

Dear Wine Enthusiast:

The next Victoria Wine Society tasting is a trek through Piedmont with a focus on the Nebbiolo grape and the region of Barolo. I have asked John Thomasson to lead the tasting, one of the leading importers of Italian wines in BC and host of the sold out Italian tasting at the spring festival.

Hope to see you there!

Speaker: John Thomasson  
Location: Ambrosia Event Centre, Fisgard St  
Date: Monday, Sept 26<sup>th</sup>  
Time: The tasting commences at 7PM  
Cost: \$40.00 Members, \$45 Member Guests and \$50 Non Members

Recap: This was by far our biggest attendance since we took over the society in 2003, with 75 people and most enjoyed the informative power point/ slide presentation to start. My only concern were a few first timers that seemed to struggle with the style of wines and couldn't help assume they were thinking big Barolo must be similar to Cabernet, which of course is not the case. Four Italian cheeses from Ottavio were included and a welcomed tannin buffer...as wines like these are meant for food and you need to be thinking about that as you taste them.

- 1) Dolcetto 2003 Batasiolo - Arsiga` \$25.95, was very bright with raspberry jam & spice
- 2) Barbera 2003, Batasiolo - Sovrana \$24.95, big roasted coffee & concentrated fruit with good balance. This was fourth favourite in the room and most agreed an extremely good value.
- 3) Barolo 2000, Giovanni Manzone \$64.00, very feminin in style with dried flowers, leather & candied fruit. Lot's of finesse with supple, long flavours.
- 4) Barolo 2000, Batasiolo \$35.95, riper fruit than wine 3 with licorice, leather & more flavour intensity.
- 5) Barolo 2000, Batasiolo - Vigna Boscareto \$77.95, Dark chocolate & cherry liqueur with big rich flavours. Third favourite in the room, missing second by one vote.
- 6) Barolo 2000, Batasiolo - Vigna Bofani \$77.95, Much more earthy than its cousin, some charred wood and brighter acids which lead to a very long finish. This was the room favourite.
- 7) Barolo 1990, Borgogno – Riserva, it was a treat to taste a wine with 15 years bottle age and was brought from John's cellar. Unfortunately one bottle was a little funky so we had to squeeze extra out of the other two, which were still quite youthful. Lots of bottle bouquet with sandalwood, dried herbs & molasses, rich upfront flavours & supple tannins...second place in the room.
- 8) Moscato 2003, Batasiolo - Bosc d' la Rei \$19.95, flowers & juicy fruit flavours always hit the spot after chewy wines. Some even cast their vote as a favourite...but I think they were the Cabernet drinkers.