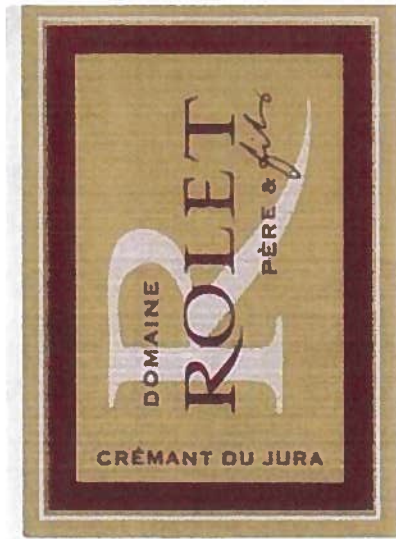


Wines for the Edmonton Gentlemen's dinner Club for April 9, 2012



2010 Joseph Burrier Macon-Fuisse (Burgundy - Mâconnais, France)
Wine - White \$22.99 (750mL)

This is quintessential Chardonnay from the homeland of the grape variety. Ripe, flavorful and well-judged oak it's a great example of what the Macon region does best. You can put this wine up against many of its more expensive neighbours from Pouilly-Fuissé. Perfect turkey wine. Perfect aperitif wine. Perfect price for a white Burgundy.



NV Rolet Crémant du Jura Brut Rosé (Jura, France)
Wine - Sparkling \$24.99 (750mL)

Domaine Rolet Pere et Fils, with its 60 hectares spread out over the best hills of the Arbois and Cotes du Jura, is the second largest wine-growing producer in the Jura.

The Rose is made in the Champagne 'traditional method' using the indigenous Poulsard grape. It is creamy and slightly sweet, full of raspberry and cherry lemonade notes and hints of toast. There is a precise, clean finish with bright acidity.



2010 Anselmi Soave San Vincenzo (Veneto, Italy)
Wine - White \$19.99 (750mL)

Roberto Anselmi is widely regarded as one of Italy's leading white wine producers. Frustrated by the low quality and general lack of ambition in the Soave region, in 2000 he chose to leave the Soave DOC, and his wines are now labelled as IGT Veneto. He takes a quality minded approach, starting in the vineyard with densely planted Guyot-trained vines and corresponding low yields (the typical pergola-trained vines in Soave can produce absolutely heroic yields, and correspondingly dilute wines).

Anselmi took over running his family property in the 1980s, and his wines are very impressive in quite a modern, forward style.

Nice soft, herby, perfumy white which is quite beguiling with its soft texture. Lovely fruit quality unobscured by oak. There's a good concentration of fruit here with a straw-like character.



2005 Prieure La Chaume Bella Domini Merlot (Loire Valley, France)
Wine - Red \$44.99 (750mL)

Pure Merlot with dark, almost opaque color. It has great structure & silky tannins akin to a Pomerol. This, from the very fine 2005 vintage, expresses great finesse and concentration with toasted notes & blackberries and notable terroir. Barrel aging 12 months. Decant 3/4 hour & serve with meat, game, or chocolate.



2010 Quady Essensia Orange Muscat (California, United States)
Wine - Dessert \$13.99 (375mL)

Quady was created by Andrew and Laurel Quady in 1975, after they left their pyrotechnics and merchandising jobs in crowded southern California to pursue their dream of working in the wine industry. This Essensia is made with Muscat Cannelie, Malvasia Bianca, and of course, Orange Muscat. The wine is lightly fortified to 15% alcohol and aged in barrels for about three months.

Brilliant golden yellow hue. This has beautiful aromas of orange zest/peel, magnolia, and caramel. Medium-full body, with very good concentration. Very rich and unctuous, yet the distinct orange bitterness and lively acidity prevent it from being cloying.