



Last day to order: July 25, 2005

Cellar Plan 162

"Plus ca change, plus c'est la même chose"
Alphonse Karr: 1808-1890

**Featuring Gold and Silver winning wines from Ontario,
Our largest ever selection from California,
And some classics from Spain.**

"Plus ca change, plus c'est la même chose" – as much as we struggle to remember the author of these immortal words, their meaning remains entirely clear. Indeed as change and evolution occurs, it is frequently a commentary on the past rather than a challenge to the future.

After thirty two years at the helm of Opimian, John Sambrook, founder of the Society, and for three decades its General Manager, makes this final offering of 2005 his last Cellar Plan. A selection of fine wines from California, which is a wine resource that owes much of its sturdy position in the hearts and minds of Canadians to John's passionate enthusiasm for the Golden State, its valleys, vineyards and, most of all, its winemakers.

He has inspired others to join him in bringing these California skills to Ontario, in particular to Black Prince Winery in Prince Edward County.

Alongside, we offer some real gems from Spanish vineyards, a wine country frequently described as the "New California" - a reference to the viticulture and excellence of Spain's "big" wines.

In this Cellar Plan:

Ontario, Canada
California, USA
Spain

PLUS Coupon Wines

Membership Recruitment Program

Last chance to redeem your 2005 Free Case Coupon

**Do not miss this last opportunity to
convert your Coupon into free wine!**

Just place your order for any other lot number shown in this Cellar Plan and use your Coupon to obtain 6 bottles of wine from California. You have the choice of lot 3256 Stone Valley Chardonnay (white) or lot 3257 Stone Valley Cabernet Sauvignon (red).

Coupon Wines

The Membership Recruitment Program 2005 ends with this Cellar Plan, C162.

- 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 on the right are the "free case" options on this Cellar Plan and are available only through the use of the coupon.

3256 Stone Valley Chardonnay, 2004, California
Coupon **6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 3259 but is available only through the use of the coupon as explained above.

3257 Stone Valley Cabernet Sauvignon, 2003, California
Coupon **6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 3260 but is available only through the use of the coupon as explained above.

ONTARIO, CANADA

Black Prince Winery With a 27% beneficial ownership by Opimian, Black Prince Winery is now making a wide range of wines in small quantities sourced from local growers and others in Niagara and Erie North Shore.

3215 First Crush Chardonnay, 2004

 **\$ 16.00** **6 btls/750 ml. \$ 96**
 This wine has lots of apple character tempered with oatmeal. It is light bodied but elegant with a long crisp finish. (01) M8 D9

3216 Chardonnay VQA, 2002

 **\$ 15.67** **6 btls/750 ml. \$ 94**
 Sourced from Niagara, this wine has clean muted citrus fruit. Flavour is light bodied with a medium finish. (01) M9 D10

3217 Vidal, 2002

 **\$ 13.67** **6 btls/750 ml. \$ 82**
 This is a typical hybrid from the cool Prince Edward County micro climate. From young vines, the wine is light and herbal with a short finish. (00) M9 D10

3218 Nouveau Crush Baco Noir Rosé, 2004

 **\$ 13.67** **6 btls/750 ml. \$ 82**
   Made in a Nouveau style, it is more a light red than a rosé. When chilled, it has lovely up-front cherry fruit, is soft on the entry and is a balanced combo of coffee, apple which is buttery rich on a light tannic finish. (01) M9 D9

3219 First Crush Baco Noir, 2004

 **\$ 13.67** **6 btls/750 ml. \$ 82**
  This wine has lovely intensity being rich with good vinosity. Although clearly Baco Noir, it has generous berry fruit with just enough tannin to provide an interesting finish. M7 D8

3220 First Crush Baco Noir, 2003

 **\$ 15.17** **6 btls/750 ml. \$ 91**
 What a difference a year makes when using young vines. This example is lighter than the 2004 with clear signs of maturity showing. The wine is soft, easy and lacks the intensity of its younger sibling above. M8 D9

Sandbanks Estate Vineyard Catherine Langlois is passionate about the grapes she carefully nurtures in her small Prince Edward County vineyard comprised of sand and clay with deposits of limestone. She makes the wine personally in small batches using Black Prince Winery facilities.

3227 Baco Noir 2004

 **\$ 18.50** **6 btls/750 ml. \$ 111**
 Her 2003 won Gold at the Opimian Society blind tasting but she had insufficient quantity to put on this offering. Her 2004 version has youth on its side and medal winning characteristics, namely very sweet plum and wild cherry fruit up-front with a distinctive leathery and liquorice character. M7 D7

3221 Chambourcin, 2004

 **\$ 13.67** **6 btls/750 ml. \$ 82**
 A light patio red with plenty of acidity and a hint of richness on the finish. Best served chilled with Tapas. M9 D9

3222 Cabernet Franc, NV

 **\$ 16.33** **6 btls/750 ml. \$ 98**
 Artfully blended from grapes of three vintages, there is plenty of blackberry and green pepper character but the wine is ready and drinkable now. M9 D10

3223 Cabernet Franc, 2004

 **\$ 15.17** **6 btls/750 ml. \$ 91**
 This wine gives a good impression of mocha, dark chocolate and tobacco. Given time this wine will show fruit emerging as the high acidity diminishes. M7 D7

3224 Cabernet, NV

 **\$ 13.17** **6 btls/750 ml. \$ 79**
 Scarcity of fruit necessitated the blending of wines from three vintages; the mix is 60/40 Cabernet Franc to Cabernet Sauvignon. The extra grip of the Cabernet Sauvignon is immediately evident followed by hints of cassis counterpointed by bell pepper. M7 D8

3225 Cabernet, 2003

 **\$ 14.50** **6 btls/750 ml. \$ 87**
 Using Cabernet Franc from the Black Prince Winery vineyard as a base, winemaker Michael Fallow added grapes from Prince Edward County plus Cabernet Sauvignon from Niagara. One year in oak is reflected in the balance and richness of the wine, which can only be obtained from micro oxidation within oak. M7 D8

3226 Vidal Icewine VQA, 1999

 **\$ 17.83** **6 btls/200 ml. \$ 107**
 This wine has wonderful luscious orange caramel flavours, mouth-filling richness and a long finish. A perfect dessert in its own right or great with a range of desserts or even foie gras. (07) M9 D10

3228 Cabernet Franc, 2004

 **\$ 26.00** **6 btls/750 ml. \$ 156**
 Here again Catherine earned a Gold with her 2003 version but we only offer the 2004. Typical slightly vegetal flavours are the first impression followed by malty rich raspberry fruit which is easy to like particularly as the tannins are so well integrated. M6 D7

Huff Estates

You won't find much of this wine around unless you go to the winery itself near Bloomfield. You should certainly include the winery on your tour of Prince Edward County as they are in the process of building a delightful country hotel attached to the winery.

3229 Off-Dry Riesling, 2004



\$ 20.67

6 btls/750 ml. \$ 124



This won Gold at the recent Opimian Society blind tasting. Excellent balanced acidity means that the palate barely perceives the "off-dry" character. Instead you

find a lively very well made lemon zest wine with hints of kiwi and gooseberry. (02) M7 D8

3230 Cabernet Franc/Cab Sauvignon, 2003



\$ 20.67

6 btls/750 ml. \$ 124



Clean cut aromas of blackberry and cassis lead to a flavour profile that clearly shows the youth of this wine. Time is needed to soften both the acidity and the tannins but it would

go well with a well marbled roast right now. M7 D7

Coyotes Run Estate Winery

Owner Jeff Aubry takes infinite care with his small production from 13 acres with 8 more acres planned. His wines are distinctive and characterful reflecting the terroir which averages about two degrees warmer than the rest of Niagara.

3231 Cabernet/Merlot Premium, 2003



\$ 17.00

6 btls/750 ml. \$ 102

Jeff won Gold with this wine which scored the highest of any red wine in the tasting. Although fruit shows as spicy dark plum and black cherry, oak is in domination at this time. M7 D6



competition handsomely. Nice raspberry and leather is harmonious with acidity and tannin. A little time will accentuate the fruit and soften the finish. M7 D8

3233 Chardonnay Barrel Fermented, 2004



\$ 17.00

6 btls/750 ml. \$ 102

Highly aromatic with oak character predominating at this early juncture. Complex tropical fruit lurks invitingly in the background. (01) M7 D8

3232 Pinot Noir Reserve, 2003



\$ 22.67

6 btls/750 ml. \$ 136

Here is another Gold Certificate wine. Which as a Niagara wine outshone its Prince Edward County

Pelee Island Winery

Shortage of grapes in Ontario in recent years has limited the Pelee participation in Opimian offerings. This year is different and not only did Pelee submit a large selection of wines in the Opimian tasting but they did particularly well earning one Gold and four Silver Certificates and a Special Recognition Award.

3234 Vidal VQA 2004



\$ 11.00

12 btls/750 ml. \$ 132

After reviewing all the wines in the tasting, it was this one that stood out as being far superior to its category. It thus received not only a Gold Certificate but also the Special Recognition Award. This is a Vidal that aspires to being a Riesling. It is floral, fresh and has lots of rich fruit with a clean mineral finish. (01) M8 D9

3237 Chardonnay Barrique VQA, 2003



\$ 12.75

12 btls/750 ml. \$ 153



If you like oak, you will like this wine as it dominates the fruit. However, there is plenty of acidity also making this an excellent food wine. (01) M9 D9

3235 Sauvignon Blanc VQA, 2004



\$ 11.58

12 btls/750 ml. \$ 139

Clean with fragrant orange peel flavour, the wine is light, crisp and delicious. Silver Certificate. (00) M9 D9

3238 Cabernet VQA, 2003



\$ 12.08

12 btls/750 ml. \$ 145

Although very strong Cabernet Franc flavours of bell pepper dominate there is sufficient Cabernet Sauvignon fruit to provide spicy black fruit and a nice tannic grip. M8 D8

3236 Pinot Blanc VQA, 2003



\$ 11.75

12 btls/750 ml. \$ 141

Almost Alsatian in character with lots of zesty fruit, good balanced acidity and a long finish. (00) M8 D9

3239 Cabernet Sauvignon Vinedressers VQA, 2002



\$ 18.67

12 btls/750 ml. \$ 224

This wine is not only fine but it has delightful nuances of toasty vanilla, chocolate, sweet spice, and rich fruit leading to a dry finish. Silver Certificate. M7 D8

CALIFORNIA, USA

Sylvester Vineyards and Winery

Established close to the town of Paso Robles in the early 1960s by Sylvester Feichtinger it was his dream to produce the greatest wines of the Paso Robles region. All the wines are made to be easy, approachable, harmoniously balanced and to feature bountiful fruit.

3240 Chardonnay 2002, Estate Bottled, Kiara Reserve, Paso Robles



\$ 13.00

12 btls/750 ml. \$ 156



It has an aroma of fresh limes with spicy oak and ripe touches of red apples, guava and pineapple. At the front of the palate some robust apple flavours lead on to a show a flush of cream and sweet spice, and a fine oak background. [01] M9 D10

3241 Cabernet Sauvignon 2002, Estate Bottled, Kiara Reserve, Paso Robles



\$ 13.00

12 btls/750 ml. \$ 156

This is a big, rich, well structured wine, full of ripe fruit, grainy rustic tannin and juicily delicious flavours. The aromas directly attack with their succulent cherry and blackcurrant. All the fruit is in perfect balance with tannin and enriched by the sweetest ripe fruit that pervades the whole wine. M8 D9

3242 Syrah 2002, Paso Robles



\$ 13.00

12 btls/750 ml. \$ 156

Deep coloured against rather fresh aromatic fragrances with toasty oak, floral notes highlight the underlying richness of ripe fruit. Almost exotic, the weight of fruit in the mouth concentrates the flavours which revolve around nuances of charred smoke from nicely orchestrated oak. M8 D9

3243 Zinfandel 2002, Paso Robles



\$ 13.00

12 btls/750 ml. \$ 156

The writer of these notes [Kenneth Christie, M.W.] has an on/off love affair with Zin. This one he calls "Sinfandel" for its opulent generosity, full of depth, rich in aromas, with shameless expressions of ripe red berries and pure grape vinosity. Enhanced by clever use of oak in the maturation process, it is finely structured with luscious fruit playing a major role in adding weight and balance. M8 D8

Castoro Cellars

Established as a winery producing wines for family and friends, Niels Udsen's small enterprise has grown in the space of a dozen years to become one of the largest in the Paso Robles region. Recently more vineyards have been purchased taking the holding to over 500 hundred acres. Niels enjoys his nick-name "Beaver" which, during a learning period to Italy was translated to "Il Castoro". The nick-name stuck and now provides the name for the winery.

3244 Fumé Blanc, 2004, Paso Robles



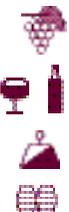
\$ 13.00

6 btls/750 ml. \$ 78



This Fumé Blanc is fermented in stainless steel and sees no oak. It is a lovely wine with a soft mouth-feel in spite of the lean, mineral edged characters of the Sauvignon Blanc grape. It is crisp and freshly youthful and enhanced by zingy acidity and fresh berry fruit flavours. [01] M9 D9

3245 Chardonnay, 2003, Central Coast



\$ 17.00

6 btls/750 ml. \$ 102

A blend of three vineyards has produced a deeply rich wine with lovely ripe fruit flavours spotlighted by fresh cut apple and lemon zest. Half the wine was barrel fermented, with smokey notes adding to the smoothness of the palate before trailing into a long but crisply fresh finish. [01] M8 D9

3246 Zinfandel, 2003, Paso Robles



\$ 17.00

6 btls/750 ml. \$ 102

This wine is huge, a monster of a mouthful, with intensely ripe fruit giving a powerful lift to the alcohol. There is sufficient tannin to retain good balance with softer fruits



making an appearance at the finish where spice, figs and dried fruit linger in gentle harmony. M7 D8

3247 Merlot, 2002, Paso Robles



\$ 17.00

6 btls/750 ml. \$ 102

From a vintage that produced intense aroma, the soft berry fruit melds seamlessly with more pungently expressive spice. Fine weather conditions during the pre-harvest period produced perfectly ripened fruit with wonderfully balanced tannin and fixed fruit acidity. American oak gives added interest, softening the palate and introducing vanilla and chocolate flavours. M8 D9

3248 Cabernet Sauvignon, 2003, Paso Robles



\$ 17.00

6 btls/750 ml. \$ 102

Deep red colour, this is a really profoundly rich expression of this classic variety. The bouquet is rather spicy, filled with nuances of dried fruit, figs, even dates, and rich chocolate and mocha. The entry to the palate fills the mouth with ripe, stalky fruit and lean tannins before softer impressions of intense blackberry, cherry and blackcurrant soften the harsher elements. Delicious oak nuances add floral notes at the end. M6 D7

Mountain View Vintners

Founded in 1978 by Kevin Shannon, a pioneer négociant in the Golden State, Mountain View is recognized for the consistently high quality of its well priced wines. Frequently featured in major publications as a “best buy” the wines are sourced from more than a dozen premium vineyards in the Monterey and Amador counties and along the Central and North Coast districts.

3249 Opimian Society

California White, NV

\$ 9.00

12 btls/750 ml. \$ 108



With the overproduction of Chardonnay in recent years, Kevin occasionally finds quality Chardonnay at table wine prices. What a steal! Enjoy the rich tropical flavours and long finish not usually found in wines called “California White”. [01] M9 D10

3250 Butterfly Ridge White Zinfandel, 2004

\$ 9.00

12 btls/750 ml. \$ 108



This is a genuine crowd pleaser, showing crisp, bright aromas set against a fresh fruity palate with strong touches of strawberry and cherry. It is one of the

definitive wines for lazy days out of doors, it is more like a soft rosé than a traditional blush wine. [02] M9 D9

3251 Butterfly Ridge Chardonnay, 2004, Monterey

\$ 10.67

12 btls/750 ml. \$ 128



Kevin sources his fruit from the cool Soledad and Arroyo Seco districts of Monterey where early morning mists with cool evening breezes moderate the vine-

yard temperatures, producing wines with lower sugar levels. However, here are plentiful tropical fruit aromas with rich varietal flavours balanced by crisp acidity. [01] M8 D8

3252 Butterfly Ridge Merlot, 2003, Central Coast

\$ 10.67

12 btls/750 ml. \$ 128



First impressions should be heeded, an early dash of ripe berry fruit carries through to the palate with fine balance and typical spicy flavours that give this grape its wide

appeal. The fruit comes from southern Monterey, close to San Luis Obispo but a proportion of water stressed grapes from the foothills are added to the blend for greater complexity. M8 D8

3253 Butterfly Ridge Cabernet Sauvignon, 2003, Central Coast

\$ 10.67

12 btls/750 ml. \$ 128



Most of this fruit is grown in the Paso Robles district, famous for the sturdiness of its full bodied wines. Both soil and climate combine to give perfect conditions for Cabernet grapes, which have a developed and richly concentrated flavour, filled with cassis and ripe berry fruit. Ten months in American oak polished the colour to a deep black cherry hue, adding concentration to the mouth filling structure. M7 D8

3254 Zinfandel, 2003, Clockspring Vineyard, Amador County

\$ 12.50

12 btls/750 ml. \$ 150



Amador County is the very heart of Zinfandel country, and this large Zin vineyard, planted back in 1973 produces one of the best.

Irresistibly chuggable, it is far too good to be just an every day bottle. Deep plum colours yield a rich fruity aroma with a slightly raw spiciness at the edges, then the flavours deliver black cherry, pepper and a balanced soft finish. A superb food wine. M8 D8

3255 Cabernet Sauvignon, 2003, Morningsun Vineyards, Red Hill District, Lake County

\$ 12.75

12 btls/750 ml. \$ 153



Kevin's ability to find and work with small “hands-on” artisan growers from across the state is one prime reason for his success in keeping prices moderate. The five acre Morningsun vineyard, exclusively Cabernet Sauvignon, was planted in 1999 and is now producing really high quality fruit. The wine has juicy Cabernet Sauvignon flavours highlighting blackcurrant and bell peppers with attractive floral nuances and hints of vanilla. M7 D8

Ironstone Vineyards

From small beginnings in 1948, John Kautz built an estate of more than 5000 acres in Lodi and the Sierra foothills to become one of California's "Top 10" producers. In 1989, by hand and using shovels and pick axes, a cavern for ageing the wines was dug into a hillside. This has developed over the years into the State's largest winery entertainment complex. This true family business continues today with John and his wife and their four children all active in the running of the vineyards and winery.

3258 Viognier, 2004, Angels Creek, Lodi



\$ 12.17

12 btls/750 ml. \$ 146

This Viognier is hand crafted by John Kautz from grapes grown in dry conditions to enhance their maturity and flavour intensity. Throughout the winemaking the young wine was protected from oxidation by blanketing with CO₂ allowing the wine to capture and hold delicately exotic aromas of tropical fruit, lychee and pears. Refined mineral touches draw out the finish into a full but lingering farewell. [00] M8 D9

3259 Chardonnay, 2004, Stone Valley



\$ 9.42

12 btls/750 ml. \$ 113



After picking in the cool of early morning the grapes were divided with a part of the crop being fermented in wood, the rest in stainless steel tanks.

After six months the two lots were blended, now showing excellent aroma with green apple and lime predominating. Luscious fruit characters emphasize pineapple and mangoes neatly balanced by crisp acidity. [01] M8 D9

3260 Cabernet Sauvignon, 2003, Stone Valley



\$ 9.42

12 btls/750 ml. \$ 113



Grapes from the family's Murphys and Lodi vineyards were gently crushed before maceration for two weeks to enhance the tannic structure of this lush red. It was then

blended with Cabernet Franc to uplift the stalky structure and add complexity. Accessible flavours show off a rhapsody of cherry, cassis, touches of vanilla and spicy acidity that add persistence to the rich mouthfeel. M7 D7

3261 Merlot, 2002, Stone Valley



\$ 9.42

12 btls/750 ml. \$ 113

Produced from grapes from the vineyards in Lodi, it was fermented at low temperatures to assist in full colour extraction and maximum flavour development. The tannins are moderately low, giving an instant mouth appeal to this gentle, medium bodied wine. Its character shows a soft plum and juicy black cherry flavour against vanilla and cedary spicy aromas. M7 D8

3262 Petite Sirah, 2002, Bear Creek, Lodi



\$ 17.67

12 btls/750 ml. \$ 212



This is a great wine for lovers of big and powerful reds. Filled with inky colour, the bouquet shows a mass of fruit; blackberries, plums and dark berries with a bite of spice. Rich and fruity, yet it is surprisingly smooth in the mouth, the soft, fully ripened fruit

caressing the palate with mouth filling rich flavours enhanced by a small hint of fresh picked mushrooms. M7 D9

Roffi Vin

A new name to Opimians, this négociant firm is led by Bruce Hopkins who works with another major wine club in the U.S. and thus allows Opimian to benefit from their large volumes.

3263 Canyon Creek Viognier, 2004, Contra Costa



\$ 12.17

12 btls/750 ml. \$ 146



Fermented in small batches in temperature controlled stainless steel tanks, it retains all those wonderful Viognier flavours of peaches and apricots. It has perfect balance of fruit and

acidity and ideally should be consumed within 18 months of arrival. (01) M8 D9

3264 Adler Fels Sauvignon Blanc, 2004, Contra Costa



\$ 12.17

12 btls/750 ml. \$ 146



Citrus describes this wine as the definitive Sauvignon Blanc. It has intense fruit associated with gooseberries and freshness of new cut

grass. Good acidity accentuates the flavours which linger into a long finish. (00) M9 D10

3265 Garrison McBride Chardonnay, 2004, Napa Valley



\$ 13.25

12 btls/750 ml. \$ 159



Pineapple, green apple and anise give a great first impression of this wine. It also has good balanced acidity and finishes with just a hint of caramel. (01) M8 D9

3266 San Gregorio Sangiovese, 2002, Sierra Foothills



\$ 10.92

12 btls/750 ml. \$ 131

Concentrated plums and cinnamon with chocolate hints from ageing in both American and French oak give this wine a sense of Tuscan structure. It is well balanced and finishes long with no overt tannin or oak. M8 D9

3267 Garrison McBride Merlot, 2003, Napa Valley



\$ 13.83

12 btls/750 ml. \$ 166



This wine has a classic Merlot profile, spicy with plums and cherry and hints of blueberry. Oak treatment is showing as hints of cocoa and cinnamon on the finish. M8 D8

3268 Garrison McBride Cabernet Sauvignon, 2002, Napa Valley



\$ 14.08

12 btls/750 ml. \$ 169

Careful vinification makes this a big fruit forward Cabernet with lots of black cherry, cassis and hints of vanilla and smoke from ageing in American oak. M7 D8

Burgess Cellars

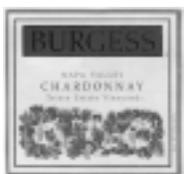
Ex airline pilot Tom Burgess runs his small winery near St Helena carefully and personally. He has a cool climate vineyard south of Yountville and vineyards on Howell Mountain and overlooking the Napa Valley.

3269 Chardonnay, 2003, Napa Valley



\$ 20.75

12 btls/750 ml. \$ 249



New Vosges oak barrel fermentation and ageing sur lie ensures that this wine has the classic patrician dimension associated with the world's few great Chards.

Complexity, elegance and balanced tropical flavours are tempered by just the right amount of oak. (01) M7 D9

3270 Zinfandel, 2001, Napa Valley



\$ 20.42

12 btls/750 ml. \$ 245

From an eastern facing vineyard located over the crest



from the winery, this Zin benefits from greater heat and increased water stressing than in the rest of Napa. The result is a rich, spicy Zin made in the "Mediterranean" style accentuated by a small proportion of Petite Syrah. M8 D8

3271 Merlot, 2002, Napa Valley



\$ 25.83

12 btls/750 ml. \$ 310

Tom has succeeded in making what he describes as a serious international class Merlot. It comes from a eucalyptus sided vineyard south of Yountville. The grapes are rotary fermented and aged in French barrels resulting in a rich, complex wine full of fruit with balanced acidity and lots of soft tannin. M6 D8

SPAIN

Opimian's close relationship with Vinoseleccion, Spain's foremost wine club, has opened doors that were once closed. From the tasting room of Vinoseleccion this small selection comes from regions that are now widely recognized in the top rank of quality in the whole country

3272 Gran Colegiata Fariña Reserva, Bodegas Fariña, 1998, DO Toro



\$ 19.67

6 btls/750 ml. \$ 118

Manuel Fariña presides over one of Spain's greatest quality wineries. Situated in the heart of Toro, close to Portugal's eastern boundary, the arid climate produces wines with huge structure and great ability to age well, gradually losing the tight grip of rustic tannin to reveal a multi-layered wine with great complexity. M8 D9



coloured, plum red, it is well concentrated with sappy, chocolate and cigar box aromas, then fresh cherry and plum flavours. Fleshy palate with fine leafy tannins holds good flavours in a firm and tight finish. M6 D7

3274 Valduero Crianza, Bodegas Valduero, 2000, DO Ribera del Duero



\$ 21.67

6 btls/750 ml. \$ 130

This is produced by two sisters who spare no effort to obtain the best results from their hand-worked vineyard. Medium deep crimson colour, it shows an elegant style with cedar, leaves and dark tar, and liquorice aromas. Lean, bitter chocolate flavours, the muscular tannins hold on to succulent blackberry concentration. M7 D8

3273 Emina, Bodegas Emina, 2003, DO Ribera del Duero



\$ 19.67

6 btls/750 ml. \$ 118

Deliciously flavoured, the massed fruit balances the battalions of fixed acidity and gruff tannins. Deep

3275 Torre Albéniz Reserva, 1999,
 Bodegas Peñalba López, Finca
 Torremilanos, DO Ribera del Duero
\$ 22.00 **6 btls/750 ml. \$ 132**
 Vineyards planted with the classic Tinta Fina vines at over 2500 feet yield a very small harvest of richly coloured black grapes. They are filled with intensely evocative earthy aromas of compost and mushroom, and vivid blackberry with ripe, grainy tannins. The palate is elegantly structured with dark berry flavours and opulent fruit. M8 D9

3276 Clos Gebrat Joven, Vinicola del
 Priorat, 2004, DOC Priorato
\$ 13.50 **12 btls/750 ml. \$ 162**
 Rich and dark coloured, in recent years Priorato has emerged as one of the greatest wines of Spain. Much sought after, it is profoundly deep with intense fruit/chocolate flavours, enhanced by plum, anise and nice touches of malty oak. Fruit, tannin and oak lie in perfect harmony together. M6 D7

3277 "Faustino 1" Gran Reserva,
 Bodegas Faustino, 1995, DOC Rioja
\$ 30.17 **6 btls/750 ml. \$ 181**
 Glorious Rioja, it doesn't come much better than this fine Gran Reserva. A garnet coloured beauty, rich and full of mature flavours, almonds, bitter chocolate, cigar boxes and vanilla, in a packet of soft nuances, this is one of the great wines from one of the top houses. It is produced by the fiercely independent Julio Faustino Martinez family who have always owned their own vineyards and controlled every aspect of the quality. They still ship wines that show the traditional characters that have made Rioja the first name in Spanish wine. M8 D9

3278 Sanz Sauvignon Blanc, 2004,
 Vinos Sanz, DO Rueda
\$ 13.67 **12 btls/750 ml. \$ 164**
 Lovely elegant wine with a light touch of slate and mineral that lift the palate and add persistent flavours that carry hints of juicily fresh melon. Not dissimilar to fine Muscadet, it is neither big nor thin, never overwhelming but always lively and instantly appealing. [00] M8 D9

3279 Albariño, 2004, Bouza do Rei,
 DO Rias Baixas
\$ 17.50 **6 btls/750 ml. \$ 105**
 The Albariño vine enjoys cult status across Spain, but only in Galicia, in the extreme north-west, does it produce such wizard wines. This is fragrant, with intense fruit and a good level of zesty fresh fruit and acidity. Its fine balance lifts it far beyond the average. [00] M8 D9

Conditions of Purchase for Cellar Plan 162

- 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 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 in mid November. 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
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	Heavy oak		Medium oak		Light oak
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	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
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- **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