewihr, Ribeauville and Hunawihr. Unquestionably the best wine country in the whole appellation of Alsace, the region has few Grand Crus, but we found some through François Bosch, our long-time supplier of Alsatian wines. It is the sheer excellence and vitality of these wines that make them so compelling and exciting.



François Bosch

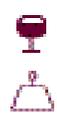
The "Reserve" wine selection

3049 Crystal Spring Réserve, Opimian Cuvée, 2003, AC Alsace



\$ 13.00

6 btls/750 ml. \$ 78



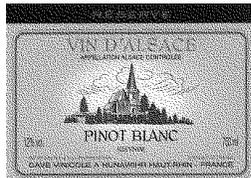
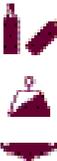
We looked for a cuvée that offers both high quality and great value. This year we selected a blend of several noble varieties including Muscat, Pinot Blanc and Sylvaner. All are joyfully boisterous, juicily fresh and together show a light, youthful and attractively floral bouquet. Enhanced by the high concentration of the 2003 vintage, the weight of fruit on the palate adds richness to the structure with a harmonious balance struck between the fruit and the zesty acidity which adds good length. [01] M8 D9

3050 Pinot Blanc Klevner Réserve, 2003, AC Alsace



\$ 13.50

6 btls/750 ml. \$ 81



Only members looking beyond Chardonnay and Sauvignon labels will know how lovely this little known Alsatian variety can be. Most often used to improve lesser blends,

it is only when bottled alone that it shows the finesse, subtlety and character of a great classic. Softly spicy, the richness of grape extract is assisted by soft buttery flavours and a long mouth filling impression of ripe peaches. Lengthy flavour and good weight indicate that it will last well. Sufficiently sturdy to make a great marriage with grilled fish. [01] M7 D8

3051 Pinot Gris Réserve, 2002, AC Alsace



\$ 16.33

6 btls/750 ml. \$ 98



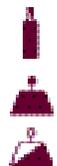
There is no doubt that this fine variety has enjoyed increasing popularity in recent years. It deserves its success, and it makes an interesting alternative to Chardonnay. Pinot Gris offers its own different character. It is light in colour, the bouquet showing an array of features with lemony zest at the fore, then notes of dry hay, orange blossom and fresh apple. Not so much a fruit salad but as a compote of many fruits, it covers a high level of acidity with a sheen of opulent flavour. [00] M7 D8

3052 Gewürztraminer Réserve, 2003, AC Alsace



\$ 16.83

6 btls/750 ml. \$ 101



Wherever this extraordinary grape is cultivated it never quite manages to produce the unique splendour of Alsace.

Here it is incomparably thicker, richer, better balanced and with higher levels of fixed acidity than anywhere else. It is lovely to drink today, but let it develop, change, and become magnificent in a couple of years. Aged examples of wines like this can be stunning with fragrant flavours of mellow spice join with mandarin orange, oatmeal biscuit and well behaved acidity. Intriguing and seductively delicious. [01] M6 D8

3053 Pinot Noir Réserve, Médaille d'Or, 2003, AC Alsace



\$ 17.83

6 btls/750 ml. \$ 107

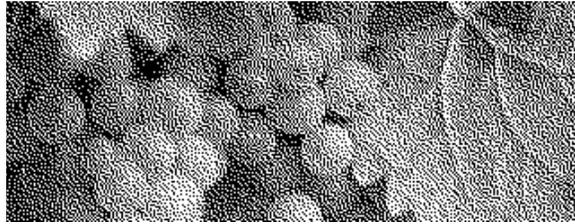


Alsace Pinot Noir never shows depth of colour as reds from other regions show off the deep hue of their grapes. Though the colour is light, there's no lightness in the notes of sweet oak combined with an attractively rural aroma of mushrooms, cherry and farmyard. Out of this warming bouquet come flavours of raspberry and cherries that gurgle up in a welter of youthful vigour. Cherry flavoured tannins with a hint of green leaves add energy to a fine, complex and lengthy finish. M7 D7

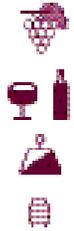


Walking through the village of Hunawihr you get a deep sense of history.

The "Grand Cru" Selection



3054 Riesling, Grand Cru, "Schoenenbourg",
2001, AC Alsace
\$ 20.00 6 btls/750 ml. \$ 120



An absolutely beautiful wine with the attractively clean silver of a mountain brook, as the light elegant characters tumble over each other, not separated, but joined together in perfect harmony. Nothing extravagant, but steely, mineral and orchestrated acidity carries along nuances of lime, apricot and honey as bright as morning. The mouth feel is pure pleasure, intense, lively and rich with mellow notes but if a single word had to be used as a descriptor, it would have to be "elegance". [01] M7 D9

south-easterly exposure that maximizes solar gain. Very pale yellow straw, it is intensely aromatic, with a touch of sweet spice. Charming light touches on the palate support a subtle lychee note with a soft texture, followed by a brisk buzz of alcohol which showcases flavour complexity with hints of orange peel. [02] M6 D7

3055 Pinot Gris, Grand Cru, "Rosacker",
2003, AC Alsace
\$ 22.33 6 btls/750 ml. \$ 134



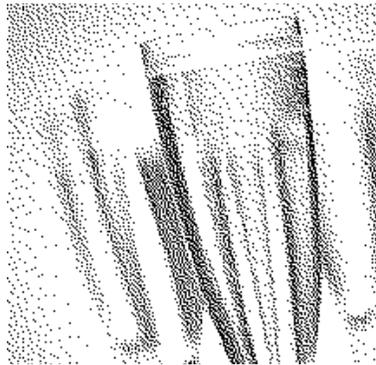
Grand Cru vineyards are rare in Alsace but there are four within Hunawihr. This wine is produced exclusively by the village co-operative from a small parcel of vines lying just beyond the walls of the winery, wrapped around a shoulder of a hillside with a

3056 Gewürztraminer, Grand Cru,
"Schoenenbourg", 2003, AC Alsace
\$ 23.67 6 btls/750 ml. \$ 142

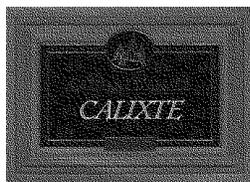


Don't tell a soul, but this is a steal. A timeless wine of a perfect vintage, wines like this come once in a blue moon. Rich and glutinous, the mouth-feel is creamy yet high levels of acidity point to the fine winemaking which allowed the unique range of aromas and flavours of great "gewürz" to show as part of the seamless structure. A fruit, raisin and beeswax nose with lashings of floral memories are followed by a succession of light nuances combining to give huge length. This is a galactic star in the making. [02] M6 D7

Sparkling Wine



3057 Crémant d'Alsace Brut, Calixte, N.V.
\$ 16.50 6 btls/750 ml. \$ 99



This is the closest thing to real Champagne! In several Cellar Plans we have made the same statement, yet it remains true that this terrific wine is really far superior to a host of cheap bubbly coming from

Champagne. An attractive mousse of fine bubbles lasts well in the glass, with a fruit and grape bouquet with nuances of biscuit, the result of maturation on the lees for a prolonged period. Fine flavour is dominated by clean oatmeal notes but entirely without any grind of excessive acidity. [01] M9 D9

3058 Crémant d'Alsace Rosé Brut,
Calixte, N.V.
\$ 18.17 6 btls/750 ml. \$ 109



Take the free run juice of the best Pinot Noir grapes and add juice from Pinot Blanc and Auxerrois to make this recipe that cannot fail to please. This is Sparkling Rosé at its light and jolly best. It joyfully fills the glass with the heady perfume of young wine set against a mist of finely, delicately tinted pink bubbles. Marked in the mouth by fresh flavours, the lightness on the palate is a sheer joy. Don't lock it away, find an excuse and have a party. (01) M9 D9

CHILE

Only twenty short years ago Chile was scarcely known for its wines as every spotlight focused on this beautiful country was political. Fortunately, change from the chill of isolation has permitted the potential of Chile's agriculture to emerge. The process was led initially by long established major wineries, but hard on their heels many smaller producers have triumphed in the export markets of the northern hemisphere.

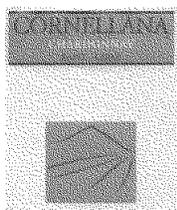
Cornellana Estate, Rapel Valley.

This family business was established in 1824 when Don Gregorio Ossa planted one hundred Cabernet vines imported from France. Today, Don Gregorio's legacy of innovation is responsible for over five thousand acres of vines. With 95% of production going to export, Ossa's Cornellana Estate is exclusive to Opimian in Canada. The property, recently developed by the Ossa family, was purchased in 1991 after decades of neglect. By drilling a borehole through the mountain side, water was brought to the valley which now flourishes as never before. The high altitude of the vineyards [none are at less than 1000 feet], planted in steep, tumbling, serpentine valleys, provides a perfect microclimate for grapes to ripen fully two weeks ahead of other nearby vineyards.

3061 Chardonnay, 2005, Cornellana

\$ 8.92

12 btls/750 ml. \$ 107



From a harvest which is about to begin, this not yet made youngster will have a light and clean taste and no exposure to oak cask maturation. This will allow it to retain a full array of tropical fruit flavours, with marked notes of banana, pineapple and citrus overtones. The mouth-feel will show very ripe luscious fruit with a smooth, decently complete, long finish. [01] M8 D8

3064 Merlot, 2004, Cornellana

\$ 9.83

12 btls/750 ml. \$ 118



The pretty, middle to dark red colour, with an intense berry fruit bouquet, shows a nice leathery saddle note alongside hints of green pepper and spice. Added touches of dark chocolate bring further interest. On the palate, the soft, ripe tannins showcase the same nuances which are now enhanced by a sturdy dash of spinach green. Attractive notes of acidity towards the finish lift the spicy, fruit driven flavours to a high level. M7 D8

3062 Cabernet Sauvignon/Merlot, 2004, Cornellana

\$ 8.92

12 btls/750 ml. \$ 107



Early in 2004, while climbing the steep vine covered slope, Ken Christie remarked on the fabulous condition of the unpicked bunches of grapes. Eighteen months later those grapes show their ripeness and concentration in the glass. Smooth and ample bodied, the wine exhibits all the intensity found in upland grapes where water stressing produces fruit with maximum extract. Very deep in colour, the bouquet shows nice elements with a touch of menthol and pine alongside sweet spicy notes. Good finish with strawberry and black cherry. M6 D7

3065 Chardonnay Reserva, 2004, Cornellana

\$ 11.83

12 btls/750 ml. \$ 142



The pale yellow golden colour attracts attention to a delicious nose of cream cheese and citric juice edged around by sweet, fine oak. The palate is as fresh as the nose, with a lime and lemon perspective and a texture allowing a slight nuttiness and a hint of soft French cheese. Still tight and youthful, it has piercing characters that promote persistent fragrance, suggesting a grace that defies any flowery description. The elegance of every limb and body part of this beauty harmonizes perfectly together. It is a wine of real class. (01) M7 D8

3063 Cabernet Sauvignon/Syrah, 2004, Cornellana

\$ 8.92

12 btls/750 ml. \$ 107

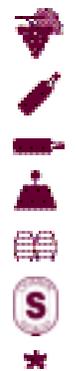


Like all Chilean reds this has a deep colour, ruby tinged with garnet. Although young, the characters are beginning to evolve, showing their aromatic potential. The soft tones of fine fruit have an intensity that includes notes of toast, vanilla and tobacco leaf with clove and sweet spice. Well concentrated focusing on black fruits and spice, yet the winemaker has not allowed the Syrah to be submerged by any aggression of its partner. Touches of oak make a gentle appearance at the finish. M7 D7

3066 Cabernet Sauvignon Reserva, 2003, Cornellana

\$ 11.50

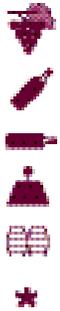
12 btls/750 ml. \$ 138



Some patches of vines produce fruit with an ability to give fuller flavours. These patches are marked out as the summer progresses, then set aside for later harvesting, with hand picking in the cool early morning. After macerating the grapes for twenty four hours, fermentation extracts the flavours which rapidly integrate in the young wine. Fine cherry red colour with an intensely concentrated aroma shows emphatic overtones of black cherry and blackberry harmoniously combined with soft oak wood. Strong, firm tannins and again, evidence of black fruit, truffles, chocolate and vanilla all join together towards the lengthy finish. M7 D7

3067 Carmenère Reserva, 2004, Cornellana

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



The luminosity of the pollution-free atmosphere helped the grapes to achieve perfect ripeness alongside phenological maturity. Assisted by the unusually high temperature range, the acidity remains elevated while the sugars become concentrated in grapes that remain perfectly healthy until they are picked in mid-April. Fermentation followed in steel vats with selected yeasts, then the malolactic process enriched the mouth-feel. Deep ruby red, with gripping, sturdy, vegetable notes, a touch of smooth oak produces a high level of vinosity. This is truly a wine-lovers wine, round and structured, with a long dry, almost austere finish. M6 D6

3068 Cabernet Sauvignon/Syrah Reserva, 2004, Cornellana

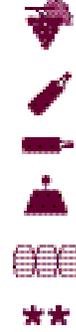
\$ 12.67 12 btls/750 ml. \$ 152



Very richly coloured with a faintly purple glow, it opens beautifully with a fragrant, sexy perfume offering sweet aromas that include blackcurrants, a touch of coffee and dark chocolate with small hints of smoke and tea leaves. Young tannins dominate the palate where a fine density spreads a veneer of ripe plum impregnated flavours. Some mineral tones lurk around with the concentration in the mouth where an obvious presence of wood is sufficient to forecast a lengthy and bright future. A little time would help to settle down the harmony. M6 D6

3069 Merlot/Cabernet Sauvignon Gran Reserva, 2004, Cornellana

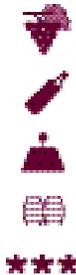
\$ 16.83 12 btls/750 ml. \$ 202



Wines of Chile get better and better. They are no longer inexpensive, but they offer really good value in a global context. This one has deep concentration and a beautiful violet-ruby colour. Black fruit, first cassis then blackberry make a noisy appearance as all the fruit struggles to harmonize with notes of oak, a little vanilla and some tobacco leaf. In the mouth the influence of new oak is perfection, with ripe tannins helping this potent, well structured wine taste smooth, rich and long! Decant before serving. M6 D7

3070 Merlot Gran Reserva, 2004, Cornellana

\$ 15.58 12 btls/750 ml. \$ 187



If you can find a better Chilean red than this – share the secret with us! Otherwise, buy this wonderful, supremely well balanced Merlot. It has little in common with the giants of Bordeaux, but it is a proud example of Chilean excellence. The Merlot imposes its spicy character, with an intense bouquet that seamlessly blends bell-pepper, cinnamon, and red fruit. Mint leaves, fresh cut, add more interest but with notes of fine wood and joyful splashes of black fruit, firm tannin and leather, this is a wild child – more lovable than comfortable. M6 D8

Casa Nueva, La Familia Echeverria, Molina, Curico Province

The relationship between Opimian and the Echeverria family is close, personal and warm. Roberto Echeverria has made visits to Opimian chapters across Canada speaking to members about his wines. He is a compelling speaker who tastes and describes his wines and the family vineyards with great passion. These are planted with old pre-phyloxera vines that transfer more of the unique flavours of the terroir than younger, grafted vines.

Roberto Echeverria (center) accepting the award for his Carmenère 2004



3071 Sauvignon Blanc, 2004, Casa Nueva

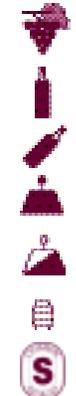
\$ 9.42 12 btls/750 ml. \$ 113



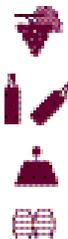
While sampling and enjoying the wine of this vintage, it is apparent that Roberto has captured all the zesty freshness of the grape in a basket of green leaf and fruit flavours. Kiwi and elderberry mixed closely with nettle and gooseberry are surrounded by freshly squeezed lime and sliced apple. Certainly a wine with the freshest aromas and plenty of flavour, once it reaches the cellar, don't wait, just open the carton, enjoy the moment and sit back with the delightful promise of this delicious wine. [00] M8 D9

3072 Carmenère, 2004, Casa Nueva

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



Carmenère is a vine originally found in Bordeaux but which practically died out in the aftermath of phylloxera. Happily it had become well established in Chile where it is now widely cultivated. The nose is good, intensely vegetal with red fruit and quite complex with touches of earthiness and spice. The abundant flavours are refined, with typical notes of red fruit like cherry, damson, but also a pronounced hint of coffee, chocolate and eucalyptus. Beautifully made, it ends with good acidity and persistent ripe tannins. M7 D7

3073 Merlot Reserva, 2002, Casa Nueva**\$ 12.50****12 btls/750 ml. \$ 150**

The lovely ruby red colour is deep, lively and rich. The nose, soft and agreeable, offers a choice of pepper, cinnamon, cassis and chocolate, but the over-riding aroma is of pungent spice. Delicious. In the mouth the black fruits are well assimilated, beginning to show maturity with the presence of vanilla and lovely smoky cedar overtones that bring perfect integration to all the component parts. An agreeable drink now but for those who are patient, it will develop over two or three years. M6 D8

3074 Cabernet Sauvignon Reserva, 2001, Casa Nueva**\$ 12.50****12 btls/750 ml. \$ 150**

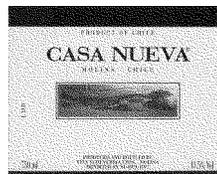
Deep, opaque, magenta colours show off the concentration. It has high-toned aromas with plum, raspberry and cinnamon reinforced by nice clean oak. Against a backdrop of blackberry fruit flavours a small feast of herbs, mint and oak offer subtleties that appear in layers like a wedding cake, each separated but part of the whole. Very fine texture filled out with mouth tingling tannins and lingering fruit. It has balance and warmth as well as an abundance of super fruit. No need to hide this in the cellar but you can if you wish, it will keep for a few more years. M7 D8

**3075 Cabernet Sauvignon/Merlot Reserva, 2003, Casa Nueva****\$ 12.50****12 btls/750 ml. \$ 150**

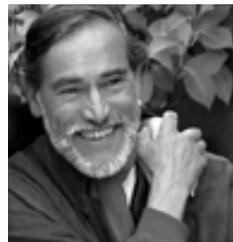
Among Roberto's reds, this is Ken Christie's favourite. He says "it has everything". Violet red colour, the bouquet stuffed with ripe fruit, young and demanding, it is a toss up between the fresh acidity and the more unctuous robust red fruit aromas that are all interlaced with nuances of clean smoke. Very rich in the mouth, it is round and balanced and has a luscious fruit filled mouth-feel. The long, persistently smooth flavours with the rasp of fresh acidity suggest that it is a wine for laying down. M5 D6

3076 Syrah/Carmenère Reserva, 2002, Casa Nueva**\$ 12.50****12 btls/750 ml. \$ 150**

Only in Chile and only with a truly innovative vigneron like Roberto could these two disparate varieties be blended together. The Syrah, a rich and warming classic originally found in the Rhône, has wonderful depths of easy fruit, warmth, ripeness and spice touched by velvet. The prodigal variety, Carmenère, brings many gifts from its obscurity; vegetal, mineral, steely, hard, each nuance creating dark thoughts. Truly an enigma, but together this romantic marriage is really "love at first sight". M7 D8

**Freixenet, Chile.**

Hard on the heels of their expansion into Argentina came the news that Freixenet, one of the world's largest producers of Sparkling wine, was to commence production in Chile. The initial object is to produce wines for the burgeoning export market and who better to oversee this development than Sergio Traverso, best known to Opimians for the stunning wines he made in California. Now residing in his native Chile, Sergio is working his special kind of magic with the rich soils and vines of the Chilean valleys.

*Sergio Traverso***3077 Sauvignon Blanc, 2004, Terra Nova****\$ 10.67****6 btls/750 ml. \$ 64**

Intense and very varietal, typical for a Traverso wine, Sergio has managed to extract plenty of stalky green flavour without loss of generosity and well stocked fruit. The aroma is both complex yet easy, with tropical and citric notes balancing neatly with mineral, lime and grapefruit. This is easy drinking at its best, no need to wait, open up the bottle and enjoy the intense fruity flavours, nervous with fresh acidity, that leave the palate with a juicily fresh impression. (00) M9 D9

3078 Chardonnay, 2004, Terra Nova**\$ 10.67****6 btls/750 ml. \$ 64**

Bright yellow with a hint of gold, it has an initial aroma of lemon. A good intensity and a satisfying



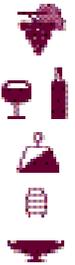
feeling of elegance add to the complexity. The palate opens up with notes of peach, banana and creamy lactic tones with a touch of vanilla that dominates in the mouth. Good structure, well balanced and a very long, rather dry, finish. (01) M8 D9

3079 Cabernet Sauvignon, 2003, Terra Nova**\$ 11.17****6 btls/750 ml. \$ 67**

This is a fruity monster with masses of stone fruit and red berries that shout from the glass. Succulent jammy flavours, all in a mixture of plum and cassis offer a lively palate filled with juicy flavour, easy to enjoy and not terribly sophisticated, but who cares, when the glass is filled with this spritely charmer. Small notes of oak add complexity and a glimpse of sweet spice. Nice, round, well proportioned and generous. M7 D8

3080 Merlot, 2003, Terra Nova**\$ 11.17****6 btls/750 ml. \$ 67**

The ruby red colour, deep and warm looking, is filled with promise. Add the interesting aroma with notes of earth and cinnamon, tobacco and black cherry and it all stacks up well. The tannins are well rounded, no angularity here, and once again the spicy character of the Merlot with plenty of red fruit, a touch of menthol, and the structure comes together with remarkable harmony. Simple but tasty, the tannins are medium full. M8 D8

3081 Carmenère, 2003, Terra Nova**\$ 11.67****6 btls/750 ml. \$ 70**

The deep red colour is not intense but correct and rich in extract. The ample fruity aroma shows well integrated notes of vanilla, spice and wood smoke, then hazelnuts and coffee. In the mouth the taste is rich, with fine wood nuances maintaining the freshness of the red fruit right through the middle palate. Faintly dominated by grainy tannins, nevertheless here is a fresh and zesty glass of wine with good structure and such vigorous intensity that it demands to be enjoyed now. Simple and friendly it will be a winner at party time. M8 D9

3082 Carmenère/Cabernet Sauvignon, 2002, "Radal", Hacienda Maitenes**\$ 16.50****6 btls/750 ml. \$ 99**

The deep red, intensely concentrated clean colour has a magenta plum depth. The nose is suggestive, highly extracted, but complex and fruity with raspberry and plum and oak wood. The bouquet, not at all hard, is still fresh and tempered by the perfume of over-ripe blackberries. Bold tannins seem to have a faintly abrasive herbal dimension and show the impact of the Carmenère, but softer, more mellow notes maintain a warm clutter of rich flavours which complete the impression of strength and power. M8 D8

3083 Carmenère, Gran Reserva, 2002, Sergio Traverso**\$ 22.50****6 btls/750 ml. \$ 135**

If one wanted to find a winemaker capable of building a red wine solid enough to sink a ship, look no further than Sergio Traverso. His Murrieta's Well from Livermore Valley was historic, winning plaudits whenever and wherever tasted. Could his Carmenère be any less majestic? Intensely dark, violet ruby with faint traces of garnet, the aromas are complex, full of green leaves, leather, chocolate, cinnamon and coffee. Somewhere in all the welter of the senses there's a barrow load of red fruit with mouth staining rich pigment. Great body, fine balance and a persistent finish. Olé! M7 D8

Villard Estate, Casablanca Valley, San Antonio-Leyda

Thierry Villard projects a confident, Gallic urbanity totally in keeping with his French origins. An extraverted winemaker, he is never happier than when talking about his wines and the innovations that he has employed to make them even better. Ken Christie met him in Santiago over twenty years ago, but he seems to have been a feature of the Chilean wine scene forever, generously pouring wines at the national wine festival or with his charming wife receiving guests in the rose garden of their new winery set in the heart of the cool Casablanca Valley. Thierry's wines tell his personal success story, that of one man's passion and ambition to deliver the finest classics that the terroir and his vines can produce.

3084 Sauvignon Blanc, 2004, Villard Estate**\$ 11.25****12 btls/750 ml. \$ 135**

Because the grapes had ripened unevenly, they were picked in two lots in the fourth week of March. The chilled grapes were treated in two batches, one

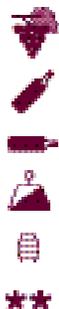
**** fermented in whole bunches, the rest fermented at low flavour extracting temperatures for close to thirty days in stainless steel tanks. After blending the wine remained on the lees for ten weeks, during which gas was pumped through the tanks to extract every nuance of aroma and taste. No surprise that this is a vital, energy filled wine with citrus, floral and blossom filled overtones. White peach and cherry jostle with zesty lime in a structure of fresh tasting acidity and a long finish. A wonderful thirst quencher and a great aperitif. (00) M8 D9

3085 Chardonnay Reserva, 2003, Villard Estate**\$ 11.92****12 btls/750 ml. \$ 143**

Ripe hand picked fruit reached perfection in early April. Fermentation was started in steel tanks, then half was racked into oak casks to finish.

Flavour development has been enhanced by nine months in French oak, with stirring of the fine lees to develop the rich mouth-feel which is robust and opulent. All the lusciousness of tropical fruit can be found here, banana, pineapple and grapefruit, but mellowed by cleverly balanced fresh apple and citric nuances. Firm and attacking, it is good now, but time and patience will allow the full potential of the fruit to emerge. (01) M7 D8

3086 Pinot Noir Reserva, 2003, Villard Estate
\$ 11.92 **12 btls/750 ml. \$ 143**



Surely the best Pinot Noir produced in South America. Wherever this grape is planted it is rarely successful, with notorious difficulty in retaining elegance but

here in the cool conditions of the Casablanca Valley, combined with Thierry Villard's sensitivity for the variety, it has produced a whizz-bang. Careful winemaking, with 30% of the wine matured in oak, has picked up subtle nuances with no excess of smoke or wood flavour. Coloured cherry red with an intense aroma of raspberry, the tannins are balanced with lashings of ripe fruit and maintain the harmony that emerges on the finish. M7 D8

3087 Merlot Reserva, 2003, Villard Estate
\$ 11.92 **12 btls/750 ml. \$ 143**



From the Maipo Valley in the past, for the first time ever, Thierry's Merlot came from a small experimental block of vines in the

Casablanca Valley. Thierry liked the results so much that he has now made a sizeable investment in planting Merlot. Rather French in temperament, this Merlot is lighter than many Chilean wines, but powerfully aromatic with the spicy bouquet laced with blackberry and solid tannins that lift up the flavours. Late harvested, fermented then rested on the lees, it matured for more than a year in small oak casks. A good wine to keep, but already hugely enjoyable. M6 D7

Conditions of Purchase for Cellar Plan 158

- 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 21, 2005, when final commitments will be made to the suppliers.
- Please refer to the Opimian News section of Tidings for updated delivery reports.
- To pick up wines ordered on this Offering, a valid year 2005 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			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
<p>• Sweetness Scale (in parenthesis) 0 = very dry 9 = Very Sweet (dessert wine)</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>						