

Dear Wine Enthusiast:

The next Victoria Wine Society tasting is our annual "members only" Champagne tasting. This year it will be held at Zambri's restaurant and there happens to be a lot of good fizz available right now at the LDB. It is an afternoon tasting, to set you up for an evening out on the town or one on the couch, either way don't be late, as the best is opened first. Hope to see you there and if you're not a member yet it's not too late to join the society!

Speaker:        Glenn & Ceri "Bubbles" Barlow  
Location:        Zambri's, Yates Street  
Date:            Saturday, July 23, 2005  
Time:            The tasting commences at 3PM  
Cost:            \$50.00 Members and their guests

*Recap:* Well there is nothing like drinking copious amounts of sparkling wines on a sunny afternoon, even if you are inside for the event with Zambri's proving to be a great host in their groovy little private room in the back. Everybody was happy, the food tasted great and there was lots of wine for all...a success I'd say!

Villa Teresa Prosecco \$16: a new listing in BC with 100% organic fruit that was ripe and flavourful with the only comment being a little on the soft side.

Henriot Souverain Brut \$51: really held it's ground in the line-up with good weight and richness, nice biscuit in the nose with an overall thumbs up.

Perrier Jouet 96 Belle Epoque \$140: personally my favourite for the sheer finesse it displayed. Lighter in style than the Henriot but all the elements you crave from a Champagne of stature. Showed very well.

Nicolas Feuillatte 96 Cramant \$79: Very muscular and unique, 100% Chardonnay from "Cramant"! That's right it wasn't a typo but a cru region just south of Eperny that grows those white grapes. A very unique style of fizz with a big firm finish that was delicious with the salty apricots and Proscuitto.

Laurent Perrier Cuvee Rose \$73: I placed this wine last in the lineup because of the richer texture but it did lack the complexity of the previous two...most were pretty happy by this time anyway!

Petal Moscato \$18: delicious dessert in a glass that was served with fresh cherries and a surprisingly new experience for many.

Menu:

\*buttered crostini with chicken liver puree and sweet onion

\*palotte, (fried bread balls with parmigiano)

\*Suppli' di risotto with saffron

\*Fresh-shucked Oysters

\*Peters house cured salami

\*Proscuitto with roasted Okanagan Apricots