



An Evening with Thomas Bachelder

Tuesday, June 20, 2017

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

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

Members' Fee: \$63. Guests'/Non-Members' Fee: \$78.

Toronto Vintners is thrilled and excited to present an evening with award winning winemaker, **Thomas Bachelder**, and the opportunity to sample his signature **cool climate Chardonnay and Pinot Noir** wines from three different countries in one setting.

Thomas Bachelder hails from Montreal, Canada. After studying winemaking and gaining experience working in several wineries in Burgundy, he returned to North America and until 2010 was founding winemaker at Le Clos Jordanne in Niagara and winemaker at Lemelson in Oregon. He left Le Clos Jordanne to chase a dream — a dream to make cool-climate Chardonnays and Pinot Noirs in three of the regions where he had made them before: Burgundy, Niagara and Oregon. This ambitious *Three-terroir Winemaking Project* began with the 2009 vintage when Thomas returned to all three regions where he had made wine to establish tiny craft wineries by renting space and is now finally making his own Chardonnay and Pinot Noir wines under his own name. Bachelder's quest was this: What exactly would the Chardonnays and Pinot Noirs from Burgundy, Niagara and Oregon taste like if they were all made by the same family, using the same approach? If they were each handled in the same respectful way, wouldn't most wine lovers be able to easily taste and learn the differences between the three terroirs?

All the wines are made with a "small-lot" mentality to maximize subtlety and terroir expression. He strives to make pure, mineral wines from the Chardonnay and Pinot Noir grapes, elegantly-respectful of their individual terroirs. He makes wines from local terroirs using 'wild' (indigenous) yeasts, using organic vineyards wherever possible. Everything goes to barrel for long ageing 'élevage,' but the intent is not wines that taste of oak, but pure, unfettered wines that sing lightly and clearly of their vineyard origins with as little 'makeup' as possible – wines that are finely perfumed and tightly-wound, offering the classic refined fruit and textured minerality of the best terroirs, whether grown in the Limestone-laced Burgundian earth; the delicate silt, clay and calcareous ancient lakebeds of Niagara; or the complex sedimentary and volcanic-derived soils of Oregon. Overall, the wines are defined by their fruit, not the oak, with a mineral edge that shows more in Burgundy than in the New World regions.

In this tasting you are being offered a rare opportunity to taste the influence of the three terroirs on these two varietals: 5 Chardonnays and 3 Pinot Noirs. **Thomas Bachelder will be personally presenting his wines to us as our guest speaker.** The price of our event includes a reception wine, bread, light appetizers and our main wines. Please refrain from wearing scented products to the tasting. Looking forward to seeing you in June!

[REGISTER/BUY TICKETS](#). You must [register](#) online and pay by credit card or cheque. **NOTE: ALL ticket sales/reservations are final.** Cheques must be received by June 16. The cheque-payment option will be disabled at midnight Wednesday the week prior to the event after which only PayPal payments will be accepted. 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 before trying to register again.



Tasting Notes and Information – Thomas Bachelder Wines

2013 Bachelder Bourgogne Blanc Chardonnay \$30

This is a pretty and floral vintage for Bachelder's Bourgogne, notably lactic, like yoghurt, with gently oxidative citrus fruit. It leaves you wanting for just a little more flesh on these bones, even within the lighter style spectrum. Perhaps a year or two will flesh this out. Wine Align, 2016. John Szabo, MS 88/100

2012 Bachelder Oregon Willamette Valley Chardonnay \$30

Bachelder's 2012 Oregon chardonnay is showing very well at the moment, offering a fine range of flavours including citrus, orchard fruit, gently barrel spice and more. But what really beguiles is the sensation of sapidity and salinity, not to mention the great length. Wine Align, 2015. John Szabo, MS 91/100

2011 Bachelder Côte de Beaune La Grande Chatelaine Chardonnay \$27

Lovely purity here, with good acidity underpinning the rich fruit. Fresh, fine and expressive with some citrus pith notes alongside mineral characters. I really like the freshness this wine shows. WINEANORAK 93/100

2012 Bachelder Saunders Vineyard Niagara Chardonnay \$45

BACHELDER 2012 'Saunders Vineyard' Chardonnay is a year of beautiful natural ripeness, with focused honeyed flavours and a long, mineral finish. Like its brother Wismer, barrel-fermented with natural yeasts, it has the silky-soft lacey weight, and evanescent minerality and grace of a 'Grand Vin' Chardonnay from the Côte de Beaune with a pure, delicate mouthfeel. Decanter, 2015 Steven Spurrier, 93/100

2011 Bachelder Wismer Vineyard Niagara Chardonnay \$45

The 2011 Bachelder Niagara Wismer Vineyard Chardonnay has seductive aromas of subtle limestone minerality, pear, butter and vanilla on the nose and yellow apple, pear and gooseberry on the palate. It is a medium bodied, extra-dry, integrated wine; BALANCED with crisp acidity and a creamy, oak influenced yet fruit-forward finish of long length. Barrels & Bonfires, 2014 92-93/100

2011 Bachelder Hautes Côtes de Beaune Pinot Noir \$28

Impressive and characterful with a depth of aromas that offers a tantalizing hint of the concentration and intensity of the palate. Full, robust and fruity with great density, firm tannins and a long finish. A wine that underscores Thomas Bachelder's already notable reputation as a winemaker. VINTAGES panel, 2015

2013 Bachelder La Petite Charmotte Nuits-Saint-Georges Pinot Noir \$59

Thomas Bachelder continues to wow with his impressive, expressive Pinots. His excitement for coaxing the most precise articulations of terroir from his various sites is outshone only by the results. Expect a complex, evocative wine with floral and spice notes along with ripe cherry and mineral tones. Michael Godel

2014 Bachelder Wismer Parke Vineyard Pinot Noir \$45

A pale and delicate pinot in the Bachelder style, focused more on dusty dried red fruit and pot pourri than sheer weight or density. This is toute en finesse as I'm sure the winemaker intended, fine and firm, succulent and savoury, with excellent length. Old wood plays its gently oxidative tune without contributing significant flavour. Wine Align, 2017 John Szabo, MS 91/100