

SPECIAL OFFERING 38

In this offering :

- Wines: Australia, South Africa,
France (Bordeaux and Chablis)
- Fortified: Port
- Spirits: Cognac, Armagnac, Calvados,
Single Malt Scots Whisky
- Coupon Wines: Membership Recruitment &
Royal Bank/Opimian Visa Gold Card Programs
- Collector's Corner: First & Second Growth Clarets, Red Burgundies

ALBERTA



In the next offering
You'll find 3 stickers of this
logo enclosed to use for gift
giving or bottle display

Last day to order : December 12, 2002

The first offer of the Society's 30th Anniversary Year gives our suppliers the opportunity to fill this "Whizzbang Special" with a great number of appealing wines. From the chalk hills of Chablis to the rich soils of Australia, from Bordeaux to Port, from Cognac and Armagnac to wines of the Cape, this offer has everything, including a retrospective on Malt Scotch and the superb 2000 vintage from Bordeaux. Pandora's box awaits opening, there are plenty of gems inside.

OPIMIAN
Select

This program has been more successful than we had even hoped. Members who sign on receive a "mystery case" of six mixed bottles from every offering. If you haven't signed up yet, see the enclosed form for more details.

**Place your orders promptly,
your cellar will be in need by the time these wines arrive in the spring.**

COUPON WINES: MEMBERSHIP RECRUITMENT & ROYAL BANK/OPIMIAN VISA GOLD CARD PROGRAMS

We are pleased to announce the continuation of these ever popular programs into the year 2003. They will remain in effect until the last Cellar Plan (C149), June 2003.

- Eligibility:** 1) If you joined the Society after July 1st, 2002 and have a valid 2003 coupon
2) If you referred a new member after July 1st, 2002 and have a valid 2003 coupon
3) If you applied for and have received a Royal Bank Opimian Visa Gold Card and have a valid 2003 coupon

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

**2296 LE BLANC DE BLANCS MONSIEUR
LAMBLIN, VIN DE TABLE FRANÇAIS**
Coupon 6btl/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2298 but is available only through the use of the coupon as explained above.

**2297 LE ROUGE TRADITION DE MONSIEUR
LAMBLIN, VIN DE TABLE FRANÇAIS**
Coupon 6btl/750 ml.

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2299 but is available only through the use of the coupon as explained above.

AUSTRALIA

THE WIZARDS OF OZ : Neil McGuigan and Geoff Hardy.

Down Under winemaking has changed the world of wine as Australian winemakers continue to scour the globe for new places where they work the magic of their easy going wines. This Opimian selection comes from two of the greatest exponents of the Wizardry of Australian Winemaking.

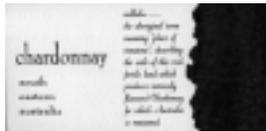
Neil McGuigan: A Tradition in the Hunter Valley.

With long experience in the vineyards of the Hunter, Neil crafts premium quality wines from the Valley and other south-western vineyards. He is dedicated to preserving and enhancing the natural flavours that make his wines so outstandingly good.

2273 CHARDONNAY 2002, NULKABA, SOUTH EAST AUSTRALIA.



\$9.25/btl **12btl/750 ml. \$111**



Light greenish gold, it has a pretty bouquet with lime and mineral on the nose. Showy, fresh fruit with balanced acidity gives fine texture and long flavours on the finish. [01] M8 SD9

Robust fruit flavours above all, and the backing with lemony acidity provides structure to the zippy attack on the palate. [00] M8 D9

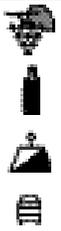
2277 CHARDONNAY, 2002, POKOLBIN CREEK, HUNTER VALLEY.



\$13.17/btl **12btl/750 ml. \$158**

A classic Hunter wine, it shows a buttery personality with careful use of oak adding interest to the fruit. The balance is just perfect, showing deep concentration featuring pineapple, peach and mango with good acidity adding to the flavours. It finishes with a sweet hint of oatmeal. [02] M7 D9

2274 CABERNET SAUVIGNON 2001, NULKABA, SOUTH EAST AUSTRALIA.



\$9.33/btl **12btl/750 ml. \$112**

Deep magenta colour, the fresh aroma shows mint and herbs, with a whiff of blackberry adding fragrance. A nice attack on the palate, grainy tannins combine with sweet fruit flavours that round off the tasty flavour. No subtlety, just good quaffing. M8 D8

2278 CABERNET SAUVIGNON, 2001, POKOLBIN CREEK, HUNTER VALLEY.



\$14.08/btl **12btl/750 ml. \$169**

Tasted at the famous Casuarina restaurant in Pokolbin, this wine made a great impression. The bell pepper spices of the bouquet add lovely touches to the rustic wild berry fruit, with blueberry and cassis. The intensity is as formidable in the mouth as in the nose. Vanilla nuances add touches of interest, but if fruit-driven Cabs are your favourites, then this is a humdinger. M6 D8

2275 SHIRAZ, 2001, NULKABA, SOUTH EAST AUSTRALIA.



\$9.42/btl **12btl/750 ml. \$113**

A favourite varietal that produces memorable depth of aroma and flavour. Just open the bottle and enjoy. The dark red colour offers berry aromas with touches of saddle leather helped by a hint of fragrant oak. Then, richness all the way through the mouth with a pleasing structure that keeps the fruit lingering to the finish. M8 D8

2279 SHIRAZ, 2001, POKOLBIN CREEK, MUDGEE.



\$14.17/btl **12btl/750 ml. \$170**

This is surely the most successful of the red European transplants into the down-under vineyards. Full of sap and juice backed up by a deep earthiness that provides a platform for the ripe Hunter Valley fruit. The bouquet offers a warm and deep impression, rural rather than refined, showing that Shiraz has adapted well in the hot vineyard conditions where water stressing adds to the concentration. A sure-fire food wine, perfect with grilled meat. M7 D8

2276 SEMILLON/CHARDONNAY, 2002, RIVERWOOD, SOUTH EAST AUSTRALIA.



\$11.17/btl **12btl/750 ml. \$134**



This combination of Australia's two favourite varietals brings out the best of both. A delicious wine for every occasion, but particularly with food where the weight of the Chardonnay combines with the silken tones of the Semillon.

2280 MERLOT, 2001, POKOLBIN CREEK, HUNTER VALLEY.
\$14.00 **12btl/750 ml. \$168**



The Merlot is a recent migrant to the Lower Hunter where it has found the right environment to ripen perfectly. Plum-like purple colours show off the herby, pungent nose with great depth of fruit bringing cassis and touches of tobacco leaf. Softly stated tannins blend with berry fruit to add to the finish. Still rather angular, but coming round nicely. M7 D9

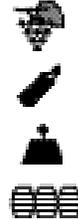
2281 CABERNET SAUVIGNON, 2001, BRIAR RIDGE, HUNTER VALLEY/MCLAREN VALE.
\$18.83/btl **12btl/750 ml. \$226**



After fermenting the ripe fruit for ten days, it was allowed to “cold soak” on the lees to extract residual flavours at low temperature. The wood maturation for nine months in a

mixture of American and French oak left a rich and concentrated bouquet of red berry fruits and quiet oak nuances. Very intense on the palate, acidity bringing a spicy attack, yet it is soft at the finish leaving intense flavours as the fruit lingers on. M6 D7

2282 SHIRAZ, 2001, OLD VINES, BRIAR RIDGE, HUNTER VALLEY/MCLAREN VALE.
\$19.00/btl **12btl/750 ml. \$228**



A superb wine, it has a complex bouquet from low cropping old vines. The roots go deep into the rich Hunter soil, a mixture of degraded podzolics and friable sediment, which adds complexity to the mineral background that lies behind the ripe, raisin and plum fruit flavours. Elements of spice last into the memorable finish. M7 D7

Geoff Hardy: The Dynasty Lives On.....

Geoff Hardy is a fifth generation descendant of the South Australian pioneer, Thomas Hardy, and nephew to world famous sailor, Sir James Hardy. Geoff cut his teeth in the vineyards planting native trees around the family’s properties before founding his own winery. Today, he specialises in clonal selection of pure varietal stocks.

Pertaringa, Hunt and Rifle Range Road, McLaren Vale

This environmentally friendly vineyard is the first in the region to collect and re-cycle water used for irrigation. “Pertaringa” an old Aboriginal word meaning “belonging to the hills”, perfectly describes this property on the edge of McLaren Vale

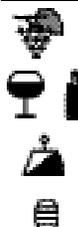


2285 GRANDIS DRY WHITE, 2001, PERTARINGA, MCLAREN VALE, SOUTH AUSTRALIA.
\$12.08/btl **12btl/750 ml. \$145**



Showing a clear golden colour and deep bouquet from a blend of vines that includes Verdelho, Semillon, Chardonnay and Sauvignon Blanc – lovely floral lime aromas and toasty vanillin oak combine with a whiff of smoke. Well made throughout to a lingering farewell. [00] M9 D9

2286 GRANDIS RED, 2000, PERTARINGA, MCLAREN VALE, SOUTH AUSTRALIA.
\$13.25/btl **12btl/750 ml. \$159**



This is both fruity and succulently rich, a wine with good balance for price and quality at the entry level. Perfectly ripened Merlot, blended with small volumes of Shiraz and Petit Verdot, gives lovely aromas and a warm, smooth palate with fruit driven intensity that shows blueberry and menthol with a deliciously nutty and spicy zest. Finishes with fresh, tangy redcurrant. M8 D9

Langhorne Creek, Angas Vineyard, South Australia

This property, directed by Geoff Hardy, is the second oldest family owned vineyard in the country. The Creek is the third largest region under vines in South Australia with close to 15,000 acres.

2287 SHIRAZ, 2001, LANGHORNE CREEK, ANGAS VINEYARD, SOUTH AUSTRALIA.
\$11.58/btl 12btl/750 ml. \$139



The fruit comes from 220 hectares on the Fleurieu Peninsula where the cool "Lake Doctor" breezes off the Great Southern Ocean retain outstanding herbal characters in the cool climate grapes. This vineyard recently won an award for "best environmental practice" as natural controls keep spraying to a minimum. This wine has a rich, ripe berry aroma and generous flavours with impressions of wild raspberries on the palate. M7 D8

Limestone Coast, Wirrega Vineyards, South Australia

To the aborigines, Wirrega meant "people of the forest" and from the 500 year old gum trees surrounding the vines, it is easy to see why. A 430 acre vineyard is planted on land that once belonged to John Riddoch, an early pioneer, and it has a unique limestone subsoil on a porous coral bed that provides water through deep aquifers.

2288 MERITAGE BLEND 2001, LIMESTONE COAST/LANGHORNE CREEK, WIRREGA AND ANGAS VINEYARDS, SOUTH AUSTRALIA.
\$11.58/btl 12btl/750 ml. \$139



Half a million vines were planted here by hand in vineyards whose environments are protected by fostering bacterial predators to combat insect pests. The wine is a great example from Bordeaux varieties transported to a new environment and nurtured by a passionate winemaker. Hugely generous fruit-driven style with great spice and a sensational mouthfeel. M7 D7

PAUL SAPIN: WINES FROM THE FAR AWAY WORLD OF...

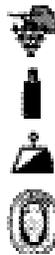
Paul Sapin S.A. is one of the most efficient wine bottlers in Europe, with a popular list of wines from far away places including Australia, South Africa, California and South America. These wines are sent for bottling at Sapin's "state of the art" winery and then shipped to markets throughout the world.

2289 AUSTRALIAN DRY WHITE, 2002, "FLINDERS TRAIL".
\$9.67/btl 12btl/750 ml. \$116



Crisp, fresh, dry, this is an appealing quaffer from down-under. Don't lock it away, just call the neighbours to the party. Grown in the irrigated region of Riverina, it brings rich, fruit flavours that show the velvet qualities of both Chardonnay and Semillon. Together, the two grape varieties give a ripe, peachy flavour close to the exotic. [00] M9 D9

2290 SHIRAZ / CABERNET, 2002, "ON THE BILLABONG".
\$10.67/btl 12btl/750 ml. \$128



Grapes invariably reach full ripeness in the clear sunshine of the Riverina, where restricted irrigation keeps the vines under continuous water stressing. Picking is early so that grape tannins are fixed and conserved. Fruit comes a-plenty with no subtlety. M8 D9

CAPE PROVINCE, SOUTH AFRICA

2291 CHENIN BLANC, 2002, MOSSEL BAY, CAPE PROVINCE.
\$9.17/btl 12btl/750 ml. \$110



Dry and clean, with a flinty note, one of the deliciously easy wines that pour from the Cape, this is sensational for every day enjoyment. Keep it in the fridge, always ready for a pre-lunch appetizer in the relaxed lifestyle of Cape Town's famous waterfront winebars. [00] M9 D9

2292 RUBY CABERNET/CINSAULT, 2002, KLOOF-EN-DAL, CAPE PROVINCE.
\$10.67/btl 12btl/750 ml. \$128



Ruby Cabernet, a crossing of Carignan with Cabernet Sauvignon, produces a richly flavoured wine. To achieve balance, it needs the backbone of grape tannin provided by the addition of a good dollop of tough grainy Cinsault. There are plenty of attractive juicy characters, the Cinsault adding the structure that preserves all the best fruit flavours of the Ruby Cab. M8 D9

FRANCE

BORDEAUX: A Retrospective Offer of the "Triple O" Vintage.

The masses of fruit have settled down leaving wines with wonderful balance, soft ripe tannins and red fruit flavours. The 2000 vintage is well recognised in Bordeaux.

1998 CHÂTEAU LANESSAN, 2000, CRU BOURGEOIS, AC HAUT MÉDOC.

\$26.58/btl 12btl/750 ml. \$319

This wine is still rather hard but it will come around in time. The alcohol gives full body but slows down development. Plenty of good ripe fruit and lots of tannin show on the palate. Put it away it will reward patience. M4 D5

1997 CHÂTEAU ARNAULD, 2000, CRU BOURGEOIS, AC HAUT MÉDOC.

\$24.75/btl 12btl/750 ml. \$297

Lovely stylish aromas are balanced by smoky nuances that highlight red berries and lovely Cabernet fruit. The palate has great depth and medium body offering succulence against full tannins. Still too young for a final judgement. M5 D5

1996 CHÂTEAU CARVIN, CUVÉE NOIRE, 2000, AC PREMIÈRES CÔTES DE BORDEAUX

\$22.58/btl 12btl/750 ml. \$271

Master of Wine, Ken Christie, our wine consultant, likes the firm tannins that Australian winemaker, Mandy Jones, manages to squeeze into her wine without damaging the harmony. This was Mandy's "special" cuvée and it shows a big personality with a complex finish. M5 D6

1995 CLOS SAINTE-ANNE, 2000, AC PREMIÈRES CÔTES DE BORDEAUX.

\$20.33/btl 12btl/750 ml. \$244

Showing great depth of colour and a lovely nose, it is rich, quite oaky and pungently Merlot. The tannins are full and soft and they will release their grip to give the vigour of the fruit its full rein. Very long, elegant, and tangibly fine. M6 D7

1994 CHÂTEAU MAYNE-VIEIL, 2000, AC FRONSAC.

\$16.42/btl 12btl/750 ml. \$197

This wine shows a dazzling, purple colour, with fruit finding harmony with the nicely stated oak flavours that support the clear berry characters. Wonderful finish, one of the best wines of the region. M6 D7

1993 CHÂTEAU DE SOURS, 2000, AC BORDEAUX.

\$15.25/btl 12btl/750 ml. \$183

A deep, richly coloured wine showing great concentration. No excess of oak on the nose, a softly stated background leads into luscious up-front fruit through to the palate with ripe, juicy characters. Reasonable tannin adds extra length. M6 D7

Château de Sours, Brilliant Award Winning Wines.

Michel Rolland, one of the highly talented Bordeaux winemakers, assists Esmé Johnstone with his sensational wines. Since Esmé's Red is already on this Offering, we have added his delicious Rosé to be shipped in time to enjoy during the summer months. His "La Source" completes the trio.



2293 CHÂTEAU DE SOURS ROSÉ, 2002, AC BORDEAUX.

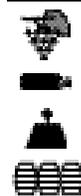
\$15.92/btl 12btl/750 ml. \$191



This lively Rosé from the 2002 vintage will arrive fresh as a daisy in time for the hot days of summer. Esmé makes this wine from prime quality free run juice from premium Merlot grapes, so all the ripeness of the harvest is combined with masses of juicy acidity that carries the fruit along. Don't keep it, open the bottles and enjoy. [00] M9 D9

2294 "LA SOURCE", 2000, AC BORDEAUX IN WOODEN CASES

\$56.50/btl 12btl/750 ml. \$678



Decanter magazine rated this stunner among the top twenty wines of Bordeaux from the millennium vintage. Deservedly very highly priced, among such names as Lafite, Petrus, and Margaux, it is the least expensive. Tannins come from the fruit and special casks allowing it to age over many years. Mainly Merlot but, for the first time, 10% Cabernet Sauvignon was added. M4 D5

Grands Vins de Chablis, Maligny.

Lamblin Fils

The family have been major suppliers to Opimian for three decades. Specialising in Chablis, and owning vines in many of the best Premier and Grand Cru sites, the Lamblin brothers have responded to changing demand by developing a range of wines from outside their region, including Vins de Pays and the noblest Burgundies.



2295 SPARKLING WINE: CRÉMANT DE BOURGOGNE BLANC.

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



A super "sparkler" to commemorate the Society's 30th Anniversary. Great sparkling wines are hard to find but this bubbly is perfect. Produced from Pinot Noir grapes giving the wine similar characters to those of Champagne, the addition of 20% Chardonnay and Aligote, brings a delightful lemony touch to the party. The mousse, a mass of tiny bubbles, releases elegant aromas but the main attraction lies in the freshness of the flavour. [00] M8 D8

2298 LE BLANC DE BLANCS MONSIEUR LAMBLIN, VIN DE TABLE FRANÇAIS

\$8.00/btl **12btl/750 ml. \$96**



Over the years our consultant has reshaped this wine to reflect the changing mood for popular whites. This is, most importantly, an early drinking light wine with a clean flavour. Just as important is the retained balance of fresh acidity which enhances the firm structures provided by the lean Ugni Blanc grape. [00] M9 D9

2299 LE ROUGE TRADITION DE MONSIEUR LAMBLIN, VIN DE TABLE FRANÇAIS

\$8.08/btl **12btl/750 ml. \$97**



Monsieur Lamblin's "Rouge" has a long list of devoted friends, and it is one of the best of the modestly priced red table wines. Blended for Opimian in Maligny, but the components come from the south and show a measure of southern alcohol that helps to give an intensity of light fruit. Good with red meat, offering quite muscular tannins. M8 D9

2300 BOURGOGNE PASSETOUTGRAINS, 2000.

\$13.33/btl **6btl/750 ml. \$80**



A recent tasting of this work horse appellation showed that Lamblin has a particularly good source to shape into this winsome red wine. Ripe Gamay, full of juicy acidity, prepares the palate

2301 BOURGOGNE ALIGOTE, 2001.

\$13.50/btl **6btl/750 ml. \$81**



With Chablis prices showing serious signs of an increase, the other grape of Burgundy, Aligote, becomes more attractive. This is delicious, with fruit that's just a tad leaner and more acidic, but it's far better value than modest Chardonnay. Coming from vineyards west of Chablis, it shows the same chalky characteristics of the *terroir* with a vein of fruit mingling with high acidity and a clearly defined dry finish [00] M8 D8

2302 PETIT CHABLIS, 2001.

\$16.67/btl **6btl/750 ml. \$100**



This is one of the lightest wines of the Chablis region with high acidity balancing the mineral crispness, hinting of chalk and backed up by understated fruit. Designed to be consumed within two years of bottling, enjoy it while it still has plenty of fragrance and a structured finish. [00] M8 D9

2303 CHABLIS, VIEILLES VIGNES, 2001.

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



This profound wine has a real sense of concentration to go with its complexity. The youthful colour gives few clues to the layered structure that unfolds in the palate showing a high level of acidity combined with a forceful fruit driven personality. The aroma hints of chalk from the soil but it is skilfully combined with the ripe stylish fruit that gives a soft, peachy impression. Very fine wine that will mature well. [00] M7 D8

PORT

Red, Rich and Rare, one of wine's greatest treasures.

The much loved traditions of Port wine sipping go back for 350 years, an intriguing fact for many citizens of New World countries who recall that their own Province or State was not founded until a century or more later. Although several Houses are more than three hundred years old, the Opimian Society selects wines from the most recently established major House, Churchill Graham.



2304 THE SOCIETY'S VINTAGE CHARACTER PORT.

SHIPPED BY CHURCHILL GRAHAM.

\$19.83/btl 6btl/750 ml. \$119



During the twenty years since Opimian first offered this excellent example of the vintage style, Churchill's have strengthened their ties with suppliers in the Upper Douro where the best wines are made. Johnny Graham, in command of production, believes in making rich, concentrated Ports with backbone and flesh, so this blend is made up of wines from Grade "A" quintas [farms] with individual micro climates, aspects and varieties. [05]

2306 THE SOCIETY'S DRY WHITE PORT, 10 YEAR OLD.

SHIPPED BY CHURCHILL GRAHAM.

\$19.83/btl 6btl/750 ml. \$119



White Port, once the Cinderella of the Port Trade, has become increasingly popular in recent years. Almost unique in this style, Churchill's wine is genuinely ten years old. It is discretely dry, and maturity has given it weight and length with a ripe and pungently assertive palate. Brilliant with smoked fish, patés or served with ice and a twist of lemon. [01]

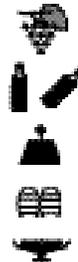
"Oh plump head waiter at the Cock,
To which I must resort,
How goes the time? 'tis five o'clock,
Go fetch a pint of Port".

Dr Johnson, 1778

2305 THE SOCIETY'S TRADITIONAL LATE BOTTLED VINTAGE, 1997.

SHIPPED BY CHURCHILL GRAHAM.

\$22.00 6btl/750 ml. \$132



Churchill's premium wines include a proportion of wines from the Manuela, Fojo and Agua Alta quintas. Like all great wine, 80% of the quality happens in the vineyard and is due to the *terroir* and the meticulous care given to the vines. The grapes are vined high in the Douro Valley, then the young wines are transferred for maturing and are blended at the lodges in Vila Nova where cooler temperatures allow the wines to develop their deep colour, purity of fruit and soft integrated tannins. [05]

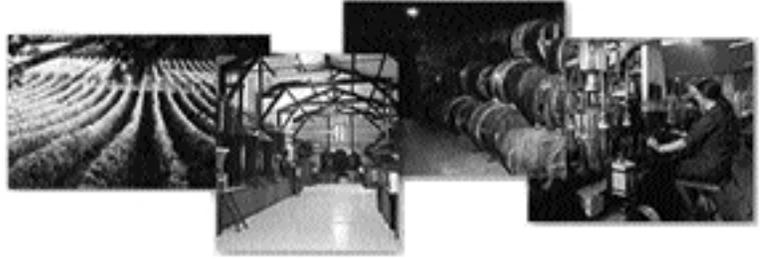


COGNAC, ARMAGNAC AND CALVADOS.

The Classic Trio of Inimitable French Brandies

UNICOGNAC, Jonzac, Charente.

Faltering markets for Cognac and the other French Brandies have turned and are now on the upswing. A huge re-structuring of the business has seen the demise of a number of old Houses, and our supplier, one of the best growers' co-operatives, has been able to take advantage of the situation by buying mature stocks to support his own aged holdings. Cognac and Armagnac may no longer be the obligatory digestive but it is quite clear that they are



2309 THE OPIMIAN SOCIETY'S NATURAL FINE PALE COGNAC, LAURIAC. [Ariane bottle with cork]
\$28.83/btl 6btl/750 ml. \$173



The Society was the first to ship an unsweetened, uncoloured, Cognac to Canada. The origins of this light style are being lost in the smoke of the pot stills and folklore of the last century, but the elegance of the brandy remains an enduring quality. We have asked that the spirit be prepared following our traditional offers, using no sweetening agents, nor colouring, so that the spirit remains lightly coloured only by contact with old wooden casks. This allows the full aroma and flavour to develop a remarkable lightness and finesse. It has good acidity though it is never harsh, only showing in the bouquet an unbroken link to the grapes of the Charente.

2311 ARMAGNAC * LERICHE.** (Basquaise bottle with cork)
\$28.33/btl 6btl/750 ml. \$170



This Armagnac is a blend of the distillation of three vines, Ugni Blanc, Colombard and Picpoule, all local to the wild countryside of Gascony with its mix of woods, copses and small homesteads, close to the foothills of the Pyrenees. It differs from Cognac by having a much earthier sense of the *terroir*, that strangely inexplicable link between the vines and the soil, which gives a robust, gruff edged, and smoky character. Although the market for Armagnac is small, it richly deserves a more appreciative audience. Our selection is smooth, soft and marked by nuances of oak from maturation in casks made from the wood of local forests.

2310 FINE CHAMPAGNE COGNAC, "VS", LAURIAC. [Ariane bottle with cork]
\$30.00/btl 6btl/750 ml. \$180



The vineyards of the Charente are divided into seven distinct districts, rated according to the levels of quality they produce. The small city of Cognac lies at the heart of the region, surrounded by the two best areas for production, romantically named Grande and Fine Champagne. Although the Brandies they produce are similar, the Grande is considered superior, having fuller body, character and a firm structure. Our Fine Champagne Cognac is a blend of old wines from many different years and contains more than 50% of Grande Champagne, giving it a refined, rich flavour, with an almost hidden nuance of vanilla, and a hint of smoke.

2312 CALVADOS DE NORMANDIE, LERICHE. (Calvados bottle with cork)
\$27.00/btl 6btl/750 ml. \$162



There is nothing to compare with the first explosive taste of Calvados on the palate! It has the brisk, razor sharp, clean crispness of a firm green apple, closely followed by the cutting impact of acidity in combination with pungent alcohol which blows away every cobweb in an array of mixed sensations; some fruit, others smoke, and others are just plain zesty apple. Calvados is distilled from many of the 100 local varieties but ours is mainly from the Benet, the Violet and the Blaquet, all grown in the orchards of Normandy. It deserves to be far better known.

COLLECTORS CORNER

Collectors Corner

Recent changes within vineyards and wineries have dramatically altered the complexion of wine production. Many winemaker's skills have adapted as consumers have shown a preference for lusty, young wines, wines that are driven by fruit that oozes from every pore, veritable cauldrons of quaffable soft berry flavours. If any problem exists it is in the restricted life span of such wines. They are succulent beauties but sadly, many are not made to last.

However, some wines still retain the ability to grow and develop slowly in the cool dark of the cellar until velvet

maturity is achieved. Tannins remain astringent to the tongue, high levels of acidity hold back any rush towards maturity and the fruit finds its natural harmony playing a leading role in the orchestration of balance.

Serious Collectors of Great Wines can still find their Nirvana but at a price. Opimian sources cases of fabulous wines from the cellars of private collectors, concentrating on those few Bordeaux châteaux listed among the ranks of the First Growths and "Celestial Seconds", and from the great growers of the Burgundy's Côte d'Or.

Claret, 1988.

A great year, one ranked among the best of the decade, but overshadowed in reputation if not in quality by the hype that followed the succeeding vintages, the '89 and '90. Now well into their second decade, the '88s are looking remarkable, full of fruit yet enriched by the pervading complexity of soft tannins.

2316 CHÂTEAU DUCRU BEUCAILLOU, 1988, SAINT JULIEN, SECOND GROWTH
12btl/750 ml. \$2750

*** A glorious wine, which the owner of the property, Eugene Borie, reckoned to be one of his finest vintages. The property ranks among the best of Bordeaux, always producing wines with rich fruit and great finesse. Supple tannins carry waves of softly expressed fruit in a cassis wrapping of great elegance. M8 D8

2317 CHÂTEAU GRUAUD LAROSE, 1988, SAINT JULIEN, SECOND GROWTH
12btl/750 ml. \$2780

*** This marvellous property was always the jewel in the crown of the Cordier estates. Gruaud is a huge wine, full of character, needing a lengthy maturity to show the soft touches that hide behind the web of complex nuances that feature cedar, oak, cherry and rose petals. The '88 is superb, rich, ripe and unctuous. M7 D8

FIRST GROWTH CLARET, 1987.

The summer was mixed, but fruit was harvested in ripe and good condition. Only the reputation of other years of the '80s held back enthusiasm for this delightfully fine wine. Perfectly mature, the vintage is soft, supple and deliciously drinkable.

Glorious Burgundy of the Côte d'Or.

Nothing, simply nothing, compares with the finest wines of the Côte d'Or. Unfortunately archaic law of land inheritance has ensured that the greatest vineyards remain small, artisan, one-family affairs.

We select wines from estates and growers whose domaines are among the greatest. These wines are produced in such small quantities that the yields can be counted in dozens, rather than hundreds of cases, it is therefore inevitable that comparable alternatives will be offered once reserves have been exhausted.

2318 CHÂTEAU LATOUR, 1987, PAUILLAC
6btl/750 ml. \$2280 M7 D7

2319 CHÂTEAU HAUT BRION, 1987, PESSAC
6btl/750 ml. \$2130 M8 D8

2320 CHÂTEAU MARGAUX, 1987, MARGAUX
6btl/750 ml. \$2215 M6 D6

2321 CHÂTEAU MOUTON ROTHSCHILD, 1987, PAUILLAC
6btl/750 ml. \$2320 M7 D8

2322 MAZIS CHAMBERTIN, 1997, DOMAINE MAUME
*** 12btl/750 ml. \$2680 M6 D6

2323 VOSNE ROMANÉE, LES CHAUMES, 1996, DOMAINE DANIEL RION
*** 12btl/750 ml. \$2760 M7 D8

MALT SCOTS WHISKY

A Limited Offering

2313 **MACALLAN DISTILLERY,**
SINGLE SPEYSIDE MALT, 1989.
 ** \$38.17/btl 6btl/750 ml. \$229

One of Scotland's great treasures, Macallan is almost synonymous with Single Malt Scots Whisky. Famously well balanced, every component perfectly dovetailing with its partners to produce a rich amplitude of highland memories, of peat and heather, smoke and spirit, a whisky to add warmth at the fireside.

2314 **BRUICHLADDICH DISTILLERY,**
SINGLE ISLAND MALT, 1991.
 ** \$36.83/btl 6btl/750 ml. \$221

This completely naturally coloured whisky is as

light in colour as a whisper, but the aromas are rich and full, yet it shows the typical nuances of iodine and seaweed that characterises Island malts. Markedly soft palate, full flavoured and persuasively long on the finish.

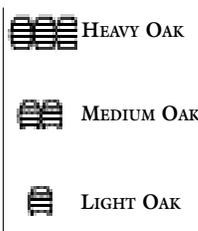
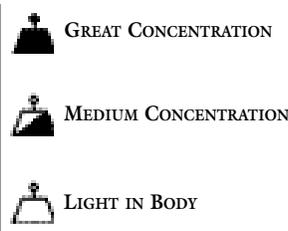
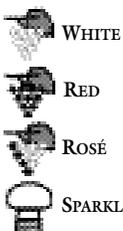
2315 **CLYNELISH DISTILLERY,**
SINGLE HIGHLAND MALT, 1992.
 ** \$37.50/btl 6btl/750 ml. \$225

Originally established to use the barley from the northern estates of the Duke of Sutherland, Clynelish Malt is considered to be the most flavoury whisky from the Highlands due, it is said, to the fact that the peat used to fire the still was originally seaweed. Fruity, very individual, surely one of the best single Malts.

Conditions of Purchase for Special Offering 38

- 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 December 12, 2002, when final commitments will be made to the suppliers.
- Please refer to the Opimian News section of Winetidings for updated delivery reports.
- To pick up wines ordered on this Offering, a valid year 2003 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 early May. 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



- 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

- MEMBER'S CHOICES**
This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large.
- 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.
- MEDAL WINNER**
- *** EXTREMELY LIMITED QUANTITIES
- ** VERY LIMITED QUANTITIES
- * LIMITED QUANTITIES