



Last day to order : January 7<sup>th</sup>, 2005

# Special Offering 41



## Enjoyment:

They say that when you are enjoying yourself, time passes quickly. Since Special Offering 39, just a year ago, time appears to have flown, surely an indication that the Society's Offerings have brought plenty of excitement and enjoyment. Now lift the cover of this "treasure chest" of goodies – jewels from Chablis, the Côte d'Or, the riches of Burgundy, dazzling Champagne, gorgeous Port, rich table wine of the Douro,

and incomparable golden Sherries from vineyards that witnessed the sailing of the Spanish Armada. These cherished gems are joined by winemaker Michael Fallow's creations from Paso Robles and Prince Edward County and a rare and delicate rosé from Château de Sours. Setting the seal on this bountiful hoard, fine distillations of Cognac and Armagnac to warm the "cockles of your heart".

## In this Offering:

**Wines:** France; Chablis, Burgundy, Champagne, Bordeaux

U.S.A.; Paso Robles

Canada; Prince Edward County

Portugal; Douro

**Spirits:** Cognac, Armagnac, Calvados

**Fortified:** Port from Oporto  
Sherry from Jerez

## PLUS

### Coupon Wines

Membership Recruitment Program

Redeem  
your 2005  
Free Case  
Coupon

## Coupon Wines

### MEMBERSHIP RECRUITMENT PROGRAM

The Membership Recruitment Program continues until June 30, 2005.

Place your order for any other lot number on this Offering and convert your Coupon into one of the lots shown below.

#### Eligibility:

- 1) If you joined the Society after July 1st, 2004 and have a valid 2005 coupon
- 2) If you referred a new member after July 1st, 2004 and have a valid 2005 coupon

You are entitled to a free case of six bottles with the purchase of any other case on the same Offering. 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.

**2948** Le Blanc de Blancs de M. Lamblin,  
Vin de Table Francais

**Coupon**

**6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2950 but is available only through the use of the coupon as explained above.

**2949** Le Rouge de M. Lamblin,  
Vin de Table Francais

**Coupon**

**6 btls/750 ml.**

Packaged in cases of 6/750ml bottles, this is the same wine as lot 2951 but is available only through the use of the coupon as explained above.

## NORTHERN BURGUNDY

These wines once described as "The King of Wines", are mostly produced from one of two classic grape varieties, the red Pinot Noir and the white Chardonnay. The labels include some of the world's greatest wines from the best known wine villages and they are produced in small volumes, from tiny patches of vines, by an army of vigneronns who farm vineyards of less than four acres.

### Lamblin Fils - A Great Chablis Dynasty

Since 1690, Lamblin sons have followed their parents into the wine business. With the recent addition of Michel and Didier Lamblin's sons to the company staff, the dynasty lives on.



Didier & Michel Lamblin



Chablis vineyards

#### 2950 Le Blanc de Blancs de Monsieur Lamblin, Vin de Table Francais

\$ 8.25

12 btls/750 ml. \$ 99



This ever popular dry white wine has a surprisingly full flavour; clean, mineral fringed, good fruit at the front of the palate, and always easy to enjoy. Lamblin sources the wines from a southern co-operative who, at our request includes a small percentage of aromatic Colombard Blanc in the blend to add fragrance to the aroma and a softer appeal. [00] M8 D9

#### 2951 Le Rouge de Monsieur Lamblin, Vin de Table Francais

\$ 8.33

12 btls/750 ml. \$ 100



Never changing, Lamblin's red wine shows some stinky tannic edges which point straight to the Carignan used in a blend dominated by juicy, plum jam flavoured Grenache. Hot and spicy, the bouquet offers little more than fruit, but the palate has a weighty punch with fruit and tannin combining together to produce an easy red for anytime. The appeal is youthful but it won't last, so enjoy masses of Monsieur Lamblin's red this summer. M8 D9

#### 2952 Chablis, "Vieilles Vignes", 2003

\$ 20.17

6 btls/750 ml. \$ 121



A difficult year caused by the unremitting heat of the summer, but vigneronns who left plenty of leaves on their vines created the shady canopy needed to prevent dehydration. Fortunately, before the harvest, light rain refreshed the grapes, resulting in a wine with more body and exotic fruit than the typically lean flavoured Chablis. Lamblin's vines are decades old, their roots deeply embedded into the subsoil where they found plenty of moisture to ensure that the wines will last for many years, developing, changing and maturing. There is so much extract that this is already drinking well, so patience is not a prerequisite. [01] M6 D8

#### 2953 Chablis 1er Cru, "Fourchaumes", 2002, Bronze Medal, Mâcon

\$ 26.50

6 btls/750 ml. \$ 159



Of all the Premier Crus "Fourchaumes" is the best - Lamblin owns a plot right in the heart of the vineyard. The vintage, a true "six star" affair, has produced the best wine for a decade. It has a light, clear, soft yellow colour with a hint of green. The nose shows youthful herbaceous elements with a hint of hazelnut and soft cheese against a light touch of cedar. Still firm at the entry, the lovely fruit textures match the creamy, oatmeal tones with flavours that linger through to the finish. Be patient and let it mature. [01] M6 D7

#### 2954 Chablis, Grand Cru, "Vaudésir", 2002

\$ 48.17

6 btls/750 ml. \$ 289



Surely the finest of Chablis, this is Burgundy at its sublime best. A great year, a vineyard on a steep stony hillside that drains rainfall to stress the vines, they have to work to produce their limited crop. Grand Cru Chablis is the equal to the cherished whites of the Côte d'Or, at little more than a fraction of their price, and this is a wine to last for a decade. Still showing a green cast to light gold, the dazzling fragrance of sweet fruit, is both intense and complex. In the mouth a razor sharp flavour, momentarily filled with grapefruit-lime fruit characters, is moderated by small hints of oak. A true example of the winemaker's art. [01] M5 D7

#### 2955 Sauvignon Blanc, Vin de Pays du Jardin de la France, 2004

\$ 11.83

6 btls/750 ml. \$ 71



One of the most successful samples to cross our tasting room this year, this Sauvignon is light golden with distinct green lights, lots of lime juice and floral expressions, and added hints of minerals on the nose. The first taste shows fresh acidity, soft berries and red-currants, with citrus flavour and a touch of pebbles. The length suggests quality whilst the refined texture shows good structure. Ready to drink. [00] M9 D9

**2956 Bourgogne Passetoutgrain, 2003****\$ 13.67****6 btls/750 ml. \$ 82**

Pinot Noir is the most enigmatic grape variety. Lamblin's Passetoutgrain is a blend of Pinot Noir with Gamay Noir to make a lively, medium bodied wine, full of vivid colour. The

bouquet shows Gamay now, but with maturity the cherry candy and mushroom of Pinot Noir will develop. Starts with a mouthful of cherry and raspberry fruit with mellow compost notes, then light and supple tannins lengthen the finish. M6 D8

**2957 Côte de Beaune Villages, 2002****\$ 21.83****6 btls/750 ml. \$ 131**

Many négociants offer wines under this label, we think Lamblin's is the best we have tasted. This lightish red shows its attractive, composty fruit aroma with a mineral edge

and is fresh and typically Pinot Noir. Traces of fruit sweetness on the palate are quite subtle with savoury characters and a touch of tannin that raises the flavour and adds length in the mouth. M7 D7

**The Lamblin Village Wines of the Côte d'Or**

"To a meteorologist Burgundy has a macro-climate, vigneron are concerned with their own micro-climate – such is Burgundy." This truth persuaded Michel Lamblin to seek out one wine from each of the finest villages of the Côte d'Or. His selection shows the different characters of Burgundy's famous vineyards.

**2958 Volnay, Côte de Beaune, 2003****\$ 28.83****6 btls/750 ml. \$ 173**

Lovely, open red cherry flavours, soft and stylish on the palate, this is a fine example of winemaking in a great year. Volnay's individuality is found in the richness of

the fruit expressed in a heady mixture of red and black berries. Good concentration and length, this is a gutsy wine with tannin and a rich, fleshy texture. M6 D6

**2960 Gevrey-Chambertin, Côte de Nuits, 2003****\$ 28.83****6 btls/750 ml. \$ 173**

Very ripe and spicy, this is a wine of considerable character and rich, round style. There is nothing austere about this young wine although the tannins are still a

little gruff, but the fruit was fully ripe and adds an accessible level of easy vinosity with blackberry flavour. Quite fat, some sweetness and succulence, it is a robust and intense wine through to its lengthy finish. M5 D6

**2959 Aloxe-Corton, Côte de Beaune, 2002****\$ 28.83****6 btls/750 ml. \$ 173**

Growers throughout Burgundy express the opinion that the 2002 wine is the best they have ever made. This is ripe, full of aroma and flavour with a big, firm

character, plenty of ripe redcurrant fruit and a lovely juicy texture. Tremendous depth at this stage gives the wine an unctuous mouth-feel as though capturing the evening sun. M6 D7

**2961 Nuits-Saint-Georges, Côte de Nuits, 2003****\$ 28.83****6 btls/750 ml. \$ 173**

Lots of bright red cherry fruit with well extracted tannins and generous ripe fruit, it is typical of the hot pre-vintage weather. Attractive gamey flavours are

beginning to develop but the wine is still less open than some other Côte d'Or of the year. Mineral nuances and rich sappiness reinforce the deep, gutsy finish which shows both power and length. M5 D6

**SOUTHERN BURGUNDY****Paul Sapin - Revealing some hidden gems**

For a great number of years Opimians have enjoyed wines from this House where Thierry Coulon's ability to find outstanding wines at sensible prices has continued to hold the Society's attention.

**2962 Beaujolais Villages, Cuvée Prestige, 2004****\$ 13.83****6 btls/750 ml. \$ 83**

This is quite a stunning wine, with deep, lively colour and the nose shows the good, firm fruit that comes from the outrageous precocity of the juicy Gamay grape. Nice entry to the mouth

with some forward fruit acidity, then the palate firms up with tannins giving excellent balance. Hints of spiciness add interest and it is soft and ready to be enjoyed. Best within two years. M8 D9

**2963** Mâcon Superieur Rouge, 2003

\$ 13.17

6 btls/750 ml. \$ 79



The concentrated fruit of a very ripe harvest is noted in the colour and then tasted in the rich, almost oily concentration of ripe flavours on the tongue.

It's tough to find a better

example of the Mâconnais than this. In the mouth there's an amplitude of fruit balanced by subtle background tannins that makes this both charming and easy to enjoy. M7 D8



**2965** Saint Véran, 2004

\$ 16.00

6 btls/750 ml. \$ 96



All the wines of this outstanding vintage show the same characteristics of ripeness, abundant fruit and light, green apple acidity. This is a superb wine; elegant, harmonious and ripe, the supple and easy fruit is preceded by a bouquet that shows lemon and honey nuances in a quartet with fresh fruit and the faint shadows of the terroir. It has a graceful character that is already lovely throughout the palate until it fades away with a lightest touch of butter-scotch. [01] M6 D8

**2964** Mâcon Blanc Villages, 2004

\$ 14.00

6 btls/750 ml. \$ 84



Perfectly balanced, the light green-tinged colour moves into the bouquet of this dry white wine making a package of green limes, nuts and apple fruit that shows a

high level of quality. The graceful entry has such ripe fruit that it offers an illusory sense of sweetness, but there is almost no residual sugar. In the mouth it lies voluptuously soft but with all the vigour of an athlete it begs a clear description, but grace, charm and balance would all be appropriate. [00] M7 D8



**2966** Pouilly Fuissé, 2004

\$ 20.67

6 btls/750 ml. \$ 124



The weight of fruit in perfect combination with well defined, clearly stated limey acidity is superb. Nuances of oatmeal added to pear and apple increase the palate interest with a touch

of orange marmalade. Very tasty, it has a supple feel, but intense grapefruit lingers on the palate offering fresh, rich impressions. As clean as newly forged steel, all the brilliant mineral traces are moderated by suggestions of hazel nuts. [01] M6 D7

## CHAMPAGNE

### Champagne Gardet - A wine for anywhere, anytime

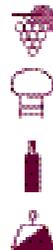
Gardet is a medium sized Champagne House whose cellars, in the pretty hillside village of Chigny-les-Roses, are carved into the deep limestone on the flank of the Mountain of Reims, one of the three major Champagne districts. Gardet likes to be known as "The largest of the small Houses, the smallest of the large". With annual sales of close to a million bottles, they have achieved the perfect size to maintain high quality with economic stability.



**2968** Champagne Gardet, Brut Special

\$ 18.33

12 btls/375 ml. \$ 220



Could a present of a half bottle of Brut Special be surpassed as a welcome gift? Always well received, this size offers an outstanding treat. It perfectly quenches thirst, lightens the mood and brightens up the day, indeed, it is ideal to share with a special partner. (00)

**2967** Champagne Gardet Brut

\$ 30.83

6 btls/750 ml. \$ 185



Gardet follows an unswerving policy of producing the finest qualities from their own vineyards and from neighbours who sell them their grapes. Plenty of time is allowed for close to thirty-five separate wines to blend and mature together over a period of three years before preparation for shipment. The fine and prolific "mousse" shows off an attractive light golden colour, leading on to a deliciously honey touched flavour. [01] M8 D8

**2969** Champagne Gardet Brut Rosé, 2000

\$ 37.83

6 btls/750 ml. \$ 227



Gathered from 30 year old vines, Gardet's Rosé Brut, is a brilliant example and certainly one of the finest pink Champagnes. It is produced only in fine years when the two black varieties in the blend reach full phenological maturity. The pretty salmon pink colour, with a mist of energetic small bubbles, is most attractive with the refined fruit driven aroma of fresh raspberries. Full bodied and rich, a great partner for fish or poultry, it is also perfect as an ever welcome apéritif. (01)

## CALIFORNIA & ONTARIO

### The Wines of Michael Fallow, Winemaker Extraordinaire

Michael has been working with Opimian on and off for 24 years. It all started while he was working as chief winemaker at the William Hill Wine Company in Napa, California. He made and sourced wines for Opimians throughout the '80s and '90s under various labels including Ultra Vino, Artisan and Harvest. When Black Prince Winery started production last year, it was felt that the best quality possible grapes should be used combined with the best of winemaking practices bearing in mind the limited budgets available. Michael applied his talents to the task and reaction to the first releases earlier this year have been most favourable. He is continuing in the role this year. (See below) Meanwhile, he has been working at a facility in Paso Robles, California making a range of wines especially for this Opimian Special Offering.



Geoffrey Webb & Michael Fallow

### Paso Robles, California

#### 2970 Harvest Chardonnay, Paso Robles, 2003

\$ 14.17

12 btls/750 ml. \$ 170



There are a number of small growers in this region who are happy to sell a few tons of fruit separate from their contracted commitments. Michael has brought batches from various sources together to make a medium bodied wine with attractive citrus, tropical fruit up-front supported by very subtle oak treatment. The finish is clean and crisp. (01) M7 D8

#### 2972 Harvest Merlot, Paso Robles, 2003

\$ 14.67

12 btls/750 ml. \$ 176



Quality winemaking shows through this immature wine. Although the blackberry fruit is very apparent and is in great balance, the overall impression is of a good wine wanting to grow to greatness, perhaps due to a small percentage of Cabernet Sauvignon lurking in the blend. Given a few months the velvet mouth-feel and soft tannins will come to the fore. M5 D7

#### 2971 Harvest Sangiovese, Paso Robles, 2002

\$ 13.92

12 btls/750 ml. \$ 167



This grape variety is thriving in California and in the right hands shows a definitive character usually lacking in Sangiovese from Italy. The grapes were harvested in late September and the perfect ripeness shows in the ample but very soft tannins. The fruit is rich and classic with muted oak hints suggestive of a cigar box. M6 D8

#### 2973 Harvest Cornucopia, Paso Robles, 2003

\$ 14.92

12 btls/750 ml. \$ 179



When Cabernet Franc is harvested ripe from warm soil in a climate without extremely hot temperatures, the resulting wine has zest without being green or vegetative. Combine this with rich, spicy, velvety Merlot and a touch of Cabernet Sauvignon, and you have the beginnings of a classic blend. Now add the talents of a Michael Fallow and a little micro-oxidation through judicious use of oak aging and a cornucopia of flavours explodes in the mouth when the wine is drunk. This wine is already rich and harmonious, needing only a little time to achieve fulfillment. M5 D7

### Prince Edward County, Ontario

Periodically Michael flies from California to apply his talents in a dramatically different environment from Paso Robles but the fundamentals of good winemaking must continue to be applied. His disciples at Black Prince Winery, including General Manager Geoffrey Webb, already regard him as a cult figure and the word is gradually spreading across the County. He has made two wines especially for this offering. They are designed to be drunk very soon after release much in the same way as Beaujolais is regarded in France.

#### 2974 First Crush Baco Noir Rosé, 2004

\$ 13.50

6 btls/750 ml. \$ 81



Following on the success of last year's effort, vinification for this wine was confined to first run juice. Positive consequences in the short run are a lighter coloured, more fruity, less tannic wine, ideal for casual sipping or light meals. Fruit flavours of cotton candy and raspberry are evident and each glass consumed invites another. (01) M8 D9

#### 2975 First Crush Chardonnay, 2004

\$ 15.83

6 btls/750 ml. \$ 95



A long, cool and wet summer following an extra cold winter did not bode well for the 2004 vintage in Ontario. Then came the miracle which many think only happens in Bordeaux. The skies cleared, temperatures soared and for six glorious weeks, the grapes sped to maturity and suddenly harvesting began one to two weeks earlier than in 2003. The wine has a simple, clean Granny Smith apple and citrus flavour. Nothing pretentious here, fermented and aged in stainless steel, this will be a great oyster wine and much in the style of a Petit Chablis. (01) M8 D9

## COGNAC & ARMAGNAC

### Unicognac of Jonzac, Charente, France

Over a number of years we have built our friendship with the Unicognac organisation, a large co-operative that distills wines from hundreds of small growers, not only in the Cognac region of the Charente, but from other French regions famous for their brandy.

#### 2976 X.O. Roi des Rois Cognac

\$ 62.00

3 btls/700 ml. \$ 186



A superb Cognac of advanced age and maturity, it has achieved a rich soft palate after many years of storage in small oak casks in one of the black roofed "chais" of the small towns of the Cognac region. The black colour of the roofs is said to be caused by the evaporation of alcohol, known as "the Angels' share". This blend of old brandies is made from the distillation of

grapes from the Fine Champagne and Petit Champagne districts renowned for the finest qualities of Cognac. This superb X.O. is the best Cognac that has ever been selected for an Opimian offer.

#### 2977 V.S. Fine Champagne Cognac, Lauriac

\$ 30.67

6 btls/750 ml. \$ 184



An astonishingly good Cognac, it has beautifully refined aromas with a smooth, smoky palate full of softly fascinating nuances. The poor grapes of the Charente region could never make drinkable wine, but in the skilled hands of the distiller and aided by maturation in Limousin oak barrels,

the sour wine is transformed as if by magic until a fabulous brandy is born. Fine Champagne, the blend of brandies from the two best parts of the Cognac district, is the best of all. It is rich and long, clean and dry on the palate.

#### 2978 Natural Fine Pale Cognac, Lauriac

\$ 28.67

6 btls/750 ml. \$ 172



The story behind Opimian's Natural Pale deserves repetition. Sixty years ago, André Simon, Jr, son of the great gourmet and writer, was an S.O.E. (Special Operations Executive) agent operating in France. During a sojourn in Cognac he was hidden in a Cognac chai where he sampled the

maturing brandies daily, finding that the naturally pale, uncoloured spirit, was far more to his liking and more respectful of the basic wine component than those that had been artificially coloured. Opimian has followed André's revelation for more than thirty years. No colouring, no sweetening, just simple, clean, naturally coloured Cognac.

#### 2979 Armagnac \*\*\* Leriche

\$ 28.83

6 btls/750 ml. \$ 173



A deliciously smoky brandy, it exhibits an appealing golden colour. The terroir of the vineyard mixes freely with the spicy, grape flavoured alcohol to offer a stimulating digestive. Traditionally, Armagnac is said

to be a rather rustic spirit, produced by small farmers in artisan stills. Rustic, maybe, but rough, definitely not, as one sip of this smooth, softly flavoured brandy will prove.

#### 2980 Calvados Leriche

\$ 28.50

6 btls/750 ml. \$ 171



From the orchards of Normandy, this apple brandy is produced from three miserable looking varieties, Violet, Blaquet and Benet, but the stringently acidic juice these blighted apples yield has the high

level of flavour compounds needed to carry through the distillation and five years of maturation in oak octaves [casks of 112 litres]. Strongly flavoured, as though biting a green apple, warming and abundantly flavoured.

#### 2981 French Grape Brandy, Delsay

\$ 22.17

6 btls/750 ml. \$ 133

Distilled from wines from any region of France, this is the time honoured method of disposing of surpluses, and the brandy that flows from the stills is delicious. Not at all harsh, but noticeably young, it won't go astray after dinner nor as a pre-dinner pick-me-up mixed with Canada Dry. It is even better in the kitchen where its sturdy characters are necessary for the creation of many classic menus.

#### 2982 Pineau des Charentes

\$ 17.33

6 btls/750 ml. \$ 104



Many years have elapsed since Opimian last offered this unique fortified wine of the Charente. Somewhat similar in style to sherry, it is produced by adding young Cognac to grape juice prior to fermentation, muting fermentation and effectively making a brandy and grape juice cocktail. Young Pineau is matured in cask for close to a year to allow the components to harmonise into a pale golden coloured, rather sweet, but immensely fruity apéritif. Wonderfully different and exciting when served on a bed of crushed ice. [03]

## Oporto

Port - A very traditional pleasure "Bravely despise Champagne as nought, But choose to dine at home with Port"

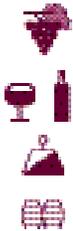
### Churchill, Graham - Vila Nova de Gaia

We first offered wine from Churchill, Graham in 1985 when the firm had been established for only four years. Over the passing years they have flourished and today are considered amongst the finest, if still the youngest, shippers of this great wine. The Opimian Society was Churchill's original client in Canada.

#### 2983 Opimian's Finest Reserve Port

\$ 20.50

6 btls/750 ml. \$ 123



The character of this superb wine remains unchanged and unequalled, only the label has changed as the designation "Vintage Character" is no longer allowed. This fine Port is matured in a lodge (cellar) high above the port of Vila Nova de Gaia. The wine comes from vineyards planted far up the Douro Valley, but following ancient tradition, it was matured in oak at the Churchill lodge close to the sea at Vila Nova de Gaia. Soft, smooth and silky, this is a very noble after dinner digestive. [04]

#### 2984 Opimian Dry White Port

\$ 20.67

6 btls/750 ml. \$ 124



At more than ten years of age this white Port has become full bodied with a deep golden colour and a soft, off-dry flavour. White Port is not so dry that it cannot be enjoyed with sweet things but it is sufficiently dry to make a superbly interesting apéritif served chilled in a large glass. Most white grapes of the Douro are planted among red vines so they are lost, but the few vineyards dedicated to white grapes are highly cherished as white Port has become immensely popular on the French market. [02]

#### 2985 "Tomboladeira", Opimian 10 year Old Tawny Port

\$ 28.17

6 btls/750 ml. \$ 169



Imagine, if you will, the deep colour of traditional Port, then permit time and tranquillity to work on the colour and character as the wine lies in the cool of a vast stone-built Port wine lodge. That



is Tawny; for some, the finest of all the Port styles. Year after year, each passing season works a spell on the wine; the colour fades, the aromas develop, the flavours are refined - here is a wine of sublime pungency and length. [04]

#### 2986 "Tripeiro", Opimian Late Bottled Vintage, 1999

\$ 22.33

6 btls/750 ml. \$ 134

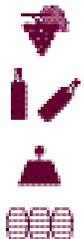


Offering the vigour of youth, yet mature enough to have had the edges knocked off by four years in cask, then filtered and bottled, this LBV is superb. Easy to serve as it throws little sediment and still shows the potential for development in the bottle as many of the characters of true Vintage Port emerge. Nonetheless, the wine is ready to be enjoyed now. Deep and intense in colour, the roasted aroma and warm flavour has the unmistakable "Douro" character as nuances of spice and acid stone fruit bite on the palate. [05]

#### 2987 "Methuen Plump", Opimian Crusted Port, Bottled 1999

\$ 24.83

6 btls/750 ml. \$ 149



Almost black/purple in colour, it is harmoniously ripe and full-bodied with a lovely mid-palate, the fruit backed up by firm tannins against a buzz of warming alcohol. Bottled in '99 when two years old, a line of sediment is already forming. Lay the bottles down then decant carefully before serving. Such Port is unique, perhaps the greatest of all red wine treasures. [06]

## Red Table Wines from the Douro

#### 2988 Churchill Estates Douro Tinto, 2002

\$ 17.83

6 btls/750 ml. \$ 107



Johnny Graham is justifiably proud of his new Douro Table Wine. The grapes come from two family owned estates that lie high in the wild and mountainous country close to the Spanish border. Both fruit acids and tannins are at high levels, securing the balance of the finished wine. Totally opaque, a brooding purple colour, the pigment is rich and deep. Forceful aromas show considerable elegance and lovely velvet tannins fill the mouth. This is a mighty monster, yet it has all the quality to promise an elegant future. M6 D7

#### 2989 Vinha do Meio Queijo Tinto, 2002

\$ 13.17

6 btls/750 ml. \$ 79



Simply fantastic, massive colour almost as black as a beetle's wing, it is full of grape extract and stacked with every flavour found in red grapes. Behind the ranks of red and black berries, emerging from curtains of tannin and acidity, appears a wine of surpassing excellence. This is Johnny Graham's pet project, bringing the table wine of the Douro to a wider market. M7 D7

## JEREZ

### Sherry - the golden harvest of Spain

"The next that stood up with a countenance merry  
was a neat sort of wine, most famously Sherry"

Ben Jonson, 1614

### Bodegas Tomas Abad, Jerez de la Frontera

The famous golden wine of Andalucia is sometimes dry, sometimes rich, always complex and strong, and more flexible in the great range of its styles than any other wine. From light, pale coloured Finos to dark dessert Olorosos, sherry offers versatility and a style for every palate.



Vineyard of Palomino grapes

#### 2990 Vinho do Pasto, Finest Fino

\$ 16.00

6 btls/750 ml. \$ 96



The dry pungent aroma recalls the dazzling white chalky soil of the vineyards and the bouquet has clear nuances of meadow grass [pasto] that gives the wine its name. The Society's Fino is entirely dry, the perfume forceful and pervasive but a

welcome surprise comes with the first sip, when the concentrated flavours overcome all other sensations on the palate. Long, dry clean finish. [00]

#### 2991 Manzanilla Pasada

\$ 16.50

6 btls/750 ml. \$ 99



Manzanilla is known as *el vino de la alegria* – "the wine of joy". It is delicate, refined, and full of vitality. Like Fino, the complexity comes from the action of "flor", a yeast culture that continues to

work in the wine during its life in the barrel, contributing to the uniquely attractive character of the bouquet. Powerful and aromatic, yet bone dry, the long maturation has slightly darkened the colour to a light golden, while the bouquet has picked up interesting nuances of freshly cut hay. Attractive, it leaves the palate refreshed and clean. [00]

#### 2992 "Rare Ballast Butt" , Fine Amontillado

\$ 16.00

6 btls/750 ml. \$ 96



More than a century ago the merchants of Bristol commissioned ships to carry their wines across the Atlantic and back. During the voyage the pitching and tossing of the sailing ships resulted in constant agitation of the wine in the oakwood butts. This movement beneficially aged the wines which returned to England darker in colour and richer in flavour with all the harshness of young wine smoothed away. The Society's Amontillado is mellow and soft with a fine nutty character. Neither sweet nor dry, it makes a perfect appetiser. [03]

#### 2993 "Don Manolo", Oloroso Seco

\$ 16.50

6 btls/750 ml. \$ 99



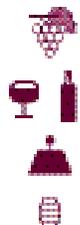
Having worked with Manuel Arcilla the "capataz" or cellar master of Tomas Abad for more than twenty years, we named this dry wine in his honour. Oloroso sherries are frequently sweetened by the addition

of "arope" (grape nectar), but this wine has been retained entirely dry. Powerful, with deep flavours enhanced by the bite of wood tannin, there is suppleness and fruit as the alcohol combines with nice touches of acidity. Textured and smooth, the weighty flavours linger long after the last swallow. [01]

#### 2994 "Old East India", Rich Cream Oloroso

\$ 16.00

6 btls/750 ml. \$ 96



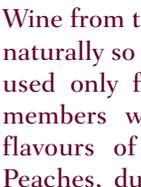
The most romantically named of all styles of sherry, this wine enjoyed no voyage to the Orient. It has warm golden colours that shine through the glass like the glow of firelight. Softly buzzing with spices and the aroma

of freshly roasted hazelnuts, the luscious sweetness makes this a great after dinner sipper. Thickly concentrated and rich, it is timeless and opulent. [05]

#### 2995 Pedro Ximenez

\$ 17.50

6 btls/750 ml. \$ 105



Wine from the local varietal of the same name, this is naturally so lusciously sweet that until recently it was used only for sweetening dry wines. However, for members who revel in the opulent and tropical flavours of ripe jungle fruit, this is perfection. Peaches, durians and mangoes are squashed into a glass and enhanced by all the dried fruit of a Christmas cake. Memorably perfumed showing orange and citrus blossom, rich and concentrated, it is to be savoured quietly sip by sip. [08]

# Collectors' Corner

Each winter we haunt the halls of the auction houses in London looking for increasingly rare and special wines for the discriminating few members who can afford to own and serve fabulous wine which is ready to drink on arrival.

Members in Alberta should read the Collectors' Corner addendum enclosed with this Offering.



## Vintage Port:

**2998** Warre 1977, bottled in Oporto, 1979

\*\*\* 12 btls/750 ml. \$ 2,590

The vintage was one of the finest of the twentieth century, when every major and minor Port House proclaimed the outstanding quality of their wine by the traditional "Declaration" of the vintage. The quality and availability of Vintage Port is jealously guarded by the authorities of the Port Wine District who ration the permits that control the small amounts of wine that can be produced according to the time honoured methods and traditions that result in this fabulous and collectable wine. Warre, the oldest of the highest ranking Port Houses produced a stunning wine; full, rich, unctuous and complex, deeply coloured and abundantly perfumed, luscious and powerfully concentrated. It has been drinking well for close to ten years and will continue to show its unique excellence for another ten years to come. [06] M7 D9

## Claret: Red Bordeaux

**2999** Château Mouton Rothschild, 1987, Pauillac, Première Grande Cru Classé

\*\*\* 6 btls/750 ml. \$ 1,950

Although originally classified as a Deuxième Cru, the vaulting ambition and financial power of Baron Philippe Rothschild was eventually instrumental in his château being the sole property to be re-classified in one hundred and twenty years. The glory of this re-positioning goes not only to the Baron, but equally to the fabulous wines of his beautiful estate. Nothing under the sun is spared in ensuring that vintage by vintage, Mouton Rothschild produces the best that the sixty year old vines can yield. The 1987 was the last wine made by Philippe Rothschild and for that alone it is a rare collector's piece. Deep and concentrated, nuances of cedar and oak and endless depth, it is close to its apogee but will go on into the next decade. M7 D9

**3000** Château Beychevelle, 1988, Saint Julien, 4ieme Cru Classé

\*\*\* 12 btls/750 ml. \$ 2,785

An eternal favourite, Beychevelle has been ranked among the finest châteaux of Bordeaux for many years. The blend of vines is heavily dominated by a high proportion of old Cabernet Sauvignon, but small additions of the other three classic grapes yield a perfect harmony. The wine has aged very well, perhaps not as bold as some of its peer group, but it has a lovely stylish bouquet, fabulous development in the mouth and a perfectly harmonious lengthy finish. This vintage will probably reach its best in the next two to three years. M8 D9

**3001** Château Talbot, 1988, Saint Julien, 4ieme Cru Classé

\*\*\* 12 btls/750 ml. \$ 2,850

The archetypal Saint Julien, notable for its seductive cigar box aroma and consistently fine sturdy palate, exhibits a high fruit level and beautifully matched tannins. Named after the English soldier, John Talbot, no other Bordeaux wine has so many fervent admirers nor so many satisfied followers. The 1988 still shows a deep, rich ruby colour, if there is any sign of age it is still very small. It exhibits a great nose, dry, fruity, bags of vanilla, spice and touches of chocolate and hybrid tea roses. That it has aged so little is a further tribute to the quality of the wine, it is probably still good for another ten years, but when last tasted prior to selection for this offer it was quite superbly drinkable. M8 D9

# BORDEAUX

## Esmé Johnston, Château de Sours, Saint Quentin de Baron

Once a retail merchant, Esmé established the successful Majestic Wine Warehouse. Tiring of that challenge he purchased a down-at-heel chateau outside Bordeaux, where he made his own wine. Success came early and today his wines have become icons to a generation of new wine enthusiasts.



### 2996 Rosé de Château de Sours, 2004

\$ 16.17

12 btls/750 ml. \$ 194



Rosé is the fastest growing sector of the wine industry, and no wonder when it is spearheaded by wines like this, clearly the best pink wine of Bordeaux, now available only

by allocation. Full of zip and vigour, its delicate colour introduces the light fragrant bouquet. Made from premium free run juice, chilled then fermented slowly to retain all the zest and pithy spice of the Merlot grape, it gushes with a stalky, mineral-edged energy, fresh and mellow all at once. The tannins appear in the soft background where they linger through a charming, fruit tinged finish. [00] M8 D8

Harvest 2004 at Château de Sours



## Conditions of Purchase for Special Offering 41

- 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 7, 2005, 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 2005 membership card is required.
- Orders may be sent by fax to 514-481-9699; by e-mail to opim@opim.ca or through the website at www.opim.ca
- Arrivals: The wines on this Offering are expected to arrive in Canada at the end of 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                                                           | <b>KEYS FOR SYMBOLS</b> |  |                    |
|                                                                                                                                                                                                                                                                                                              | Red                                                                                                                                                                        |  | Drink this year                                                     |                         |  |                    |
|                                                                                                                                                                                                                                                                                                              | Rosé                                                                                                                                                                       |  | Enjoyable now; will develop 6 months-2years                         |                         |  |                    |
|                                                                                                                                                                                                                                                                                                              | Sparkling                                                                                                                                                                  |  | Wine meant for laying down                                          |                         |  |                    |
|                                                                                                                                                                                                                                                                                                              | Great concentration                                                                                                                                                        |  | Medium concentration                                                |                         |  | Light in body      |
|                                                                                                                                                                                                                                                                                                              | Heavy oak                                                                                                                                                                  |  | Medium oak                                                          |                         |  | Light oak          |
|                                                                                                                                                                                                                                                                                                              | Member's Choices<br>This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large.                                |  | Medal Winner                                                        |                         |  |                    |
|                                                                                                                                                                                                                                                                                                              | The Society Suggests<br>To help novice members, this symbol is a guide to wines that are suitable for starting a cellar, and/or for drinking within two years of delivery. |  | OP Select<br>Wines in an Opimian Select case of the previous years. |                         |  |                    |
|                                                                                                                                                                                                                                                                                                              | Extremely limited quantities                                                                                                                                               |  | Very limited quantities                                             |                         |  | Limited quantities |
| <p>• <b>Sweetness Scale (in parenthesis)</b><br/>0 = very dry      9 = Very Sweet (dessert wine)</p> <p>• <b>Degrees of Maturity (M) (Scale of 1-10)</b><br/>1 = lay down      10 = fully mature</p> <p>• <b>Degrees of Drinkability (D) (Scale of 1-10)</b><br/>1 = needs time      10 = ready to drink</p> |                                                                                                                                                                            |  |                                                                     |                         |  |                    |