

Dear Wine Enthusiast:

The next Victoria Wine Society tasting is an overview of Spain's Sherry wines with Grady Wine Marketing's Sonia Fraser. I know some are a little hesitant about this tasting so we have included a glass of fizz to start and more snacks than normal plus dropped the price of the tasting, but also hoping you will change your mind about this style of wine once you taste these rare 30 year old wines...Hope to see you there!

Recap: I have to say my love of sherry comes from Spain being the feature country at the Vancouver Winefest a few years back and my introduction to Palo Cortado. Bigger turn out than expected and actually had to turn away a few last minute requests but we only had 2 bottles of each wine, two of which were blended and sent from Spain for the event. Sonia's presentation was casual and informative, touching on the basic methods of production and styles then leading us through each wine...after 15+ years in the industry she is changing careers so I am very happy to have "had" her one last time at an event. Good luck to you Sonia Fraser!

The Line up is:

Codorniu Pinot Noir Brut \$19.99, good pinot character with lots of flavour, good mousse and value.

Gonzalez Byass:

Tio Pepe Fino (dry) \$19.99, smokey green apple aromas with a crisp salty palate

Nutty Solera Oloroso \$16.49, nutty (duh) with vanilla & baked apple aromas but drier than expected on the palate with long toffee flavours that was third favourite in the room noting it's value

Croft Pale Cream \$16.99, sweet fruity aromas of ripe melons & leather notes with a sweet, soft and creamy palate

Del Ducque Amontillado 30 year old \$60, caramel, toffee & vanilla aromas with intense flavours that are dry, salty and long

Apostoles Palo Cortado 30 year old \$60, rich warm aromas that are leathery and perfumed with a wonderful texture, intense flavours and long finish plus the rooms favourite.

Matusalem Oloroso Dulce 30 year old \$60, Coffee & toffee aromas with tobacco notes, intense flavours of dried fruit, medium weight & long flavours...the second favourite

Noe Pedro Ximenez 30 year old \$60, intense dried fruit, chocolate and smokey character that was a bit over the top for some with a huge viscous texture with super long flavours

Accompaniments: Jamon Serrano cured pork with quince paste to accompany the cheeses, Spanish Arbequina olives, roasted piquillo peppers and boquerones (pickled anchovies)

Cheeses all Spanish:

12 month Manchego – aged sheep

Semi Curado – offer sheep

Cabrales – kick in the teeth blue (sheep, cow & goat)

Mahon – semi soft cow's milk