

August 2009
E-Blast

Halpern Enterprises

Save the date!

- Don't forget to mark Thursday October 29 on your calendar. Later in the year we will be sending invitations to our Portfolio Wine tasting as part of the Grand Cru Culinary Wine Festival. For more information on Grand Cru please see www.grandcru.ca

WINE AND SPIRIT NEWS..... NEW RELEASES & HIGHLIGHTS

Antinori Cervaro della Sala IGT Umbria

Marchese Antinori 2007 Cervaro della Sala IGT Umbria @ \$58 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. The oak is still rather prominent and the wine needs at least another year of bottle age, although it will always remain a very ripe, opulent, yet beautifully balanced Cervaro. Robert Parker 91 points

Insoglio del Cinghiale

Campo di Sasso 2007 Insoglio del Cinghiale @ \$35 Starts soft and fruity, with slightly jammy yet fresh forest fruit and herb character. Full-bodied, with a silky palate, firming up and giving a lingering, oaky mineral finish. Syrah, Merlot, Cabernet Franc and Petit Verdot. Drink now.



SILVER OAK CELLARS
CABERNET SAUVIGNON

CHALK HILL

California Cabernets

Silver Oak 2004 Alexander Valley Cabernet Sauvignon @ \$101 (The 2004 Alexander Valley Cabernet Sauvignon is a refined and complex wine that combines subtlety and depth. It has a dark ruby color with a deep red edge and displays aromas of fresh blackberries, violets, cola, nutmeg and licorice. In the mouth, the wine has a juicy attack

and offers great expression of fruit and spice on the mid-palate. Its fruit-driven finish is long and elegant. Properly cellared, this wine should give drinking pleasure through 2023.)

Silver Oak 2004 Napa Valley Cabernet Sauvignon @ \$142 (Creamy, cedary dill-laced and peppery oak is wrapped around a trim band of earthy currant,

sage and pebble notes, ending with dry tannins)

Chalk Hill 2004 Cabernet Sauvignon @ \$50 Rich, powerful and full-bodied, this is marked by thick Syrah-like road tar, graphite, dried currant, sage and herbal flavors that are concentrated and reflective of a cool climate for Cabernet. Wine Spectator 90 points.

Summer Rose!

Castello di Ama 2008 Rosato @ \$19 Some nice strawberry and floral character, on a medium body. Tasty. Almost salty, with a lemony aftertaste.

crystal clarity to the berry and cherry flavors. Powerful, almost tannic, with plenty of mineral and spice notes. The long finish lingers with white pepper and wisps of red peach

Hecht & Banner 2008 Syrah Rose @ \$13

Cheateau d'Esclans 2008 Whispering Angel Rose @ \$28 There's a

Castello di Ama Special Offer

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 bottings, which were not made in 2005. Robert Parker 90 points

Summer Whites

Jean-Marc Brocard 2007 Chablis Domaine St. Claire @ \$24 Flint and apple flavors combine with a rich texture and mouthwatering acidity in this white

Jean-Marc Brocard 2007 Chablis 1er Cru Vaulorent @ \$49 A full-bodied, powerful white, beginning with peach and honey flavors that turn to lemon and mineral on the finish..

Planeta 2008 La Segreta Bianco @ \$18 This tasty

white offers apple, citrus fruits and a hint of lychee. Medium-bodied, with a fruity palate and a clean, crisp finish.

Hugel 2007 Muscat Tradition @ \$25 (This 2007 Muscat is a fine example of what one expects from this variety, an agreeably aromatic fruit-driven wine, nicely muscatel-like, fresh and lively with spring blossom scents.)

Gattavecchi 2008 Vernaccia di San Gimignano @ \$17

Fresh, fruity and simple with lemony character

Antinori 2008 Villa Antinori Bianco @ \$15
A fruity white, with fresh lemon and melon character. Medium-bodied, with a tight, fruity finish

Brunello di Montalcino and Rosso di Montepulciano

Poggio Antico 2003 Brunello di Montalcino @ \$82 Aromas of black cherry and mineral, with hints of flowers. Full-bodied, with pretty fruit, soft tannins and a medium finish

Poggio Antico 2003 Brunello di Montalcino Riserva @ \$135 Shows blackberry and raspberry aromas, with hints of fresh flowers, such as roses. Full and silky, with a firm tannin structure and a lot of wood, but there's ripe,

classy fruit holding this together. One of the better riservas from this vintage. Wine Spectator 91 points

Gattavecchi 2008 Rosso di Montepulciano @ \$18

Poggio Antico is located in Montalcino, a small town in Tuscany. The earliest written records of the estate date from the beginning of the 19th century, when the present boundaries were marked.

The Wines of Cliff Lede

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.

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

More Wines from Italy

Isole e Olena 2006 Chianti Classico @ \$32

Planeta 2008 La Segreta Rosso @ \$18

Badia a Coltibuono 2007 Cetamura Chianti @ \$17

Tommaso Bussola 2003 Amarone Classico @ \$72

Castello della Paneretta 2005 Chianti Classico @ \$20

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

Massena 2006 Moonlight Run @ \$37 The 2006 Moonlight Run is

composed of 54% Grenache, 24% Shiraz, 16% Mourvedre, and 6% Cinsault sourced from vineyards ranging in age from 85-150 years with yields under one ton per acre. The wine was aged for 18 months in seasoned French oak. Dark ruby-colored, it offers up a superb aromatic array of balsam wood, earth notes, wild blueberry, and black cherry. Forward, easygoing and seamless on the palate, this silky-textured wine can be enjoyed over the next eight years. Robert Parker 92 points

Chalk Hill Wines 2006 The Procrastinator Shiraz @ \$18 Pure, chunky, fleshy offering with attractive fruit, medium to full body, and no hard edge



In the Pipeline.....

Jermann 2007 Were Dreams

Jermann 2008 Pinot Grigio

Isole e Olena 2006 Cepparello

Antinori 2006 Guado al Tasso

Casanova di Neri 2004 Brunello di Montalcino Tenuta Nuova

Faiveley 2006 Mercurey Domaine Faiveley

Lamborghini 2004 Tresco

Mount Nelson 2008 Marlborough Sauvignon Blanc

Grappa Nonino Amaro

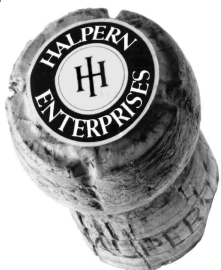
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We're on the Web!

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Grand Cru information update

This October 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 Auction Gala in support of the Hospital Foundation.

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

Invitations to our Portfolio Wine Tasting will be sent out later this summer.

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