

# IWFS OAKVILLE

February 26th 2013

Jim and Dale's



## Tonight's Wines reviews and information

### TERREGAIE PROSECCO NV

\$15.95



**Country:** Italy  
**Region:** Veneto  
Sub Region:  
Veneto  
**Appellation/AVA:**  
Veneto IGT  
**Grape(s):**  
Prosecco  
**Type:** Wine -  
Sparkling  
**Bottle Size:**  
750ml Pack: 12  
**Alc by Vol(%):**  
11.5  
**Residual Sugar  
(g/L):** 12

**Soil Type:** Volcanic  
**Elevation:** 300 meters

Terre Gaie is a high quality and lively Prosecco made from estate grown fruit from the best hill side area of the Veneto prosecco zone. It is zesty and has a proper 'brut-style' dryness while being fruity. This is not to be confused with négociant-style, inexpensive bulk-made wines that are so common in this category.

Vineyard Information: Colli Euganei – Central Veneto (region of Padua) is the area of origin. The training system is guyot, double. The vineyard yields 8 tons per hectare.

Tasting Notes: Straw-yellow color with greenish tints. Fresh and delicate bouquet with fruity aromas and hints of apple. Palate

is very fine and persistent while quite elegant and lively.

Green apple cider & creamy nougat aromas follow through to a medium bodied bubbly with notes of marzipan, baking spice finishing with dry citrus

## SUGGESTED RECIPE

Jazzed Café's Risotto al Prosecco  
(Serves 4)

1 medium shallot, finely chopped  
1 quart of stock, preferably beef  
12-14 ounces of Arborio rice (any of the five types of Arborio; super fino is recommended for consistency)  
6 ounces Prosecco Secco  
12 ounces fine-to-medium grated Parmigiano cheese  
2 tablespoons butter  
4 tablespoons olive oil  
In a saucepan, heat the stock to warm or a low simmer. Heat a sauté pan to medium heat. Add the olive oil, then the shallots and sweat them to a pale color. Add rice and stir until shallots are incorporated, then heat for 10 more seconds. Add Prosecco and stir.

Now begins the process of stirring and adding the stock slowly, one ladleful at a time. The rice should never get dry from heat. This process of adding broth and stirring rice until broth is absorbed can take anywhere from 12-17 minutes. The rice does not need to be stirred in any particular direction (an urban myth) but it does need to be stirred consistently and with love.

Cook the rice until it's al dente, meaning it should neither be too hard or nor should it be too soft. Toward the end of the cooking cycle of the rice, be sure to reduce the amount of broth per ladle; add less, more often. The rice finishes cooking wet, but not soggy. Take rice off the heat and add the cheese and butter and let sit (it can be covered with a cheese cloth or lid). This process is called monticazione and is very important. After two minutes, stir rice, cheese and butter together, plate and serve.

### Wine Pairing

A great risotto calls for an equally great wine. Misko likes the Friuliano Bianco by Livio Felluga (LivioFelluga.it), which he used to serve at Jazzed to complement the dish. Since Offerle uses Terre Gaie Prosecco Secco (PioneerWine.com) to make the risotto al Prosecco, he suggests enjoying a bottle of Terre Gaie along with the dish to bring out the wine's flavors. \$17, Valley Cheese & Wine, 341-8191.

## CANTINA BOLZANO - WEISSBURGUNDER/ PINOT BIANCO, SANTA MAGDALENA, ALTO ADIGE,



\$18.95

Style of Wine: Light & Crisp  
Country of Origin: Italy  
Wine Region: Alto Adige  
Grape Varietal: Weissburgunder and Pinot Bianco

### Tasting Notes

Bolzano is the "capital" city of the Alto Adige area, within the combined region of Trentino-Alto Adige in northern Italy. It is still often referred to as the south Tyrol. This is a region which used to be part of the Austrian empire until the end of the First World War and so German and Italian languages and names are intermingled. Hence the name Kellerei Bozen... Cantina Bolzano (KELLEREI BOZEN) has now become one of South Tyrol's top-quality wineries after the merger in 2001 with the wine producers of Gries (since 1908) and Santa Magdalena (since 1930).

The 2011 Weissburgunder, (Pinot Bianco) is one of the most exhilarating new white wines in the market for its price. Full of fresh peach, crisp pear, apple and floral perfumes with undertones of a smokey and mineral complexity. It is clean and vibrant on the palate with a perfect balance and a certain elegance.

## Critical Praise

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"...meant to pair with all kinds of BBQ'd goodness. Spicy hot Italian sausages, Macedonian sausage, curry chicken kabobs, merguez sausage, jerk beef ribs... not to mention lemony zucchini and feta, roasted radishes, grilled asparagus and portobello mushrooms. What a feast.

.....  
 With all the different flavors of tonight's dishes and the outdoor patio heat, this aromatic white has all the palate cleansing texture and acidity that we need. The 2011 Weissburgunder is one of the most interesting and food friendly wines I've found in a while. It's super elegant on the nose with citrus, flowers and fresh stone fruits. It is light bodied but with a full texture and the finest acidity that I have encountered in this grape variety. Very persistent with a finish that just doesn't quit.

## MAS CARLOT - AOC COSTIERES DE NIMES



**Grapes:** 60% Roussanne, 30% Marsanne, 10% Viognier.

**Winemaking / Elevage:** Traditional, pneumatic pressing direct cold settling. Fermentation under controlled temperatures and malolactic fermentation blocked.

**Tasting notes:**

A wine with notes of apricot, peach marmalade and honeysuckle. Dry and refreshing. There is an intense fruity flavor and a great personality. Excellent value for drinking in the next 1-2 years. Put agreement Wine: Appetizers, Shellfish

**Awards:**

Silver Medal - Concours des Vins Gard 2011  
 89/100 Wine Advocate, Oct. 2011  
 89/100 by Jeb Dunnuck Rhone Report, Sept. 2011  
 Guide Gilbert et Gaillard 2012

This blend of 60% Roussanne, 30% Marsanne and 10% Viognier is nearly outstanding. Aged completely in tank, this elegant white offers up notes of peach marmalade, apricots, honeyed pears, candle wax and a touch of buttered brioche. With good fresh acidity as well as abundant fruit and flavor, this attractive, medium-bodied wine should be consumed over the next 1-2 years.

### ABOUT MAS CARLOT AND COSTIÈRES DE NÎMES

Mas Carlot is situated in the south of the Rhône Valley, extending across 76 hectares of pebbly land southeast of Nîmes. Originally a 17th century farm, this beautiful estate was resurrected in the 1960's by the Blanc family—it is currently run by Natalie Blanc-Mares and her husband, Cyril Mares of the neighbouring and equally reputable property, Mas Bressades. The appellation of Costières de Nîmes used to be considered part of eastern Languedoc but the climate, soil, topography and wine are far closer to those just over the river in the Southern Côtes du Rhône.

It is a region with an ancient and glorious viticultural past dating back to the Greeks, who planted the first vines there. The Romans then developed this into a burgeoning wine trade whilst building the Pont du Gard and the amphitheatres of Nîmes and Arles.

Over the last ten years this region has undergone a transformation that has witnessed the emergence of a younger generation of innovative and modern wine growers who are generally producing smaller yields and far better quality wine.

It is now a region very much on the up and is widely recognized as a great source of excellent value wine.

**Critical Praise**

Our favorite supplier from the Costières de Nîmes in the Southern Rhône. Robert Parker says it all: 'this excellent estate continues to turn out superb bargain priced wines that consumers should seek out for relief from increasingly higher priced wines.' Stunning young fresh wine—if only all wine at this price level could be as good as this. Drink lots of it. ....*winewire.com*

**CA' DEL MONTE VALPOLICELLA CLASSICO DOC**



\$16.95

Grapes: Corvina, Rondinella, Molinara  
 Color: Luminous, light Ruby Red Bouquet:  
 Deeply floral and fruity, very complex with aromas of fresh wild berries and cherry.  
 Taste: Fresh, with flavors of cherries and berries. Balanced acidity, inviting.

Recommended dishes: Versatile wine, from appetizers to pastas and risotto with vegetable sauces. Whole seafood dishes. White meats, fresh cheeses.

Serve at temperature of 60 F (16 C)

CA DEL MONTE is the name of a location that hooks over the village of Negrar, North of Verona, in the heart of Valpolicella, easy to reach through the panoramic way that climbs the hills after San Peretto. The original building of the estate of Ca del Monte, is a 17th century mansion, constructed from the rests of an ancient monastery. The winery, today directed with lots of enthusiasm by the young brothers Umberto and Giuseppe Zanconte, has been property of the Zanconte family for generations. The two brothers follow personally all steps of production and agree together their business strategies.

The winery lays on approximately 50 acres of vineyards, entirely located on the hills of the district of Negrar, perfectly exposed to the sun, looking south, south-west. From always, vineyards planted with the typical red grapes of that region, Corvina, Rondinella, Molinara and other traditional varietals, from which originate outstanding Amarone and great Val- policellas.

**ROCHE DE BELLEN BOURGOGNE PINOT NOIR, VIELLES VIGNES**



Style of Wine: Smooth & Silky  
 Country of Origin: France  
 Wine Region: Burgundy  
 Appellation: Bourgogne AOC  
 Grape Varietal: Pinot Noir

**Tasting Notes**

Maison Roche de Bellene is Nicolas POTEL's new Negociant company based in Beaune. Nicolas has always been famous for sourcing high quality grapes from hidden sources in Burgundy. The majority of the wine producers that were supplying him with these hidden gems have followed him too his new project... and after tasting the wines, we can certainly say these are a step up from the old company.

Nicholas Potel now owns many of his own vineyards throughout the Cote d'Or and a characterful, old winery in Beaune. He is involved in ten...yes that is ten Grand Cru reds, three Grand Cru whites, a "slew" of Premier Crus, and Village level wines as well.

It's hard to find a decent Burgundy Pinot Noir for under \$25, Nicolas has proved it is possible... with this cuvee of Bourgogne Vieilles Vignes. This is a very floral wine, with suggestions of violets and roses, followed by earthy tones. It is followed up by bright cherry fruit, with perfect balance and a delicate, lingering finish.

**Critical Praise**

MAISON ROCHE DE BELLENE Bourgogne Vieilles Vignes 2010 WINESPECTATOR Score: 90  
 "This rich red is full of black cherry, violet and currant aromas and flavors, with a silky texture. Suave and concentrated, offering fine harmony and a lingering finish of earth and mineral. Drink

now through 2019. 2,000 cases imported. — B.S."

The 2010 Bourgogne Pinot Noir VV is classic style Burgundy Vieilles Vignes cuvee. Aromatic with loads of high toned fruit; sweet dark cherries, creme de cassis and nice undertones of minerality and forest floor after a little air. Very fresh on the palate and light-medium in body, the tannins are silky with a slight grip leading to a fairly boyant, refreshing finish that draws one back to its primary fruit aromatics. The texture and concentration will remind one of bigger village wines, as a reflection of the parcels that were used in this cuvee. This is wine made from a blend of 40-80 year-old Pinot Noir vines and crafted in 600 L barrels. This is a great wine to purchase by the case...

Steven Tanzer IWC with Nicolas Potel on the 2010 Vintage.

"Nicolas Potel told me that the 2010 harvest was "easy, like 1991. The wines aren't big, but they have lovely purity, like the 2002s but more concentrated." Interestingly, he finds the 2010s from Gevrey-Chambertin similar "in texture and intensity" to the 2009s, although he was quick to point out that the 2009 aromas are different. Potel's percentage of whole-cluster vinification varies widely for the negociant wines: for example, the Gevrey-Chambertin premier crus were almost entirely destemmed in 2010, while Potel's top items from Vosne-Romanee were done entirely vendange entier. Potel noted that his domain wines, which are generally 12.7% or 12.8% alcohol without chaptalization, were "much more cleaned up" by the time of my November visit, "closer to being finished wines." They had been racked into tank in October, but his many negociant cuvees were still in barrel, unracked. " ...winewire.com

## CHATEAU LESCELLE - MACAU EN MEDOC, BORDEAUX SUPERIOR



.....Here we have the 2004 Chateau Lescalles - Macau en Medoc-Bordeaux Superieur (\$18.95 Private order through

nicholas@tanninfinewines.com 750ml x12) There are only a few cases left. It is almost a decade old and drinking beautifully now. Lescalles is a small property on the left bank of the Gironde River in between the appellations of Margaux and Haut-Medoc. They grow old vine/low yielding Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot grapes. After traditional Bordeaux vinification, the wine is aged in french barrels for 12 months before bottling.....  
apairing.blogspot.ca/

Castle Terrefort Lescalle is the second wine of Château Lescalle. It is very fruity, lighter than its predecessor and you can enjoy the taste today. The castle is absolutely charming. Built by Emmanuel Tessandier in 1875, the vineyard was planted around the appellation wines of the Médoc in Macau near the Gironde. The vineyard was completely replanted in 1954 and pulled slowly. The property has 12 hectares of vines which thrive on four different varietals. This Bordeaux wine is a red wine assembly. This wine is dominated by Merlot, the first red grape of France brings round tannins, notes of ripe black fruit. Merlot gives flexibility to cabernet sauvignon recognizable aromas of cassis. Petit Verdot and its range of fruity and Cabernet Franc and finesse complement this lovely bottle of Bordeaux. This wine is rich and fat, very pleasant to drink.

## LAGREIN PERL



**Grape variety:** Lagrein  
**Region:** Maso Perl - Gries / Bolzano  
**Begin of harvest:** october  
**Process:** Carefully selcted grapes, red wine fermentation, maturation of one year in oak casks.  
**Description:** Dark garnet red, notes of wild berries and violets, full and velvety body  
Alcohol:\* 13,5 vol. %  
Residual sugar:\* 4,0 g/

### Tasting Note

This wine has a pleasant freshness with this background acidity of fruit flavors of blackberries.

Bright purple-ruby. Highly perfumed nose of blueberry, blackberry jam, violet and sweet spices. Fresh and juicy on entry, then shows sneaky mid-palate concentration to the flavors of small dark berries and spices. Lingers impressively on the back. I love this wine's clarity and cut.

- International Wine Cellar (4/1/2012)

## DOMAINE VIRET - RENAISSANCE



Producer: Alain & Philippe Viret

Appellation: AOC Côtes du Rhône Villages St Maurice

Vintage: 2009

Area: Comes from several plots in the field.

Soil: clay and limestone pebbles, deep soil. South, altitude 250 to 300 m, vines average 40 years.

Grenache, Syrah and

Mourvèdre.

Yield: Between 28 and 35 hl / ha | Harvest: Manual in mature checkout.

Vinification: grapes Sorting and light crushing and stalking. Long maceration (over 30 days) and soft tank. Extraction by pumping over and punching down more.

Breeding: Long, for 24 months in concrete vats to preserve the fruit flavors and originality.

Bottling: Respectful without added sulfite.

Service: 16 ° to 17 ° C

Wine and food pairing: Game or rich meat, lamb crusted with black olives.

Advocates of the principles of organic and biodynamic agriculture, the Viret family has chosen to employ a particular form of natural viticulture throughout their estate. Known as "cosmoculture" this is based on cosmotellic exchanges. Everything is organised in such a way that both vines and wines are able to draw on their own natural defences. Work in the vineyards focuses on reorganising the magnetic field and on the application of preparations made from rocks and plants that are often found on the spot. In the winery, everything has been set up to provide

continuity with methods applied in the vineyards. The winery which was built according to ancient architectural rules (angle of the sun, golden number, cubits, etc.) from blocks of stone weighing 3 to 6 metric tons, provides the ideal location in which to make and improve wine. Vinification principles are highly simplistic, since it's the quality of the raw materials that is of the greatest importance in making a premium wine. All oenological products and technical operations that seek to modify the wine's intrinsic equilibrium are banished. Our philosophy draws on the principles of geobiology and flows of energy. It is designed to allow for the wine-maker's own individual and personal interpretation and sensitivity to come in to play. The aim is to produce authentic, natural, living wines that faithfully reflect the terroir from which they originate. The sensory perceptions and gustatory merit that a wine is able to offer should represent the achievements of a lengthy period of reflection and effort

Comment and press: This revival comes from a blend of noble grapes of the Rhone Valley: Grenache, Syrah, Mourvèdre. The Grenache grape variety of the southern Côtes du Rhône, there is a strong majority. Viret family has opted for a policy highlighting Grapes and Joints Veterans. This wine comes from different plots and land area of the end give you a vision organoleptic throughout the natural environment of the place called in the Roman hills enclosed paradise.

### Review

Zero sulphur, 24 months in concrete, long slow 30 day maceration. The workhorse wine of the estate; grenache, syrah and mourvèdre. Wow, this is alive, so vibrant fresh, vital. Perfectly ripe black fruit, red fruit, slightly candied but still fresh (sample opened yesterday). Terrific energy. Purity, elegance and concentration. Beautiful garrigue, violet lavender, licorice, amazing. Love this wine - could drink all day. (John Szabo)

Best: 2012 - 2018  
Serving Temp.: 16°C