

UCT February/March Wine Club Offer!

And all UCT members are Wine Club members.

1. Stoneburn Sauvignon Blanc 2018

\$270 per 12 bottle case



Stoneburn is a small winery owned by Jane Hunter, a former guest of honour at a University Club winemaker event, in the renowned Wairau Valley region of Marlborough. Planted in 1989, the winery's philosophy is to produce wines that express both the terroir of the stoney alluvial vineyards and the naturally aromatic characteristics of the grape variety. The vines are planted in an old riverbed where the soil is poor, which has created an environment which produces a light crop but very intense fruit flavours. This wine is fresh, lively, well balanced and sealed with screw cap closure to preserve the full character of the wine.

Every process is linked to retaining flavour, vibrancy, and aroma. The result is a lush, refreshing wine. Intense aromas of tropical fruit are balanced by fresh, herbaceous notes. The palate is well-structured and crisp with great acidity. This is classic Marlborough Sauvignon Blanc from the nose through the long finish.

2. Santa Barbara Winery Chardonnay 2017

\$350 per 12 bottle case

In 1962, Canadian-born architect Pierre Lafond founded the first post-prohibition commercial winery in Santa Barbara County. Two years later, he established a winery on Anacapa Street, just two blocks from the Pacific Ocean. The 70 acres of estate vineyards are planted along the banks of the lower Santa Ynez River, a cool microclimate near the Pacific Ocean. Santa Barbara Winery has become a successful, award-winning, high-profile winery.

Winemaker Bruce McGuire traveled western Santa Barbara County to select cool- and warm-climate vineyards for this multi-site blend. Fruit from the chosen few (including Scheid Vineyard in Monterey County) that met Bruce's high standards in viticultural practices and growing conditions results in this full-bodied, eminently approachable Chardonnay.

Bruce's approach to winemaking produces a wine with racy brightness that lifts the intense, rich fruit flavours. Clusters were pressed whole; one third of the wine fermented in stainless steel without undergoing malolactic fermentation. The finished wine is well-integrated with balanced weight and supple flavours drawn from barrel fermentation.

"One of the original bottlings from the region, this is always a reliable and classic coastal Chardonnay. Tangy aromas of grapefruit, orange and chalk lead into a tense palate where racy acidity frames apple rind and lime flavors." **90 points + Editor's Choice, Wine Enthusiast**



3. Bodegas Val de Vid Verdejo 2017

\$280 per 12 bottle case



When Jose Antonio Merayo realized his life-long dream to have his own winery, his choice of D.O. Rueda was not arbitrary. The Duero River flows through the region's northwestern corner and several tributaries branch off from the river to form soils that are perfect for cultivating grapes. The region, located at 700 to 800 metres above sea-level, consists of flat highlands with very long, cold winters, short springs with late frosts and dry, hot summers, only altered by untimely storms.

In the Rueda region of north-interior Spain, harvest typically begins mid-September with Sauvignon Blanc, followed soon after by Verdejo and Viura, the main varieties of the area. This is a rich, tropical white made entirely of old-vine Verdejo, around 35 years old. The vines are planted in the rolling stone soils of Serrada in the heart of the appellation.

"Quite a sophisticated Rueda Verdejo with notes of acacia honey and honeydew melon, but properly dry with some richness and the structure to match. Long, precisely balanced finish. Drink or hold." **92 points, James Suckling**

4. Olivier Leflaive Freres Les Sétilles 2016

\$275 per 6 bottle case

In 1982, M. Olivier Leflaive became co-manager of Burgundy's Domaine Leflaive, along with his uncle Vincent, and later with his cousin Anne-Claude. In 1984 while at the helm of the great Puligny-Montrachet estate, Olivier decided to create his own company. Olivier Leflaive Frères, was an opportunity to buy grapes and make wine. It was an enterprise distinct from Domaine Leflaive, with no animosity or bad blood. The goal of Olivier Leflaive, quite simply, is to produce great wines. Olivier had the experience to know that there are no secrets to this approach: everything starts in the vines with good grapes.

Les Sétilles is a selection of Chardonnay from 60 plots located in the villages of Puligny and Meursault, 41-year-old vines growing in calcareous and silt clays. 30% of the fruit is destemmed (but not crushed) before it is pressed. Fermentation takes place in stainless steel tanks, and the wine ages for 14 months in oak barriques, 12% of which are first-fill.

"A tangy and fresh white with sliced lemons and hints of dried tea leaves and flowers. Medium body, bright acidity and a long, flavorful finish. Drink now." **91 points, James Suckling**



5. Union Wine Co. Underwood Pinot Noir, Oregon 2017

\$350 per 12 bottle case

Union Wine Co. was founded by Ryan Harms, an entrepreneur with experience working for Oregon's top winemakers, in 2005. Ryan's intent was to make honest, delicious Oregon wines of high quality that he and friends could afford, applying the skills garnered from long days spent beside the likes of Lynn Penner-Ash. The name was chosen to honour and bring together the diversity, spirit and character of Oregon. Ryan's hard work has paid off.

A Pinot Noir made with fruit from Oregon's Umpqua and Willamette Valleys. The landscape here, on the western edge of the state, was shaped by the collision of three mountain ranges: The Klamath, the Cascade, and the Coastal. The soil is fertile and rich due to recurring ice-age floods that swept topsoil from Montana down the Columbia River gorge. Layers of sediment were deposited as the waters subsided, and the resulting network of hills and valleys contains some 150 different soil types.

Underwood's Pinot Noir is fermented in stainless steel tanks, then aged for eight months, 15% in new French oak. The wine is generous and bright, with black cherry, currant, and baking spice on the palate and an underlying earthy, savoury bass note.



6. Altesino Rosso di Toscana IGT 2016

\$320 per 12 bottle case

The attractive price and Brunello heritage have always made us refer to this wine as a "Baby Brunello". (And this baby's got roots. Altesino is a pioneering winery: the first to introduce the "Cru" concept with their "Montosoli" in 1975, the first to experiment with barriques in 1979, and the first to release Brunello futures in 1985.) It is notably sophisticated for what is ostensibly a table wine, with plenty of morello cherry fruit mingling with old leather. Perfect with roasted or grilled meat. Strikingly good value.

The wine is predominantly Sangiovese, with a dash of Merlot and Cabernet Sauvignon that add plush fruit and structure. Cold-soaked and fermented in stainless steel, then aged up to eight months in tank and three months in bottle.

"This shows red cherry compote, red plum essence and some leather and spices. Medium body, fine tannins and a fruity finish. Drink now." **90 points, James Suckling**



7. Alpamanta Natal Malbec 2015

\$290 per 12 bottle case



Andrej Razumovsky is a long way from home. A native Austrian whose family's origin story recalls a 17th century Moldovan vineyard empire, Andrej arrived in Argentina in 2000. He travelled the country for nine months before settling in Mendoza, the country's principal winemaking region. It was in Ugarteche, on 35 hectares of untouched land perched 950 metres above sea level, that he put down roots.

Andrej and Alvar were keen to implement Rudolph Steiner's principles of biodynamic systems, which are rooted in a long-term view of agriculture that treats the vineyard as a self-sustaining system and rewards intense attention to detail. That attention to detail carries into the cellar; Alpamanta was the first winery in Argentina to ferment in cement tanks, a method that favours natural flavour development in the finished wine. Intervention is kept to a minimum, wine is fermented by native yeast, and minimal sulphites are introduced at bottling.

This is a young, fresh take on Malbec. Grapes from this unique corner of the Alpamanta vineyard express pretty spiced red fruit aromas of plum and raspberry. Medium in body with a neat sour cherry acidity, Malbec's silky tannins are here, gentle yet firm.

"Good, simple, honest, fruity malbec here, with high drinkability. I like the purity of expression and the furry-firm tannins. Chill nonetheless and bring on the grilled chorizo." **John Szabo, MS**

8. Altos de Rioja Crianza 2015

\$305 per 12 bottle case



Altos de Rioja is a boutique winery in the heart of the best wine-growing area of the Rioja Alavesa, the foothills of Sierra Cantabria at 700 metres above sea level. It was founded in 2006 with the sole aim of creating stylish, modern Rioja wines; wines with a real sense of place based on respect for traditional expertise using state of the art techniques to best showcase the special characteristics of Rioja's unique terroir.

This Crianza is composed entirely of Tempranillo from 20 to 40-year-old vines grown in the high-altitude villages of Laguardia, Elvillar, and Cripán. After careful selection, hand-harvested grapes were destemmed, crushed, and cold-macerated for four days. The wine macerated for another ten days following fermentation, completed malolactic fermentation in stainless steel, then aged in three to five-year-old French and American oak for 12 months. The wine rested in bottle for six months prior to release.

"Once we shifted into the Crianza category – where wines must spend a minimum of one year in oak – we awarded our first Master. [...] This wine, from relatively new winery Altos de Rioja, must be one of the best-value reds on the market today, whatever the country or region. Sourced from 40-year-old Tempranillo vines, it is concentrated, ripe and creamy, but also dry and balanced, and is a wonderfully harmonious red in a relatively rich style by Rioja standards." **97 points + Rioja Master, Drinks Business.**



9. Agricola Punica Barrua 2014

\$390 per 6 bottle case

Agricola Punica is a joint venture between oenologist Sebastiano Rosa, Sardinian winery Cantina di Santadi, Tenuta San Guido (home to Sassicaia), Santadi President Antonello Pilloni, and the late legendary Tuscan consulting oenologist Giacomo Tachis.

The blend is 85% Carignano, 10% Cabernet Sauvignon, and 5% Merlot grown in Agricola Punica's Narcao and Barrua vineyards, spurred cordon vines cultivated in the calcareous, clay-rich and sandy soils of Basso Sulcis.

"Aromas of rosemary, lavender, blackberries and black licorice follow through to a full body that shows licorice, walnut shell, tar and dark fruit. Fascinating wine with real personality. Always refined. Drink now." **95 points, James Suckling**

Wine Orders can be placed with Sarah at wineclub@UClubToronto.com

Name of Wine	# of Cases	Total \$
NAME	Member #	

Pricing is inclusive of bottle deposit and HST for Wine Club orders.