



## WYK Winos Report No. 20

Date/Time: 14<sup>th</sup> October 2011, 7 p.m. (roughly 3 hours)

Place: 樂逍遙私房菜館 *Fantaxia Restaurant*

1 <sup>st</sup> Bottle	<i>BOLLINI PINOT GRIGIO 2009</i>
<b>Varietal:</b> <i>Pinot Grigio</i>	<b>Winery/Producer:</b> <i>Empson &amp; Co.</i>
<b>Type:</b> <i>White</i>	<b>Year:</b> <i>2009</i>
<b>Cost:</b> \$ 16.95	<b>Region:</b> <i>Trentino, Italy</i>
<b>Food to pair:</b> 天姬送子	<b>LCBO #:</b> <i>VINTAGES 951319</i>
<p><b>Wine maker notes</b></p> <p>Bollini Pinot Grigio is produced at vinification facilities near the city of Trento from hand picked grapes grown in superbly exposed, meticulously cultivated hillside vineyards. Overseen by consulting oenologist Franco Bernabei and styled according to the specifications of Neil Empson, the wine is crafted by winemakers trained at the nearby Istituto Agrario Provinciale di San Michele all'Adgio, renowned for its oenological research. Production begins with an immediate pressing of the fruit followed by a cold settling of the must for 48 to 60 hours. Vinification is carried out in temperature-controlled stainless steel tanks at 18° to 20°C (65° to 68°F) for 20 to 25 days to preserve the fresh, varietal character of the fruit, followed by a full malolactic fermentation. A fining and sterile filtering precede bottling. Bollini lowers substantially their grape yields in order to intensify the aromas and flavours of their Pinot Grigio.</p> <p><b>Tasting Note</b></p> <p>... here's an impeccable one, with pure pear, lime, melon and apple aromas and lovely floral lime blossom and apple spice flavours. Simply delicious. Food suggestion: Baby bay scallops.  <b>Score - 90.</b> (Gordon Stimmell, The Toronto Star, Sept. 23, 2010)</p>	
	
	



## WYK Winos Report No. 20

2nd Bottle		<i>LUIGI BOSCA SINGLE VINEYARD MALBEC 2008</i>	
<b>Varietal:</b> <i>MALBEC</i>	<b>Winery/Producer:</b> <i>Leoncio Arizu S.A.</i>		
<b>Type:</b> <i>Red</i>	<b>Year:</b> <i>2008</i>		
<b>Cost:</b> <i>\$ 21.95</i>	<b>Region:</b> <i>Mendoza, Argentina</i>		
<b>Food to pair:</b> <i>花雕干焗大蝦皇</i>	<b>LCBO #:</b> <i>VINTAGES 74922</i>		
<p>The D.O.C. “Lujan de Cuyo” was created in 1989 with the objective of protecting and regulating the Malbec variety, which is native to this region. As it happens with the most demanding Denominations of the world, a wine with the certification D.O.C., Lujan de Cuyo must comply with a strict protocol that begins at the vineyard and finishes once the wine has been produced, after obtaining the approval of the Regulating Board.</p> <p>The impressive pedigree—fruit from a 70-year-old vineyard, 14 months oak aging—from a highly reputable producer portends the quality and depth of this wine. Notably complex and lush aromas of berry, plum, cocoa, toasty oak and dried herbs lead the way to a full dry velvety palate that’s equally complex. Subtly framed by ripe tannins and fine acidity, rich fruit flavours and notes of cocoa persist on the lasting supple finish. Drinking well now, the wine will cellar 5-7 years.</p> <p><b>Tasting Note</b></p> <p>Full, deep red. Red plum, redcurrant, graphite, mocha, cocoa powder, mint and nutty oak on the inviting nose and palate. Suave, pliant and sexy, with a captivating suggestion of white fruits in the mouth. A silky, gently extracted malbec in a rather Old World style. Finishes with supple tannins and sneaky persistence. I like this. <b>Score – 90.</b> (Stephen Tanzer, International Wine Cellar, Jan./Feb. 2011)</p>			



## WYK Winos Report No. 20

3rd Bottle	<i>BECKETT'S FLAT MARGARET RIVER SHIRAZ 2005</i>	 
<i>Varietal:</i> <b>SHIRAZ</b>	<i>Winery/Producer:</i> <b>Beckett'S Flat</b>	
<i>Type:</i> <b>Red</b>	<i>Year:</i> <b>2005</b>	
<i>Cost:</i> <b>\$ 21.95</b>	<i>Region:</i> <b>Western Australia, Australia</b>	
<i>Food to pair:</i> <b>翠影銀蔬</b>	<i>LCBO #:</i> <b>VINTAGES 585869</b>	
<p><b>Shiraz</b></p> <p>Shiraz and Syrah are both originally from the same clone, but various regions have chosen one name or the other. They both create rich, robust wines with a smooth texture and signature aromas of spice, pepper, clove and licorice leading, followed by dark fruit such as blackcurrant, blackberry, plum and black cherry, as well as truffle, earth, violets, vanilla, smoke, sandalwood, cedar, cigar box, earth and leather. The greatest of these wines can age for 25 years or more.</p> <p>This wine is also the flagship red wine of Australia, where it's called Shiraz (easier to pronounce than Syrah), and is often blended with Cabernet Sauvignon. Australia's Barossa Valley is particularly famous for its complex, multi-layered Shiraz. It is also becoming South Africa's leading red. California grows it successfully in Paso Robles where it's usually called Syrah.</p> <p><b>Tasting Note</b></p> <p>With six years under its belt, this wine is drinking beautifully. Opaque ruby, just starting to tend towards garnet in the glass. Deep, rich, spicy nose of raspberry, blackberry, licorice, mocha, black cherry, cola, and white pepper. Full bodied, mouthfilling, and still quite fruity and vibrant with plenty of spice on the finish. This will be a joy to savour over the next 5 years with thick-cut steaks, or grilled chicken thighs in a black-bean sauce. (VINTAGES panel, Aug. 2011)</p>		



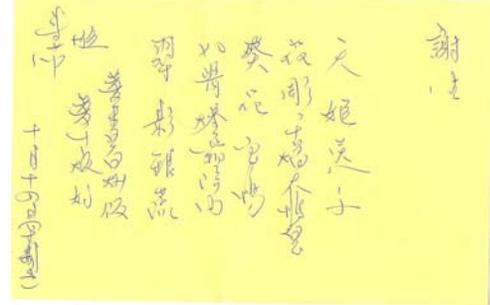
## WYK Winos Report No. 20

4th Bottle	<i>LUIGI BOSCA RESERVA PINOT NOIR 2008</i>	  
<b>Varietal:</b> <i>PINOT NOIR</i>	<b>Winery/Producer:</b> <i>Leoncio Arizu S.A.</i>	
<b>Type:</b> <i>Red</i>	<b>Year:</b> <i>2008</i>	
<b>Cost:</b> <i>\$ 17.95</i>	<b>Region:</b> <i>Region Not Specified, Argentina</i>	
<b>Food to pair:</b> <b>葵花宝鸭</b>	<b>LCBO #:</b> <i>VINTAGES 143420</i>	
<p>This wine is produced from grapes of low yielding vines at El Paraiso vineyard in Maipu, an area of Mendoza with an altitude of 780 metres, by the foot hills of the Andres.</p> <p>Brilliant cherry red, clean, fresh, fruity and velvety, with good body. Aromas of red fruit, strawberries, violets and chocolate. A vigorous attractive wine, combining strength and firmness with delicacy and elegance.</p> <p>Pinot Noir pairs with a wide variety of dishes because it is flavorful but not heavy in alcohol, oak or tannin. The best matches include prime rib, roast beef, brisket, turkey, pork tenderloin, mushroom and truffle dishes, coq au vin (chicken cooked in red wine), beef bourguignonne (beef cooked in red wine), grilled salmon, cassoulet, roasted and braised lamb, pheasant, duck, shark, swordfish and tuna with rosemary.</p> <p><b>Tasting Note</b></p> <p>The 2008 Pinot Noir spent 8 months in French oak. Dark ruby-colored, it has an engaging perfume of raspberry, cherry, and cinnamon. Very concentrated with intense sweet fruit, the wine has excellent varietal character, light tannin, and 1-2 years of aging potential. Drink this value-priced Pinot over the next 5-6 years. <b>Score - 90.</b> (Jay Miller, erobertparker.com, Aug. 2009)</p>		





# WYK Winos Report No. 20

<p>天姬送子</p>	<p>花雕干焗大蝦皇</p>
	
<p>翠影銀蔬</p>	<p>葵花寶鴨</p>
	
<p>XO 醬爆豬爽, 豬頸肉</p>	<p>菜單</p>
	 <p>謝 天姬送子 花雕干焗大蝦皇 翠影銀蔬 XO 醬爆豬爽 豬頸肉 翠影銀蔬 十月十日(星期六)</p>