



## Northern Rhône - Fresh Starts & Rising Stars

Tuesday, November 18, 2014

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$67; Guests'/Non-Members' Fee: \$87

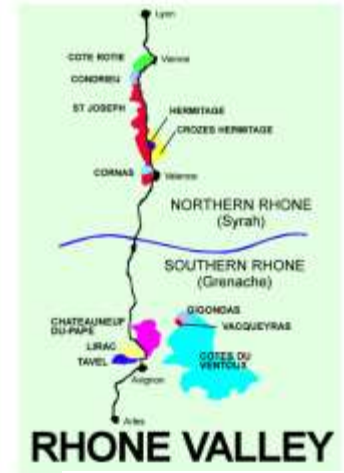
### One Grape – Different Styles and So Many Flavours

The majority of red wine produced in Northern Rhône is made from the Syrah grape (also known as Shiraz in other parts of the world). This grape is highly influenced by local climate and 'terroir' and is one of the world's most diverse and successful grape varieties. Syrah wines can display myriad dark-fruit flavors. It can be quite floral in its youth, developing more peppery and herbaceous notes as it ages. Some examples show tanned leather and smoky scents, while the fruit in these wines tends towards the very dark flavors of blackcurrant and licorice. In Rhône, Syrah produces medium to full-bodied wines with medium to high levels of tannins and flavors of blackberry, mint and black pepper notes.

Toronto Vintners has acquired wines from 5 appellations d'origine contrôlée (AOC) in Northern Rhône (see map): Cote Rôtie, St. Joseph, Hermitage, Croze Hermitage and Cornas.

The Northern Valley's most famous wines are the long-lived, intensely flavoured reds of **Hermitage** and the more fragrant and delicate **Côte Rôtie**, the latter often due to the inclusion of a small proportion of the white Viognier grape variety but most is now made from 100% Syrah.

**Saint-Joseph** wines are strong flavoured and refined, expressing notes of pepper and spices, often accompanied by notes of violet mixed with minerals. Red **Crozes-Hermitage** wines are elegant, balanced, and a pleasure to drink. **Cornas** in the southern end of the Northern Rhone valley appellation produce very worthy and exciting Syrahs which often need cellaring.



Courtesy of Shubies.com 1

We feature wine producers who are rising stars, new owners or innovate/fresh ventures that have all established enduring or recent reputations for producing quality wine. From **Côte-Rôtie**, we feature **Maison Michel Chapoutier** and **Patrick Jasmin**. Chapoutier has produced wine for over 200 years but during the 1980s after son Michel took over, quality really improved and by the late 1980s, Chapoutier had started to receive considerable international attention for its wines. Their labels are distinctive because they include Braille. Jasmin Cote Rotie's first vintages date back to 1910 and current owner, Patrick who took over in 1999, is a fourth generation winemaker in his family. Jasmin deliberately produces very low yields to maintain high quality; as a result, the winery produces a mere 2,400 cases/yr. and only 1,200 cases of Côte-Rôtie of outstanding wines. The three AOC's of St. Joseph, Hermitage and Crozes Hermitage are represented by **Ferraton Père et Fils**, a small family-owned business with its roots in a tiny vineyard holding in Hermitage. A friendship between Michel Ferraton and Michel Chapoutier led to a joint venture in 1998. Ferraton operates independently but under the Chapoutier expertise and finance with resulting increases in wine quality. From Cornas, we have wines from 3 producers. **Johann Michel** is a rising star whose family includes renowned winemaker Robert Michel. Johann Michel is one of the smallest AOCs in France, comprised of only 288 hectares. Johann started his winery in 1997 and produces only about 20,000 bottles/year. **Delas Frères** was founded 160 years ago and in 1993, was acquired by the Champagne house of Louis Roederer where today, Delas wines are crafted by an expert panel managed by renowned winemaker Jacques Grange. Delas wines have been lauded for their intensity of flavour and excellent value. **Courbis** is the most southern domaine from the border of AOC Cornas. Brothers Laurent and Dominique Courbis now operate the family estate which dates back to the 16th century. See page 2 for tasting notes for each wine.

### REGISTER/ BUY TICKETS

Register/buy tickets at <http://events.constantcontact.com/register/event?llr=vxghb4bab&oeidk=a07ea0a4vvy0003f1bf>

You must register online and then can pay by credit card or by cheque. **NOTE: ALL ticket sales/reservations are final.** Cheques must be received by Friday, November 14<sup>th</sup>. The cheque-payment option will be disabled at midnight Tuesday, November 11<sup>th</sup> after which only credit card sales will be accepted until Tuesday November 16<sup>th</sup> or earlier if the event sells out. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact [chris@torontovintners.org](mailto:chris@torontovintners.org) before trying to register again.

[www.torontovintners.org](http://www.torontovintners.org) 416-209-1442



## Winery and Tasting Notes – Northern Rhône

### **2009 Chapoutier - Les Becasses, Côte-Rôtie AOC \$84**

The house uses organic and biodynamic methods to produce their wines. Chapoutier prefers single-variety wines so its Côte-Rôties are Syrah with no Viognier. "This very good to excellent wine offers up notes of damp earth, forest floor, roasted herbs, black olives, and spicy black currant and black cherry fruit. Enjoy this medium-weight, elegant 2009 over the next 7-8 years."

Wine Advocate #198, Dec 2011. Drink: 2011 - 2019. Robert Parker, Jr. 88 pts

### **2009 Patrick Jasmin - Côte-Rôtie, Côte-Rôtie AOC \$52**

95% Syrah, 5% Viognier. 5.3 hectare vineyard has vines up to 60 years old. Aged 24 months in barrique & are unfiltered & unfiltered. Jasmin's Côte-Rôtie is a lighter, fresher, elegant style which offers bright red and black fruit flavors. The wine is best drunk fairly young and should in most cases, be enjoyed by its 15th birthday. "Deep ruby. Sexy, floral-accented aromas of red and dark berry preserves, star anise and black pepper. Broad, palate-staining black raspberry and violet flavors are lifted by zesty minerality and show no excess weight. Finishes bright and nervy, with youthful tannic grip, excellent persistence and impressive focus. By all means give this wine some air or more bottle age." Stephen Tanzer's International Wine Cellar (4/2012) 92 pts.

### **2010 Ferraton Père et Fils - La Source, St. Joseph AOC, \$25**

100% Syrah. Continuing the work of his father Frédéric Reverdy, Jean Orens Ferraton created his own vineyard in 1946 with the names of Hermitage and Crozes-Hermitage in the Rhone Valley. Annual production is about 42,000 cases/year. Their wines are smooth, well balanced and very affordable considering the quality. "...the 2010 St.-Joseph La Source possesses notes of powdered rock, spring flowers, raspberries and sweet and sour cherries in its elegant, crisp, fruity, charming personality. The quality of Ferraton's wines has been increasing with nearly every new vintage thanks to the efforts of Michel Chapoutier and his number one assistant, P.H. Morel, who has the responsibilities for these wines." Wine Advocate #204, Dec. '12. Robert Parker, Jr. 88 pts

### **2010 Ferraton Père et Fils - La Matiniere, Croze Hermitage AOC \$22**

100% Syrah; fermented 20 days before aging in oak barrels and vats for 12 months. Nose: aromas of small red fruits and Blackcurrants. Palate: very round wine with aromas of red fruits (cherry, raspberry). Generous of hue, with a distinctive nose of violets, licorice and cassis. Palate is softer than expected, with gentle red-berried fruit, hints of garrigue compact tannins and quite a gently upholstered finish. A pleasingly rustic style. Simon Field, MW. 29/05/2012 [www.decanter.com](http://www.decanter.com) 85 pts. A tight, mineral style, with a tangy iron note holding sway over the core of cherry, plum and blackberry fruit. A twinge of white

pepper peeks in on the finish. Drink now through 2017. 91 pts. James Molesworth, winespectator.com, 06/31/12.

### **2010 Ferraton Père et Fils, Cuvee des Miaux - Hermitage AOC \$76**

2010 Hermitage Les Miaux [is] slightly less powerful and rich than [its] 2009 counterpart, but oozes with blue and black fruit, licorice, graphite, black truffle and earth characteristics. Le Miaux has a fleshier, beef blood-like intensity. Top-notch wine that should drink well for 20-25 years. 100% Syrah. Wine Advocate #198, Dec 2011. Robert Parker, Jr. Drink: 2011 - 2036; 90-92 pts. Other ratings: WS 93, WA 92, RVF 16.5, IWC 91.

### **2010 Johann Michel – Cornas, Cornas AOC \$45**

100% Syrah. Malolactic fermentation in oak barrels and aging on the lees for 12-18 months in barrels (2 to 4 year old barrels). The average age of the vines is 20 years. "The 2010 Cornas exhibits abundant blackberry, truffle and smoked meat-like characteristics along with a fabulous texture, full-bodied power, plenty of glycerin and a blockbuster finish. Cellar it for five years and drink it over the following 25 years. These are both impressive vintages from this up-and-coming young Cornas producer." - Wine Advocate #204, Dec. 2012. (Robert Parker Jr. 95 pts

### **2009 Delas Frères, Chante-Perdrix, Cornas AOC \$63**

100% Syrah. Picked by hand; aged 14 to 16 months in 50% new and 50% one-year old oak barrels. The color is an intense garnet red. In its youth, this wine has strong cassis aromas. With time, the fruit aromas gradually fade, giving way to hints of pepper and licorice. The palate is structured and has the strongly defined flavors that are typical of this terroir. Winemaker's tasting notes. <http://mmdusa.net/pdf/delas-freres/Cornas-Chante-Perdrix/2009/tech-sheet>. "The 2009 Cornas Chante Perdrix is . . . slightly softer because of the style of the vintage. It is hard to say that any Cornas can be opulent because the tannins are often off the charts, but this 2009 has a voluptuous opening on the palate before the tannins begin to ratchet up. Inky/purple-hued, layered and full-bodied, it offers notes of smoked meats, duck, Chinese black tea, blackberries and licorice. It is an enormously inky, thick wine that needs to be forgotten for 5-6 years and drunk over the following 20-25 years." Robert Parker, Wine Advocate, Dec. 2011 **93+ Pts**

### **2009 Domaine Courbis - Champelrose, Cornas AOC \$34**

100% Syrah "Big and rich, but with a throwback feel to the gutsy bramble, tobacco and mulled plum flavors, all pushed by additional dark olive and roasted fig notes. Good cut on the finish offsets the richness nicely. Best from 2012 through 2019." Wine Spectator (10/ 2011) 92 pts/ R. Parker 91 pts. Stephen Tanzer, International Wine Cellar 91 pts.