



## NEWSLETTER – SUMMER 2023

### **PRESIDENT'S MESSAGE**

Hello to all the members of Friends of the Vine!

So, we are off on another adventure of ever an evolving series of events and information for the members with a newly elected Board of Directors. We would really like to thank the past board and in particular George Davidson, who served as President, for his efforts which were not easy through the COVID period. Thanks George, hope to see you at events!

### **Our 2023 newly elected Board of Directors:**

President - Ray Todd

Vice President - Tara Glumac

Secretary - Margo Frederickson

Treasurer - Mike Buckley

Director: Industry Wine Coordinator - Doug Crapo

Director: Marketing & Membership - Debra Johnstone

Director: Systems/ Data Information /Back Office – Flo Haliburton

Director: Wine Educator - Phil Lo

We really want to provide members with great experiences that improve their enjoyment, knowledge of wines, (Phil Lo has volunteered to share his notes on wine tasting notes), and provide a social environment for people to enjoy all that we like to do. If you have suggestions for anything do feel free to reach out to any of us and we all look forward to getting to know each and everyone of you. The Summer Barbecue on June 11 at the Winston Golf Club was a great success! Next up is a Rose Wine Tasting event at Metrovino is planned for July more details to come. So, it should be a great season to come!

Ray

President

# EVENTS 2023

We have some wonderful events planned for 2023, and we are always open to add more! Do you have an idea for an event, special tasting, interesting location, new partner?

Please share it with our Board members and help co-organize it.

Our first event, the Lunar New Year dinner, was a fantastic example of a member lead event.

## \*COMPLETED EVENTS

<b>Date</b>	<b>Event</b>	<b>Venue</b>	<b>Organizer</b>
Feb 16	Wine Pairing Dinner*	Bill's Peking House	Doug, Phil and Gorreti
Mar 31	Burgundy Wine Tasting *	Market Wines Uni	Flo and Margo
Apr 20	AGM*	Richmond Hill Wines	Mike
June 11	Annual BBQ *	Winston GC	Tara
July 20	Rosé Tasting	Metrovino	Ray
Fri Sept 22	Plates & Palates	Willow Park G&CC	Doug
Oct TBD	Wine Tasting	TBD	Tara
Nov TBD	Christmas Bubbles Brunch	Cassis	Ray

# NEXT EVENT

## **Rosé Wine Tasting**

### **Metrovino Fine Wine**

**722 11<sup>th</sup> Ave. SW (behind the Cookbook Company)**

**July 20<sup>th</sup>, 2023, Thursday**

**6:00 pm**

**Reservation:**        <https://zone4.ca/register.asp?id=32473>

Join us for great conversation and information on Rose Wines from various regions; this event will be led by Richard Harvey who is always entertaining and full of valuable information. Your chance to support small business! Normally our discount is 10% with this company but they are offering a 15% discount for any wines purchased at this event.

Depending on the numbers attending, 15 people seated or 30 people mingling, we will be tasting 6 wines and a Cheese box from Peasant Cheese.

Cost is \$60 per person for members and \$79 for non-members. The wines they choose are exclusive only to their store. I think you will enjoy a quality evening with Richard and staff and their choices of wine!

Richard J. Harvey

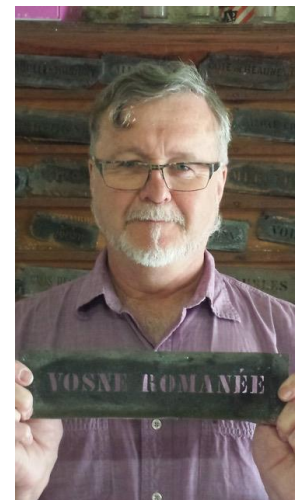
Born: December 21, 1956

Victoria, British Columbia, Canada

Languages spoken: English, French

Richard Harvey began his unofficial involvement in wine with a first harvest in France in 1976.

Richard started his formal wine career in Vancouver in 1981 at Bridges restaurant, where he managed the wine operations from buying to selling. The opening of the Vancouver Mandarin Oriental Hotel in 1985 saw Richard managing the wine cellar and working as sommelier in Cristal, the fine dining room in this luxury hotel.



In 1986, he moved to Alberta as importer's agent for such wines as Chateau Mouton Rothschild, Hugel Alsace wines, and California's Opus One.

The creation in Alberta of Canada's first privately owned wine boutique program proved to be attractive, and shortly after arriving in Alberta, Richard went to work with J. Webb Wine Merchant from 1986 until 1996.

In 1996, Richard opened Metrovino, a downtown specialty wine store, alongside the Cookbook Company Cooks and their associated cooking school. The product mix of Metrovino is quite different from the norm in the local market, with our wines being selected and commercialized by us on an exclusive basis. "We don't buy wines from catalogues" could be a motto...Travel and a personal familiarity with our producers is essential.

From the beginning of his career, wine education has occupied a great deal of Richard's time. He acquired his WSET accreditation in 1988. He is also a former instructor and department head for the International Sommelier Guild Diploma course at various locations in Canada and the U.S.A.

*In his career, Richard has traveled extensively in all regions of France, as well as Spain, Italy, Germany, Australia, Chile, Oregon, California, South Africa and of course, Canada. His work experience includes winemaking experience garnered in 6 harvests at Chateau de Beauregard in Burgundy, and one harvest at Seven Springs Vineyard in Oregon,*

## **2022 AGM and Spanish Wine Tasting @ Richmond Hill Wines, Apr. 20, 2023**

FOV AGM meeting and Spanish wine tasting at Richmond Hill Wines was another fantastic event.

Our host, Kevin O'Connor provided an excellent education on the Spanish regions and grapes, the history of each wine producer. Great selection, mixed varietals, we were treated to two very high-end reds.

Including a great charcuterie board from Peasant Cheese.

See below for the wines and prices.

### **TASTING REPORT – Phil Lo**

#### **SPANISH WINE TASTING AT RICHMOND HILL WINES**

**APRIL 20, 2023, after FOV AGM**

The follow tasting was led by Kevin of Richmond Hill Wines. Tasting notes from Phil.

#### **Reception sparkling**

Vendrell Brut Nature

NV from Penedes, Spain. Varietals: Macabco, Xarelo. A Cava made with the traditional method.

Bright golden colour. Pleasant and fresh nose. Unfortunately, the wine was poured too early (or the AGM was too long!). By the time we got to taste it most of the fizz was gone. But the wine was still very pleasant and fruity with a hint of bread and yeast. Very good value for the money.

Regular price \$28.95, with our FOV discount \$23.16.



## White

2020 Terrer D'aubert Blanc

From Tarragona, Spain. Varietal: Macalco. Bright golden colour. Fruity nose of citrus, and pear. Nice acidity. Very pleasant on the palate. Medium body with a nice finish. Good pairing with white flesh fish, shellfish and chicken.

Regular price \$28.95, with our FOV discount \$23.16. Extremely good value



## Red

2019 Ortega Ezquerro Granacha

From Rioja, Spain. Varietal: Granacha. Pale ruby colour. Nose of spices and red fruit with a hint of soya sauce. Lighter body on the palate. A simple and happy wine for the summer on the patio, but it would also pair well with some spicy food.

Regular price \$34, with our FOV discount \$27.20.

No Photo

## Red

2019 Parajes de Callejo

From Riera del Duero, Spain. Varietals: Tempranillo, Albillo Mayor. Garnet colour. Nose of plum, herbs, mushrooms, and a hint of vanilla. Medium body, nice mouth feel and a medium finish. Good pairing with red meat.

Regular price \$35.95, with our FOV discount \$28.76. Very good value.



**Red**

2014 Trasnoco by Ramirez de Ganuza  
From Rioja, Spain. Varietals: Tempranillo, Graciano, Viura and Malvasia. Dark garnet colour, almost inky. Very complex nose of black fruit, herbs, mushrooms, coffee, vanilla, and earth with hints of orange peel. Medium body, silky smooth tannins, very good mouth feel and a well-balanced long finish. The finish lasted a good 30 second on the palate. This was the star of the night for me. This wine stands up to the best from Bordeaux. It is probably at its peak but will probably age for 5 to 10 more years in the cellar. Good pairing with grilled steak, prime ribs, rack of lamb and roasted lamb and other red meat. Regular price \$175 with our FOV discount \$140. Unfortunately, very limited in distribution



**Red**

2016 Bodega Clos Figueras  
From Priorate, Spain. Varietals: Granacha, Carignan. Dark garnet colour. Nose is still very tight although the wine has been opened for 3 hours. Nose has hints of red fruit, herbs, spices. Supple on the palate. Still tannic, with a long finish. This is a big wine. The wine will probably age and develop for many more years. Would like to re-taste this in 5 years to see how this will develop. Regular price: \$145, with our FOV discount \$115.



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# French Burgundy Tasting @ MARKET WINES, Friday, March 31, 2023

Thanks to all who attended, it was a great event - one we can certainly repeat in the future! So much fun!

Market Wines – University hosted FOV to a sold-out event on Friday March 31, 2023.

We were welcomed and while we toured the shop we enjoyed comparative tasting of 2 Rose wines, then settled down to blind tasting 7 burgundy wines, 3 white and 4 red. Hands down Abigail did a stellar job in choosing these wines, sharing her knowledge with us, and overall making it a very enjoyable event.

Congratulations to Phil Lo on his big win of the night, a bottle of Beaujolais Blanc by Daniel Bouland.

With us, food pairing is also a must .... the charcuterie boxes prepared by Soffrito were amazing, well selected tastes that were delicious with our wines..., they accommodated everyone's needs and certainly packed a lot of flavours in the boxes.

These wines are unique to Market Wines, available at all locations.

## White Burgundy

- Chablis Premier Cru - Les Fourneaux 2020
- Bourgogne Chardonnay – Jean -Louis Chavy
- Bourgogne Chardonnay– Paul Garaudet



## Red Burgundy

- Bourgogne Pinot Noir – Paul Garaudet
- Monthelie Premier Cru - Paul Garaudet
- Savigny-Les-Bvaune Prenior Cru Domaine Pavelot
- Fixin Premier Cru Clos De la Perriere – Domaine Joliet



Check out the wines and the regions of Burgundy, and a few photos from the event. The wine tasting colour wheel was a great too.



## **Chinese Lunar New Year Dinner @ Bill's Peking House, Feb. 16, 2023, hosted by long time members Phil & Goretti Lo**

An amazing time! The nine food plates were delicious and presented a real challenge for wine pairing. The challenge was met with seven diverse wines that paired extremely well.

It was an early start to an event - - almost everyone was there and tasting the reception bubbly five minutes before the event was supposed to begin (6PM). It was evident that everyone was having fun as folks didn't start to leave until after 10PM. Not a drop of wine was left, not even the door prize bubbly that the draw winner (Bruce) generously donated back to all attendees.

Philip Lo provided written information prior to the event which was valuable to everyone. His verbal descriptions and suggestions between courses were very well received - - people stopped visiting and actually listened. The educational objective of Friends of the Vine was certainly delivered by him, not just about the wines but also about the food plates, their history, and their delivery order.

The 3 tables were packed, the hum of conversations high, the timing of the food plates was great, the range of wines available was perfect - - all in all, it was an amazing evening. Attendees ordered over half a case of wine each, and Crowfoot Wines was pleased with the volume of orders for a 30-person event.

Thank you to Phil and Goretti Lo for organizing this with Doug!



# PHIL 'S WINE RAMBLINGS

## PHIL'S PERCEPTION OF WINES

Phil Lo 20230501

Let me introduce myself. I am Phil Lo. I have been a member of the FOV uninterrupted since 1993, when my family moved to Calgary from Ontario. My youngest kid at that time was in the same class in kindergarten with Walter's (FOV founder) youngest kid. My wife met Donna through the kids and the rest is history for my membership in FOV.

This is my first year as Director. My mission is to share some of my understanding in wine appreciation, tidbit knowledge or, more likely, mostly useless but interesting information about wine which I gathered over the many years of drinking and appreciating wines. Mostly this is for fun. I am not in the wine trade and was never formally educated in wine. So, please take everything I say here with a grain of salt.

Being my first article here, I am going to start with something lighter – my perception of wines after so many years.

### **Red**

**Italian Wines** - To me Italian wines are like mother's cooking, always reliable and consistent. But sometimes they can be spectacular!

**Burgundy or more properly Bourgogne** - Burgundy reds are 100% Pinot Noir. And Pinot Noir is known as Heart Break Grape. They do not call that heart break for no reason. For me, Burgundy is like all the girls I dated and fell in love in my younger days but never got to marry any one of them. They left me with lots of sweet and what-ifs in my memory. And once you have tasted one very fine Burgundy, you will forever be smitten and will be looking forward finding, and hunting for the next one with repeated experience.

**Bordeaux** - Bordeaux is the benchmark, standards for the rest of the wine world to be measured against. They are serious wines. You need to pay attention to them when drinking them. To me, Bordeaux wine is like every man's wife. It is like a serious lady telling you: "Come and sit down. I want to talk to you. Shut up and pay attention while I am talking!"

**Cote du Rhone** - Cote du Rhone are my little mistresses. They love me unconditionally. Always happy to be in my company. Of all the wines in my cellar, they are the ones I always have problem keeping and cellaring.

### **White**

### **wines**

With the exception of white Bourgogne and Rieslings, most white are meant to be drunk fresh and early, and not for cellaring long term. Most white wines are like roses or tulips, they are most beautiful before they are fully bloomed. To me, white wines are like young ladies, full of freshness, energy, laughter, and beauty. They are pleasant to be with, like a ray of sunshine. I enjoy their company.

# WINE RATINGS – HISTORY AND WHAT DO THEY MEAN TO YOU

by Phil Lo

I am sure you have come across 90-points, 94-, 96-point wines advertised in wine stores, in wine magazines and newspapers. You may even have come across the odd 100-point wines on occasion. What are these ratings? Who rated them? Should you trust them and use them for your purchase?

First, a bit of history. 60 or so years ago, there was no systematic rating for wines. A 20-point system first appeared about 50 years ago out of wine making school at the University of California, Davis (UCD). A professor at UCD came up with a 20-point matrix for evaluating wines for the purpose of wine production, for wine makers to use. It is a matrix with points and half points given to categories such as colour, aroma, truthfulness to varietal characters, truthfulness to regional traditions, body, balance, finish etc., which adds up to a total of 20 points. Shortly after that Robert Parker, at Wine Enthusiast at that time, started to rate wines using his 100-point system. According to him, he also uses a matrix system given to different aspects of wines during evaluation to come up to a total of 100 points. Magazines such as Wine Spectator, Decanter then followed suit and now almost all wine critics use the 100-point system and all claim they have their own proprietary matrix for the evaluation. But I rarely find any disclosure of the underlying matrix other than the original UCD 20-point matrix.

## **In general, this is what the scores mean:**

- 95 to 100 points rating means the wine is Exceptional, a Classic.
- 90 to 95 score means Outstanding, Superior.
- 85 to 89 score means Very Good.
- 80 to 85 means Good, Solidly Made.
- Most publications do not list any wine scoring below 80.

For you, what does that mean? Will you like or dislike a high scoring wine? Should you buy wines based on the published ratings? My own experience: I need to know who was the critic that rated and scored the wine. There are people I trust, names such as James Suckling, Janice Robinson. There are magazines or rating sites I respect, names such as Wine Spectator, Wine Enthusiast, Wine Advocate, Decanter, Vivino.

Ultimately, there is no guaranty you will like a wine because it scored highly. When buying wine, I still prefer to be able to taste it first no matter what the score is or recommendations from the salespeople at the store. That is why a membership in clubs such as the Friends of The Vine is important! However, a lot of the time, especially with highly priced wines, I may not be able to taste first. In that case, I would base my buying using scores from critics or sources I follow and respect. For wines I am buying for long-term cellaring, and I would like to buy multiple bottles for

cellaring, if possible, I would buy one, tasted it and go back to buy multiple bottles for cellaring, depending on if I like and think there is likelihood of improving and aging. But for very rare wines with limited availability and I know other people might be competing to buy, I would have no choice but grab them before they are gone, strictly based on ratings and scores from respected sources.

## OUR BENEFITS & PARTNERS

In addition to our club's fantastic tasting events, all members receive great discounts thru our partners. Check out their websites for their curated wine tastings.

### Craft Cellars

1345 - 32 Avenue NE, Calgary

[www.craftcellars.ca](http://www.craftcellars.ca)

### Crowfoot Wine & Spirits

[www.crowfootliquor.com](http://www.crowfootliquor.com) for locations.

### Highlander Wine & Spirits

[www.highlanderwine.com](http://www.highlanderwine.com) for locations.

### Kensington Wine Market

1257 Kensington Road NW

[www.kensingtonwinemarket.com](http://www.kensingtonwinemarket.com)

### Market Wines

520 77 Avenue SE (Calgary Farmers Market)

<https://www.marketwines.ca>

4109 University Ave. NW

### Metrovino

722 - 11 Avenue SW

[www.metrovino.com](http://www.metrovino.com)

### Richmond Hill Wines

108, 3715 - 51 Street SW

[www.richmondhillwines.com](http://www.richmondhillwines.com)

### Rocky Mountain Wines, Spirits & Beer

225 - 58 Ave SE

[www.rockymountainwinespiritsbeer.com](http://www.rockymountainwinespiritsbeer.com)

## MEMBERSHIP 2023

A reminder that FOV memberships expire on December 31, 2023.

Register at <https://zone4.ca/reg.asp?id=30207>

Our website [www.friendsofthevinecalgary.com](http://www.friendsofthevinecalgary.com) has membership renewal and event information and can always be checked for details.

# Happy Summer Everyone!

