

Dear Wine Enthusiast:

The upcoming Victoria Wine Society tasting is a tasting of Cabernet Sauvignon based wines from around the world, with wines selected and the tasting lead by two of Victoria's most knowledgeable wine people. Please note the new venue, it is between Douglas & Government on Fisgard St.

Please refrain from wearing strong cologne or perfume at the tasting!

The lineup:

Joseph Phelps Napa 2000 \$73.95

Woodward canyon artist series 2000 \$57.98

Yalumba the Menzies 1999 \$43.99

Penfolds bin 707 2001 \$ 97.99

Concha y Toro don Melchor 2000 \$53.95

Chateau bel orme tronquoy de lalande medoc 1998 \$41.64

Black Hills Nota Bene 2002 \$37.42

Osoyoos Larose 2001 \$40.82

Speaker: Larry Arnold and Mike Gelling

Location: Ambrosia Catering Centre, 638 Fisgard St.

Date: Monday, Sept 27, 2004

Time: The tasting commences at 7PM

Cost: \$30.00 Members, \$35 Member Guests and \$40 Non Members

Recap: 45 members attended the event and the new venue looks like we may have found our new home. Better cheese and the place to ourselves, so we do the next couple tastings there as we wait for member feedback. Larry and Mike were very informative with some humorous stories/opinions thrown in. Below is my view of the wines and how the group received them.

1. Chateau bel orme tronquoy de lalande medoc 1998 \$41.64

Bright fruit with dusty, rose petal notes that was light weight and silky with soft tannins

2. Osoyoos Larose 2001 \$40.82

Concentrated fruit with coffee and an herbal note, good balance, still tight with chewy tannins

3. Woodward canyon artist series 2000 \$57.98

Very fragrant with toasty oak, ripe currant & berry, firm and structured with lots of concentration plus long length that had it loose out by only one vote as the top wine of the night. Lots going on!

4. Black Hills Nota Bene 2002 \$37.42

Big ripe to cooked fruit, some herb & spice that was big & soft with cooked to burnt flavours

5. Joseph Phelps Napa 2000 \$73.95

Very ripe fruit, liqueur like and bacon (according to Larry) with a silky smooth and lush palate

6. Rosemount Traditional 2001 \$35.00

Big chocolate and super ripe fruit (blueberry) that was juicy, soft and supple, which gave it a tie for second place in the room based on its sheer hedonistic pleasure for the price.

7. Concha y Toro don Melchor 2000 \$53.95

Complex aromas with cedar, leather, black currant and rotten vegetables, a beautiful mouth coating texture and soft, supple tannins. The overall favourite of the night by one vote

8. Penfolds bin 707 2001 \$ 97.99

Very concentrated with bright, rich fruit, eucalyptus notes and succulent sweet flavours, soft tannins