

August 15 2009
Mid-month E-Blast

Halpern Enterprises

WINE AND SPIRIT NEWS..... PRIVATE STOCK WINES NOW AVAILABLE

Invitation!

- Attached is your 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. Expect a copy of the invitation by mail in September.

Antinori's Castello della Sala Estate 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

Marchese Antinori 2008 Bramito del Cervo Chardonnay @ \$24

100% Chardonnay from Antinori's premier vineyard in Umbria, Castello della Sala. The wines are fermented and matured in French barriques, adding layers of complexity and flavor. Pale golden in color with gold tints; it is fruity on the nose with clean varietal

character, good vanilla flavor and toasted oak hints; on the palate, soft and well balanced, with an excellent structure. Think of this good-value Chardonnay as having a New World style with a European tradition. Then add the skilled hand of centuries of Antinori's wine excellence. Enjoy with rich fish and seafood dishes.

Insoglio del Cinghiale and Lamborghini

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.

Lamborghini 2005 Trescone @ \$19 Very dark ruby, almost black, with reddish highlights against the light; full,

plummy fruit aromas against an extremely earthy background, somewhat reminiscent of eating Roquefort cheese in a barnyard. Ripe and soft in flavour, juicy fruit and crisp acidity that's just sufficient for balance, very "rustic" in style.

Lamborghini 2004 Campoleone @ \$55 The 2004 Campoleone, 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. The tannins finish slightly dry and astringent, likely a result of an overly exuberant use of French oak. Still, this is a beautifully delineated, focused Campoleone. Anticipated maturity: 2010-2022. Robert Parker 92 points



SILVER OAK CELLARS
CABERNET SAUVIGNON



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.

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 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

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.)

Hugel 2007 Riesling @ \$25 (Young, carefree colour, very bright and clear, pale green with lemon yellow hints. Fresh, crisp bouquet, with the characteristic liveliness of Riesling, discreetly fruity, with a deft mineral touch.

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

La Cappuccina 2008 Soave @ \$15 This organic wine is all about crisp acidity, refreshment and delicate floral and nutty flavours. On the palate, it's light-bodied and well-structured with mellow fruit character that leads to a crisp, dry 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.

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

More Wines from Italy

Isole e Olena 2006 Chianti Classico @ \$32

Planeta 2008 La Segreta Rosso @ \$18

Badia a Coltibuono 2007 Cetamura Chianti @ \$17

Leone de Castris 2007 Medaglione Rosso IGT Salento @ \$11

Castello della Paneretta 2005 Chianti Classico @ \$20

A Special Wine from Paso Robles



L'Aventure 2007 Optimus @ \$70 45% Cabernet Sauvignon, 40% Syrah, 15% Petit Verdot. Test Optimus ever... (until 2008, which will be 100% estate!) Ruby red in color, with soft aromas of candied currants, fir, and cardamom. A very sharp attack of somewhat high-tone red fruit on the palate cedes to blueberries, black currant, and spicy

notes which finish long. 1,400 cases produced.

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.



In the Pipeline.....

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

Mount Nelson 2008 Marlborough Sauvignon Blanc

Fuligni 2004 Brunello di Montalcino

Antinori 2006 Badia a Passignano Chianti Classico Riserva

Antinori 2007 Guado al Tasso Il Bruciato

Chateau de Puligny Montrachet 2006 Meursault Villages

Planeta 2007 Chardonnay

Tenuta Sette Ponti 2006 Crognolo IGT

Tenuta Sette Ponti 2006 Oreno IGT

Wines from Domaine de la Romanee-Conti

Peter Michael 2007 Belle Cote Estate Chardonnay

Nonino Quintessentia Amaro

Paul Jaboulet 2005 Hermitage "La Chapelle"

Ceretto 2004 Barolo Bricco Rocche

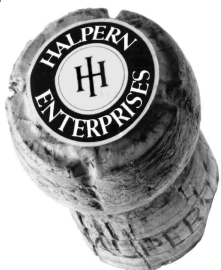
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We're on the Web!

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www.halpernwine.com

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.

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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