

## FROM THE ARCHIVES 0108

*ARCHIVE WINE CELLARS* is celebrating the start of its fourth year of operation. The initial membership of seven has grown to over one hundred and thirty. Our web site has received compliments from far and wide. Innovations such as the "\$10 Wall" are popular as are the wine tastings featuring guests who are not necessarily connected with the wine industry but have interesting hobbies, careers or experiences. Plans are in the works for at least two more such events within the next six months featuring guests who will leave you amazed. More details will be forthcoming in future newsletters. Thanks to all for their support.

### ARCHIVES WINE SIGNS (Sandra Kochan – BC Wine Country)

**The Libra Wine** – Intelligent, restless, indecisive and argumentative. Fume Blanc or Sauvignon Blanc??? Don't describe me as "grassy". I AM NOT "GRASSY" maybe a tad herbaceous with hints of tarragon or sugar snap peas. I'll concede to rotting limes or fresh mown hay. What d'ya mean indecisive – huh? huh? What d'ya mean argumentative – well I never!!!

**The Scorpio Wine** – Passionate uncompromising, intense, secret. The depth and intensity of Canadian Ice Wine has no rival and any pretenders to the throne should be prepared for hard battle. A little bit goes a long way, as one sip opens worlds of secrets and complexities. Scorpio will age well and with dignity and maybe, just maybe, gradually reveal its secrets.

**The Sagittarius Wine** – Direct, restless, warm, generous, likeable, forward, Gerwürtztraminer displays depth and a warm welcoming openness. No need to find reasons – uncork a bottle and celebrations just happen.

**The Capricorn Wine** – Ambitious, disciplined, relentless, responsible. Sitting at the top of the wine world, Chardonnay dares an upstart such as Riesling to issue a serious challenge. The saga is ongoing, just like your favourite soap opera.

**The Aquarius Wine** – Unpredictable, unconventional and extremely curious. Take a Pinot Noir wine cutting to an agricultural research station, mutate it into something with pinky-grey clusters, plant it in the Okanagan, age it in a barrel and – "EUREKA" – Pinot Gris. The future of Canadian produced Pinot Gris – unpredictable.

**The Pisces Wine** – Indolent, graceful, dreamy, versatile and elusive. How can a grape, pronounced "shash-lah", produce a good wine? Chasselas allows for reflection and lets you remember why you tied that knot around your finger before stopping at the grocery store.

### ARCHIVES CELLARS AND THE SINGLE MALT

The Single Malt connoisseur will be interested in the new page we are compiling for our web site. It should be up and running within the next few weeks. The page will list approximately seventy-five links to various distilleries, agents and bottlers. Literally, volumes of information will be available with a click of the mouse.

**SINGLE MALT TIDBITS** - Ever wonder where some of the weird and wonderful names found on Single Malt Labels originate?

Ailt-Á-Bhainne	"The Milk Burn"	(Speyside)
Auchentoshan	"Corner of the Field"	(Lowlands)
Auchroisk	"Ford of the Red Stream"	(Speyside)
Ben Wyvis	"Big Green Slope" or "Terrible Hill"	(Highlands)
Caol Ila	"Sound of Islay"	(Islay)
Cardhu/Cardow	"Black Rock"	(Speyside)
Clynelish	"Slope of the Garden"	(Highlands)

### ARCHIVES WINE SELECTIONS

#### **Castillo de Monseran Garnacha (04)- Spain**

**\$12.60**

This one was a rare find at a recent tasting. Any vineyard owner who can produce such a delicious wine from 50 year old vines and allow us to retail it for such a reasonable price is definitely at the top of the Archive Cellars "WOW" scale. Initial tones of a white pepper spiciness give way to a red fruit and soft tannin finish.

#### **Tierra del Sol Tempranillo (03) – Spain**

**\$10.00**

The varieties of Castille are today, where the wines of France's Midi were twenty years ago. Unheralded and unknown, but always capable of producing outstanding vintages. No one can go wrong by always having a few of these available.

#### **Spanish cheese pairing suggestions:**

On your next visit to your favourite cheese store ask for **Ibérco**. This cheese is a blend of three types of milk and extremely popular. It is produced in the same central plateau area of the Iberian peninsula as the Tierra del Sol wines.

A Galician cheese of interest would be the creamy, slightly sharp and salty **Tetilla**.

## MORE ARCHIVE WINE SELECTIONS

### Isabel Sauvignon Blanc – New Zealand

**\$34.41**

This one is definitely a “TGIF” wine. Served well chilled, the grapes from this vineyard were used in the production of the world famous Cloudy Bay. We managed to get a couple of cases and a few bottles are left.

### Doña Dominga – Chile

**\$18.38**

Most vines labeled “old vine” in Chile are fifteen years or older. It is a marketing determination arrived at by the vineyard owner. This is an interesting blend of “old vine” Cabernet Sauvignon and Carmenere from the Colchagua (Colchawa) Valley – fresh, with a red fruit (plums and cherries) finish.

### Wayne Thomas American Oak Shiraz - Australia

This 5 year old Shiraz from McLaren Vale displays mature complexities of fruity red berries and cedar. The traditional vanilla usually imparted by American Oak barrels is there, but very faint. This is a wine that will generate discussion.

Archive Wine cellars will be re-stocking our rare Bordeaux and Burgundy selections. If you have something special you wish to locate, let us know. To make room on our shelves, we will sell the following vintages for a 20% discount from the price shown in this newsletter.

<b>Ch d’Yquem (99) 375 ml</b>	<b>\$173.54</b>
<b>Ch. D’Angludet (01)</b>	<b>\$ 70.36</b>
<b>Ch. Pichon – Longueville (96)</b>	<b>\$168.92</b>
<b>Ch. Virginie de Valandraud (03)</b>	<b>\$142.57</b>
<b>Ch. Montrose (01)</b>	<b>\$134.79</b>
<b>Ch. Lafite Rothschild (02)</b>	<b>\$342.65</b>
<b>Ch. Angelus (01)</b>	<b>\$104.20</b>
<b>Ch. Palmer (84)</b>	<b>\$170.68</b>

<b>Cote de Beaune wood box (Red-01)(White-04)</b>	<b>\$105.70</b>
<b>Vosne-Romanée (99)</b>	<b>\$ 90.74</b>
<b>Pommard (98)</b>	<b>\$ 91.14</b>
<b>Pommard (02)</b>	<b>\$ 71.39</b>
<b>Corton-Bressandes (98)</b>	<b>\$ 85.57</b>
<b>Beaune La Montée Rouge (02)</b>	<b>\$ 59.65</b>

## ARCHIVES TIDBIT

Anyone who patents a cure for a hangover will probably be wealthier than Bill Gates. Interest in finding such a cure dates back to Roman times and involves a most unlikely vegetable.

*Athenaeus* writes: The Egyptians are very fond of wine. They are the only people amongst whom it was the custom at feasts to eat boiled cabbages before all the rest of the foods, and even to this very time they do so and many people add cabbage seed to potions which they prepare as preventatives against drunkenness.

*Eubulus* becomes truly poetic:

Wife, quick! Some cabbage boil,  
of virtuous healing  
that I may rid me of this  
seedy feeling

*Alexis of Rome* was not a shrinking violet of a poet either and gave the following advice:

“Last evening you were  
drinking deep,  
So now your head aches,  
Go to sleep;  
Take some boiled cabbage when  
you wake  
And there’s an end of your headache!”

Any good cabbage recipes out there ??

## ARCHIVES BACKGROUNDER

One of Louis Pasteur’s many talents was his interest and study of oenotherapy – the use of wine as a medicine. A young English doctor named Christopher Rawson Penfold concluded his studies under Pasteur and in the early 1840’s, with his young wife Mary Holt, sailed to Australia. They settled north of Adelaide at the foot of Mount Lofty, built a small stone cottage and named it The Grange. A small planting of carefully selected vines soon grew into a successful commercial enterprise. Wines under the Penfold label soon became known for quality and sold extremely well. In 1957, a stubborn and talented winemaker named Max Schubert defied Australian tradition and produced an exceptional wine that won prizes and accolades around the world. The Grange is still produced in limited quantities and much sought after.

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