

# University Club of Toronto – March Wine Club Offer

Did you know that as a UCT member, you're automatically a member of the UCT wine club?  
Well, you are! Check out our super Spring selections below and place your order.

## WHITES



**1. Solid Ground Chardonnay, Lodi, California 2016 - 12 bottles/case \$300**

This wine is pale gold in color with a vanilla and tropical fruit aroma, a full citrus and butterscotch flavor with a full-bodied finish. Food Pairing Salad Greens with Toasted Pine Nuts, Dates with Honey, Lightly Spiced and Peppered Roasted Chicken, and seafood such as Cod, Tilapia, and Shellfish.

**2. Villa Sandi Pinot Grigio DOC, Veneto, Italy 2016 - 6 bottles/case \$150**

Very bright pale straw yellow. Predominantly of fruit and flowery fragrances reminiscent of the countryside in Summer at haymaking time. Dry, round and flavoursome taste, well-structured, with a fruity, warm and well-balanced finish.



**3. Domaine des Deux Roches, Pouilly-Fuisse Vieilles Vignes, Burgundy 2015  
- 12 bottles/case \$585**

'Vieilles Vignes' is a deep gold wine that has an intense brioche aroma with hints of stone fruits and flowers, and a restraint that hints at its minerality. It has a complex palate of green apples, with hints of citrus, creamy oak notes, and a mineral austerity that perseveres into an impressive finish.

## REDS



**4. Vigneti del Salento Muri Primitivo, Puglia, Italy 2016 - 12 bottles/case \$235**

Intense ruby red color with violet reflections, intense, fruity (red fruits), spicy. Full-bodied, soft, quite tannic, harmonious. Ready to drink. Best served with excellent with red, rich wines, also goes well with game and mature cheeses.

**5. Trim Cabernet Sauvignon, California 2015 - 12 bottles/case \$350**

TRIM is a well-crafted Cabernet Sauvignon from outstanding vineyards in California. Our winemaking team works with some of the best vineyards to produce a lush, well balanced and fruit forward Cabernet Sauvignon.



**6. Fattoria Le Pupille, Pelofino (Sangiovese/Cabernet) Tuscany, Italy 2016  
- 12 bottles/case \$325**

Ruby red, with scents of red fruits and a note of cherry, pleasant in the mouth, lean and well-structured. Perfect for simple sauced based first courses, meat based second courses and cheese.

**7. Argyle Pinot Noir Reserve, Willamette Valley, Oregon 2014 - 6 bottles/case \$340**

A laudable glimpse of the Willamette Valley's finest offerings, this Reserve Pinot Noir is truly a celebration of balance. All three of our vineyards are based in volcanic, red soils, contributing to the sweet cherry, redheart plum, and toasted, rich, earth nose. The tannins are firm, but rounded, an underlying minerality which drives the mid-palate through the long finish. oak barrels. **Rated 93, Wine Spectator**



**8. Wakefield Crooked Horse Shiraz, Clare Valley, Australia 2016  
- 12 bottles/case \$300**

The wine has a seductive, lifted aroma characterised by plum, blackcurrant and dark cherry fruits along with subtle chocolate and a touch of oak derived spice. Palate The palate is rich, luscious and round with intense, perfectly ripened fruit characters. Mocha coffee and subtle spice characters complement generous fruit flavours of plum and blackberry. The wine is medium to full -bodied with a soft mid-palate and supple tannins. It has a well balanced structure with great texture, good length and lashings of fruit on the finish.



**9. La Gerla Brunello di Montalcino, Tuscany, Italy 2012  
- 6 bottles/case \$510**

Intense ruby verging on garnet. Dry, warm, harmonious, velvety, steady in body and heart. Perfume of Ethereal, melting into scents of sweet violet and iris, recalling the berries growing in the woods. Serving advice, Keep the bottle upright at room temperature for at least 24 hours, uncork it 2 hours before and serve it decanted in a carafe. **Rated 92+, Robert Parker's Wine Advocate**



Orders by the case to [wineclub@UClubToronto.com](mailto:wineclub@UClubToronto.com)

Scan back the form below

| #/Name of Wine | # Cases | Total \$  |
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|                |         |           |
|                |         |           |
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| NAME:          |         | Member #: |