



LAST DAY TO ORDER : September 13, 2004

# Special Futures Offering S40

Prices quoted in this Offering are in Canadian dollars, ex-cellar the winery including the cost of bottling, labels and cartons. With current Canadian mark-ups and taxes, the offering price represents approximately one third (1/3) of the final delivered price in 2006 (less in Alberta). At that time you will be notified of the balance owing and have the option to sell or take delivery of the wine.

## A Tale of Two Classics: Opimian Makes History.

This is only our 6<sup>th</sup> Futures offering of wines of Bordeaux in 31 years, and for the first time we are adding some choice selections from Spain. All these wines are presently lying in cask in the cellars of their origin.

The Opimian Society makes history with this sensational selection of the greatest wines of Spain; Rioja, Ribero del Duero and Toro - this is the first time that these glorious wines have been offered as "Futures" in this country.

Along with this unique Spanish presentation, we have six extraordinary wines, offered "En Primeur" from Bordeaux.

### Bordeaux 2003, is this the best vintage ever?

2003 : A fantastic harvest producing glorious wine in Bordeaux!

White grapes ripened first and picking started on the 13<sup>th</sup> of August. Then, on September 1<sup>st</sup> began the harvesting of the red grapes until the picking was finished before the end of September.

Five major characteristics of the climate between June and September made the spectacular wines possible from the 2003 vintage.

- Temperatures almost 4 degrees Celsius above average.
- 5% more sunshine than usual.
- 15% less rainfall than normal.
- Mid-summer hailstorms and high winds reduced the crop.
- Fortune favoured the brave. Growers who picked later than normal had the best grapes.

Small grapes, perfectly ripened and full of sugar, contained tannin at the highest levels ever recorded but the tannins are smooth and with fruit acidity rising during the last days before picking, there is excellent balance in all our wines. We selected wines only from vineyards with old vines whose roots extend deeply into the moisture retaining sub-soils, lie over clay or vice-versa, where water sustained the vines through the great summer heat wave.

These wines are exceptional but with the total volume of the vintage down to 5.5 million hectolitres [from 6.8 million in 2000] there will be shortages.

### The Incomparably Fine Wines of Spain.

Across the north of the country several "denominations of origin", including the world famous Rioja, are producing wines that compare favourably with the finest wines from anywhere in the world. Opimian sent international wine consultant, Ken Christie, to Madrid to taste alongside three renowned Spanish specialists, Jose Luis González, Juan Jose Diaz and Maribel Gómez. These three people know the vines, the land, the bodegas and most importantly the people. Ken Christie, Master of Wine, brought a lifetime of experience to the tasting.

Never before, certainly not in Canadian context, have so many talented palates been dedicated to finding, tasting and selecting such a list of wines from Spain. They tasted extensively until all four reached agreement on the selection.

Please note that these wines are:

- \* Limited in quantity
- \*\* Very limited in quantity
- \*\*\* Extremely limited in quantity

# BORDEAUX

The Opimian Society Consultant, Ken Christie, Master of Wine, visited Bordeaux several times during the vintage and has been tasting extensively since the wines were made. His opinion, based on more than forty years of buying Bordeaux, suggests that 2003 has produced many wines that will surely live for up to 20 years.

We have used his own tasting notes to describe the Opimian "En Primeur, 2003" selection.

**2901** Château Haut Sociondo, 2003,  
AC Premières Côtes de Blaye

\*\*

3 Cases: \$ 252  
12 btls/750  
(\$84 per case)



One of the best properties in the Blayais region, this thirty-five acre vineyard, the property of the Martinaud family for generations, normally produces close to six thousand cases a year, but in 2003 the yield was down by 25% to a mere 4700 cases. M4 D6

Proprietors : Louis Martinaud and daughters  
Vines : 65% Merlot : 35% Cabernet Franc  
Age of vines : 35 years average  
Drink: 2008 - 2012

**Appearance/Colour:** Very deep rich cassid and plum colour with dense concentration of colour.  
**Nose:** Ripe and stuffed with attractive fruit. Softly spicy and edged with fragrance, with a delightful note of mineral from the *terroir*.  
**Palate:** It enters the mouth with a sense of warmth and sun ripened fruit, expanding in the middle palate as tannin grips the tongue before fading quietly with touches of charred oak.  
**Conclusion:** Martinaud's low yield has elevated his wine far beyond normal ranges of quality. It is delicious and fleshy, a very fine wine.

**Ken Christie's Mark:** 17/20  
**Robert Parker:** 85-87 "A strong effort".

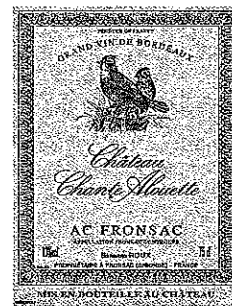


Citadel of Blaye

**2902** Château Chante Alouette, 2003,  
AC Fronsac

\*\*

3 Cases: \$ 270  
12 btls/750  
(\$90 per case)

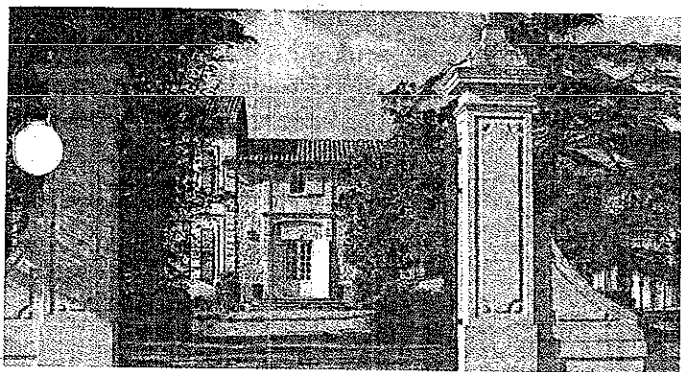


The leading Bordeaux consultant, Michel Rolland, made this wine and it bears witness to his remarkable skill. Picking started two weeks earlier than usual as the grapes had reached a precocious maturity and would have lost their balance had the harvest been delayed. M4 D5

Proprietors : Bernard and Herve Roux  
Vines : 90% Merlot : 10% Cabernet Franc  
Age of vines : 20 years average  
Drink: 2009 - 2012

**Appearance/Colour:** Deeply coloured, densely crimson, thick and impenetrable.  
**Nose:** Well rounded, filled with warm notes of ripe fruit that vault out of the glass and fill the room with the aroma of a freshly cooked fruit pie. Watch for hints of liquorice, some notes of tar and the haunting perfume of summer roses.  
**Palate:** Luscious, sweet fruit, well balanced as all the parts come into the focus of ripe tannin. Delightful, a big layered structure that keeps on repeating the fruit right through to a very long farewell.  
**Conclusion:** Very ripe, rich and unctuous. The currently subdued tannins will give it a long and graceful development.

**Ken Christie's Mark:** 18/20  
**Robert Parker:** Not tasted.



**2903** Château Tour Saint Bonnet, 2003, AC Médoc

\*\*

3 Cases: \$ 465  
12 btls/750  
(\$155 per case)



With just a shade under 100 acres, this is one of the best of the non-classified growths in the Médoc. Jacques Merlet always makes superb wine. Interestingly, he does not use the usual small Bordeaux casks but prefers to age the wine in the old traditional way, using large oak "Foudres". M3 D4

Proprietors : Jacques Merlet-Lafon.  
Vines : 45% Merlot: 45% Cabernet Sauvignon:  
5% Malbec: 5% Petit Verdot  
Age of vines : 40 years average.  
Drink: 2010 - 2016

**Appearance/Colour:** Black as tar, rich, inky, dense and condensed, the pigments coating the inside of the tasting glass.

**Nose:** Complex layers of smoky aroma feature spices, vanilla, tobacco leaf with hints of tar all measured against a wall of densely packed fruit – lovely.

**Palate:** Tough palate that opens slowly to offer a deep, stinky Cabernet dominated nose. Green forest leaves, then lighter touches of black cherries, plums, more smoke, then a sure note of vanilla. Very much a wine with a multi-layered structure.

**Conclusion:** Very fine, the best Tour Saint Bonnet I have ever tasted. The grower has done a marvellous job with every facet of his winemaking all the way from grape to glass.

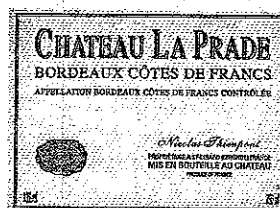
Ken Christie's Mark: 18/20

Robert Parker: 88 "A first rate effort".

**2904** Château La Prade, 2003 AC Bordeaux Côtes De Franc

\*\*

3 Cases: \$ 705  
12 btls/750  
(\$235 per case)



A tiny vineyard of just 10 acres, but a gemstone, bought by Nicolas Thienpont in 2000. Vines are planted on a limestone plateau as well as on slopes of clay and

limestone. After fermentation the wine is matured in new barrels, giving a glorious complexity as the fine lees develop the subtle nuances from the charred oak casks. Already the owner of two of the top châteaux in Pomerol, one can scarcely believe the effort Nicolas is putting behind this new venture, but as potential beneficiaries of this passion we are mightily pleased. M4 D6

Proprietor : Nicolas Thienpont  
Vines : 80% Merlot: 20% Cabernet Franc  
Age of vines : 45 years average  
Drink: 2008 - 2015

**Appearance/Colour:** Very dark, rich and thick with deep damson juice and cassis colour.

**Nose:** High intensity, both pungent and spicy, with tar and cedar and aromas of boiled sweets with many ripe notes of blackberry and raspberry juice.

**Palate:** Brilliantly easy, one could almost quaff it now as it is so full of sweet succulence leading on to more generosity and filling out to an almost incandescent display of fruit flavours and red grape extract. Amazingly long.

**Conclusion:** Splendidly made, a great wine with balance and harmony. In a word – delicious.

Ken Christie's Mark: 18/20

Robert Parker: 88 "A top notch effort".

**2905** Château Boyd Cantenac, 2003,  
3ème Cru Classé, AC Margaux

\*\*

3 Cases: \$ 582  
6 btls/750  
(\$194 per case)



A 38 acre estate close to Château Margaux, owned by the Guillemet family for more than seventy years, but the enigma of "Boyd" is the inconsistency of its quality from year to year. This year, Ivanhoé Johnston, our major Bordeaux supplier,

describes the wine as "superb" - a word he seldom uses. Only 4500 cases were produced but the small, sugar filled grapes were absolutely perfect. In a break from tradition, 80% of the 2003 wine is being matured for fifteen months in new French fine grained oak barrels. M3 D3

Proprietors: L. Guillemet and family  
Vine: 66% Cabernet Sauvignon: 22% Merlot:  
8% Petit Verdot: 4% Cabernet Franc  
Age of vines: 35 years.  
Drink: 2010 - 2022

**Appearance/Colour:** Deep, dense and richly coloured. Pure concentration of colour.

**Nose:** Big and rich, not as marked by oak as many other wines due to the superb concentration of vinosity. Delicate in parts, robust in others, a choir of cassis, cherry and plum, all singing the notes of a symphony. Pungent spice with intense plummy fruit.

**Palate:** The high proportion of Cabernet certainly played a role in the concentrated flavour. Particularly full, with exceptionally ripe tannins and a finely balanced freshness. Rich and powerful fruit.

**Conclusion:** A long term player with superb balance and complexity. Don't let the kids get their hands on it, this wine is for quiet dreamers.

**Ken Christie's Mark:** 19/20

**Robert Parker:** 88-90 "Sleeper of the vintage; finest offering from this estate I have ever tasted."

**2906** Château Cadet Piola, 2003,  
AC Saint Émilion Grand Cru

\*\*

3 Cases: \$ 597  
6 btls/750  
(\$199 per case)

One of the sensational secrets of France - is it possible that Opimian alone knows this little beauty? The vineyard is about 15 acres, with vines densely planted to reduce the vigour of the clay and limestone terroir. With a perfect ratio of acidity to Ph [3.40 gm v. 3.65 gm per l] the young wine was racked into new casks where it will lie on the fine lees for eighteen months. M3 D4

Proprietors : Alain and Amélie Jabiol  
Vine : 51% Merlot: 28% Cabernet Sauvignon:  
18% Cabernet Franc: 3% Malbec  
Age of vines : 35 years.  
Drink: 2009 - 2020

**Appearance/Colour:** Colossal colour, deep purple flecked with ruby.

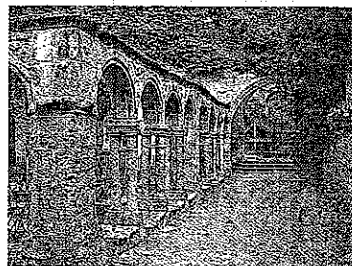
**Nose:** Very ripe, loads of blackberry and cassis fruit with lovely freshness and a fair touch of toasty oak. Amazing and among the best.

**Palate:** Full, firm, typical of the greatest Saint Emilions, showing a mixture of cassis and blackcurrant. Intensely rich, the structure is seamless and perfect. Fat, very concentrated and balanced. Velvet lush textures show no austerity at all.

**Conclusion:** Probably the finest wine ever made on this property.

**Ken Christie's Mark:** 19/20

**Robert Parker:** 88/90 "They finally hit the bull's eye".



Saint Émilion



## SPAIN

These carefully selected wines, destined to become "crianzas" or "reservas" will not be bottled for another year and a half, and only after that will they be shipped to Canada.

Check out the September issue of *Tidings* (page 8) for definitions of "Reserva" and "Crianza", along with other information on Spanish wines.

We are using the combined comments of our four experts to describe these wines.

### 2907 Bodega Beamonte, Crianza, 2003, DO Navarra

\*

3 Cases: \$ 237  
12 btls/750  
(\$79 per case)

The winery is owned by the famous Chivite family and was established in the Ribera Baja sub-region of Navarra in 1938. The soils of Ribera Baja are particularly deep and well drained with the vines planted in loam and lime – the perfect combination for high quality red wines. Lying just to the east of Rioja, Navarra shares a similar micro-climate to that region. A great wine, its intense colour with crimson tones too deep for transparency, leads naturally to the luscious aroma with a striking Merlot component showing in a pungent and spicy attack. The palate shows pepper, green leaves, and fresh floral vinosity, with an underlying core of ripe soft fruit. M5 D6

**Grapes:** Tempranillo 80%, Merlot 10%,  
Garnacha 10%

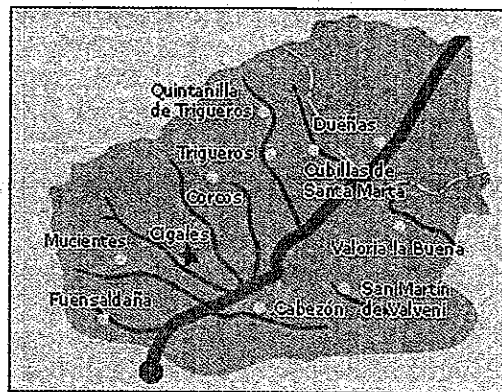
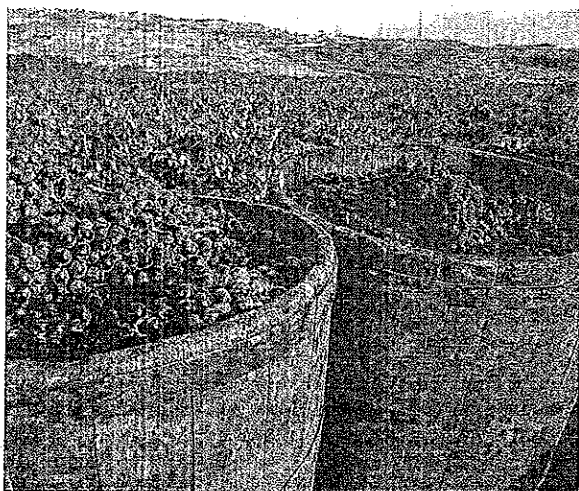
**Oak Treatment:** French oak casks, new and second use for 18 months.

**Age of vines:** Minimum 60 years

**Date of bottling:** March, 2005

**Ready to drink:** 2007-2012

**Ken Christie's mark:** 15.5/20



### 2908 Valdelosfrailes, "Prestigio", 2003, DO Cigales

\*

3 Cases: \$ 402  
12 btls/750  
(\$134 per case)

A wine from one of the smallest, yet finest, regions of Spain, and the quality is so obvious that it deserves notice. We agreed that this will be neither Crianza nor Reserva, but will be bottled as a vintage "2003" and is a superb example of its style. The Valdelosfrailes winery translates as "Valley of the Monks", recognising the traditional winemaking role of the Church in this area. An initial impact of huge colour indicates the sun blazed aridity of the *terroir* in which the vines struggle to produce their small harvest from utterly ripe fruit. The aroma has nice red fruit, mainly cassis and raspberry, and in the mouth an entry filled with sweet ripe fruit. The middle palate is huge, truck loads of tannin that leave the mouth dry, clean, with a finish that is endless. M5 D7

**Grapes:** Tinta Fina 100%

**Oak Treatment:** 70% French oak,  
30% American both new and older casks.  
18 months in wood.

**Age of vines:** 30 – 75 years

**Date of bottling:** January, 2005

**Ready:** 2006 -2015

**Ken Christie's mark:** 16/20

**2909 Bodegas Faustino, Rioja Reserva 2002, DOCa Rioja**

\*

**3 Cases: \$ 519**  
**12 btls/750**  
**(\$173 per case)**

We chose this wine from one of the most famous of all the Rioja houses, Faustino Martínez. Its deep colour coats the glass with a concentrated, impenetrable mass of purple pigment. With such colour it came as no shock to find complexity and ripeness in the bouquet that featured juicy plum and cherry mixed with spice. The tough palate has a taut structure, with a mass of tannin, huge and dense, and a perfect vehicle to carry the fruit. The Faustino winery dates back to 1861 when Eleuterio Martínez bought vineyards and a bodega in Oyon in the prestigious Rioja Alavesa – the best part of Rioja. The family now owns more than 1600 acres of vineyards, mainly in the Alavesa area, planted with the local and several French varieties. M5 D6

**Grapes:** Tempranillo 90%, Mazuelo 10%

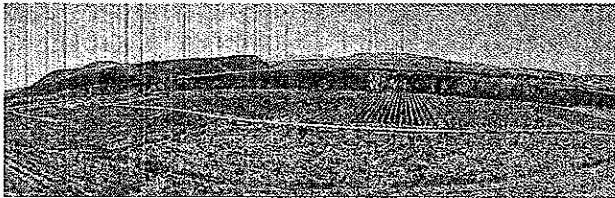
**Cask Treatment:** Medium char French oak for three months, then American oak for two years.

**Age of vines:** Minimum 35 years

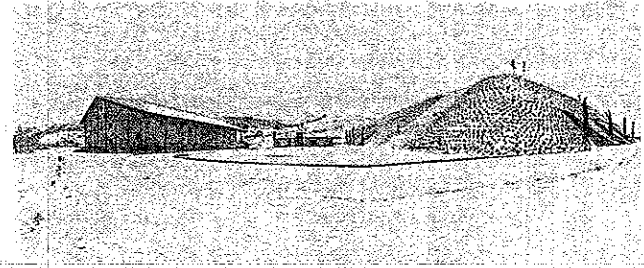
**Date of bottling:** March, 2005

**Ready:** 2007-2015

**Ken Christie's mark:** 16.5/20



Vineyards of Bodegas Faustino



Bodegas Valduero

**2910 Bodegas y Viñedos Valduero, Crianza, 2003, DO Ribera del Duero**

\*

**3 Cases: \$ 507**  
**12 btls/750**  
**(\$169 per case)**

This great wine comes from the Valduero winery owned by two sisters, Yolanda and Carolina Viadero, who pursue a policy of excellence with a passion that surpasses all other consideration. The vines on the 450 acre estate are pruned in the time-consuming and costly "Goblet" style to ensure that the grapes are protected from too much sun. The winery constructed as a copy of a Bordeaux château. The old press house has been superbly restored as have the mile long subterranean maturation cellars where state of the art facilities take the wine from pressing to bottling. The young wine shows a great colour, deep red with a youthful purple tone, concentrated and thick with extract. The bouquet has already developed earthy tones that augment the ripeness of the fruit where figs and plums add to nuances of vanilla and chocolate. Finally, touches of smoke and cedar attest to skilled barrel aging and add further interest. M5 D6

**Grapes:** Tinta Fina 100%.

**Cask Treatment:** 3 months in new French casks then 14 months in American oak barrels.

**Age of vines:** Minimum 20 years

**Date of bottling:** January, 2005

**Ready:** 2007-2015

**Ken Christie's mark:** 17/20

**2911** Bodegas Peñalba López, "Torremilanos"  
Reserva, 2002, DO Ribera del Duero

**3 Cases: \$ 546**  
**12 btls/750**  
**(\$182 per case)**



The winery founded in 1903 by the family of Peñalba López ranks among the most important and influential in the region. Their historic bodega, "Torremilanos", traces its origins back to the XVth Century, to the time of the re-conquest of Spain.

Their rise to international recognition is as recent as 1975 when Pablo Peñalba acquired land at high altitudes between 2400 and 2750 feet in the best part of the denomination, close to Aranda de Duero where the Peñalba López vineyards are mostly planted with Tinta Fina. This is a clone of the Rioja Tempranillo that has acclimatised perfectly in the lime, chalk and clay *terroir*. The young wine is deep red, already the extra year in barrel shows a loss of purple tones. Lovely aroma, all the red fruits, particularly raspberry with sweet spice and rose petals, plus subtle nuances of vanilla and chocolate progress to harmony with fulsome tannins that promote the endless fruit flavours. Long, rich and superb. M5 D5

**Grapes:** Tinta Fina [Tempranillo] 85%, Cabernet Sauvignon 15%

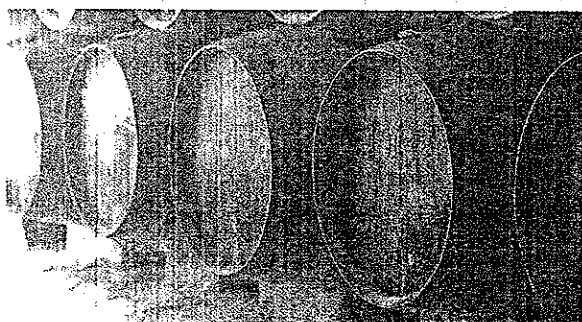
**Cask Treatment:** Lightly charred new French oak for two years.

**Age of vines:** Minimum 29 years

**Date of bottling:** January, 2005

**Ready:** 2007-2020

**Ken Christie's mark:** 17/20



**2912** Bodegas Fariña, "Torre 5", Crianza, 2003,  
DO Toro

**3 Cases: \$ 327**  
**12 btls/750**  
**(\$109 per case)**

Toro is Manuel Fariña and Fariña is Toro wine. Although this is an ancient region of production, it gained DO status only in 1987, the year before Manuel Fariña re-established his cellars in the village of Toro and became recognised as the top grower in the denomination. His wine is spectacular, easily the finest red tasted from the area, and worthy of a space in every serious cellar. The colours are immense, but will lose some depth during cask aging. The nose is full of class, the cherry, plum and cassis aromas enhanced by delicious notes of tea and a small hint of tobacco leaf. From a winery that gathers gold medals by the handful it comes as no surprise to know that Fariña, like Gaja in Piemonte and Mondavi in the Napa, is the motor that drives other growers to strive for the highest levels they can achieve from their arid soil. M4 D4

**Grapes:** Tinta de Toro 100%

**Cask Treatment:** American oak for 15 months.

**Age of vines:** More than 70 years.

**Date of bottling:** January, 2005

**Ready:** 2008 - 2020

**Ken Christie's mark:** 16.5/20

**2913** Bodegas Fariña, "Torre 7 Gran Colegiata  
Campus", Crianza, 2003, DO Toro

**3 Cases: \$ 387**  
**6 btls/750**  
**(\$129 per case)**

Wonderful, fantastic, superb; three words that spring to mind as the first rich perfume begins to fill the room. This is a glorious wine made in only the tiniest volume from vines which are [by local legend] up to two centuries old. There is an unctuousness about this wine, sensed in the nose, then demonstrated in the smooth seamless flavour which shows a soft, mouth enveloping silkiness that builds on sweet fruit, rich spice and balanced tannins. In the mouth everything joins together in a well orchestrated symphony of aroma and flavour. We set out to select six wines, but after one taste of this beauty we unanimously agreed to increase the list to seven. M3 D3

**Grapes:** Tinta de Toro 100%

**Cask Treatment:** A mixture of new French and new American oak for 15 months..

**Age of vines:** More than 70 - 140+ years.

**Date of bottling:** Depending on the evolution of the wine, but probably Spring 2005

**Ready:** 2010 - 2020

**Ken Christie's mark:** 18.5/20

## Here Is How It Works

You make a subscription deposit equal to the value of the wine lying in cask at the wineries in Bordeaux and in Spain plus the cost of future labelling, bottling and casing. This deposit is approximately one third (1/3) of the anticipated landed price in Canada in 2006 (less in Alberta). The final landed price can only be approximated at this time as liquor board mark-up provincial and federal taxes as well as currency and freight are all potentially variable. When the wine is ready to ship, you will be notified of the balance to be paid, which includes all the above described variables plus an administration fee. The wine will then be shipped in the Spring of 2006.

## The "Three Case Minimum"

There is a three case minimum on any one wine. Thus sufficient buying power is assured to participate in the program and allow us to offer a buy-back plan. This plan provides original buyers with a hedging option and will give other Opimians the chance to buy these superb wines at the 2006 market price. When you are notified of the outstanding balance to be paid, you may indicate that you wish to sell some or all of your wine.

As stated above, we shall offer the wines not required by you to other Opimians in an upcoming Offering. We are expecting the contemporary premium red wine market to be higher than the deposit you are making now. Thus, if you are taking a partial delivery of your order, the value of the cases sold would offset to a degree the outstanding balance due at that time.

## Typical Examples (Projected to 2006)

### Average price in Canada (Not Alberta)

#### The least expensive wine: Bodega Beamonte, lot 2907

Offer Price	\$237 (3 cases at \$79 each)
Assumption	2 cases sold at 2% profit = \$162 1 case not sold

#### Estimated landed

price in Canada	\$198
Cost to Member	\$198 for case received
Less Prepaid	\$79
Less Cases Sold	\$162
Credit to Member	\$43

#### Château Chante Alouette, lot 2902

Offer Price	\$270 (3 cases at \$90 each)
Assumption	1 case sold at 6% profit = \$95.50 2 cases not sold

#### Estimated landed

price in Canada	\$225 per case x 2 = \$450
Cost to Member	\$450 for 2 cases received
Less Prepaid	\$180
Less Case Sold	\$95.50
Member pays additional	\$174.50

#### The most expensive wine: Château Cadet Piola, lot 2906

Offer Price	\$597 (3 cases at \$199 each)
Assumption	2 cases sold at 8% profit = \$430 1 case not sold

#### Estimated landed

price in Canada	\$437
Cost to Member	\$437 for case received
Less Prepaid	\$199
Less Cases Sold	\$430
Credit to Member	\$192

### In Alberta

#### The least expensive wine: Bodega Beamonte, lot 2907

Offer Price	\$237 (3 cases at \$79 each)
Assumption	2 cases sold at 2% profit = \$162 1 case not sold

#### Estimated landed

price in Canada	\$183
Cost to Member	\$183 for case received
Less Prepaid	\$79
Less Cases Sold	\$162
Credit to Member	\$58

#### Château Chante Alouette, lot 2902

Offer Price	\$270 (3 cases at \$90 each)
Assumption	1 case sold at 6% profit = \$95.50 2 cases not sold

#### Estimated landed

price in Canada	\$199 per case x 2 = \$398
Cost to Member	\$398 for 2 cases received
Less Prepaid	\$180
Less Case Sold	\$95.50
Member pays additional	\$122.50

#### The most expensive wine: Château Cadet Piola, lot 2906

Offer Price	\$597 (3 cases at \$199 each)
Assumption	2 cases sold at 8% profit = \$430 1 case not sold

#### Estimated landed

price in Canada	\$315
Cost to Member	\$315 for case received
Less Prepaid	\$199
Less Cases Sold	\$430
Credit to Member	\$314

## Conditions of Purchase

- Minimum is three cases of any one lot number. You may purchase more, in multiples of three cases, if you wish. Orders will be processed on a first-come first-served basis. Please note all these wines are limited in quantity, some are very limited.
- Please remit payment in the form of a cheque payable to the Opimian Wine Fund in Trust, or Visa, MasterCard, or American Express authorization.
- Your orders must be in the office before Monday, September 13<sup>th</sup>, 2004.
- You will be required to pay the calculated outstanding balance owing to your provincial liquor board and Canadian government in October 2005 on the wines you have decided to receive in Canada during the Spring of 2006.
- In October 2005, you may authorize the partial or complete sale of your wines Ex-cellars in Bordeaux, France and in Spain.