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## Wine Maven



**Valentina Abbona of her family's Marchese di Barolo** estate visited earlier this year for a tasting at Bar Bricco. The wines were a delicious match for the array of cheeses and salumi served, beautifully balanced, elegant rather than hearty—sublime examples of their region Piemonte. The Dolcetto has a heady fragrance, plummy, tart and fresh, with juicy acidity. The 2010 Tradizionale Barolo is a blend of several vineyards, with generous flavours, lots of fruit and a medium finish. The 2011 Cannubi single vineyard Barolo (practically in the centre of the town of Barolo, partly sandy soil, 16 producers share Cannubi) is concentrated, elegant, floral, complex, with scents and flavours of mushroom, velvet and roses. The Barbaresco, elegant with lovely violet and handbag leather aromas, what you drink when you are waiting for the Barolos to age.



**Sean Boyd of Rotie Cellars loves** the wines of the Rhone Valley made from Syrah, Grenache Mourvedre, Viognier, Rousanne and Marsanne. He wanted to make wine in Washington State. So he set about finding the best place to do that—it had to be warm enough, Grenache in particular doesn't like it under 10 degrees. His search eventually led to the creation of a new AVA, with rocks like Chateaufneuf du Pape, in the rain shadow, possessing ancestral river beds with basalt breaking through due to ancient tectonic uplift. Yes, Sean Boyd has a geology background. The Southern White, Viognier, Roussane and Marsanne with a bit of Grenache Blanc, has a fresh and subtle musky spice with floral and yellow fruits, lemon and yuzu citrus flavours, an interesting oily texture and slightly resinous flavours, juicy acidity, gorgeous balance and a long finish. The Northern Blend Red had great tension with white pepper, berry fruit, subtle herb. The wines were tasted with a terrific menu at a wine dinner at The Marc. Find Rotie Cellars wines on The Marc's list and at better wine shops.

**Here's a great value red to get us through the gales of March—2013 Rosario Ermilinda Freitas**—a tasty blend of indigenous Portuguese grapes, Touirga Nacional and Castelao along with some Syrah and Cab Sauv. Expect juicy red fruit with firm, ripe tannins and lots of flavour. A delicious buy that rings in under \$16.



### Giorgio Flessati, winemaker

of **Vina Falernia**, visited Edmonton in February to tell us more about Vina Falernia in the Elqui Valley, north of Santiago, reminding of the great value and high quality of wines from Chile. Highlights—a really fresh Sauv Blanc, two super juicy Carmenere, one made with semi-dried grapes (*appasimento*); a well-structured Cab Sauv with minty chocolate and subtle green pepper notes to have with grilled beef. Under \$20, available at Sherbrooke and other fine wine shops.



### Poli Marconi 46 Gin Jacopo

Poli is well known for grappa. The Marconi 46 is their first foray into that other aromatic white spirit, gin. It's practically handmade in the Crysopea, a specially-built, water-bath vacuum still. It smells so good we don't know if we are to drink it or date it—warm notes of juniper, cardamom and coriander, cool mountain pine and mint, with sweet Muscat fruit. Have it in a cocktail at Bar Bricco.



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## EVENT CALENDAR

<p><b>THURSDAY, MARCH 3</b> Queen Chardonnay Tasting with Marcia J. Hamm, Hicks Fine Wines 780-597-5000</p>	<p><b>WEDNESDAY, APRIL 6</b> Best Wines You've Never Heard Of Tasting. Aligra Wine &amp; Spirits, aligrawineandspirits.com/events</p>
<p><b>TUESDAY, MARCH 8</b> Yalumba Winemaker Dinner Select Restaurant, 780-428-1629</p>	<p><b>THURSDAY, APRIL 7</b> Portuguese Parade Tasting with Stacey Jo Strombecky, Hicks Fine Wines, 780-597-5000</p>
<p><b>SATURDAY, MARCH 12</b> The Independents Scotch Tasting Unwined Fine Wine, Spirits &amp; Ales, 780-458-4777</p>	<p><b>SATURDAY, APRIL 9</b> Wine Spirit Education Trust (WSET) Level One Foundation One-day Class alandon@aii.edu</p>
<p><b>MONDAY, MARCH 14</b> St. Patrick's Day Pre-quel Irish Whisky Tasting, Unwined Fine Wine, Spirits &amp; Ales, 780-458-4777</p>	<p><b>THURSDAY, APRIL 14</b> Oh Canada with Marcia J. Hamm Hicks Fine Wines, 780-597-5000</p>
<p><b>WEDNESDAY, MARCH 16</b> Fun With Rum Tasting Aligra Wine &amp; Spirits, aligrawineandspirits.com/events</p>	<p><b>TUESDAY, APRIL 19</b> Accidental Sommelier Series: Chenin Blanc, Sauvignon Blanc and Merlot Tasting, Unwined Fine Wine, Spirits &amp; Ales, 780-458-4777</p>
<p><b>THURSDAY, MARCH 17</b> Swine and Dine Dinner Royal Glenora Club, steve.buzak@royalglenora</p>	<p><b>WEDNESDAY, APRIL 20</b> Luigi Bosca Royal Winemaker Dinner with proprietor Alberto Aruzi, Ernest's Restaurant, NAIT, 780-471-8676</p>
<p><b>THURSDAY, MARCH 17</b> An Evening with Elizabeth Muir: Vasse Felix, Henschke and Pewsey Vale Hicks Fine Wines, 780-597-5000</p>	<p><b>THURSDAY, APRIL 21</b> Penfolds Tasting with Natasha Susylinski, Hicks Fine Wines, 780-597-5000</p>
<p><b>FRIDAY, MARCH 18</b> Yalumba Winemaker Dinner Ernest's Restaurant, NAIT, 780-471-8676</p>	<p><b>WEDNESDAY, APRIL 27</b> Wines from The Pacific Northwest Tasting, Aligra Wine &amp; Spirits, aligrawineandspirits.com/events</p>
<p><b>FRIDAY, MARCH 18</b> Joseph Drouhin Technical Tasting with Laurent Drouhin Edmonton Country Club, alex.milic@edmontoncountryclub.com</p>	<p><b>TUESDAY, MAY 3</b> Culmina Winemaker Dinner with proprietor Don Triggs Rge Rd, 780-447-4577</p>
<p><b>MONDAY, MARCH 21</b> Accidental Sommelier Series: Riesling and Pinot Noir Tasting, Unwined Fine Wine, Spirits &amp; Ales, 780-458-4777</p>	<p><b>WEDNESDAY, MAY 11</b> Glenfarclas Whiskey Tasting with proprietor George Grant Crestwood Fine Wines, 780-488-7800</p>
<p><b>THURSDAY, MARCH 31</b> Wines of Southern Italy with Hayley McRae Hicks Fine Wines, 780-597-5000</p>	<p><b>THURSDAY, MAY 12</b> Glenfarclas Whiskey Dinner, Ernest's Restaurant, NAIT, 780-471-8676</p>

VINI e SPUNTINI

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