

Toronto Vintners

Aromatic White Wines
Scents of Summer

Wednesday May 20, 2026

Registration: 6:00 PM, Tasting: 6:30 PM

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

Price (including HST) Member: \$125; Guest/Non-Member: \$150

As temperatures rise in Spring, our thoughts naturally drift to Summer and the wines that we can enjoy outdoors on a warm evening. Time to shake off the winter coats & big reds and look to expressive, sensual and aromatic white wines! The **Toronto Vintners Club** has the answer with our May event focused on aromatic whites from France, Germany, Italy, and South Africa, each a masterwork of perfume and personality. Discover the fragrance, diversity and mouth-watering freshness of Viognier, Chenin Blanc Riesling, Sauvignon Blanc and lesser known varietals.

Though widely admired by sommeliers, many of these wines remain hidden gems. **Viognier** and **Gewürztraminer** charm those who seek exotic bouquet and texture, yet they seldom command the spotlight beside Chardonnay. **Chenin Blanc** and **Arneis** quietly reward the curious, blending approachability with individuality, while **Riesling** — long misunderstood — is celebrated among insiders as one of the world's most expressive grapes. Together, they prove that aromatic whites are not only joyous to drink but also a window into some of winemaking's most nuanced artistry.

From the steep granite terraces in France we will explore a classic Viognier with lush, nectar-like aromas of apricot and honeysuckle balanced by a silky texture. This Rhône classic pairs beautifully with rich seafood dishes, roasted poultry, or a creamy goat cheese tart, revealing its charm as it warms gently in the glass.

Moving north to the Loire Valley, we'll sample a vibrant Sauvignon Blanc, a benchmark of freshness with aromas of citrus, gooseberry, and cut grass. Its crisp, mineral finish makes it an impeccable companion for chèvre, oysters, or spring vegetable salads — a quintessential reminder that simplicity and elegance often intersect in a single sip.

In Alsace, two expressive varieties — Pinot Gris and Gewürztraminer — display the region's singular terroir. The Pinot Gris is spicy and textured, with orchard fruit and gentle sweetness that lend themselves to lightly spiced Asian fare. The Gewürztraminer, meanwhile, dazzles with exotic rose and lychee aromas, sumptuous on the palate and surprisingly flexible with bold cheeses or aromatic dishes like Thai curry.

From the sunlit slopes of Mosel, German Rieslings capture purity and tension in a glass — delicately sweet, racy with acidity, and endlessly refreshing. Serve it with smoked trout or lightly glazed ham and notice how the interplay of sweetness and minerality sharpens both wine and food.

Crossing into Italy, the Arneis from Piedmont brings ethereal floral and citrus notes, crisp and understated, pairing effortlessly with antipasti or soft cheeses. Ribolla Gialla from Friuli delivers an intriguing contrast — a wine of texture and quiet depth, its almond and peach aromas heightened by a gentle, saline finish that begs for seafood or summer risotto.

Venturing southward, a Chenin Blanc from Stellenbosch showcases South Africa's versatility — fragrant with pear, quince, and honeycomb, structured yet lively. Its adaptability is unmatched: perfect as an aperitif or with grilled shrimp, sushi, or spicy grilled vegetables.

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. See you there!

REGISTER/ BUY TICKETS online at **Aromatic Whites May 20, 2026** pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. If you did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again. **Cancellation Policy:** We will provide a full refund for any cancellations up to 7 days prior to an event and 50% refund for cancellations between 7-3 days prior to an event. There is no refund for cancellations 3 days or less prior to an event, unless the event is sold out and the tickets can be sold to someone on the waitlist.



Aromatic Whites

Tasting Notes and Information

(Prices are as of date of purchase)

**2019 M. Chapoutier "Invitare" Condrieu,
Rhône, France (Viognier) \$73**

A rich, opulent Condrieu with deep golden colour and aromas of white peach, apricot, acacia blossom and hints of candied fruit and vanilla. The palate is full-bodied and rounded, with ripe stone fruit, exotic nuances and a long, mineral-tinged finish, ideal with lobster, scallops or creamy poultry dishes. Average score: 92 points

**2019 J. de Villebois Sancerre "Les Bouffants",
Loire, France (Sauvignon Blanc) \$68**

A classic yet modern Sancerre showing pale green-yellow colour with intense citrus, gooseberry and herbal aromas over a flinty, mineral core. On the palate it is dry, medium-bodied and vibrant, with ripe gooseberry, lemon and subtle vegetal notes carried by bright acidity and a long, fresh finish; excellent with oysters, Loire goat cheese and spring vegetables. Average score: around 91 points

**2015 Gustave Lorentz Altenberg de Bergheim Grand Cru,
Alsace, France (Gewürztraminer) \$53**

A powerful, aromatic Gewürztraminer with intense notes of lychee, melon, stone fruit and rose petal, typical of this Grand Cru terroir. The palate is generous and slightly off-dry, with honeyed tropical fruit, spice and a long, balanced finish that shines alongside strong cheeses, foie gras or spicy Asian dishes. Average score: 93

**2019 Domaine Weinbach "Cuvée Ste Catherine",
Alsace, France (Pinot Gris) \$70**

An expressive Alsace Pinot Gris with aromas of ripe pear, quince, acacia honey, dried fruits and gentle smoky, buttery notes. The palate is rich and off-dry yet framed by lively acidity, offering flavors of baked apple, apricot and candied citrus with a silky texture and long, mineral finish; superb with mushroom dishes, roasted poultry, salmon or Asian-influenced cuisine. Average score: around 93–94 points in recent professional reviews.

**2003 Wehlener JJ Prüm Wehlener Kabinett,
Mosel, Germany (Riesling) \$29**

From a warm vintage, this mature Wehlener Kabinett shows deepening colour and evolved aromas of apricot, peach, honey and wet slate, with the hallmark Prüm delicacy. The palate combines lush, ripe fruit with good cut and minerality, the sweetness integrated and the wine now in a beautifully drinkable phase, especially with rich pâtés or spicy dishes. Average score: 93 points

**2021 Egon Müller Wiltinger Braune Kupp "Le Gallais"
Kabinett, Mosel, Germany (Riesling) \$110**

A benchmark Mosel Kabinett with a subtle but complex nose of peach, citrus, herbs and slatey minerality. On the palate it is light, finely sweet and intensely racy, with vibrant acidity balancing orchard and tropical fruit, offering great tension and length—perfect with spicy cuisine, smoked fish or as a refresher between courses. Average score: 94 points

**2024 Bruno Giacosa Roero Arneis,
Piedmont, Italy (Arneis) \$65**

A vibrant Roero Arneis, straw-yellow with green reflections, offering an intense bouquet of acacia flowers, peach, lemon and hints of green mango and pineapple. The palate is fresh, medium-bodied and sapid, mirroring the floral and stone-fruit notes with a tangy, persistent finish that pairs well with antipasti, seafood and soft cheeses. Average score: 94 points

**2024 Jermann "Vinnæ" Ribolla Gialla
Friuli, Italy (Ribolla Gialla) \$52**

A bright, pale-straw Ribolla Gialla with aromas of chamomile, orange blossom, white pepper, sage, melon and delicate tropical fruit. The palate is light to medium-bodied, dry and crisp, with lively acidity, subtle minerality and a lean, elegant profile, ideal as an apéritif or alongside seafood starters and light fish pastas. Average score: 92 points

**2019 De Morgenzon Reserve Chenin Blanc,
Stellenbosch, South Africa (Chenin Blanc) \$49**

A concentrated, layered Chenin Blanc showing aromas of peaches, apricots, orange peel and subtle floral and honeyed notes. The palate is medium to full-bodied with bright acidity, supple texture and a mineral streak, combining stone fruit richness with precision; excellent with grilled seafood, roast chicken and mildly spiced dishes. Average score: 94 points