



Last day to order : April 25, 2005

## Cellar Plan 159

Frascati from Italy, Riesling from Germany, Gewürztraminer from Austria, which one should we serve before dinner tonight? What delicious decisions to have to make!

Pasta for dinner? Open a Chianti!

Wiener schnitzel? Try Hopler's Pinot Noir!

German sausage and Montepulciano d'Abruzzo – why not?

Just the names of the Italian wine regions and grape varieties connote passion and vitality – say them out loud – Piemonte, Toscano, Puglia, Sangiovese, Trebbiano, Rondinella – and temperamental emotion pours out.

Think majestic castles bordering the Rhine River, vineyards on both sides of the Mosel River, areas that made the Riesling grape famous. Sweet, half-sweet or completely dry, German wines are inimitable.

Hear the strains of Strauss waltzes, see the blue Danube, experience Heurigen (wine taverns identified by a green wreath or branch hanging on the door), sample the Grüner Veltliner and be immersed in romantic, elegant Austria.

In this offer, masses of wines of outstanding quality gush from the pages like a torrent, every wine a joyous example of what quality innovative producers can offer. Unstoppable, irresistible, superbly enjoyable – this is a sensational assortment from which to choose.

### In this Cellar Plan:

Wines from Italy, Germany & Austria

### PLUS

### Coupon Wines

Membership Recruitment Program

### 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 shown on this Offering and convert your Coupon into one of the following lot numbers, 3089 Verdicchio dei Castelli di Jesi (white) or 3090 Toscana Rosso (red).

### Coupon Wines

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 (excluding Opimian Select). The two lot numbers shown here are the "free case" options on this Offering and are available only through the use of the coupon.

**3089** Verdicchio dei Castelli di Jesi Classico, 2004 DOC, Fallonica

**Coupon**

**6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 3091 but is available only through the use of the coupon as explained above.

**3090** Toscana Rosso IGT, 2004, Fratelli Corsi

**Coupon**

**6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 3095 but is available only through the use of the coupon as explained above.

# ITALY - THE WONDROUS WORLD OF ITALIAN WINE

## Wilhelm Walch, Azienda Vitivinicola, Tramin

Founded in 1869, Walch remains a family business and one of the most important wineries of the Alto Adige, particularly following the purchase a century ago of an ancient Jesuit convent in the heart of Tramin where the company continues to operate today. Werner Walch is Opimian's leading partner in sourcing high quality wines from Italy's diverse vineyards, including his own wines from the high Alpine valleys of the Sud-Tirol.



*Gaiole in Chianti*

## Marche

### 3091 Verdicchio dei Castelli di Jesi Classico, 2004, DOC, Follonica



\$ 9.58

12 btls/750 ml. \$ 115



In its fish-shaped amphora bottle, Verdicchio is one of Italy's most easily recognised wines. It is a premium white varietal yet the quality of the grape is little

known. Grown on the rolling hills that slope down to the fishing port of Ancona, the wine takes its name from the historic Roman fortified town of Jesi. Light and delicate, it is a refreshingly dry wine for summer days when high acidity with apple fresh flavours adds a sappy and extravagant interest to nuances of zesty lemon. [00] M9 D9

### 3092 Rosso Piceno, 2004, DOC, Follonica



\$ 10.00

12 btls/750 ml. \$ 120



The best red wine of the province, it is produced from an equal blend of soft, fruity Sangiovese grapes and gruff, sturdy Montepulciano. Firm, mouth sharpening tannins make an impact at the entry, then ripe fruits with strong blackberry taste soften and round the flavours in the middle palate. The long dry finish leaves the palate impatient for another tilt of the glass. Great guzzling stuff, as delicious as it is unsophisticated. M8 D9

## Umbria

### 3093 Orvieto Classico, 2004, DOC, Fratelli Corsi



\$ 10.67

12 btls/750 ml. \$ 128



Corsi select their wine from close to the magnificent cathedral atop the cliffs that dominate the surrounding vineyards. Some Orvietos have a varying degree of sugar, but this selection is entirely dry, delicious and full of flavour. Like Vouvray, the French wine it resembles, it has a strong background of the chalky "terroir" on the nose and palate. The elegant fruit driven aromas show pineapple and grapefruit and the well balanced palate has delicate melon, characters of stone fruit, crisp acidity and medium length. [00] M9 D9

## Abruzzo

### 3094 Montepulciano d'Abruzzo, 2003, DOC, Fratelli Corsi



\$ 10.25

12 btls/750 ml. \$ 123



Entirely different from Opimian's selection of 2004, this wine shows a warm mushroomy, composty aroma with homely rustic flavours that focus on the soft tannins and ripe fruit. Brilliant stuff for quaffing but as much at home with a great roast or pasta. Black, pigmenty colours introduce the rich, ripe nose with spice and dark chocolate and plum. Altogether delicious, the well balanced palate offers vanilla, plum and peppery nuances that build up to a firm finish. M8 D8

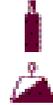
## Toscana

### 3095 Toscana Rosso, 2004, IGT, Fratelli Corsi



\$ 9.92

12 btls/750 ml. \$ 119



Rough, ready and always welcome, this is a bottle of good honest country wine from Tuscany. Produced from local grapes, the supple Sangiovese is blended with small amounts of white Malvasia and Trebbiano to add mouth-watering fresh acidity, and the splendid dark red Canaiolo, a grape that adds class, longevity and briskly aggressive tannins to sharpen and enrich the mouth-feel. Deep red in colour, the flavours highlight red fruit and plum in a robustly spicy combination. M8 D8

### 3096 Chianti, DOCG, 2004, Fratelli Corsi



\$ 11.08

12 btls/750 ml. \$ 133



The most famous of the whole encyclopaedia of Italian red wines, Chianti is produced on almost every one of the rolling hills of Tuscany. The complexity of the wine is the result of the careful blending of four different varietals, the black Canaiolo, the classic Sangiovese, and two whites, Trebbiano and Malvasia, each contributing its individual character. It is deeply and brilliantly coloured, with a wealth of red berry fruit, chocolate and coffee aromas. Then, with a hefty structure which aids longevity, comes the earthy yet elegant complexity – long in fruit, dry in flavour, rich at the farewell. M7 D7

**3097** Chianti Colli Senesi, "Casa della Terra" 2004, DOCG, Geografico



\$ 13.83

6 btls/750 ml. \$ 83



This Chianti is sourced from vineyards planted on the rolling hills south of Siena. It is full of juicy pigment, the colour rich, the bouquet spicy and altogether delicious, with warm ripe fruit aromas that combine with nuances of summer flowers that almost mask charming earthy touches. Chocolate and raspberry, with a seductive fruit sweetness are enhanced by blackberry, then ripe tannins and a long gamey flavour. The early drinking style will increase as all the components marry. M7 D7

**3098** Chianti Classico, "Fagnano" 2002, Gallo Nero, DOCG, Geografico



\$ 20.00

6 btls/750 ml. \$ 120



The list of the qualities of this lovely bottle almost exceeds the length of its label. This is a superb wine, a blend of the best grapes of the southern half of the Classico region, centred upon the wine village of

Gaiole and based on the supple and smooth Sangiovese grape, with flavours that show a firm fist in a velvet glove. Geografico, a grouping of 120 small estates, combines technical excellence with tradition. Deep crimson in colour with an aroma of fresh plum with spice, rosehips and flowers, this is a beautifully balanced wine with smooth, well rounded tannins driven by masses of fruit. M6 D8

**Veneto**

**3099** Soave, 2004, DOC, Cantine Delibori



\$ 10.33

12 btls/750 ml. \$ 124



With more than sixty million bottles a year, Soave is never going to offer the individuality of more exclusive wines, however, it is easily the most important wine produced from the Garganega grape on the low slopes surrounding the imposing castle of Soave. Light and dry, a wine for every day, delicately aromatic with subtle apricot and almond and a crisp, nutty penetrating character. Served chilled and very young, it has a touch of the stalkiness of Sauvignon, but its light characters make it a joyous drink. [00] M9 D9

**3100** Bardolino Classico, 2004, DOC, Cantine Delibori



\$ 11.08

12 btls/750 ml. \$ 133



Bardolino is the best wine made from the Corvina, yet another of Italy's endless list of unique vines. Grown on a light pebble and limestone terroir it is made to be

drunk very young as its popularity is due to its light, easily accessed fruit and sappy acidity. Beaujolais style, serve slightly chilled as a partner for salads, or better still as a picnic partner. With its light structure enhanced by a dash of freshly flavoured Molinara, the delicate aroma and flavours appear simply fruity, dry and sippingly delicious. M8 D9

**3101** Lugana, 2004, DOC, Cantine Delibori



\$ 12.50

6 btls/750 ml. \$ 75



Although most of the vineyards lie outside the Veneto, Lugana, made exclusively from the Trebbiano grape, is ranked among the Veronese wines.

From vineyards planted with the local clone, Trebbiano di Lugana, along the southern shore of Lake Garda, Europe's largest lake, it has such an attractive personality that one wonders whether it could be a chorus of apple, nutty flavours, floral aromas and as perfect a harmony of light vinosity as possible. Gentle but dry, it is so charming that tasters could be convinced that the often dull Trebbiano can be a classy act. [00] M9 D9

**3102** Valpolicella Classico Superiore, 2001, "Ripasso", DOC, La Ragose



\$ 19.50

6 btls/750 ml. \$ 117



This is Valpolicella at its most traditional best and it is superb. The quality is the result of mixing the wine with the sugar rich lees from the previous year's production of Amarone. This creates a small second

fermentation, fuller body, deeper colour and a flavour showing ripe blue fruits balanced by fresh acidity and long smooth tannins that give velvet length and character. M7 D8

**3103** Amarone della Valpolicella Classico, 2000, DOC, Cantine Delibori



\$ 33.17

6 btls/750 ml. \$ 199



Amarone means bitter, but not in this wine. Here it means that the wine has been made with partially sun dried grapes, then left to ferment to total dryness. However, it never seems entirely dry as there is so

much rich and opulent fruit that it always seems slightly sweet on the tongue. The first mouth-feel is sweet too, sort of bitter-sweet with intense explosions of chocolate, bitter cherries, plums, smoke and Tim Horton's best coffee. M7 D8



## Alto Adige/Sud-Tirol

**3104** Pinot Bianco, 2003, Alto Adige DOC,  
Elena Walch



\$ 14.83

6 btls/750 ml. \$ 89



The dazzling summer of 2003 brought endless sunshine, creating a unique set of circumstances that filled the grapes with sugar and reduced the size of the harvest. Lovely light golden in colour, the nose carries the residual warmth of its vintage in a range of peaches, apricot and white cherry. Creamy and tangy, finely honed acidity adds a slightly salty nuance, steely fresh and so good that it has been said that “The best Chardonnay of the Sud-Tirol is made from Pinot Bianco” – praise indeed. [01] M8 D9

**3105** Chardonnay, 2003, Alto Adige DOC,  
E von Keller



\$ 14.33

6 btls/750 ml. \$ 86



Chardonnay is the most important white variety of the northern vineyards, and one which has enormously improved in quality over recent years. Slightly wooded, it shows superb quality in a rush of vanilla, and a hint of toasted oak on the nose followed by fruity, biscuity aromas. Pale straw coloured, the energetic youth of the wine is expressed as a gushing grapefruit with small grilled almond nuances. The finely textured palate has creamy edges that surround pear and grapefruit and an underlying savoury mix of lees with crisp acidity. [01] M7 D8

**3106** Sauvignon Blanc, 2004, Alto Adige  
DOC, E von Keller



\$ 14.83

6 btls/750 ml. \$ 89



The winemaker carried out a rigorous mid-summer pruning of the vineyard to concentrate the extract in the grapes, enhancing the sharply defined varietal character and improving the structure of his wine. This comes from a steeply sloping vineyard high over the valley where the wide daily temperature range from morning chill to high noon produces oodles of zippily refreshing acidity with lovely gooseberry, blackcurrant and an underlying grassy flavour. After the rush to plant Chardonnay, the Sauvignon revolution soon followed, and now the vines have mature root structures and their complexity is at a high level. [00] M8 D9

**3107** Pinot Grigio, 2004, Alto Adige DOC,  
E von Keller



\$ 16.17

6 btls/750 ml. \$ 97



The endless debate over which of the two north eastern provinces produces the finest Pinot Grigio continues unabated, but whether they come from Friuli or the Sud-Tirol, both are delightful. This one is a little reserved, the dark pinkish grapes yielding a golden wine with a slightly oily, fat palate, in which many small flavours combine harmoniously. Almond and walnut, even a hint of fresh fish, mineral and marzipan, but most of all a squeaky clean and gorgeously fresh impression in the glass. In the hands of a great grower like Walch all the different flavours come together in a really stylish production. [00] M7 D9

**3108** Merlot, 2003, Alto Adige DOC,  
E von Keller



\$ 15.17

6 btls/750 ml. \$ 91



With a nicely rounded, brambly, fruit cake and spicy appeal and a lovely clean finish, this is one of the Alto Adige's best wines, far superior to the locally produced Cabernet Sauvignon which needs more time to fully ripen in the cool mountain temperatures. Here the Merlot has been so successful that it is now one of Italy's most planted varieties with more than double the total acreage of all the other French grapes combined. Walch's wine has fresh vivacity, with ripe fruit tannins and plenty of flavour, the fruit driven style giving a clear, bright fruit quality that lifts the flavour with a good hearty kick in the middle palate. M7 D8

**3109** Pinot Nero Riserva, 2001, Alto Adige  
DOC, Wilhelm Walch



\$ 16.17

6 btls/750 ml. \$ 97



This grape has to be the hardest variety to work with. It is notoriously capricious and after a year of unending work can produce a wine with raw edges and little complexity. Fussy and needing tender loving care through the fruiting cycle one wonders why growers persevere. Yet, Pinot Nero, when it is as good as this comes close to bottled poetry. This superb and archetypal wine is unforgettable, neither dark nor thin in colour, nonetheless, the bouquet has an opulence filled with baskets of raspberry, mushroom, beetroot and earthy flavours. Perhaps that's why a good grower like Walch can never leave Pinot Noir out of the cellar. M8 D9

## Piemonte

**3110** Roero Arneis, 2004, DOC, Bel Colle



\$ 16.00

6 btls/750 ml. \$ 96



South of the River Tanaro, the Roero region produces a great white grape, the Arneis. Historically it is little known, as it produces a very small yield which once tended to give a flat dull wine. Modern methods of



handling have turned the picture around, and now this pale straw coloured wine offers a full bodied aroma with a little liquorice, apples and pears too. Certainly to be numbered in Italy's most characterful whites, it has a melon and tropical fruit flavour and a lusciously rounded mouth-feel. [00] M8 D8

**3111 Dolcetto d'Alba, 2004, DOC, Bel Colle**



**\$ 17.67** **6 btls/750 ml. \$ 106**



This is the least expensive of Piemonte's three red varieties, easy to grow, easy to enjoy, producing a great vintage every year due to its early ripening character.



This sappy babe shows as a bright, frothily purple wine, deep in colour, bright in aroma, it is moderately acidic, fruity, rather rich and amazingly gluggable. M8 D9



**3112 Barbera d'Alba Nebbiolata, "La Sconsolata", 2003, DOC, Cantine del Glicine**



**\$ 18.17** **6 btls/750 ml. \$ 109**



This is a great wine from a region internationally recognised for impeccable quality wines. The Barbera grape is a classic, but following ancient practice, the producer adds Nebbiolo grapes to enrich the bouquet and fill the palate with black berry fruit and cassis flavours. Aged in Slovenian oak casks it has a complex but fruity aroma, balancing masses of lip smackingly ripe cherry and ripe redcurrant fruit against a smokiness that highlights exciting acidity. From a single estate "La Sconsolata" it is one of the best wines of this denomination we have ever tasted. M7 D8



**3113 Barbaresco, 2000, DOCG, Cantina Terrenostre**



**\$ 25.17** **6 btls/750 ml. \$ 151**



Cast your mind back to the wonderful summer of 2000 and imagine that here, in a glass, is the distillation of all the sunshine, warm evenings and fresh cool mornings of that year. This is black Nebbiolo grape at its most attractive. More elegant than Barolo, its lighter style is a result of the terroir of the gentle hills that produce aromas and flavours that combine in a seamless entity; chocolate, truffles, raspberry, prune and a touch of tar. Concentrated and balanced by the firmness of its tannin it will need even longer to soften and smooth away the last signs of its tough grainy attack. M6 D7



**3114 Barolo, 2000, DOCG, Bel Colle**



**\$ 32.00** **6 btls/750 ml. \$ 192**



Nebbiolo takes a while to know, but once it is in the bloodstream a love affair with Barolo is inevitable. It is tannic, astringent and tough, but as it mellows, all the gorgeously softer elements show their presence. It has as much fruit as a summer pudding, as much tannin as a leather strap and needs more time than most wines to relax. What a pleasure awaits the patient imbiber! M7 D6



**Lazio**

**3115 Frascati Superiore, 2004, DOC, Cantine San Marco**



**\$ 10.75** **12 btls/750 ml. \$ 129**



Everybody likes Frascati, perhaps because it is a light, simple, delightfully fresh, almost petillant wine made to be drunk as quickly as it can be transported from the winery to the glass. It comes from the range of hills south of Rome, where it is drunk as a partner for every dish, as a mid-morning appetiser, an afternoon thirst quencher, as an appealing aperitif. The flavours mould together nuances of peach and nuts with touches of lemon zest and apple fresh acidity. [00] M9 D9



**Puglia**

**3116 Puglia Rosso, "La Rocca", 2003, IGT Azienda Torrevento**



**\$ 10.58** **12 btls/750 ml. \$ 127**



Yet another new name to come out of the extreme south of Italy, an area where innovation and modern technology have transformed the landscape, enabling wines of outstanding quality such as this newcomer, to flow from wineries where once only the lowest qualities could be made. This is produced on a clay and chalk terroir from vines pruned to protect the bunches from the heat of the southern sun. The little known vines are the Troia and Aglianico varieties, making this hearty, richly coloured, remarkably fragrant wine with a gutsy, high quality flavour, good acidity and nice warm tannins. Superb value for money. M8 D8



**3117 Salice Salentino, 2003, DOC, Azienda Torrevento**



**\$ 14.33** **6 btls/750 ml. \$ 86**



The vineyards lie on the back of Italy's deep southern "heel" in a prettily named area known as the "Salentine Willow". This is red wine country, the Negroamaro grape is a dark, full bodied, deeply brooding fruit that's as acidic and bitter as its name suggests. Tannic too, the rough, rural flavours make it the best possible partner for great stews, yet it is a wonder with pasta. This is gorgeous wine but let it have a year or two to soften then it will give far more than its price promises. It is still full of pine and tar, black cherry and dark plum, rough as unhewn lumber. M6 D7



*Vineyard in the Barolo zone*

## GERMANY - IRRESISTIBLE CHARMERS FROM THE RHINE AND MOSEL

### The Deutscher Rotes Kreuz, Bernkastel-Kues, Mosel, Germany

Opimian's supplier is the charity of the Deutscher Rotes Kreuz, Germany's Red Cross organisation. Over many years they have received donations of some of the finest vineyards of Germany, including the world famous Sankt Nikolaus Hospital, an ancient charitable order which, like Burgundy's famous Hospice de Beaune, gives lifetime care to the elderly and medically infirm.



*Bernkastel, with its twin town of Kues across the river.*

#### 3118 Westhofener Rotenstein Kerner Kabinett, 2003, QmP, Rheinhessen



\$ 12.33

6 btls/750 ml. \$ 74



This area produces wines from all the Rhine's many different crossed vines but the Kerner is the most successful. Named after a local writer of raunchy drinking songs, its sole problem is that it does not produce a large crop, but what it yields is beautifully balanced, light, softly aromatic with nuances of lime blended with spring blossom. So delicate, the balanced and harmoniously integrated acidity makes this utterly delightful. [02] M8 D9

#### 3119 Ruppertsberger Nussbien Riesling Kabinett, 2004, QmP, Rhein Pfalz [Halb-trocken]



\$ 13.00

6 btls/750 ml. \$ 78



Superb wine, perfectly made and beginning to show the fine aromatic components that makes the Riesling grape one of the world's few classic white varieties. Pfalz wines tend to be a little richer and fuller than those of other Rhineland regions,

but in this wine the perfect balance is both elegant and charming and will surely beguile the taster. Given time it will develop far more character. Quite beautiful. [02] M7 D8

#### 3120 Bernkasteler Kurfurstlay Riesling, 2004, QbA, Mosel



\$ 13.00

6 btls/750 ml. \$ 78

Bernkastel is a film set village surrounded by extensive vineyards. Perched on a bend of the river, its most famous vineyards climb at a precipitous angle, allowing the sun to reflect off the water on to the vines which are fully exposed to every ray. The first taste is light and clean on the palate with a hint of lemon juice and mineral acidity, yet it is as fresh and delicate as apple blossoms woven with hints of honey and mandarin fruit. Exquisite and finely crafted, a little more time will reveal its ravishing quality. [02] M8 D8

#### 3121 Ruppertsberger Hofstuck Gewürztraminer Kabinett, 2004, QmP, Rhein Pfalz



\$ 13.50

6 btls/750 ml. \$ 81

The Pfalz is Germany's most southerly wine region. Gewürztraminer from the Pfalz is rich, fat and unctuous. The palate is filled with tropical fruit brimming with rich extract, the aromas of lychees and papaya blending perfectly with a character that opens with a custard and cream texture and ends with a slightly astringent finish filled with raison like intensity. Very attractive, a party favourite with sufficient weight to last a long while yet. [03] M6 D8

#### 3122 Bernkasteler Badstube Riesling "Hochgewachs", 2004, QbA, Mosel, Estate Bottled Deutscher Rotes Kreuz



\$ 14.33

6 btls/750 ml. \$ 86



The dull design of the DRK label is always saved by the fabulous wine in the bottle. Pretty looking, the colour of polished silver, it has a superbly balanced, apricot and honey touched aroma with the classic Riesling fruit and flowers fragrance. The palate, light, delicate, elegant, has a gentle hint of lanolin, giving an impression of subtle richness with a kernel of fruit. A wine of the highest quality, simply delicious. [03] M7 D8

#### 3123 Rudesheimer Riesling Kabinett, "Blue Label", 2004, QmP, Rheingau [Halb-trocken]



\$ 18.33

6 btls/750 ml. \$ 110

In the narrow lane, the "Drosselgasse" of Rudesheim, the sound of the traditional Oompah band playing merry tunes encourages light heartedness and gaiety. This wine has exactly the same effect. Light in a pale sandy coloured gold, the bouquet is fragrant, floral and ripe, giving an impression of sweet fruit. The first sip reverses that impression as dry taste fills the mouth with clean concentrated grapiness with a deep and refreshing clarity and tumbling fruit flavours ranging from Muscat to apple and mandarin. [02] M7 D8

**3124 Brauneberger Juffer Riesling Spätlese, 2003, QmP, Mosel, Estate Bottled Sankt Nikolaus Hospital**



**\$ 17.50** **6 btls/750 ml. \$ 105**



More than five and a half centuries ago Saint Nikolaus Cusanus, at one time deputy to the Pope, lived and worked here. After his death, he left his library, land and vineyards to endow a charitable hospital to care for the aged. Today, the hospital

continues, but the German Red Cross now care for the vineyards which are among the best of the Mosel. The Juffer vineyard of Brauneberg is the finest in the area, its wine light golden with a spectacular fragrance, all ripe with dried fruit mingling with flowers and a tang of stinging nettles adding interest to the bouquet. [04] M7 D8

**3125 Bernkasteler Badstube Riesling Auslese, 2003, QmP, Mosel, Estate Bottled Sankt Nikolaus Hospital**



**\$ 18.50** **6 btls/750 ml. \$ 111**

Another Sankt Nikolaus Hospital wine, this one, from the Badstube “grosslage” comes from a vineyard sited just outside the village. It is superbly clean, elegant and light, both in alcohol and body. Very pale



colour, but the bouquet has a massively rich flamboyance; honeyed, ripe and lemony, with the tang of slate from the terroir. In the mouth the flavour of botrytis [noble rot] gives masses of residual sweetness which helps develop the power of the fruit. It is superbly balanced. [05] M5 D7

**3126 Ruppertsberger Linsenbusch Weissburgunder Beerenauslese, 2001, QmP, Rhein Pfalz, Goldener Kammerpreismunze [Gold Medal]**



**\$ 24.00** **6 btls/375 ml. \$ 144**



It is tough to find words to adequately describe wines like this. It is gloriously golden with a thick glossy colour, and a powerful, attention grabbing perfume filled with honey nuances, ripe fruit and tropical flavours. It is very much a rarity, only in great years are grapes left to hang until winter, dehydrating and enriching, until one morning, in the pre-dawn icy chill, frozen and solidified, the few grapes left by the blackbirds are picked into small baskets and pressed by hand in a mini press. From then on, the process is slow, costs rise, but daily the wine becomes nearer to nectar. [07] M5 D7

**AUSTRIA – ASTOUNDINGLY FINE, ASTONISHINGLY FRIENDLY**

**Jost Höpler: Winemaker of Winden-am-See, Burgenland, Austria**

Jost Höpler’s wines shine like a beacon to define the superb quality of Austria’s wines. His vineyards, set against the gently rising slope above the Neusiedlersee, [Lake Neuseidle] benefit from solar gain on the soil extending the ripening season and ensuring that the grapes achieve the perfect degree of maturity needed to give the classy style which makes these wines so delightful.



Jost Höpler



**3127 Grüner Veltliner, 2004, Ried Kirchberg**



**\$ 13.83** **6 btls/750 ml. \$ 83**



A brilliant wine both in colour and quality, it is produced from Austria’s most widely planted grape, which when made from Höpler’s old and mature vines, yields a delicate natural smokiness and a small note of orange

blossom. Superbly attractive when young, spicy, juicily fresh and showing a pronounced petillance that enhances the elegance of the crusty bread and biscuit flavours. [00] M8 D8

**3128 Pinot Blanc, 2003, Jost Höpler**



**\$ 16.50** **6 btls/750 ml. \$ 99**

Never underestimate the potential of this much overlooked grape, its ripe tropical fruit flavours beguile the taster with pronounced honey and camomile aromas. Deep golden yellow, this wine was ranked 6th in the Austrian Wine Challenge from more than four thousand wines. Light green colour, it is illuminated by flashes of ripe lemon extract and tempered by herbs with honey. The flavours are just a touch off-dry, but fresh, clean and as the palate fades, the lovely display of delicate flavours give more than just a mouth filling quality. [00] M9 D9

**3129 Gewürztraminer, 2003, Jost Höpler****\$ 20.67****6 btls/750 ml. \$ 124**

Höpler has produced a perfect example of this intriguing vine. Now approaching maturity in bottle, it has a forceful, rose petal aroma that's full without being overwhelming. Still light and greenish golden, the terroir along the banks of the Neusiedlersee bring out the characters without loss of elegance on the palate. Good vinosity, even now there are indications that the fruit characters and spice will continue to grow with bottle age. A wonderful wine, which for all its powerful vinosity never loses its harmony. [01] M7 D9

**3130 Zweigelt, 2003, Jost Höpler****\$ 18.17****6 btls/750 ml. \$ 109**

A little like Marechal Foch, or perhaps Dolcetto or even "Nouveau", you either love Zweigelt or misunderstand it. Don't spill it on the carpet, the juicy purple colour lights up with a dashing intensity, looking as though it has just been pressed

from dark grapes. The ample bouquet fills the glass with barely ripe, zig-zags of fresh fruit. Gobbets of juice are mixed with spice and well emphasised black cherry aromas, but there is more to this wine than tough attack. The acidity is quite low, softening the fruit with a hint of oak and the lifted fresh red fruit characters that create the balanced and sturdy structure. M8 D9

**3131 Pinot Noir, 2000, Jost Höpler****\$ 19.33****6 btls/750 ml. \$ 116**

It is difficult not to applaud this first class effort. It has a lovely perfume, a fragrance that shows a hint of leather with the passing scents of rustic farmyard animals. Then, a curling wisp of smoke enriches the palate where sweet,

suave fruit is more attractive for its silkily smooth appeal. Deliciously, mouthwateringly scrumptious, the flavours linger on to become sweet memories. Pinot Noir is very difficult to make successfully, but this is so complete that even the last dash of mineral stalkiness only serves to heighten its quality. M8 D8

**Conditions of Purchase for Cellar Plan 159**

- 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 25, 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 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).

KEYS FOR SYMBOLS					
	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
<ul style="list-style-type: none"> <li>• <b>Sweetness Scale (in parenthesis)</b> 0 = very dry      9 = Very Sweet (dessert wine)</li> <li>• <b>Degrees of Maturity (M) (Scale of 1-10)</b> 1 = lay down      10 = fully mature</li> <li>• <b>Degrees of Drinkability (D) (Scale of 1-10)</b> 1 = needs time      10 = ready to drink</li> </ul>					