



WINETASTERS

<http://winetasters.ca/>

SOCIETY
OF
TORONTO



Seasonal Celebration at Casa Loma

On Wednesday December 12, 2007 WINETASTERS will once again present its Christmas Party - always the best-attended event of the year. We've been celebrating this for over 20 years now! As usual, we will feature selected wines that are only available in small quantities. We have a mixture of classic wines, eclectic selections, rarities, the unusual and some lesser-known diamonds in the rough. Last year we served well over 100 different wines, but this is not a competition, just our way of finding something for everybody.

First, arrive early to pick up your admission envelope (we recommend the TTC, a cab, or perhaps have someone collect you). A list of the first 50 or so wines, with their locations, will be provided together with sufficient tickets to exchange for 10-15 average servings.

At 7:00 pm, when the doors open, you can head straight for your top picks. Normal tasting size portions of each wine will be served. Throughout the evening as selections are exhausted, they will be replaced with unadvertised wines, with the identity being displayed at the various serving stations as the wines appear. Towards the end of the evening you can expect more dessert-style selections to appear, including Port.

We will also have our usual food tables with an assortment of finger foods. We will have our traditional smoked turkey supported by a variety of breads, cheeses, crackers, crudites, fresh fruit etc., with coffee and dessert being set out later in the evening.

Of course we've already arranged for a visit from a red-suited person who usually brings bubbly - a special treat for those who've been especially good.

Traditionally, we manage to locate a very special wine, available in strictly limited quantities that brings an extra lift to our celebration. This year is no exception as we planned for it a few years back. The vintage 1907 in Madeira was spectacular. Fortunately we grabbed it a couple of years ago - before the price inflation hit. 1907's now retail for up to \$875US (but of course 10% cheaper in Canada (yay!) - if we ignore the Ontario Government 'handling fee' of 102%! *some hands are bigger than others*. Our Vintage 1907 wine is from the Malvazia grape - the sweetest style of Madeira. A recent tasting note comment: "Medium-dark cola colour with a golden edge. Sweet and confected scent with some coffee and caramel notes. Medium-bodied and in possession of enough acidity to keep things interesting and focused. Lots of caramel here along with candied hazelnuts and a fruit compote element that added to the mix of fine flavours. The aftertaste was velvety and honeyed, maybe a drop too sweet for my liking, but great texture." The 1907 Vintage Malvazia Madeira from d'Oliveiras is available for a supplementary amount of \$21. Quantities are limited, so reserve early.

(continued on the back of the page ...)

Date: Wednesday, December 12, 2007
Time: 7:00 p.m.

Casa Loma
1 Austin Terrace
Toronto

Cancellations accepted up to December 7, 2007—David Hutchison (416-690-0281 **evenings**). **No reservations by phone, please.** No confirmations will be issued—you will be contacted only if we are sold out. There is no attendance limit.

..... Tear and Enclose

Cheque payable to:
Winetasters Society of Toronto
c/o David Hutchison
270 Glen Manor Drive West
Toronto, Ontario
M4E 2Y2

Name(s) _____

Phone: (H) (____) _____ (B) (____) _____

Cheque enclosed for: Christmas Party 2007
(price includes G.S.T.)

_____ Members @ \$75.00 each = _____

_____ Guests @ \$85.00 each = _____

_____ Servings of 1907 Malvazia @ \$21.00 each = _____

Total = _____

To help manage the crowds, we do not traditionally advertise any specific wines. However, we will feature several 'famous' names along with some relatively unknown treasures and some that we were just intrigued enough to take a "flyer on". You can concentrate on a specific country or region – or take a trip around the world exploring both traditional and newer countries. Typically people split between 'old' and 'new' world – but we encourage you to try something new as well as some familiar favourites. On the traditional 'old world' front, you will find representation from France (specifically Alsace, Banyuls, Bordeaux, Burgundy, Jura, Loire, Rhone, Sauternes and a rarity – an 'experimental' wine, made from non-traditional grapes, which can only be legally labelled 'product of France'); Germany, Hungary, Italy, Portugal and Spain. Also, technically old world, but firmly in the new style, Greece will be featured.

We also try to find something special for those celebrating significant anniversaries. In addition to the 100-year-old Madeira, anyone celebrating an anniversary from the following years: 1947, 1952, 1962, 1967, 1972, 1977, 1982, 1987, 1992, 1997 and 2002 will find something of interest (as well as many other vintages).

The main reason for coming however, is to socialize with your fellow WINETASTERS, in the perfect setting. So, come on out and bring your friends. That way you can share your 'discoveries' with them. This is our biggest and best social function of the year and we certainly believe that wine should be fun. This is the perfect opportunity to relax with old friends and meet our newer WINETASTERS.

As always with tastings, please ask your guests not to wear aftershave, cologne or perfume. We do get many first-timers at Casa Loma who are not familiar with our etiquette.

Note: For those who just can't wait, a list of the first 50 wines will be available on our web site around December 1. Check it out at <http://winetasters.ca>.