

July 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

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

## Antinori Chardonnay

**Marchese Antinori 2008 Castello della Sala Chardonnay Bramito del Cervo @ \$23** (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.)

## Jolivet Sancerre

**Pascal Jolivet 2007 Sancerre Chateau du Nozay @ \$37** (Very traditional slow fermentation with natural yeasts and no malolactic, this 100% Sauvignon Blanc is bottled between May and September. The clean, crisp green apple and green pear flavors are lively and fragrant, underlined by a nervy structure. It's youthful and still a little angular, needing a few more months in the bottle to fully integrate its components.

Food Match: white meats, sushi, shellfish, pork, fish, crab, Asian cuisine.)



SILVER OAK CELLARS  
CABERNET SAUVIGNON

## Silver Oak 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)

## Remoissenet Bourgogne

**Remoissenet 2006 Bourgogne Pinot Noir @ \$18** (A wine of solid structure showing remarkably fresh Pinot flavours. All the fruit coming from Chorey Les Beaune and the Côte de Beaune. The colour is medium cherry-red. The nose is rather good; fresh, ripe, slightly powdery red cherry "no confiture " some high tones and nice depth. The palate is rather

fresh with plenty of mouthwatering acidity. The fruit is high-toned in the mouth and (for a 2005 at least) just a little tart. The relatively fine grained tannin is there if you search.)

## A special wine from L'Aventure

**L'Aventure 2007 Optimus @ \$71** (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.)

## Hugel wines for the Summer

**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.

Clean, dry, frank and lively on the palate, refreshingly enjoyable yet with all the authority of a true Riesling.)

**Hugel 2005 Pinot Noir "Hugel" Jubilee @ \$50**

(It has an attractive young colour, quite intense ruby red, garnet, slightly crimson, with nice depth and brilliance.

Pure, clean and open, the bouquet is dominated by red fruit : lightly brandied cherry, raspberry, blackcurrant, morello cherry jelly. There are some woodland notes of vanilla and Virginia tobacco leaf, a touch of

well-integrated oak that gives complexity, yet it is aromatically fresh and youthful. This well-bred red wine has body and character and a fine tannic structure, making it distinguished but not austere. Already agreeable on the palate, it will be perfect in 2 or 3 years.



## Highlights from Italy

**Antinori 2005 Solaia @ \$235** (This offers gorgeous aromas of blackberry, mineral and flowers follow through to a full body, with superfine tannins and a long, long finish. A complex and wonderfully structured red. Long and beautiful. Best after 2012. 3,000 cases made W.S. 97 points

**Antinori 2003 Pian delle Vigne Brunello di Montalcino @ \$65** (Blockbuster Brunello that is welcoming and inviting

no matter how you cut it. The aromatic portfolio is luscious and intense with sweet bread, cinnamon, chewy cherry, raspberry roll-up, dried oregano, cassis and blueberry. Concentrated and creamy, this brand is easy to find at retail. Score – 94)

**Dal Forno 2003 Valpolicella @ \$150** (A big, burly red, with lots of charred oak and smoky bacon character coloring the rich, ripe crushed berry fruit. Hints of flowers

and black cardamom add to the complexity. Full-bodied, with well-poised, velvety tannins that capture the flavors and drive them through the long finish. Needs cellaring, but this is fabulous now too.)

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*The Antinori family has been making wine for over six hundred years, since Giovanni di Piero Antinori became part of the **Arte Fiorentina dei Vinattieri** in 1385. Throughout its long history, spanning 26 generations, the family has always personally managed the business making innovative, sometimes courageous choices, always with unwavering respect for tradition and the land.*

## Fantastic Cote du Rhone Value

### Maison Chapoutier 2004 Hermitage Monzier de la Sizeranne @ \$69

(Slightly firm, with taut, sinewy tannins driving the black cherry, currant, tobacco and mineral notes. Hints of purple fruit and flowers on the focused finish. Drink now through 2014 W.S. 91 points

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The name  
CHAPOUTIER is  
present in the Rhône  
Valley since 1808.

## Rare Burgundies

### Henri Boillot 2007 Chassagne Montrachet 1er Cru Les Chaumees @ \$115 (100%

Chardonnay, the wine is light yellow with green reflections. The nose exhibits stewed pear and white flowers. On the palate it is full and concentrated, slightly

smoky and mineral, with great acid and a rich, long finish.)

**Dugat Py 2006 Gevrey  
Chambertin Coeur du  
Roy @ \$205** (Offers striking bitter black fruit concentration and marrow-like meatiness. Low-toned cassis,

blackberry, black chocolate, marrow and wet stone inform a finish of striking purity and persistence, albeit in a rather somber key and wearing its extract, abundant if fine tannins, and new wood in rather obvious fashion.)

## Gaja highlights

**Gaja 2006 Sito Moresco @ \$64** for the 750ml and \$33 for the 375ml (With this spectacular wine, Gaja combines 35% Nebbiolo, 35% Merlot, 30% Cabernet Sauvignon. The color is Ruby. Pure nose with aromas of small fruits. A fruity, elegant taste; good balance in the mouth and a fresh fruity finish with very fine, silky tannins. Ideal to drink young but matures well for

at least 5-7 years.)

**Gaja Ca'Marcanda 2006 Promis @ \$44** (55% Merlot, 35% Syrah and 10% Sangiovese. Aged 18 months in barrels, it displays fascinating aromas of tobacco, smoke, cedar and ripe red and black fruits. There's nice aroma replay on the full-bodied palate with medium leathery tannins and bright acidity providing structure to this

elegant and supple wine. It should develop further over the next 5-7 years.)

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*"Wine is capable of such miracles. Is a sign on a painting. Is the glue that sticks together a series of fabulous events, a favourable inclination to live exciting experiences, good company, good food..." - Gaia Gaja.*

## Spanish Blockbusters

**Vega Sicilia 1998 Unico Gran Reserva @ \$420**  
(The 1998 Unico is purple-colored with a complex bouquet of wood smoke, violets, Asian spices, mineral, blueberry, and assorted black fruits. This is followed by a full-bodied, dense, loaded wine with gobs of sweet fruit, great concentration, and layers of flavor. It will continue to evolve for another 5-7 years and drink well through 2040+. Parker 98 points)

with aromas of pain grille, pencil lead, black currant, and blackberry liqueur. This is followed by a powerful, concentrated wine with an opulent palate-feel, layers of flavor, and beautiful integration of oak, tannin, and acidity, no mean feat in the torrid 2003 vintage. Supple, sweet, and long, this superb effort will evolve for another 4-6 years and drink well through 2025 Parker 94 points)

more developed aromatically than the 1995 with elements of coffee and mocha but not quite the richness of fruit of the 1995. It is more supple on the palate but with less depth. It can be enjoyed now and over the next 20 years. Parker 95 points)



**Vega Sicilia 2003 Valbuena @ \$180** (The 2003 Valbuena is purple-colored and super-fragrant

**Vega Sicilia 1996 Unico Gran Reserva @ \$420**  
(The 1996 Unico seems

## Amarone anybody?

**Fumanelli 2004 Amarone Classico @ \$59** (If you are partial to Amarone (the regal grand red of Italy's Veneto region, made from rich, semi-dried grapes) and if you roll with the kind of folk who drop \$60 a bottle even during a recession, don't miss Marchesi Fumanelli Amarone della 2004 Vapolicella Classico 2004. This is sexy wine. Megan Fox without all the creepy tattoos. Brad Pitt with personality. Proprietor Armando Fumanelli, a suave Tuscan who looks like he was born with a pocket square on

his left breast, was in Toronto this week presenting his Amarones and Valpolicellas at several public appearances, visibly proud of this 2004 Amarone vintage. Full-bodied and succulent, the wine displays magnificent balance. It's all too easy to make an Amarone that tastes like something from the Sun-Maid factory, hard to make one with this finesse. Rich with flavours of cherry, plum, cigar and spice, it carries through with juicy acidity and never sits heavy on the palate. The finish is long and

harmonious. Drink it now by itself or with rich meats or lay it down for five to seven years. (Globe & Mail)

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

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We're on the Web!

See us at:

[www.halpernwine.com](http://www.halpernwine.com)

## Grand Cru information update

This October will be the 5<sup>th</sup> 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 29<sup>th</sup> 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](http://www.grandcru.ca).

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

