



LAST DAY TO ORDER : January 5, 2004

Special Offering 39

The 30th Anniversary of the Society will soon be little more than a memory, but the search for excellence in the wines of all our offerings will remain our constant theme. Far from resting on our laurels, we continue to seek out spectacular wines at the most affordable market prices. Always in the vineyards and cellars, we move to find the best from the emerging regions and, at the same time, we continue to monitor the wines already well known to us all.

SHARE THE BENEFIT

To celebrate its 30 successful years, the Opimian Society is awarding a bonus to all active members.

All members who place an order on Special Offering 39 are eligible to receive one, two, three or five bottles of Black Prince Winery Chardonnay.

Every Opimian member will receive a personalized Beneficiary Bonus Certificate specifying the number of bottles he/she is entitled to depending on the length of membership.

THE CERTIFICATE APPLIES TO SPECIAL OFFERING 39 ONLY, so place your order for any case(s) on this Offering and your name will automatically be accorded, at no cost to you, the number of bottles shown on your Certificate. Keep your Certificate as a souvenir and record of your status, please do not send it in with your order. For further details, please see page 8.

DUE TO THIS SPECIAL BONUS BENEFIT, THE REGULAR COUPON PROGRAM IS SUSPENDED FOR THIS OFFER. "Coupon Wines" will return on C152 which will be mailed in early January 2004.

All of the five upcoming Cellar Plans will feature both a red and a white wine as "Free Case Options" for the redemption of your valid 2004 Coupon.

In this Offering –

Wines:

Portugal; Vinho Verde, Ribatejo, Douro

France; Champagne, Côte d'Or, Chablis, Bordeaux, Southwest region

Canada; Prince Edward County

Fortified:

Port from Oporto

Sherry from Jerez

Collectors' Corner:

Bordeaux; 1st Growths and Super Seconds, Classified, plus Vintage 2000

California; Napa Valley

Back Page:

Summer Sipper Rosé from Esmé Johnstone

Portugal

Ever since the legendary Matéus Rosé lost its popularity, Portugal has suffered a crisis of identity. Undeniably it is one of the great wine producing countries, and Port, the rich wine of the River Douro needs no introduction, but Portugal's table wines have failed to make any significant impact. Now, deservedly so, times are changing as estates and historic vineyards modernise and gear up to compete head to head with the best wines of France, Spain and the New World. Portugal has a great advantage endowed by nature, it has a great climate for vines and in its changing seasons it enjoys benefits that other regions would die for. Soft rains fall in Spring, the Summer sun brings hot, dry conditions and then a long warm Indian Summer allows the grapes to reach their perfectly balanced ripe maturity.

It is more than a dozen years since the Society last featured the table wines of Portugal, and much has changed, so much so that we could not recognise the brilliant newcomers that can fill a room with their aroma and will surely find a place in our cellars and on our tables.

Joao Serra, Sociedade Vinicola Sul de Portugal, Lisbon.

The selection from single vineyards and estates was entrusted to Joao Serra who has worked with Opimian in the past. Joao is one of the enthusiastic and eminent experts through whose far-sighted inspiration the Portuguese vineyards modernised, and he lead us through comprehensive tastings that resulted in the final selection of these spectacular wines.

2603 Lagosta, 2003, DOC Vinho Verde.

Caves Dom Teodosio.

\$ 9.33 12 btls/750 ml. \$ 112



Wine has never come with a lighter, more delicate touch than this. It opens softly yet with a sharply defined character with heightened levels of zesty, lime influenced acidity. Fine, with a slowly clearing mousse of miniscule silver bubbles that cloud the glass, this is made to be enjoyed at the earliest possible moment. Stick a couple of bottles in the freezer for half an hour and enjoy. (00) M9 D10

2604 Globus Branco, 2003, DOC Ribatejo. Ribatagus Comercio de Vinhos.

\$ 9.50 12 btls/750 ml. \$ 114



Winemaker Antonio Ribeiro has produced a gorgeous pale silver wine with a scintillating shining clarity showing golden touches. The first sniff offers a surprise as the bouquet is fuller and deeper than anticipated, and within a partnership of orange blossom and early spring fragrances lie hints of mushroom, slices of green apple and a spicy, persistent flavour. Very dry palate with a lean mineral and pebbles tone, it is well balanced, slightly short on the finish. (00) M8 D9

2605 Firnão Pires, Quinta de San Joao Batista, 2003, DOC Ribatejo. Caves Dom Teodosio.

\$ 12.33 12 btls/750 ml. \$ 148



This huge wine from the historic old farm [quinta] of San Joao Batista has already been awarded a gold medal and three silvers. This is hardly surprising as the viticultural team has spent sixteen years making this one

of the finest wine estates in central Portugal with a superb modern cellar and bottling plant. The colour is straw touched golden and on the nose, the full grapey vinosity is balanced by a deep oatmeal nuance. Complex, full bodied and finishing with a hearty bite of alcohol, it is very much a partner for food. (00) M8 D9

2606 Castelao, Quinta de San Joao Batista, 2000, DOC Ribatejo. Caves Dom Teodosio.

\$ 12.17 12 btls/750 ml. \$ 146



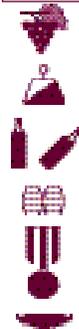
Produced from the Castelao grape grown on the San Joao Batista estate, the initial impression of hard tannin soon softens to offer a big red wine with concentrated fruit, and good grip and length. Many estates have



ploughed up their Castelao grapes, but the smart continue with it because it produces the best wine of the southern vineyards. Oak aged for a short period it will continue to develop, although already fruity it is well structured with a delicate, but persistent hint of oak. M7 D7

2607 Cabernet Sauvignon Capucho, 2000, DOC Ribatejo. Quinta do Casal Branco.

\$ 16.17 12 btls/750 ml. \$ 194

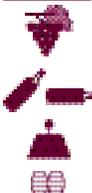


The colour is purple on deep crimson tones and the bouquet shows the ripeness of soft red berries, with a well proportioned grip added by some well crafted spicy wood tannins. Vinified by gentle pressing in a traditional stone "lagar" [shallow vats once used for foot pressing], it was racked into small oak casks for aging. Rich characters of green peppers follow the fruit into a long, palate filling farewell leaving lingering soft velvet characters. M7 D8

2608 Pisa A PE, Reserva, 2001, Quinta de San Joao Batista, DOC Ribatejo.

Caves Dom Teodosio.

\$ 23.67 6 btls/750 ml. \$ 142



Don't take our word for it, dive in and enjoy one of the wines of the year. This is spectacular stuff, lusciously deep, rich maroon coloured with an appearance of huge concentration of extract. The fruit is cleanly defined and there's some refined wood tannin mixed with smoke nuances, giving the wine a sense of energy that lasts for ages in the mouth. M6 D7

2609 Quinta de Roriz, Reserva, 2001, DOC Douro. Ervedosa do Douro, Sao Joao da Pesqueira.

\$ 32.67 6 btls/750 ml. \$ 196



Tremendous colour, thickly purple and staining deeply into the glass and there reflecting the near iridescent colours of a beetle's wing. Emphatically cassis and blackcurrant with a mixture of red fruit aromas, it is firm, rich and then softened by the soft brush strokes of oak and vanilla. The palate offers huge gobbets of squelchy fruits that flood round the mouth and combine with raucous tannins in an explosion of sweet, ripe, flavours. This is a monster, rich, confident and a triumph for the winemakers, Charles Symington and Pedro Correia. M5 D6

The Opimian Society's Port supplied by Churchill Graham Lda, Vila Nova de Gaia.

"No decent gentleman should dispense with Port after a good dinner, in just the same way that he must pretend that cheese is good for his digestion."

2610

Opimian's Finest, The Society's 30th Anniversary Reserve Port.

\$ 20.17 6 btls/750 ml. \$ 121

Made in the style of a Vintage Port, it has a deep and opulent colour indicating a high level of extract and a sufficiency of concentrated fruit to provide a full aroma and a satisfying level of flavour. The high level of fruit on the palate gives a softly ripe, silken impression and this weight and richness is lengthened and fortified by soft, well ripened tannins. M7 D8



2611

Opimian Dry White Port.

\$ 20.33 6 btls/750 ml. \$ 122

A sublime aperitif - serve chilled with a slice of lime - delicious! In the 1980s, when Opimian first shipped wines from this House it had been established for only five years. Time has passed and now our light golden wine has attained lengthy maturation. This has produced the mellow, straw colour of age and shows a fine quality in the rich, yet dry, unctuousness of its heady aroma. Refined, moderate in weight, it is not so much dry as off-dry and has an acquired persistence in the mouth from the first sip to the last swallow. M8 D10



2612

"Tomboladeira" - 10 Year Old Tawny Port.

\$ 27.50 6 btls/750 ml. \$ 165

The skilled tasters who worked the Lodges of Vila Nova and Oporto, and followed the development of their wines used a white porcelain tasting cup, the "Tomboladeira" to show off the highlights of colour and the progress of maturation. The Society's fine 10 year Tawny has taken on the colours of the setting sun, - rich, full, pungent and now softer and glorious. Tawny is a Port lover's wine, it encapsulates all that has gone into its history before leaving many thought provoking memories. M8 D9



2613

"Tripeiro", The Opimian Late Bottled Vintage Port.

\$ 21.83 6 btls/750 ml. \$ 131

"The first duty of Port is to be Red" - so remarked a great Port shipper more than a century ago. Today LBV continues that great tradition but at an affordable price. Fine wines are selected from Quintas along the sunny, south facing shores of the Douro. After fermentation up-river, the young wine is brought down to Vila Nova where it is matured and the quality assessed. Each shipper has his own style of LBV, we consider this to be just about the best. M8 D9



This special bottling of selected pipes of Port celebrates the Opimian Society's 30 years of bringing fine wines from all parts of the globe to members in every part of Canada

2614

"Methuen Plump", Crusted Port, bottled 2000.

\$ 25.00

6 btls/750 ml. \$ 150



In 1703, England's Lord Methuen signed an historic treaty with Portugal designed to stimulate trade between the two countries during an era when a favourite saying was "Claret is the Liqueur for boys, Port for men", and with that the trade in Port prospered. Crusted Port typifies the best qualities: richness, power, depth and body. This Crusted Port will throw a sediment over the coming years in the same style as Vintage Port which forms a "crust" as the wine matures. The flavours are deep, rich, and as the name implies, plump! Ripe sunny characters blend seamlessly alongside supple wood tannins – surely the perfect wine for the fire-side. M5 D6

The Glorious Wines of Andalucia; Opimian Sherry supplied by Bodegas Tomas Abad, Jerez de la Frontera.

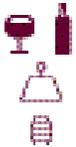
For two hundred years a great flood of wine, fortified to prevent spoilage during shipment, was shipped in butts from the small ports of SanLucar de Barrameda and Peurto de Santa Maria, to all parts of the world. Then, in the late seventies, the flood dried away as a new world of wine lovers emerged with preferences for still, light, table wines. Today, a re-appraisal of Sherry has developed into a groundswell with many new aficionados. Sherry too has changed, it is lighter, younger and although all of its traditional styles remain, there are new wines to capture new fans.

2615

Opimian's Finest Fino, Vinho do Pasto.

\$ 15.83

6 btls/750 ml. \$ 95



Touches of greenish gold shine through the silvery toned hue of this immaculately prepared wine. The nose has the attractive vigour that typifies the dry style of Fino and the palate is crisp and perfectly dry with the slightest hint of a lemon and lime tang. Aromatic, clean, best

served well chilled in tall wine glasses and poured over crushed ice. [00]

2617

Rare Ballast Butt, Fine Amontillado.

\$ 15.83

6 btls/750 ml. \$ 95



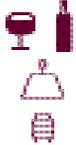
There is something warming in the pervading aroma and lightly sweetened flavour of Amontillado. The rich golden colour appeals to the eye, the bouquet, strong and nutty, suggests an amalgam of hazel and roasted almonds, with the palate hinting at apricots and pears against the background bite of alcohol. Aged in large oak butts, the wine takes on the mushroom and leafy nuances. A wine with long traditions, and as delicious today as in yesteryear. [03]

2616

Manzanilla Pasada, Zumo Del Oceano.

\$ 16.33

6 btls/750 ml. \$ 98



The vines grow as a vivid green cloak covering the dazzling chalky-white soil on hillsides close to the seashore at San Lucar de Barrameda, the romantic port near Portugal's border with Spain. This matured old Fino style Sherry is made from grapes that pick up the sea

salt from the on-shore winds. The initial palate attack, pungent and spicy, is always memorable as it fills the mouth with fresh flavour, made even more enjoyable by the vivacity of its frisky acidity. [00]

2618

Oloroso Seco, Don Manolo.

\$ 16.33

6 btls/750 ml. \$ 98



The three soils of the Jerezano region produce totally different styles. This is from the Barros soil close to Jerez, a mixture of limestone with yellow clay, the best soil for the rich plummy bouquet of superb Oloroso. Completely unsweetened, this dryness allows the bouquet to develop with the mouthfeel, which caressed by the supple weight of extract and alcohol on the palate, remains vibrant with touches of sharp acidity, finally dimming in a smoothly textured finish. (01)

2619 East India, Rich Cream Oloroso.

\$ 15.83

6 btls/750 ml. \$ 95



Pouring in a dark golden coloured cascade into the glass, the ripe fruits that lurk in the aroma of this lusciously sweet wine fill the room with their opulently tropical perfume. The basic wine is totally dry,

but after the “capataz”, [the head taster of the bodega], enriches his blend with sweetening wine, it takes on a character of soft, well-filled opulence. The Spanish call it a lovers wine, a *Vino Amoroso*. We like it best when well chilled and served with nuts and dates, or as one might with Port wine, as an after dinner conversation piece. (06)

2620 Pedro Ximenez.

\$ 17.17

6 btls/750 ml. \$ 103



A strange tale surrounds the origin of this grape in Andalucia, which is said to have been brought to Spain by Pieter Siemens, a German mercenary soldier. Once the most planted vine of southern Spain, it has become less desirable as its thin skin is susceptible to mildew, yet it remains important for the production of this uniquely delicious and powerfully perfumed wine with forceful muscat and orange blossom aromas. Rich and sweet in the mouth, it offers a persistently fruit filled farewell, its full flavour like a compote of fruits with raisins, figs and dates. (08)

Champagne Gardet, Chigny-les-Roses, Champagne, France.

The Champagne district of north-eastern France abounds with hundreds, perhaps thousands, of small cellars where vine growers turn their still white wines into delicious sparkling wines. Among the middle sized players, Gardet is perhaps the biggest of the small houses, the smallest of the large. Gardet constantly wins blind tastings, not only for its vintage wines but for its younger wines too. Some say that Gardet remains France's best kept secret – fortunately we know about it!

2621 Champagne Gardet Brut, N.V.

\$ 29.67

6 btls/750 ml. \$ 178

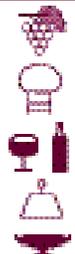


A delicate, light hearted, bubbly that can scarcely fail to lift the spirits. It is ideal at any time, for celebration or commiseration, for parties, wakes or simply because one is thirsty. Gardet produce all wines under their own label in their own cellars where Jean-Philippe Gardet is the king of his subterranean domaine. Only fine reserve wines are used to make this youthful, balanced, easy to love wine. [01] M8 D9

**2622 Champagne Gardet, Brut Special.**

\$ 17.83

12 btls/375 ml. \$ 214



This is an intensely perfumed, rich but dry, Champagne which was bottled under its second cork (following disgorgement) several months ago. Showing a fine, bubbling

mousse, the full flavour and balanced aftertaste linger long in the mouth. Offered in half bottles it is the perfect size to share with a special partner, it also makes a welcomed gift. [00] M9 D9

2623 Champagne Gardet, Rosé, 1999, Brut.

\$ 36.83

6 btls/750 ml. \$ 221



This princely wine has now reached the first stage of its maturity, that moment when all the components have married in a perfect harmony of elegance and balance. Made exclusively from Pinot Noir grapes grown on the slopes of the Mountain of Reims, the delicate colour comes from the first blush of the freshly pressed grapes without permitting too much pigment to darken the wine or take away the delicacy. Joy in a bottle is hard to find, but Rosé Champagne can remain a fundamental source of that elusive emotion. (01) M9 D10

Lamblin et Fils, Maligny-par-Chablis, Yonne, France

This brilliant producer of the unrivalled wines of Chablis has been a cherished supplier to the Society since its first offer in 1974. Then, Jacques and Ida Lamblin hosted an Opimian tour and made friendships that have remained throughout the past thirty years. They were succeeded by their two sons, Michel and Didier, more than twenty five years ago, and now, for the third time in Opimian's partnership with this dynastic family, a new generation is added as Clément Lamblin, 21 years old and a talented oenologist, joins the firm as a winemaker.

2624 Volnay, 2001, AC, Lamblin Fils.
\$ 28.83 6 btl/750 ml. \$ 173



For many years Lamblin have bought in young wines from the vineyards of the Côte d'Or. These have been diligently cared for and matured until bottling, then offered to the enthusiasts who beat a path to the cellar doors. This village wine from the Côte de Beaune has a classy, elegant nose, showing good fruit throughout with considerable depth and penetration. The concentration in the mouth is correct, with lovely fruit and harmony. Good style, it will improve and become more generous as it matures. M7 D8

2625 Aloxe-Corton, 2000, AC, Lamblin Fils.
\$ 28.83 6 btl/750 ml. \$ 173



The coloured tiled roofs of this tiny village just to the north of Beaune make a perfect signpost to show visitors the way. Vineyards cover the gentle slopes around the village, red vines at the foot, the white of Corton Charlemagne higher up. This wine has the medium full colour of good Pinot Noir. The bouquet is already quite evolved, with some real depth in a raspberry context. Decent fruit in the mouth, it is just a tad short at the finish. M6 D7

2626 Gevrey-Chambertin, 2001, AC, Lamblin Fils.
\$ 28.83 6 btl/750 ml. \$ 173



A classic wine from a classy village. Full colour with a charming oaky touch in the aroma which adds interest to the attractive berry perfumes. With quite a lot of extract, the bouquet starts rich and full, followed by soft berry fruit aromas. In the mouth it is just right, with stylish flavour enhanced by some very good acidity off-setting the fruit without any excess of tannin. The finish is long and remains through to a lovely, fruity closing. M6 D6

2627 Nuits-Saint-Georges, 2000, AC, Lamblin Fils.
\$ 28.83 6 btl/750 ml. \$ 173



Good colour, with an earthy, farmyard style aroma, it exhibits a rich, profound complexity. Nuances of roses and tea leaves are followed by raspberry and a small hard, youthful edge of tannin. Medium full body, good structure, the fruit shows ripeness

and amplitude giving good balance right the way through to a long and succulent farewell that grips the tongue with spicy flavours. M6 D7

2628 Côte de Beaune Villages, 2000, AC, Lamblin Fils.
\$ 21.00 6 btl/750 ml. \$ 126



Medium full colour with very good fruit, stylish and well balanced, it shows good concentration with an old leafy, vinous aroma enhanced by an attractive but small oaky touch on the nose. Medium body, pure and harmonious with touches of astringency on the palate, notes of stewed plums follow through with ample depth and concentration to add a degree of succulence at the finish. M7 D8

2629 Bourgogne Pinot Noir, 2000, AC, Lamblin Fils.
\$ 14.50 6 btl/750 ml. \$ 87



A decent glass of Burgundy at a reasonably decent price. The product of the quirky Pinot Noir grape is wonderful in an understated, lightly structured style. This wine has charm, a delicious bouquet that sneaks out of the glass almost un-noticed until its delicate fruit complexity demands attention. Then follows good, smooth tannins with stylish, nicely integrated acidity leaving the softer fruit flavours to take their place in the mouth. M8 D9

2630 Chablis « Fleur d'Acacia », 2002, AC, Lamblin Fils.
\$ 19.33 6 btl/750 ml. \$ 116



Over a period of several years, the Lamblin wines have changed from the old chalky *terroir* dominated style to one where the fruit aromas and flavours are much more obvious. This change is epitomized by the "Fleur d'Acacia", which won a Silver Medal at the International Wine Competition in London. Delicious fruit showing touches of the tropicality found in some New World Chardonnays, but at a subtle, discreet level. The nose is sensitively complex, dry and showing some chalkiness, but a honeyed touch gives an ample dimension. [01] M7 D8

2631

Petit Chablis, 2002, AC, Lamblin Fils.
\$ 16.67 6 btls/750 ml. \$ 100



The temptation to describe this as the Lamblin signature wine is almost irresistible, even though there are many other notable wines in their cellars. However, Lamblin's Petit Chablis invariably offers just about the best in value of all the wines shipped from this appellation. It always shows elegance, great balance and delicious fruit. This vintage allows easy access to the grapey flavour as it floods across the palate with green apple freshness and the ripe concentration more often found in wines at much higher price. (00) M8 D9

2632

Sauvignon Blanc, 2002, AC Saint Bris, Lamblin Fils.
\$ 14.17 6 btls/750 ml. \$ 85



After dickering about with this small, 110 acre region of production for decades, the Institut National des Appellations d'Origine has finally awarded it the Appellation Controlée status it deserves. This, in no small measure, has been due to the brilliant wines made in the 2002 vintage. The colour is greenish hinting at gold, with an intensely powerful nose developing green aromas with new cut grass and elderberry flowers predominating. Splendid concentration of white and redcurrant fruit balanced by super-fresh acidity, adds huge power and length to the flavour. Very good grip. [00] M8 D9

2633

Le Blanc de Blancs de Monsieur Lamblin.
\$ 8.25 12 btls/750 ml. \$ 99



An in-house blend by Michel Lamblin from three wines brought from southern France. The major component is Ugni Blanc, a workhorse grape known in Italy as Trebbiano. Clean and dry, Monsieur Lamblin's wine is improved and given extra zip from an addition of Colombard and Semillon which fatten the palate while adding attractive fruit aroma. Crisp, young and refreshing, a great party quaffer. [00] M9 D10

2634

Le Rouge de Monsieur Lamblin.
\$ 8.25 12 btls/750 ml. \$ 99



Three wines with entirely differing profiles make up this blend. The primary component is wine produced by young Grenache vines, sappy, juicy and showing a damson jam character. To give balance to the Grenache fruit, weight is added by the more sophisticated Syrah which, with tough tannins and firm, stalky acidity, provides length. Finally, a goodish dollop of Aramon, grown for its alcohol rather than style, adds a softening, rounded finish. Around the barbecue Le Rouge has few peers. M9 D9



Domaine de la Jasse, Vin de Pays d'Oc

This domaine is now the property of Hans Walraven, a successful Dutch entrepreneur and importer of French wines into Holland. Carignan and Cabernet Sauvignon vines were planted first and eventually joined by other classics including Merlot, Syrah and Grenache, all of which flourish in the dry uplands above the Comballaux Valley.

2636

Vieilles Vignes, Domaine de la Jasse, 2000, Vin de Pays d'Oc.
\$ 13.75 12 btls/750 ml. \$ 165



Winemaker Bruno le Breton, introduced a vineyard regime which is almost to an organic level. The red fruit is picked at perfect ripeness and this wine is now showing a deep, glowing colour, full and concentrated with grape extract that opens into a delightful bouquet with vivid black currant and cassis aromas balanced by subtle nuances of oak. Spicy notes and firm levels of tannin promise a decent period of maturity and a constant development of the flavours. M8 D8



softer vanilla and oak nuances provided by cask maturation. On the palate, the background of tannins provides a platform for the berry-fruit flavours. Slightly sharp acidity introduces an energetic feel and with so much fruit, the balance is robust, sumptuous and long. M7 D8

2638

Tête de Cuvée, Domaine de la Jasse, 2000, Vin de Pays d'Oc.
\$ 24.50 6 btls/750 ml. \$ 147



Vigorous cedar and smoke aromas introduce a wine filled with generous character. Deep purple with a glossy sheen, then comes an oak impregnated aroma with fresh, green fruit and a small hint of green leaves mixed with nice, sweet oak and fresh curranty fruit. Skillful use of cask aging has left some interesting touches of gruff tannin in the mouth without disturbing the balance. It will become more charming, even elegant, but it gives great pleasure even now. M7 D8

2637

L'Atelier, Domaine de la Jasse, 1999, Vin de Pays d'Oc.
\$ 16.67 6 btls/750 ml. \$ 100



Full gripping wood tannins add a stalky green note to a rush of dark berry fruit perfumes, with

Black Prince Winery Special First Crush

Black Prince Winery was founded in October 2001 partially funded by the Opimian Vineyard Trust. Two years later, the first wines have now been produced using mainly grapes from the 2003 vintage. This coincides perfectly with Opimian's 30th Anniversary, so in celebration of a successful launch and a successful 30 years, all Opimian members have a one-time opportunity to receive a sample of what Black Prince can do.

Every member will receive a Beneficiary Bonus Certificate entitling the recipient to receive one, two, three or five bottles of Black Prince Chardonnay when he/she orders at least one other case on this Special Offering only. The number of bottles due to each member is determined by the length of their tenure as a member.

You will receive your personalized Certificate showing your entitlement mailed under separate cover at the same time as this Offering.

Black Prince Chardonnay may also be purchased in the usual manner on this Special offering.

Black Prince Winery



The annual harvesting, fermenting and assembling of wine is always an adventure. This is the first for Geoffrey Webb and his team at Black Prince, so experienced winemaker, Michael Fallow from California, has been retained to be the winery's "flying winemaker" for this first vintage. He is well known to Opimians as he was the winemaker at William Hill Winery from 1981 – 1984 and subsequently supplied Opimians with custom wines under the Cruvinet, Harvest and Artisan labels.



Geoffrey Webb

Special labels have been created to commemorate this initial production of Black Prince wines. Called "First Crush", they reflect the winemaker's attempt to make three wines which members will love while they are still young and immature.

2640

Pinot Blanc, First Crush, VQA, 2003.
\$ 12.42 12 btl/750 ml. \$ 149



Using a base of Pinot Blanc, the rest of the blend comprises all the white grapes from the eighteen month old vines at Black Prince plus some Chardonnay to add weight, body and alcohol. Spicy melon flavours dominate the fruit with an appealing middle palate leading to a somewhat short finish.

Here is a wine to love at first sight and consume before next winter. (01) M9 D10

2641

Baco Noir, First Crush, VQA, 2003.
\$ 12.42 12 btl/750 ml. \$ 149



Effort is made here to produce an early drinking red, unpretentious and quaffable. Both local grown Baco Noir and Cabernet Franc have tannin components inhibiting short term consumption. However, the balance of the red grapes from the Black Prince Vineyard have also been added to the blend raising the fruit awareness and softening the finish. Should be great as a barbecue wine next summer. M8 D9

2642

Chardonnay, First Crush, 2003.
\$ 14.00 12 btl/750 ml. \$ 168



This blend of local and imported California fruit reflects the heritage of the California component. Tropical flavours predominate although citrus toffee nuances are apparent to the diligent taster. This wine has seen no oak nor has any part of it

had a malolactic fermentation. So, two common stylistic characteristics of Chardonnay, oak and butter, are not present. Instead, you have a clean, stylish wine to have a crush on. (01) M8 D9

Note: all members are entitled to one, two, three or five bottles of this wine at no charge if they order any other lot on this Offering, including this one.

2643

Cabernet
\$ 13.50 12 btl/750 ml. \$ 162



Starting from a base of native Cabernet Franc, Michael and Geoff have judiciously blended in Cabernet Sauvignon and a little Carignan to come up with a wine with lots of cassis/black berry fruit up front, a rich full middle palate and a finish that is lengthy with reasonably soft tannins. Maturing is under way in old oak barrels with bottling and delivery expected to start in May 2004. M7 D8

2644

Icewine Vidal, VQA, 1999.
\$ 20.80 10 btl/200 ml. \$ 208



Sourced from an Erie north shore vineyard, this wine has been kept in bulk in a large temperature controlled vat. It has wonderful, luscious orange, caramel flavours, mouthfilling richness and a long finish. A perfect dessert in its own right or great with a range of desserts or even foie gras. (07) M8 D10

Collector's Corner Selection

Each year the Society's Special Offer gives members an opportunity to order wines that include great Domaine Bottled Burgundies (last year's S38) or the legendary Classified Growths of Bordeaux. This year we have obtained some great Bordeaux from the 1980s, a couple of wines from the gorgeous and appreciating vintage 2000, and a pair of brilliant wines made by our old friend Michael Fallow, a leading Californian winemaker who specialises in small lot productions.

1995 Clos Ste Anne, 2000, AC Premières Côtes de Bordeaux. \$ 20.42 12 btls/750 ml. \$ 245

*** An exceptional wine, the love child of Yves Pardes, at one time the regisseur for Château Pétrus. Yves modeled the vineyard and every step of his winemaking on the practices followed at Pétrus. Wonderful Merlot with Cabernet Franc, ripe and opulent, quite forward, start enjoying this year. M7 D8

1996 Château Carsin, Cuvée Noir, 2000, AC Premières Côtes de Bordeaux. \$ 22.67 12 btls/750 ml. \$ 272

*** This is a marvelous wine produced for Swedish owner, Juha Bergland, by Mandy Jones, his Australian Winemaker. Beautiful, richly filled with ripe fruit, greater complexity has been achieved by perfectly balancing the tannins. Still an adolescent it may yet become one of the great wines of the vintage. M6 D7



2647 Château Ducru Beaucaillou, 1988, AC Saint Julien, Second Growth.
*** \$2,725.00 12 btls/750 ml. M8 D9

2648 Château Rausan Ségla, AC Margaux, 1988, Second Growth.
*** \$2,890.00 12 btls/750 ml. M8 D9

2649 Château Mouton Rothschild, AC Pauillac, 1987, First Growth.
*** \$1,900.00 6 btls/750 ml. M7 D8

2650 Château Grand Puy Lacoste, AC Pauillac, 1985, Classified Growth.
*** \$2,725.00 12 btls/750 ml. M8 D10

2651 Château Beychevelle, AC Saint Julien, 1983, Classified Growth.
*** \$2,675.00 12 btls/750 ml. M9 D10

2652 Château Latour, AC Médoc, 1983, First Growth.
*** \$2,275.00 6 btls/750 ml. M8 D10

Michael Fallow, Winemaker: Innovations from California.

Michael became fascinated by wine while still a student before receiving a Masters degree in wine sciences. He buys limited volumes of the finest grapes from leading vineyards, then indulges in his passion for making great wines from great fruit. The production is sometimes little more than a couple of hundred cases, but whatever he bottles is of fine and enduring quality.

2645 Harvest Cornucopia, 1997,
California, Artisan Wines.
\$ 14.75 12 btls/750 ml. \$ 177



Selected from the Napa Valley and Lodi, each of the three varietals were fermented separately, then blended prior to bottling. Sangiovese grapes offer tenaciously

impressive characters of chocolate, vanilla and tar. The Petit Verdot adds spice and a firm grip. Finally, Cabernet Franc grapes, ripe and succulent, offer a briary fruit dimension to round out the flavours. Soft and full, there are some light tannins but little interferes with the ripeness of the fruit that establishes the finish. M8 D9

2646 Harvest Syrah, 1998, Napa Valley,
Artisan Wines.
\$ 15.83 12 btls/750 ml. \$ 190



This ripe Syrah from Pope Valley, with an 11% dash of Cabernet Sauvignon, was bottled unfiltered. It has lovely colour and a bouquet of soft notes of vanilla with hints of coffee, leather and mint. In the mouth the acidity underpins the well structured fruit with highlighted red berries and a slightly tarry finish. This is complex, delicious and ready. M8 D9

Esmé Johnstone, Château de Sours, Saint Quentin De Baron, Bordeaux.

2639 Le Rosé de Château de Sours, 2003, AC Bordeaux.



\$ 15.92

12 btls/750 ml. \$ 191



Ten years ago Esmé set out to produce the finest wine possible from his *terroir*. He introduced the “cousinie” system in his vineyards, requiring an in-depth knowledge of each parcel and identifying the physical

reaction of every vine to its environment. Benefits come when treatments can be applied to individual vines without drenching entire vineyards with chemicals. Now, the Rosé, made exclusively from the juice of premium Merlot and Cabernet Franc grapes, has developed a cult following, with rationing in every market except for Opimian, which has an exclusivity for this superb wine in Canada. [01] M8 D9



Picking the rosé at Château de Sours



The new conveyor system at the winery



Conditions of Purchase for Special Offering 39

- 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 January 5, 2004, when final commitments will be made to the suppliers.
- Please refer to the Opimian News section of Winetidings for updated delivery reports.
- To pick up wines ordered on this Offering, a valid year 2004 membership card is required.
- Orders may be sent by fax to 514-481-9699; by e-mail to opim@opim.ca or through the website at www.opim.ca
- Arrivals: The wines on this Offering are expected to arrive in Canada at the end of April. 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

KEYS FOR SYMBOLS

	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.

	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