

October 2009
E-Blast

Halpern Enterprises

*Our Portfolio
Wine Tasting is
only a month
away. Don't
forget to RSVP!*

**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,

Antinori wines in advance of the Holiday Season

Marchese Antinori 2007 Peppoli Chianti Classico @ \$19.95 Offers floral, ripe black fruit, with soft, silky tannins and plenty of fruit on the finish. Fruity and very pretty. Wine Spectator 90 points

Marchese Antinori 2007 Cervaro della Sala @ \$54.95 This has a lovely golden colour, with exquisite aromas of baked apple studded with clove, meadow flowers, salted butter and burnt piecrust.

Full-bodied, with a surprisingly linear palate, turning crisp on the finish. Thick, tight and layered. Wine Spectator 92 points.

Marchese Antinori 2006 Tignanello @ \$99.95 Intense aromas of ripe blackberry and flowers, with rosemary and coffee hints. Full-bodied, with chewy, polished tannins. Excellent fruit concentration and a flavorful anferfaste. Wine Spectator 93 points.

Marchese Antinori 2005 Badia a Passignano Chianti Classico Riserva @ \$39.95 Rich, dense wine loaded with dark fruit, new leather, tobacco, earthiness, smoke and sweet spices. This juicy, plump red reveals excellent persistence and a long finish in a surprisingly concentrated style for this vintage.

Introducing...Tenuta di Trinoro and Passopisciario

Tenuta di Trinoro 2007 Cupole @ \$49 Superb!. This impeccable, pedigree Tuscan red flows seamlessly onto the palate with layers of perfumed, silky fruit that carry through all the way to the long, polished close. The 2007 is an incredibly harmonious and well balanced Le Cupole that is sure to deliver much pleasure. Robert Parker 92 points.

Passopisciario 2008 Guardiola @ \$49 A gorgeous new white from Andrea Franchetti. Notes of apricots, peaches, earthiness and minerals all come together in the precise, mid-weight offering. The wine literally shimmers on the palate as it opens up in the glass, showing tons of detail and clarity.

candied cherries, flowers, herbs and minerals. The wine reveals lovely density and purity, even if a few days of rain towards the end of the growing season in November robbed it of the intensity that informs the very finest vintages. Still, there is gorgeous purity to the fruit that insures this will be fascinating wine to follow over the coming years. Robert Parker 92 points.

Passopisciario 2007 Passopisciario @ \$55 A weightless yet powerful wine redolent of sweet

Layer Cake Wines – now available in Ontario!

LAYER CAKE



One Hundred Percent Pure

SHIRAZ

VINTAGE 2008

South Australia

ALC. 14.9% BY VOL.



750ML

The Layer Cake wines represent countries, people and traditions of craftsmanship. The wines are all rich, lush and complex expressions of a unique varietal from a place like no other; a place winemaker Jayson Woodbridge and his team feel cannot be recreated or replicated.

These places have a sense of history and family; the Layer Cake symbolizes time, terroir and something that can only be handmade. Every

Layer Cake wine is a true and distinct reflection of the place, the farmers, the land and our own style of winemaking. Layer Cake may not be what you are accustomed to from these wine regions; after all it has been crafted based on our own personal vision and our own journeys in those lands amongst their people.

"My old grandfather made and enjoyed wine for 80 years. He told me the soils in which the vines lived were a layer cake. He told

me the soil in which the vines lived were a layer cake. He said, the wine, if properly made, was like a great layer cake, fruit, mocha, chocolate, and hints of spice — and rich, always rich.

'Never pass up a good Layer Cake,' he would say.

'I have always loved those words.'

- A TRIBUTE TO JAYSON WOODBRIDGE'S GRANDFATHER,

LAYER CAKE



MALBEC

VINTAGE 2007

Mendoza ~ Argentina

ALC. 13.9% BY VOL.



750ML

Layer Cake 2008 Shiraz @ \$23

Dark, dense and creamy, complex aromas of black plum, Bing cherry, blackberry and pepper merge with licorice, tobacco, mocha and dark chocolate.

This is one inky Shiraz; and explosion of dark, super ripe, wild blackberry, with a touch of cigar box finishing with a mélange of exotic spices.

A pure fruit bomb...complete from attack through a long, lingering finish.

Layer Cake 2008 Malbec @ \$23

Pure, rich and very elegant; a powerhouse of lush black fruit, silky cocoa, black spice and cream, wrapped around blackberry, cherry and ripe plum. Layered and complex with a nose to linger over, a finish that never ends. Sweet anise, hints of tobacco, black chocolate, more cherries and exotic spices, layers of jam. This wine will stand and perform anytime you think of a cabernet and want something just a little more exotic. Born at the base of the Andes and fed by the purest spring waters.

Layer Cake 2007

Primitivo @ \$23 A Balance of elegance and power; inky black fruit, spice and white pepper, jammy black cherries, plums, blackberry fruit, truffles, tar, and espresso. Warm and rich in the mouth with a creamy texture; the ripe fruit is well supported by the deep structure of the wine. Sit back and travel through time...Relax on a hot summer evening, the fountain in the background, church-bells in the distance.

LAYER CAKE



One Hundred Percent Pure

PRIMITIVO

a.k.a ZINFANDEL

VINTAGE 2006

IGT Puglia ~ Italy

ALC. 13.5% BY VOL.



750ML

White wines of Friuli and Veneto

Jermann 2008 Pinot Grigio @ \$32 Tropical fruit aromas lead to a full body, with plenty of fruit and an orange peel pie tart aftertaste

Maculan 2008 Pinot Grigio @ \$16 Aromas show pure pear and fresh apple and lime. The flavors are nicely sweet-edged, hinting of Anjou pear and marshmallow with a crisp floral finish

Jermann 2007 Were Dreams @ approx. \$70

This has a lovely golden color, with aromas of apple tart and notes of sultana and spices. Full-bodied, with a lemon acidity that gives a fresh attack. Hints of vanilla cream latch on and provide a lingering apple pie finish. Layered, long and finely crafted. Wine Spectator 93 points –**we are taking reservations now for our pending order**

Jermann 2008 Chardonnay @ \$34 A delicious young Chardonnay, with sweet apple aromas and flavors. Medium-bodied and well balanced.

Fumanelli 2004 Terso Bianco Veneto IGT @ \$32 50% Garganega, 50% Trebbiano. Light green in color with a bouquet of fresh apricots, ripe apples, mint and eucalyptus. A wine of great elegance and longevity.

Planeta of Sicily

Planeta 2007 Chardonnay @ \$45 Spicy ripe apple, with hints of flowers and golden syrup, follow through to a full-to-medium body, with lots of piecrust, enlivened by bright, almost tangy acidity. The finish is long and spicy. Wine Spectator 90 points

Planeta 2008 La Segreta Bianco @ \$18 Generous and layered in its ripe apricots and peaches. There is a slightly candied, perfumed quality to the fruit that is quite attractive as this beautifully balanced Sicilian white opens up. 50% Grecanico, 30% Chardonnay, 10% Viognier and 10% Fiano.

25% Merlot, 20% Syrah and 5% Cabernet Franc

Planeta 2006 Santa Cecilia @ \$45 Shows sweet fruit aromas, with plum, blueberry, flowers and jam. Full-bodied with silky tannins and a long, beautiful finish. As it should be. Wine Spectator 90 points

Planeta 2008 Alastro @ \$23 Shows a mix of citrus fruits, fresh hay and light, mildly spiced syrup on the nose. Full-bodied, with clean, spicy fruit flavors and a long, tight finish. Thick and rich.

Planeta 2008 La Segreta Rosso @ \$18 Offers bold fruit, spices and sweet herbs in a big, rustic style. This hearty, tasty red is best enjoyed at the dinner table. 50% Nero d'Avola,



Releases from Burgundy's Maison Remoissenet

Remoissenet 2006
Chassagne Montrachet
Villages @ \$73

Remoissenet 2006
Gevrey Chambertin 1er
cru Les Champeaux @
\$70

Remoissenet 2006
Chambolle Musigny
Villages @ \$50

Remoissenet 2007 Saint
Romain Blanc @ \$44

Remoissenet 2006
Meursault 1er cru
Poruzots @ \$95

Remoissenet 2007
Bourgogne Rouge @ \$27

Remoissenet 1005
Pommard 1er cru
Epenots @ \$77

Remoissenet 2007
Beaune 1er Cru Greves
@ \$60

Remoissenet 2006
Puligny Montrachet 1er
cru Les Folatieres @
\$100

Remoissenet 2006
Chassagne-Montrachet
1er cru Morgeot @ \$90

Australia's Burge Family

**Burge Family 2006
Draycott Shiraz @ \$48**
Smooth, silky and deftly
balanced, offering spicy
cherry and cedar aromas
and flavors, lingering
gently for a big wine

blueberry, and black
cherry. Smooth-textured,
layered, and savory, it is
already revealing
considerable complexity.
Another 3-4 years of
cellaring should reveal
even more of its hidden
attractions. Robert Parker
93 points

**Burge Family 2006 Olive
Hill Shiraz Grenache
Mouvedre @ \$35** The
2006 Olive Hill Red Blend
is composed of 68%
Shiraz, 18% Grenache,
and 14% Mourvedre aged
in one-third new French
barriques. It is a glass-
coating purple color with
an expressive nose of
spice box, leather, earth
notes, mushroom,

**Burge Family 2007 G3
Shiraz Mouvedre
Grenache @ \$50** A
beautifully balanced and
composed blend of great
character, depth and
expression that speaks
eloquently of its regional
origins. Dark, meaty
aromas of brambly black

and red cherries and
plums backed by spicy,
earthy undertones and
nuances of licorice, while
its deeply flavored and
generously weighted
palate of ripe, juicy, dark
and briary fruit is
underpinned by a firm
chassis of fine, bony
tannin. It finishes with
lingering spicy dark fruit,
licorice and a refreshingly
bright acidity.

Holiday Season Wine and Liquor Gifting made easy

Beginning in November and throughout the holiday season we will, once again, be offering our customers a solution for private and corporate wine and liquor purchasing. In addition to the wide range of fine wines that we offer year-round we will have complete access to all liquor, beer and wines sold through the LCBO stores and other retail outlets.

The services that we offer include delivery, gift wrapping, custom

gift packaging and more.

For years now our customers have been taking advantage of these services for all of their wine and liquor needs avoiding stock outages and long lines at liquor stores.

We will have a comprehensive list of popular LCBO wine and liquor brands available upon request. Email us at sales@halpernwine.com or contact your one of our salespeople to get a

list. Note that the brands that we can offer are not limited to any list. Once again, we can offer any and all brands available at all LCBO shops.

Other new releases...

Hecht & Banner 2007 Langeudoc Bio AOC (Syrah/Grenache) @ \$19 constituted primarily of Syrah from Saint Chinian and the Terrasses du Larzac, and Grenache from Roussillon. The wine is so exuberantly and insistently redolent of fresh black raspberry, so salty, incisively bright, pungently herbal, and spicy, that it should act like a tonic on uninitiated and jaded palates alike. It certainly stimulated my appetite and finished with a broad smile. WS 88

Lamborghini 2004 Campoleone @ \$55 the estate's signature wine, is simply gorgeous. This blend of equal parts Sangiovese and Merlot spent 12 months in French oak. It is a firmly structured wine with superb density on the palate, where layers of tobacco, dark cherries, earthiness, smoke, licorice and toasted oak all come to life. RP92

Domaine Carneros 2006 Estate Pinot Noir @ \$35

Antinori Grappa di Tignanello @ \$80

Fumanelli 2004 Amarone Classico @ \$54

Tommaso Bussola 2004 Valpolicella Superiore DOC Ripasso "Ca" del Laito @ \$32 The 2004 Valpolicella Superiore Ripasso Ca' del Laito reveals notable richness in its ripe jammy fruit, caramelized sugar, grilled herbs and toasted oak. The wine offers terrific depth on the palate in an engaging style.

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 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

Fuligni 2007 San Jacopo IGT @ \$32

Fuligni 2007 Rosso di Montalcino Ginestreto @ \$32

Maculan 2006 Fratta @ \$99

Burge Family 2006 Draycott Shiraz \$48

Burge Family 2006 Olive Hill SGM @ \$35

Burge Family 2007 G3 SGM @ \$50



Terredora di Paolo - Gems from Campania!

Terredora 2008 Falanghina Irpina DOC @ \$19 The estate's 2008 Falanghina is ample and generous in its layers of perfumed fruit. Notes of smoke, minerals and apricots linger on the long, intense finish. This impeccably balanced wine is a steal for the money. Robert Parker 90 points

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 2003 Taurasi Campore DOCG @ \$46 big, opulent wine endowed with masses of dark fruit. A

harmonious, beautifully-balanced Taurasi, the Campore reveals terrific density and purity in a seamless, generous style. Dark fruit, leather, grilled herbs and roasted coffee beans are some of the nuances to be found in this polished, elegant wine. Taurasi is rarely this rewarding at this early stage, but Terredora has succeeded in producing a highly pleasing wine that is already a pure joy to drink. Robert Parker 92 points

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

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

Maison deux Montille Michele Satta 2005 Piastraia

Maison deux Montille Soeur Frere 2006 Saint Romain

Mount Nelson 2007 Sauvignon Blanc

Tenuta Sette Ponti 2006 Oreno IGT

Tenuta Sette Ponti 2006 Crognolo IGT

Castello di Ama 2006 Chianti Classico

Ceretto 2004 Barolo Bricco Rocche

Cliff Lede 2006 Poetry

Jean-Marc Brocard 2008 Chablis St Claire

Drappier 2002 Grande Sendree Brut



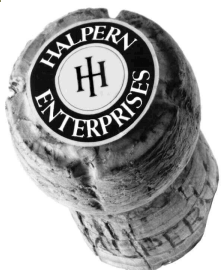
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We're on the Web!

See us at:

www.halpernwine.com

Grand Cru information

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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