

Mid-September 2009
E-Blast

Halpern Enterprises

REMEMBER TO
MARK YOUR
CALENDARS!

THE HALPERN
ENTERPRISES
PORTFOLIO
WINE TASTING
WILL TAKE
PLACE ON
OCTOBER 29TH

- Attached is the invitation to our Grand Cru Portfolio Wine Tasting event on October 29. Please RSVP to grandcru@halpernwine.com. For more information on Grand Cru see www.grandcru.ca

WINES AND SPIRITS. NEWS, AVAILABLE WINES, NEW RELEASES,

Baglio di Pianetto (Sicily) now available for sale

Baglio di Pianetto 2004 Ramione @ \$22 The 50% Merlot, 50% Nero d'Avola. A soft and balanced wine, of good intensity and lasting persistence. Produced from selected vineyards at Baglio di Pianetto, the Sicilian estate of Count Marzotto.

Baglio di Pianetto 2004 Salici @ \$29 A lovely velvety full bodied Merlot. Ripe black fruits, round and smooth with a lovely

balance and very persistent finish. Well made wine with a rich soft finish. Try on its own or with rich meat dishes, pasta, and game..

Baglio di Pianetto 2004 Cembali @ \$38 Intense ruby red with faint violet reflections. The complex nose of this wine begins with aromas of plum and cherry followed by balsamic notes mixed with tobacco aromas. This intense and persistent

wine fully expresses the Nero d'Avola grape grown in the zone of Noto. Try with important red meat dishes or cheeses.

Baglio di Pianetto 2005 Carduni @ \$48 Deep ruby colour. Rich, full bodied with lots of fruit, blueberries, oaky, tannic. Spicy, leather and oaky on the nose. Wine with style and character with a very long complex finish.

Brunello di Montalcino. The 2004s have arrived

The first of the 2004s have arrived. Do not miss them.

The Fuligni Estate spreads over approximately one hundred fully-cultivated hectares of land in an almost continual strip on the eastern side of Montalcino where, historically, the most authentic production of Brunello emerged. The vines, which extend over ten hectares, are primarily located at

Cottimelli at altitudes varying from 380 to 450 meters above sea level. Here, the land, which predominantly faces east, belongs entirely to the Santa Fiora (marl) geological formation of Eocene origin and is made up of a prevalently rocky terrain.

Fuligni 2004 Brunello di Montalcino @ \$75

Has a wonderful nose of roses, strawberries and sandalwood. Full-bodied, with fine tannins and an aftertaste of berry, cedar and light coffee bean. Caresse every inch of your palate. Very fine, yet chewy.

Wine spectator 95 points



Antinori's wines are back in stock

Antinori 2006 Peppoli Chianti Classico @ \$20

Delivers ripe blackberry and raspberry, with pronounced floral and mineral notes. Almost meaty in character. Medium- to full-bodied, with a silky texture and lots of flavor WS 90 points

Antinori 2006 Tignanello @ \$100

Antinori 2007 Cervaro della Sala @ \$55 The 2007 Cervaro della Sala (Chardonnay, Grechetto) is an especially fat, juicy version of this wine, with generous ripe fruit and a soft-textured personality. RP 92 points

Antinori Grappa di Tignanello 500ml @ \$80

Antinori 2008 Cassasole Orvieto Classico Abbocato @ \$13

Antinori 2005 Badia a Passignano Chianti Classico Riserva @ \$40

Spanish wines from Rioja by Artadi

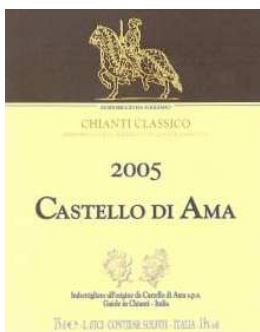


Artadi 2006 El Seque @ \$52 " Vivid ruby. Deep blackcurrant and blackberry aromas are complicated by smoked meat, iron and mocha. Fresh dark berry flavors offer impressive depth and clarity, with supple tannins and a kick of zesty minerals. Gains energy with air, finishing with excellent flavor definition and sappy persistence. This really expanded in

the glass, suggesting that it will reward patience."92/100 Tanzer

Artadi 2006 Vinas de Gain @ \$36 The 2006 Vinas de Gain is old-vine Tempranillo aged in 40% new French oak for 12-14 months. Deep crimson-colored, it offers an alluring perfume of truffle, pencil lead, vanilla, blackberry, and black

cherry jam. Full bodied, the wine is opulent yet elegant. It has enough stuffing to evolve for 4-5 years and should drink well from 2012 to 2025. Drink: 2012 - 2025. 92 points-Robert Parker:



** Castello di Ama ** Special Offer at a Special Price

Castello di Ama 2005 Castello di Ama (Chianti Classico) @ \$38 The 2005 Chianti Classico Castello di Ama is a terrific effort. It offers incredible purity and vibrancy in its core of sweet dark cherries and

refined, elegant tannins. The wine shows nice density buffered by firm tannins that will need another year or two to soften. The wine clearly benefits from the addition of the fruit that normally goes into the estate's top

Chianti Classico bottlings, which were not made in 2005. Robert Parker 90 points

Previously Castello di Ama was released in the Ontario market for over \$50. This is a limited time offer!

Other in-stock Highlights.....

**Casanova di Neri 2007
Rosso di Montalcino @
\$35**

**Fumanelli 2004 Terso
Bianco Veneto IGT @
\$32**

**L'Aventure 2007
Optimus @ \$71**

**Chalk Hill 2004 Cabernet
Sauvignon @ \$50**

**Hecht & Bannier 2005
Saint Chinian AOC @
\$29**

**Michel Gassier 2008
"Les Pilliers" Pinot Noir
@ \$17**

**Coltibuono 2007 Chianti
Classico @ \$30**

**Isole e Olena 2006
Chianti Classico @ \$32**

**Poggio Antico 2003
Brunello di Montalcino
@ \$82**

**Dujac 2007 Morey Saint
Denis Blanc @ \$68**

**Lamborghini 2004
Trescone @ \$19**

**Planeta 2008 La
Segreta Rosso @ \$18**

**Fumanelli 2003 Amarone
Riserva "Octavius" @
\$112**

**Lamborghini 2004
Campoleone @ \$55**

**Planeta 2008 La
Segreta Bianco @ \$18**

Hugel - Spectacular wines from Alsace

Thanks to its privileged geographical situation, Alsace is the driest wine region in France. Its micro-climate is caused by the distance which separates it from maritime influences, and by the protection of the Vosges mountains. □ This climate enables the grapes to ripen slowly to full maturity, giving the wine great finesse of aroma and unequalled intensity.

**Hugel 2007 Muscat
Tradition @ \$25** an agreeably aromatic fruit-driven wine

**Hugel 2007 Riesling @
\$25** Fresh, crisp bouquet,

with the characteristic liveliness of Riesling, discreetly fruity, with a deft mineral touch.

**Hugel 2005 Pinot Noir
Jubilee @ \$50** Pure, clean and open, the bouquet is dominated by red fruit

**Hugel 2002
Gewurztraminer
Selection des Grains
Nobles 375ml @ \$100** Rose, lychee and spice aromas and flavors weave throughout the creamy texture, picking up honey and caramel accents WS 95 points

**Hugel 2005 Pinot Gris
Jubilee @ \$50** Opulent, velvety, ripe, well-built and full-bodied

**Hugel 2007 Riesling
Jubilee @ \$60**

**Hugel 1998
Gewurztraminer
Hommage a Jean Hugel
@ \$52** At its peak, this boasts apricot, nectarine and citrus flavors, an opulent texture, yet good underlying acidity that refreshes the finish and keeps pumping the flavors through the long, mineral-tinged aftertaste. WS 92 points

The first traces of the Hugel family in Alsace can be traced back to the XVth century. □ Some two centuries later, Hans Ulrich Hugel settled in Riquewihr, which had been devastated by the terrible Thirty Years War. In 1672 his son built a fine house in the Rue des Cordiers, and over the doorway was carved the family crest which was the origin of the company's logo still used today. During the XVIIIth and XIXth centuries, the Hugel family gained an enviable reputation for their winegrowing skills and for the meticulous way in which they cultivated their vineyards. □ In 1902, Frédéric Emile Hugel left the old family property and established himself in premises in the centre of Riquewihr which still form the heart of the family business.

Cliff Lede Vineyards was established in 2002, when businessman Cliff Lede purchased 60 acres in the Northern end of the Stags Leap District. The winery's vineyards are planted with Bordeaux varietals, producing first-rate Bordeaux-style wines.

The Wines of Cliff Lede

Cliff Lede 2006 Stags Leap Cabernet Sauvignon @ \$75

The 2006 Cabernet Sauvignon Stags Leap is a nearly 9,000-case cuvee that is one of the best Cabernet Sauvignons one can buy at this price point, particularly given the Shangri-La prices of Napa. Deep ruby/purple

with lots of red and black currants as well as hints of spring flowers and bay leaf, the wine is medium-bodied, with nothing out of place - acidity, wood, tannin, or alcohol. It is a supple, stylish wine that doesn't cheat the consumer on flavor or complexity. It should evolve for at least 15 or so

years Wine Spectator 91 points

Cliff Lede 2008 Sauvignon Blanc @ \$34

Crisp and refreshing, offering vibrant ruby grapefruit and grassy citrus notes, with ripe nectarine flavors

Grand Cru tasting wines just released for sale

Aldo Conterno 2004 Barolo @ \$121

Aldo Conterno 2005 Barbera Conca Tre Pile @ \$53

Aldo Conterno 2005 Chardonnay Bussia d'Or @ \$59

Castello di Ama 2006 Vigna l'Apparita @ \$234

Castello di Ama 2008 Vigna al Poggio Chardonnay @ \$41

Jean-Marc Brocard 2007 Chablis Grand Cru Valmur @ \$68

Fuligni 2007 San Jacopo IGT @ \$32

Fuligni 2007 Rosso di Montalcino Ginestreto @ \$32



Terredora di Paolo - Gems from Campania!

Terredora 2008 Falanghina Irpina DOC @ \$19 Pale yellow colour. Offers a rich and intense aroma of fruit with hints of apple, pineapple, quince and pear. It is fresh and clean in the mouth with excellent acidity, good structure and a floral finish.

Terredora 2007 Aglianico Irpina IGT @ \$17 Intense ruby red with violet reflections, it shows

black cherry, wild blackberry and plum fruit flavours with a spicy, toasted overtone

Terredora 2008 Lacryma Cristi del Vesuvio Rosso @ \$22 Intensely ruby red in colour with violet reflections, it has an intensely fruity aroma with hints of cherry, raspberry, blackcurrant and spicy overtones with hints of minerals and cloves.

Terredora 2008 Taurasi Campore DOCG @ \$46 Intense ruby colour with garnet reflections, pronounced and complex bouquet with hints of cherry, fruits of the forest, spicy scents of violet and tobacco and a suggestion of minerals.

Australia!

Majella 2006 Cabernet Sauvignon @ \$32 From Coonawarra, "home to some of the most famous Cabernet vines in the world" (The Daily Mail), this gorgeous Cabernet is a red that all wine lovers should try at least once in their lives. Halliday picks this as one of his top Australian Cabernets - fabulous blackberry and savoury depth, hallmark eucalyptus notes, and an irresistibly silky texture

Chalk Hill Wines 2006 The Procrastinator Shiraz @ \$18 Pure, chunky, fleshy offering with attractive fruit,

medium to full body, and no hard edge

Charles Cimicky 2006 Piping Strike Shiraz @ \$19 The 2006 Shiraz is purple-colored. The aromatics are muted, but with coaxing, cinnamon, violets, and blueberry emerge. This leads to a full-bodied, mouth-filling, lengthy wine with tons of fruit and flavor. If the nose emerges from its cocoon, my score will appear to be conservative. Piping Shrike is produced at the Charles Cimicky winery. It is usually one of the better values in full-flavored Shiraz. Score - 89.

Battle of Bosworth 2008 Spring Seed Four O'Clock Chardonnay @ \$17 McLaren Vale

(made from organically grown grapes) Light yellow. Aromas of pineapple, nectarine and white peach, lifted by a whiff of apple skin. Dry and firm-edged, with a bitter quality adding interest to the pit and orchard fruit flavors. Racy acidity carries the fruit on the firm, focused finish. This grown-up rendition of chardonnay would work well by itself.



In the Pipeline.....

Antinori 2006 Guado al Tasso

Antinori 2007 Guado al Tasso Il Bruciato

Antinori 2008 Castello della Sala Bramito del Cervo Chardonnay

Bergstrom 2007 Cumberland Reserve Pinot Noir

Bodega Lagarde 2008 Henry Lagarde Malbec

Chateau du Puligny Montrachet 2006 Meursault Villages

Clark Claudon 2001 Cabernet Sauvignon

Faiveley 2006 Mercurey Domaine Faiveley

Jermann 2007 Were Dreams

L'Aventure 2007 Estate Cuvee

Layer Cake 2008 Shiraz

Layer Cake 2008 Malbec

Layer Cake 07 Primitivo

Maculan 2006 Fratta

Maison deux Montille

Michele Satta 2005 Piastraia

Maison deux Montille Soeur Frere 2006 Saint Romain

Mount Nelson 2007 Sauvignon Blanc

Planeta 2007 Chardonnay

Tenuta Sette Ponti 2006 Oreno IGT

Tenuta Sette Ponti 2006 Crognolo IGT



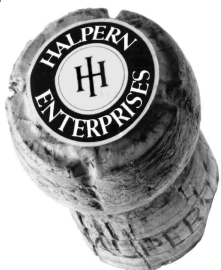
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We're on the Web!

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www.halpernwine.com

Grand Cru information update

This October 29th-31st will be the 5th edition of the Grand Cru Culinary Wine Festival. Grand Cru is a series of 3 events all in support of the Toronto General and Western Hospital Foundation. As part of Grand Cru we will be holding a Portfolio Wine Tasting in the afternoon of Thursday

October 29th immediately followed by the live Auction Gala in support of the Hospital Foundation.

For more information on the Grand Cru Festival please see www.grandcru.ca.

Please see your personal invitation to the Grand Cru tasting attached. Please

RSVP to gandcru@halpernwine.com early.

A Riedel glass tasting conducted by Georg Riedel will also be held on October 29 during the wine tasting. See attachment for further details. Space is limited to 150 people.

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