

In our March tasting, we stay in Iberia and move from the Douro River to its Spanish namesake, the Duero. Not far from the vineyards that support the fortified wines of Portugal is the beautiful Ribera del Duero wine region. Sited on the banks of the Duero River, 120 km north of Madrid, this area is known for great wine as well as medieval cathedrals, Roman-era constructions, fortresses and castles. The sweet viticultural spot is the Milla de Oro (golden mile), occupied by the great houses of Vega Sicilia, Pingus, Pesquera, Alion and Emilio Moro.

Wine has been made in the region since the 11th century, but it was not until the 20th century that significant plantings and prosperity have come to this area. Though some new wineries are using Syrah and Cabernet Sauvignon, the local variety, Tempranillo, known as the “queen of grapes” is La Pesquera’s choice. You can expect a top Ribera del Duero wine to be, above all, structured, with good body and powerful fruit flavours. Alejandro Fernandez is considered a master Tempranillo vintner. He produces 4 levels of wine: Pesquera Crianza, Pesquera Reserva, Pesquera Gran Reserva, and Pesquera Janus Gran Reserva, ranging in price from \$30 to over \$300 per bottle. His Tinto Pesquera is aged a minimum of 18 months in oak, with selected Reservas and Gran Reservas remaining in barrel for 24 months and longer. The Janus Reserva is his best wine, named after the Roman god of gates, doors, beginnings and endings. Janus’ name lives on in the root of the first month of the year, January.

Winetasters have collected an eclectic vertical that spans all the styles of Pesquera. We will pour Crianza-designated Tinto Pesquera from 1986, 1997 and 2001. From the Reserva designation, we are excited to taste the Tinto Pesquera 1990, 1996, and 1997. A 1995 Gran Reserva is offered as well as the extraordinary 1994 Janus Reserva. The vintages of 1986, 1990, 1994, 1995 and 1996 are all considered superb vintages for Tinto Pesquera. To express it simply, a quote from Robert Parker: “The 1990 Pesquera may equal the compelling 1986. It is deep and opaque in color, with a huge nose of sweet vanillin oak, jammy black fruits, and spices, followed by a flashy, flamboyant wine oozing with massive levels of fruit, chewy quantities of glycerin, and sweet tannins.”

And, in our Douro vs. Duero tasting a few years back, the Pesquera 1996 came first! Not surprising for one of the world’s great wines. And we’ve done the aging to show these wines at their best.

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume.

Date: Wednesday, March 10, 2010
Time: 6:30 p.m.
Limit: 120 people

North York Memorial Community Hall
5110 Yonge St. (under library)
North York Centre Subway

Cancellations accepted up to March 5, 2010 —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. First come basis. Non-members may attend at guest rates, but preference will be given to members.

Tear and Enclose

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

Names: _____

Phone: (____) _____ W (____) _____

Cheque Enclosed for: **Pesquera**

Yes, I wish to sit at a New Members Table with an expert to answer my questions.

_____ Members @ 52.00 each _____
_____ Guests @ 65.00 each _____

Total _____

