

**AT A GLANCE****Region:** Napa Valley, California**Founded:** 1972

**History:** The Wagner's have been farming in the Napa Valley since 1906 . In 1972 Charlie, Sr. and Lorna Wagner asked their son, Chuck, to join them in starting a winery to be called Caymus Vineyards. Today, Chuck oversees all vineyard and wine production focusing exclusively on Cabernet Sauvignon. With pride, Chuck's two sons have now joined the family operations; Charlie II. making Mer Soleil Chardonnay from the Santa Lucia Highlands in Monterey County, and Joseph making Belle Glos Pinot Noirs. Enjoy the fruits of their labour.

**Vancouver Playhouse International Wine Festival 2011****Principal Attending:** Peter Lindenlaub, Divison Manager Canada

**Tasting Room**

- 2009 Conundrum
- 2009 Belle Glos Meiomi Pinot Noir
- 2009 Mer Soleil Silver Chardonnay (ceramic bottle)
- 2009 Belle Glos Clark & Telephone Pinot Noir
- 2008 Caymus Napa Cabernet (*Trade tasting only*)

**Other Events****California Cruisin'***Canvas Lounge - Wednesday, March 30th*

- 2009 Conundrum
- 2009 Belle Glos Meiomi Pinot Noir

**CAYMUS**  
VINEYARDS

MER SOLEIL

CONUNDRUM

Belle Glos

## Principal Bio

**Principal Attending:** Peter Lindenlaub

Peter Lindenlaub has been in the beverage alcohol business since 1992. Prior to taking on his current role as Canadian Division Manager for Wagner Family Wines, including; Caymus Vineyards, Belle Glos Pinot Noirs, Mer Soleil Chardonnays and Conundrum White Wine, he managed a successful agency wine company, responsible for importing over 1.5 million bottles per year.



# CONUNDRUM

## **Conundrum 2009** *Conundrum Napa Valley*

### ***WINEMAKING NOTES***

Conundrum is a true California wine, with grapes sourced from Napa, Monterey, Santa Barbara and Tulare counties. We often hear the phrase "exotic" when described. It's a fitting portrayal; there is no other wine quite like it.

Each lot of wine is treated separately to respect its unique flavor profile. This approach starts in our vineyards and continues in the cellar. We keep some lots in cool-temperature stainless steel to maintain fresh, crisp aromas and fruit flavors; and age some lots in a combination of French barrels.

### ***TASTING NOTES***

Floral bouquet nose with a dominance of honeysuckle. Muscat is the defining/alluring factor in the aroma of this wine. Enters round with a Chardonnay weight to it then quickly lightens up to reveal the additional varietals. Sauvignon Blanc adds an herbal element while the Viognier adds a spicy character. The Chardonnay brings weight mid palate and Muscat adds an undeniable honey character to finish things off.



***RETAIL: \$24.99***

***SKU: +390831***

***CONFIG: 12X750ML***

***SPECIALTY LISTING***

***GRADY WINE MARKETING***

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# Belle Glos

## Meiomi Pinot Noir 2009 Belle Glos California



Pronounced “may–oh–mee”. Meaning: “Coastal” in the native language of the Wappo tribe that was located in the coastal hills of northern California.

### **APPELLATIONS OF ORIGIN**

Sonoma County, Santa Barbara County, and Monterey County.

### **WINEMAKING NOTES**

Sonoma Flavor Profile: Bright cherry, minerality, mid palette weight.

Monterey Flavor Profile which reviews earth, leather, ripe plums, loads of texture.

Santa Barbara Flavor Profile with hints of baking spices, brightness, creamy viscosity.

Each vineyard is chosen for its unique contribution to the blend. Vineyard Sites are located in Region 1 growing areas. Region 1 is based on a scale with a range of 1-5 created by UC Davis to characterize the heat summation of growing areas. Region 1 being the coldest area to grow and ripen quality winegrapes and region 5 being the hottest. For reference, Napa Valley is Region 3.

Sealed with a twist-top to ensure it arrives to the customer just as we intend it to taste.

By blending three appellations, Meiomi can be relied upon as an immensely enjoyable wine in any and every vintage.

### **TASTING NOTES**

Bright, deep garnet color. Aromas of cola, blackberries and a sweet cedar note. A greatly layered palette abundant in flavor and texture. The first entry encases the mouth with a velvety richness. Then the wine unloads with flavors of bright cherry, cola, and dried leaves undertoned with vanilla, leather and high style oak. The many layers emerge independently, then refocus. While supple, the tannins carry the wine through to a lingering, succulent finish.

**RETAIL: \$27.99**

**SKU: +278937**

**CONFIG: 12X750ML**

**SPECIALTY LISTING**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# MER SOLEIL

## **Silver Chardonnay (unoaked) 2009** *Mer Soleil California*

### ***WINEMAKING NOTES***

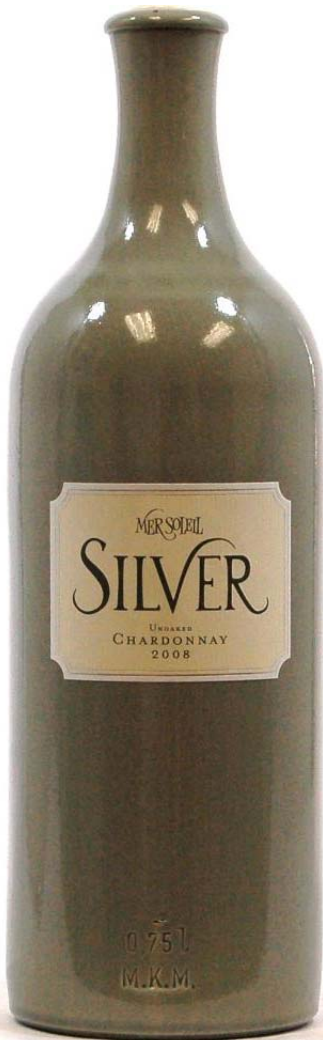
Silver unites the crisp mineral essence of classic Chablis style with the tropical elements found in Chardonnay of the Pacific coastline.

Using Chardonnay grown in special blocks of the Mer Soleil Vineyard in the Santa Lucia Highlands of Monterey County, we harvested the grapes when just fully ripe, their gold color hued with green, expressing clean aromas of Chardonnay fruit and firm acidity.

The grapes were pressed and fermented in both stainless steel and cement vats, with no oak contact or malolactic fermentation. We bottled the wine early in the year and capped it with a twist top to maintain its fresh fruit character and crisp citrus finish. The result is our latest presentation of a Chardonnay we consider as sleek and cool as Silver.

### ***TASTING NOTES***

Light gold color with a pale green tint. Clean, lively aromas of honeydew melon and green apple carry over to delicate tropical fruit flavors of pineapple and papaya, balanced with crisp mineral notes. The full texture lasts through a luxuriously long finish.



***RETAIL: \$28.99***

***CSPC: +143784***

***CONFIG: 12X750ML***

***SPECULATIVE LISTING***

***GRADY WINE MARKETING***

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# Belle Glos

## “Clark & Telephone” Pinot Noir 2009

*Belle Glos Santa Maria Valley, Santa Barbara County, California*

### **WINEMAKING NOTES**

Located in the Maria Valley of Santa Barbara County, this site sees very coastal temperatures and experiences lots of fog through spring and mid summer.

Santa Maria Valley is situated east/west, one of the only valleys in CA to have this orientation. Due to this, it is an access for the Santa Ana winds (Santa Ana's) to expel through from the inland valleys. The Santa Ana's are the saving grace as they are a warm wind, and they push the ripeness curve up quickly. Without the Santa Ana's, Santa Maria Valley would not be able to ripen wine grapes of any kind.

The Clark & Telephone Vineyard was planted own root, in 1972 to the Martini clone of Pinot Noir.

Martini Clone was one of the first clones to grace the CA coast. In the past, it was used along with Pommard for high volume productions. As newer, more reliable clones became available, the Martini clone fell out of vogue and most has been replanted.

We began farming the vineyard in the late 1990s and have brought it back to health.

Soils are Pleasanton Sandy Loam.

### **TASTING NOTES**

Deep scarlet colour; out of the gate, aromas of cinnamon, cranberry and a hint of ginger tease for a taste. The palette turns into Christmas in the mouth...sweet baking spices and tart berries, even a hint of roasted meat. Throughout the experience a plush weight fills the mouth. The merging of flavors, viscosity and a lively acidity round out the long, sinuous finish.



**RETAIL: \$43.99**

**SKU: +243956**

**CONFIG: 6X750ML**

**SPECIALTY LISTING**

**GRADY WINE MARKETING**

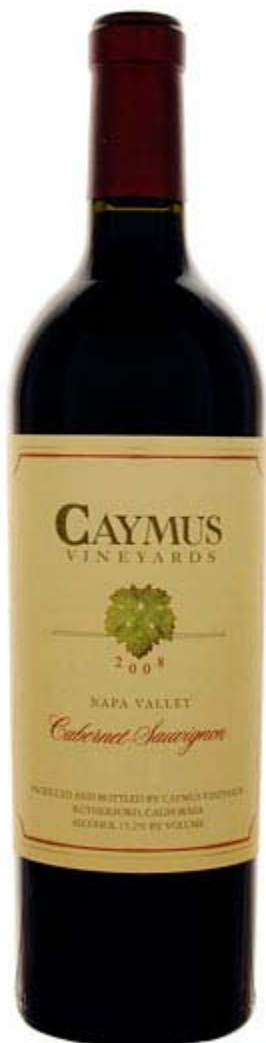
1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# CAYMUS VINEYARDS



## **Cabernet Sauvignon Napa Valley 2008** *Caymus Napa Valley*



**RETAIL: \$69.00**

**SKU: +390849**

**CONFIG: 12X750ML**

**SPECIALTY LISTING**

### ***VINTAGE REPORT***

The 2008 vintage: an extended, dry growing season allowed for completion of harvest during "Indian summer" between a few fall showers. Such conditions allowed the fruit to ripen further and this "extended hang time" developed a wine of greater color, less acidity, and fine textured qualities.

One might say that 2008 is a vintage where the wine was "made in the vineyard." We monitored the ripeness daily, harvesting the grapes as they matured to our desire—and produced a dark, richly flavored wine in the process.

As a rule I do not believe that "single vineyard bottlings" provide the most special wines of the Napa Valley. This 2008 vintage is an example of how a blending of cabernets from selected sites throughout the Napa Valley—Calistoga to Napa City, can create great dimension and complexity in a wine. The grapes that produce our cabernet are all located at very desirable sites for this variety. An additional and significant fact about Caymus cabernets is that the wine is a blend of Mountain and Valley fruit; creating yet another dimension of richness in character.

The tannin levels of our wines are higher and the acidity lower than most other Napa Cabernets. Our processes from vineyard to the winery are responsible for this desirable combination. The wine is "nuanced" with French oak aging for 16 months before bottling. Our goal is to make wine that tastes exciting in its youth or in its wisdom of 10 years or more.

Making wines in the Napa Valley has been our family tradition for over 100 years. In our household the wines are served with a meal and enjoyed with friends and family.

### ***TASTING NOTES***

Dark scarlet color and near opaque. Nose is assertive with a vibrant array of showy characteristics—cassis, vanilla, cranberry, French oak, coffee and potpourri. The palate of this wine shows ripeness of mature grapes, fruit impressions then expands to richness with fine gritty tannins. Abundant with layered flavors of brown spice, toasted oak, white pepper and crème de cassis—very rich yet harmonious and supple.

### ***ACCOLADES***

**93 Points - Wine Spectator** (*September 29, 2010*)

**Spectator Selections - Wine Spectator** (*December 15, 2010*)

Open fruit, rich, lush and layered, serving up a complex mix of plum, blackberry, black licorice and spices. Full-bodied and supple-textured, ending with a long, persistent finish that keeps repeating the core flavor themes.

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



**Readers rated 5 Stars**

**Wine Diva reviewed** (*Dec 14th, 2010*)

Simply luscious - gobs of currents and blueberry, a potpourri of cedar chips and dried flowers, chocolate, vanilla and allspice aromas. The palate is mouth-filling lush fruit and supple textured spiked with clove, vanilla and cedary flavours. It is warm and rich across the tongue and lingers with fine sweet tannins and mocha flavours. You may want to bath in it but I suggest you'll get more enjoyment from drinking it.



## AT A GLANCE

Region:	Catalonia, Spain
Founded:	1551
History:	Codorníu is the story of a wine-producing family that dates back to the 16th century. It is the story, therefore, of a region and its progress, of the people of an area, of their creative and innovative ability, and their talent for constant improvement. In 1872, Josep Raventós Fatjó – pioneer of the cava industry – produced his first bottle of cava by applying the traditional method to a blend of classic Penedès varieties. Codorníu is a symbol of integrity and innovation in the world of cava and an example of caring for and respecting the land and its products, to which it dedicates the utmost attention and the finest available resources.

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## Vancouver Playhouse International Wine Festival 2011

**Principal Attending:** Clay Daum, Regional Director for North America

**Tasting Room**

NV	Codorniu Raventos
2009	Raimat Albarino Chardonnay
2007	Legaris Crianza
2007	Vina Zaco Tempranillo Rioja
2009	Scala Dei Negre ( <i>Trade tasting only</i> )

### Other Events

**Symposium** *Morris J. Wosk Centre - Wednesday, March 30th*

NV	Codorniu Raventos
2007	Vina Zaco Tempranillo Rioja

**Old Vines, New Vines - Theme Region Plenary: Spain** *VCC East, MR11 - Thursday, March 31st*

NV	Codorniu Classico
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**8th Annual Awards Lunch** *VCC East Parkview Terrace - Friday, April 1st*

2009	Raimat Albarino Chardonnay
2007	Vina Zaco Tempranillo Rioja

**25 under \$25** *District 319 - Saturday, April 2nd*

2009	Raimat Albarino Chardonnay
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**España: Savour the Flavours**

NV Codorniu Clasico Brut  
2009 Raimat Albarino Chardonnay

*VCC West, MR301 - Saturday, April 2nd*

**Flavours of the Festival Brunch**

NV Codorniu Pinot Noir

*Fairmont Waterfront, Sunday, April 3rd*

The logo for Codorniu features the brand name in a highly stylized, blackletter font. The letter 'C' is particularly large and ornate, with a decorative flourish extending from its base. The letters 'O', 'D', 'O', 'R', 'N', 'I', and 'U' are also bold and feature decorative elements. A thick, horizontal line with a decorative arrowhead at the right end underlines the entire name.

## Principal Bio

Principal Attending: Clay Daum

Clay Daum has been in the beverage alcohol business since 1991. His current position is Regional Director for North America. He joined Codorniu Group in 1991 as the Brand Manager of Prisma Group in New York. He relocated to Barcelona in 1994 to become Marketing Manager of Cordonius' International Division. He supervised the development and execution of ongoing marketing plans for principal international markets. In 1997 he was promoted to Marketing Director of Cordonius' International Division where he managed the marketing team and became Strategic Planning Director in 2003.

Clay Daum holds a Bachelors' degree in Mechanical Engineering and a MBA.



# CODORNÍU

## Cuvée Raventós Brut

Codorníu *Penedès, Spain*

### **VARIETES**

25% Macabeo, 50% Chardonnay, 25% Xarel·lo

### **VINIFICATION REPORT**

Extraction of 60% of the must which will ferment in stainless steel tanks at a temperature between 15 and 18°C. The obtained wine will ferment a second time in the bottle at a temperature between 12 and 15°C.

**Second fermentation and ageing:** Fermentation, elaboration and bottle ageing following the strict rules of the 'Méthode Traditionnelle'.

### **TASTING NOTES**

Bright, pale yellow colour. Interesting fruity nose due to the blend of three different varieties and complexity of bottle ageing. Nice and very well balanced, good body, freshness and pleasant acidity level.

### **FOOD PAIRING**

Thanks to its body and freshness, Selección Raventós is ideal for an aperitif or accompanying classics such as seafood, caviar, smoked salmon, etc. It also makes a good match accompaniment to rice dishes, poultry, baked fish.

### **ACCOLADES**

**Readers rated 5 stars - Wine Diva reviewed (December 17th, 2008)**

"Buttery toasted croissants, tropical fruit - starfruit, melon and stonefruits with exotic citric aromas followed by leesy and mineral notes. Moussy and quite fresh on the palate with caramel roasted nuts, sweet fruit and a zesty finish. Creamy and quaffable!"

**Judges Choice - Sparkling All Types**

**2010 Wine Access International Wine Value Awards**



**RETAIL: \$17.99**

**SKU: +521773**

**CONFIG: 12X750ML**

**GENERAL LISTING**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# RAIMAT



## **Albariño Chardonnay 2009** Raimat *Costers del Segre, Spain*

### ***VARIETES***

60% Chardonnay and 40% Albarino

### ***TASTING NOTES***

Pale yellow in colour with a greenish hue. Bright and transparent. Intense aromas of tropical fruit, grapefruit and citrus together with sweet hints of vanilla and ripe fruit. Pleasant initial impression. On the mid-palate it conveys freshness through acidity, whereas the aftertaste is persistent with a touch of sweetness reminiscent of ripe fruit and with an agreeable texture. The finish is lingering, intense and pleasant.

### ***SERVING SUGGESTIONS***

A perfect complement to dishes that contain white meat, fish, rice and pasta.

***RETAIL: \$12.99***

***SKU: +255604***

***CONFIG: 12X750ML***

***SPECULATIVE LISTING***

***GRADY WINE MARKETING***

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



LEGARIS



## **Crianza 2007** *Legaris Spain*

### ***VARIETAL***

100% Tinto Fino

### ***WINEMAKING NOTES***

The grapes were harvested between the 16th - 30th September. The clusters were gently destemmed and placed in vats where they underwent pre-fermentation maceration at a low temperature, which was then increased to bring on fermentation at 26°C. The alcoholic fermentation and ensuing maceration process lasted 14 days. The wine then underwent malolactic fermentation in stainless steel vats after which it was racked into barrels. It was aged for a total of 15 months in different barrels, half of them of American and half of them French oak, 20% of which were new. To refine the wine before bottling it was slightly clarified with egg albumin and underwent a slight final filtering.

### ***TASTING NOTES***

Medium cherry red colour with garnet hues. An intensely aromatic aroma of black fruits and toasty notes reminiscent of ageing. A well-balanced wine with rounded mouth feel and a lingering finish.

### ***SERVING SUGGESTIONS***

Ideal with red meats, poultry and semi-cured cheeses. Recipe suggestion: Pigeon Breast with roasted leek.

***RETAIL: \$29.99***

***CONFIG: 12X750ML***

***SPECIAL ORDER ONLY***

***GRADY WINE MARKETING***

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810





THE OTHER SIDE OF RIOJA



## **Viña Zaco Tempranillo 2007** Bodegas Bilbaínas *Rioja, Spain*

### ***WINEMAKING REPORT***

Viña Zaco is made entirely from The Tempranillo grape : a meticulous selection of just the right grapes to obtain this characteristic style of wine, with an expressiveness and personality that will leave no-one indifferent.

### ***TASTING NOTES***

Intense, bright cherry with violet hues. Initial dominant notes of black fruits, violets and liquorice followed by the underlying spicy notes of barrel ageing - vanilla and clove. Full-bodied with a long, fresh finish.

### ***SERVING SUGGESTIONS***

A perfect accompaniment to tapas, cheese boards and cold meats, chicken, lamb and vegetable dishes.

### ***ACCOLADES***

**88 points-** *Wine Spectator (Sep 30, 2010)*

This polished red delivers black cherry, espresso and mineral flavors in a silky texture over firm tannins. Leafy and floral notes linger.

***SKU: +537399***

***PRICE: \$18.99***

***CONFIG: 12X750ML***

***SPECIALTY LISTING***

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810





*SCALA DEI*



## **Scala Dei Negre 2009** Cellers Scala Dei *D.O.C. Priorat*

### ***VARIETES***

Garnacha Tinta, Syrah and Cabernet Sauvignon

### ***VINTAGE REPORT***

Rainfall during the spring was abundant enough to see the vineyards through the hot summer of 2009. Scala Dei, with vine plots planted at 500- 800 meters on terraces that guarantee good ventilation, was able to maintain premium grape quality without dehydration caused by the high temperatures in August. There was some rainfall in mid September, which helped to achieve slow and regular ripening. Harvesting of the Syrah commenced in the last week of September (four days before the average for recent years), followed by the Cabernet Sauvignon and finally by the Garnacha vinestock at 800 meters. The grapes were harvested in small 16 kg boxes and on entering the winery, the raisins and unripe berries were discarded on the selection table in order to ensure premium wine quality. The berries were vatted in stainless steel tanks and fermented at a regulated temperature (24-26°C) to preserve the full fresh fruity aromas which are a distinguishing feature of this wine.

### ***TASTING NOTES***

The weather conditions for the 2009 vintage yielded a fresh, intense, structured wine with dominant fruity notes.

Red cherry with bluish hues that denote its youth. A fresh aroma of ripe red berries with underlying mineral hints from the "licorella" terroir. Red berries reappear on the palate (chiefly bilberry and redcurrant) with a pleasant mouthfeel. This is a well balanced wine with freshness, lots of body and a long lingering finish.

### ***SERVING SUGGESTIONS***

Grilled meats, venison, cured cheeses, Iberian cured ham and other quality cold meats. Ideal for tapas and kind of pasta dishes. Serving between 14 to 16 °C.

### ***ACCOLADES***

**SILVER MEDAL IN THE PREMIUM SELECT WINE CHALLENGE FOR GERMANY**

**RETAIL: \$29.99**

**CONFIG: 6X750ML**

**SPECIAL ORDER ONLY**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# CODORNÍU



## **Clasico Brut** Codorníu *Penedès, Spain*

### **VARIETES**

40% Macabeo, 40% Xarel·lo, 20% Parellada

### **VINIFICATION REPORT**

Careful grape selection and harvest from designated vineyards in the Cava region. Gentle and rapid extraction of 60% of the must which ferments in stainless steel vats between 15-18°C. The wine obtained undergoes a secondary fermentation in bottle at a temperature and is aged for a minimum of 18 months prior to release.

### **TASTING NOTES**

Pale straw yellow colour. Fruity nose due to the varietal blend and the bottle ageing. Harmonious on the palate with apple and toast notes. Very well balanced, with good freshness and a pleasant acidity level.

### **SERVING SUGGESTIONS**

It matches perfectly the Mediterranean taste of nuts and dried fruits. But you can take the challenge and serve it together with your poultry dishes and soft cheeses... It's also a great match for rice's or grilled fish. The sweet version of Clásico will enhance the taste of your favourite desserts: cakes, pastries, creams, etc. Serve chilled. Drink in a flute glass.

### **ACCOLADES**

**89 points, Readers rated 4 stars - The Wine Diva**

The Clasico, like most Cava, is made in the time-consuming traditional method of Champagne but with a price tag that will have you drinking bubbles for breakfast! Crisp orchard fruits, hints of Asian pear, white floral, citrus and toasted notes. It has an enthusiastic mousse on the palate with juicy, uplifting citrus-y flavours and light toast on the finish.

**RETAIL: \$13.99**

**SKU: +503490**

**CONFIG: 12X750ML**

**GENERAL LISTING**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# CODORNÍU

## **Pinot Noir Brut** Codorníu *Penedès, Spain*



### **VARIETES**

100% Pinot Noir

### **VINIFICATION NOTES**

Extraction of 60% of the must which will ferment in stainless steel tanks at a temperature between 15 and 18°C. The obtained wine ferments a second time in the bottle at a temperature between 12 and 15°C.

### **TASTING NOTES**

Pale and refreshing sparkling cherry-red colour along with fine, plentiful and long-lasting fizz. The bouquet is reminiscent of recently picked and deliciously ripe summer fruits -- particularly raspberries and blackcurrants, yielding an incredibly fresh taste with a subtle citrus flavour. Abundant palate sensations layer upon the aromas to provide a unique sensory experience.

### **ACCOLADES**

**Silver Medal** at the International Wine Challenge 2009

**89 points** - Daenna Van Mulligen ★★★★★ Readers Rated (Wine Diva)

A lovely coloured rose Cava made from 100% Pinot Noir, this refreshing bubbly offers aromas of sweet red berries, earthy spices, dried flowers and toasty/brioche undertones. The palate is creamy but lively, presenting fresh berry and citrus aromas layered with earth, fine spice and tobacco. The finish is long and mouthwatering with lingering leesy flavours. A very food-friendly bubbly with nice complexity at a price appealing enough to drink every day! (July 7, 2010)

**RETAIL: \$17.99**

**SKU: +104034**

**CONFIG: 12X750ML**

**SPECULATIVE LISTING**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



## AT A GLANCE

<b>Region:</b>	Jerez, Spain
<b>Founded:</b>	1835
<b>History:</b>	In 1835, young man Manuel Maria González Ángel came to Jerez, willing to find a place in the thriving and booming Sherry industry. Motivated by the constant growths in exports, he purchased that very year a small winery where he started producing and exporting his own wines. In 1885, 20 years later and given the increasing success of his company, Mr. González decided to associate with Mr. Robert Blake Byass, his agent in England. From that the González Byass Company was born. In 1998, the Byass family withdrew from business; since then, the ownership of the company has been under the control of Mr. González direct descendants, who now possess virtually 100% of the company shares, except for a small percentage held by their distributors in Switzerland and Japan.

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## Vancouver Playhouse International Wine Festival 2011

**Principal Attending:** Felipe González Gordon, Export Manager - North America

<b>Tasting Room</b>	2006	Bodegas Beronia Reserva
	2008	Finca Constancia Cosecha
	NV	González Byass Apostoles Very Old Palo Cortado
	2008	Vina Del Vero La Miranda de Secastilla Garnacha
	2004	Bodegas Beronia III a.C. <i>(Trade tasting only)</i>

### Other Events

<b>Unveiling their Secrets</b>		<i>VCC East MR11 - Wednesday, March 30th</i>
	NV	González Byass Apostoles Very Old Palo Cortado
	NV	González Byass Nutty Solera Oloroso
	NV	González Byass PX Néctar
<b>A Whammy of Umami</b>		<i>VCC East MR11 - Thursday, March 31st</i>
	NV	González Byass Nutty Solera Oloroso
	NV	González Byass Tio Pepe
	NV	González Byass Apostoles Very Old Palo Cortado
<b>Old Vines, New Vines</b>		<i>VCC East MR11 - Thursday, March 31st</i>
	NV	González Byass Apostoles Very Old Palo Cortado

**8th Annual Awards Lunch**

*VCC East Parkview Terrace - Friday, April 1st*

- 2006 Bodegas Beronia Reserva
- 2008 Finca Constanca Cosecha

**Caballeros de Vino**

*VCC East - Friday, April 1st*

- 2008 Finca Constanca Cosecha

**Wine's F-Word**

*VCC East - Saturday, April 2nd*

- NV González Byass Nutty Solera Oloroso

**Espana: Savour the Flavour**

*VCC West MR301 - Saturday, April 2nd*

- 2008 Finca Constanca Cosecha
- 2006 Bodegas Beronia Reserva

**Flavours of the Festival Brunch**

*Fairmont Waterfront - Sunday, April 3rd*

- 2006 Bodegas Beronia Reserva



## Principal Bio

Principal Attending: Felipe Gonzalez Gordon

Felipe Gonzalez Gordon is in the 5th generation of the Gonzalez Family, who founded the Gonzalez Byass winery in 1835. Gonzalez Byass produces world famous TIO PEPE SHERRY and LEPANTO Brandy de Jerez. The winery currently has properties in 6 of most representative wine regions in Spain, including Jerez, Rioja and Cava.

Felipe has a marketing and sales background and has worked for financial institutions such as ING and AVIVA. Through the years he has cultivated his interest and knowledge in wines. He holds an MBA and is currently preparing for the WSET Diploma in Wines and Spirits. He has worked for Gonzalez Byass since 2000, representing his Family's products in over 28 countries. Currently as President of Gonzalez Byass USA and living in New York, Felipe oversees his family's business in North America, where he has tripled the business in 4 years.



# Beronia



## **Reserva 2006** *Beronia DOCa Rioja, Spain*

### **VARIETES**

Tempranillo: 90%. Graciano: 5%. Mazuelo: 5%.

### **WINEMAKING NOTES**

Beronia Reserva is produced by Matias Calleja, the Bodega's head winemaker. The wine goes through alcoholic and malolactic fermentation in tank before being transferred to barrel, where it spends a minimum of 18 months. The casks have American oak bodies and French oak ends, and the average age of the barrel is 3.5 years. The winery has invested heavily in new casks in order to bring down the average age of barrel and produce wines with fresh, clean oak flavors. Once the wine has been bottled it will remain in the bottle for 18 months before being made available on the market.

The harvest of 2006 was classified as **Very Good** by the regulatory board of Rioja.

### **TASTING NOTES**

A wine that bridges the classic Rioja and modern Rioja. Beronia Reserva 2006 offers a recognizable regional style, a sense of place and authenticity, a perfect example of balance.

This wine demonstrates a bright intense cherry color. It is attractive and intense on the nose with red fruits and blackberry standing out, with notes of spices, clove and chocolate on the base.

Full on the mouth, fresh and fruity with sweet tannins. Complex and enveloping.

### **SERVING SUGGESTIONS**

It provides its best qualities at 18°C, prior decanting is recommended. It is the perfect companion to meat, venison and cheese dishes.

**RETAIL: \$24.99**

**SKU: +216770**

**CONFIG: 12X750ML**

**SPECIALTY LISTING**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810





## **Cosecha 2008**

**Finca Constancia** *Vinos de La Tierra de Castilla, Spain*

### ***VARIETES***

40% Syrah, 34% Cabernet Sauvignon, 8% Petit Verdot, 7% Tempranillo, 6% Graciano, 4% Cabernet Franc.

### ***VINIFICATION REPORT***

The meticulous 'ensamblage' of six grape varietals from the best blocks in our vineyard result in a wine of great complexity. This wine shows how in some cases 'a little' goes a long way. Manual harvest and selection of grapes. Fermentation in stainless steel deposits of 13.500 liters capacity.

Cesar Fernandez, Finca Constancia's winemaker, ages the wine in new American and French oak barrels for six months.

### ***TASTING NOTES***

Intense red cherry color, with complex aromas combined with rich spices. The palate is elegant and well structured.

### ***SERVING SUGGESTIONS***

Serve between 16 - 18°C with red meats, cured meats

**RETAIL: \$19.99**

**SKU: +125542**

**CONFIG: 6X750ML**

**SPECULATIVE LISTING**

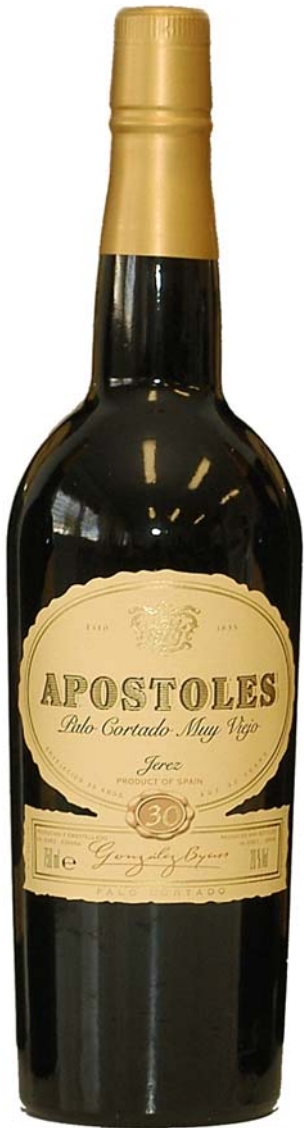
**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# González Byass

## **Apostoles Rare Old Soleras** Gonzalez Byass *Jerez, Spain*



This solera was created in 1862 in honour of her Majesty Queen Isabel II of Spain to commemorate her visit to the vineyard.

### ***TASTING NOTES***

Amber-hued, its bouquet offers a sublime combination of the dried fruits present in Palomino grapes blended with the sweetness of the sun-bathed Pedro Ximénez grapes. More than 30 years ageing lend a spectacular concentration to this Palo Cortado Muy Viejo (Very aged Palo Cortado).

### ***SERVING SUGGESTIONS***

We recommend you taste it with pâtés, quality cold cuts or goat cheese. It is best served at room temperature.

### ***ACCOLADE***

**90 points** - Wine Spectator (*Web Only - 2008*)

More in the oloroso style and sweeter, with honey, roasted walnut, bittersweet chocolate and espresso flavors. It's smooth and long, with a walnut-tinged finish.

**96 points "Extraordinary"** - Ultimate Wine Challenge 2010 Chairman's Trophy - Sherry

**RETAIL: \$34.99**

**SKU: +127761**

**CONFIG: 6X375ML**

**SPECIALTY LISTING**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# VIÑAS DEL VERO



## **La Miranda de Secastilla 2008** *Viñas del vero DO Somontano, Spain*

### ***VARIETES***

100% Garnacha

### ***VINIFICATION REPORT***

Pedro Albar, chief winemaker of Viñas del Vero, is proud of his wonderful, harmonic La Miranda de Secastilla. This wine matures for 8 months in small barrels of French oak. Not all Garnachas are vinified equally. The cool temperatures in high altitude vineyards, on the foot of the Pyrenees, where these grapes are grown allow for a slow and gradual ripeness that clearly reflects in the elegance of this wine.

### ***TASTING NOTES***

This wine has a shiny, ruby red color and a fruity and earthy bouquet. Aromas of cherries and plums are surrounded by fine spices. This wine is expressive and harmonic.

### ***SERVING SUGGESTIONS***

This wine is perfectly suited to dark meat, dark poultry, mushrooms and cheese.

**RETAIL: \$19.99**

**CONFIG: 12x750ML**

**SPECIAL ORDER ONLY**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# Beronia



## **Beronia III. a.C. 2004** *DOCa Rioja, Spain*

### ***VARIETES***

Tempranillo: 88%. Graciano: 7%. Mazuelo: 5%.

### ***WINEMAKING NOTES***

The grapes are specially selected and hand-picked from the vineyards surrounding the winery. After the fermentation this wine is aged in new French oak barrels. Six months later the wine is transferred to semi-new bariques of American, French and Bulgarian oak until it reaches a crianza or oak-ageing maturation of 15 months. The wine is then bottled, where it completes its ageing process. It has a deep, dark cherry color with violet shades on its delicate edge.

Alcohol content: 14%

### ***TASTING NOTES***

Intense black cherry color with ripe fruit aromas and a hint of spice. A full bodied, structured wine with balanced oak, a touch of menthol and a long, lingering finish.

### ***SERVING SUGGESTIONS***

Enjoy it in moderation. 14° C

### ***ACCOLADE***

**2005 Decanter World Wine Awards: III a.C. - Bronze**

**2005 Salón Internacional del vino (Madrid): III a.C. - Gold**

**2006 International Wine Challenge: III a.C. - Silver Medal**

**2006 Decanter World Wine Awards: III a.C. - Bronze**

***RETAIL: \$100.***

***CONFIG: 3X750ML***

***SPECIAL ORDER ONLY***

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# Gonzalez Byass

## **Nutty Solera Oloroso Sherry** Gonzalez Byass *Jerez, Spain*



An Oloroso Sherry produced from grapes grown in the Gonzalez Byass-owned vineyards in the “Jerez Superior” zone. Aged in the “solera” system for approximately three years, the resulting sherry is a pale mahogany colour.

### ***TASTING NOTES***

The wine displays an aromatic, slightly caramel nutty smell and is full flavoured and medium sweet on the palate.

### ***SERVING SUGGESTIONS***

It accompanies any type of aperitif (olives, cheese, nuts) and goes especially well with meat.

### ***ACCOLADES***

**\*\*\*\*1/2 drink now** - LCBO Vintage Release (January 7th, 2006)

“Nutty, black currant and marmalade aromas waft from the glass of this amber-coloured gem. The flavours are warm (20% alcohol) sweet and bursting with nuts, caramel and toffee. Try this, slightly chilled, in front of the fire with a piece of fruit cake while you contemplate what a brilliant person you are to have purchased it.”

**89 points** - Jeff Davis, Wine Access (Jan 6, 2007)

Still great value with attractive expression on the nose and palate. Raisin, marmalade, toasted nuts and many spices led by cinnamon. Well rounded and medium dry with the nutty depth building intensity as it works through the palate. Very good length. Ready to drink.

**89 points** – Tidings (Dec 08/Jun 09)

A steal at the price. Deep amber with a nutty toasty nose; off-dry, spicy, grilled walnut flavour with citrus acidity; great length. Can also be served lightly chilled.

**Judges’ Choice** – Wine Access (October/November 2009)

**RETAIL: \$16.99**

**SKU: +35204**

**CONFIG: 12X750ML**

**GENERAL LISTING**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# Gonzalez Byass

## **Nectar PX**

*Gonzalez Byass Jerez, Spain*

Nectar PX is produced from the Pedro Ximénez grape variety, the most famous grape variety for sweet sherries.

### ***TASTING NOTES***

This is an intensely sweet, smooth and persistent wine. With a bouquet of raisins and dry figs, it is delicious as dessert or poured over ice cream with fruit salad or dried fruits.

### ***SERVING SUGGESTIONS***

It is best served chilled at 15.5°C.

### ***ACCOLADES***

**International Wine Challenge 2009 - Gold**

**International Wine and Spirit Competition 2010 - Silver (Best in class)**

**New Zealand International Wine Show 2010 - Gold**

**Concurso de los Mejores Vinos Españoles para Asia - Gold Medal**



***RETAIL: \$24.95***

***CONFIG: 6X750ML***

***SPECIAL ORDER ONLY***

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



# Gonzalez Byass

## **Tio Pepe - Fino (Dry) Sherry** Gonzalez Byass *Jerez, Spain*



A Fino (Dry) Sherry produced from grapes grown in the Gonzalez Byass-owned vineyards in the "Jerez Superior" zone.

### ***TASTING NOTES***

Aged in the "solera" system for approximately five years, the sherry is a pale, gold straw colour with a pungent, distinctive aroma. On the palate, it is crisp, fresh and very dry.

### ***SERVING SUGGESTIONS***

This sherry accompanies any type of aperitif (olives, cheese, nuts) and goes especially well with shellfish and seafood. It is excellent with ice, or as a long drink with tonic.

### ***ACCOLADES***

**88 points** - Wine Access (January 31, 2009)

Reliable, classic style fino; clean, fragrant, nutty, fresh almond and citrus peel. Fino is much more versatile with food than most imagine, the intense flavours make it a good match with everything from olives and jamón to sushi and roast chicken. Sherry in general is still one of the great bargains for sheer complexity/price ratio.

**Wine of the week** - housewine.ca (August 24, 2009)

Trying 'Fino' is a little bit like diving into the deep-end. It may shock at first, but this bone dry Sherry will refresh you more than the coolest of waters. 'Tio Pepe' is a loyal staple and late summer is the ideal time to discover it. To wrap you head (and palate) around its unique, tangy character, try as an aperitif with green olives and salty almonds or pour alongside gazpacho made with the season's freshest tomatoes.

**2009**

**Judges' Choice** - Wine Access (October/November 2009)

**RETAIL: \$21.99**

**SKU: +242669**

**CONFIG: 12X750ML**

**GENERAL LISTING**

**GRADY WINE MARKETING**

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



## AT A GLANCE

<b>Region:</b>	DO Almansa, Spain
<b>Founded:</b>	1915
<b>History:</b>	Ever since Bodegas Piqueras was founded in 1915, it has kept his family-owned character in the way that it still cultivates its vineyards and produces quality wines; wines that reflect the essence of the Spanish land and their people. The vineyards and the wines are rooted in the same origin. Bodegas Piqueras is part of the Almansa Designation of Origin, a land that is ideal for obtaining very expressive wines thanks to its dry climate, altitude, large temperature changes, and calcareous soil.

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## Vancouver Playhouse International Wine Festival 2011

**Principal Attending:** Juan Pablo Bonete Piqueras, Owner and Winemaker

<b>Tasting Room</b>	2007	Castillo de Almansa Reserva
	2006	Castillo de Almansa Seleccion
	2009	Valcanto Almansa Syrah
	2005	Terra Grande Reserva Seleccion
	2008	Castillo de Almansa Monastrell ( <i>Trade tasting only</i> )

### Other Events

<b>Old Vines, New Vines</b>		<i>VCC East MR11 - Thursday, March 31st</i>
	2006	Castillo de Almansa Seleccion
<b>8th Annual Awards Lunch</b>		<i>VCC East Parkview Terrace - Friday, April 1st</i>
	2007	Castillo de Almansa Reserva
	2009	Valcanto Almansa Syrah
<b>Caballeros de Vino</b>		<i>VCC East - Friday, April 1st</i>
	2006	Castillo de Almansa Seleccion
<b>Espana: Savour the Flavour</b>		<i>VCC West MR301 - Saturday, April 2nd</i>
	2007	Castillo de Almansa Reserva
	2009	Castillo de Almansa Rosado

## Principal Bio

Principal Attending: Juan Pablo Bonete Piqueras

Juan Pablo Bonete Piqueras is the general manager and winemaker of Bodegas Piqueras. He studied at the Valencia School of Oenology from 1980 to 1984. In 1985, he started as second winemaker and two years later as senior winemaker. He renewed the portfolio of wines with a wide range of products; from young whites, reds and rosés to Crianza and Reserva wines.

Today he is the general manager of Bodegas Piqueras and also president of the Almansa D.O., the regional institution of wine producers.



BODEGAS  
**PIQUERAS**

FINE BOTTLED WINE SINCE 1915



**Castillo de Almansa Reserva 2007**  
Bodegas Piqueras *Almansa, Spain*

***VARIETES***

Castillo de Almansa Reserva is produced from carefully selected Tempranillo, Monastrell and Garnacha (Grenache) grapes, resulting in an intensely ruby-coloured wine. This wine is matured in American oak casks for 12 months and 10 months in bottle.

***TASTING NOTES***

Wonderful dark cherry red colour, intense, blackberry, spice and toasted aromas, very full, concentrated, rich wild berry fruit on the palate with finely balanced vanilla undertones, and well integrated tannins, great depth with a persistent finish. A wine to grace any table and attractively priced.

***SERVING SUGGESTIONS***

A great to complement all meals, everyday of the week. The perfect match to all Spanish tapas and paella! Try it with your favourite red-sauced pasta or entrées featuring grilled red meat (such as pepper-steak), lamb, game and rabbit with dijon mustard.

***RETAIL: \$12.99***

***SKU: +270363***

***CONFIG: 12X750ML***

***GENERAL LISTING***

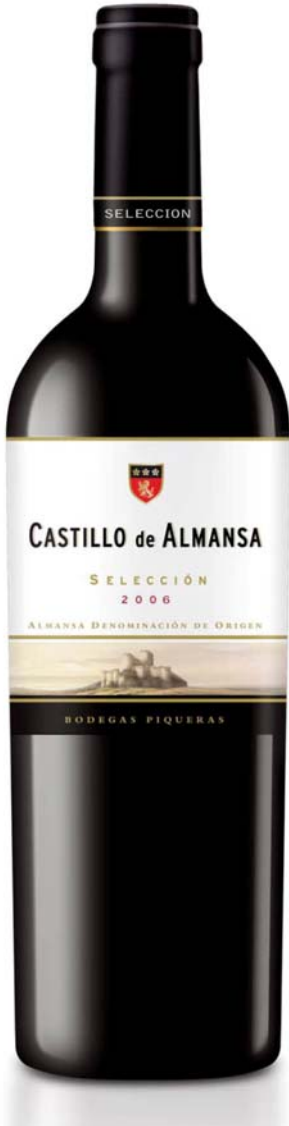
***GRADY WINE MARKETING***

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B O D E G A S  
**PIQUERAS**

FINE BOTTLED WINE SINCE 1915



**Castillo de Almansa Selección 2006**  
Bodegas Piqueras *Almansa, Spain*

***VARIETES***

A red wine of great distinction made from hand-picked, selected, low yielding Tempranillo, Monastrell, Garnacha Tintorera and Syrah. Maceration during 20 days at 26°C. Aged 12 months in 50% French Allier and 50% American oak and 18 months in bottle.

***TASTING NOTES***

Dark ruby red with complex bouquet of prunes, plums, roasted red pepper and toasted notes. Magnificent palate with plenty of rich concentrated plums, damsons, smooth and full with firm tannins, full persistence in the finish. Ready to drink now but will improve until 2014.

***SERVING SUGGESTIONS***

This wine matches perfect with stewed lamb, confit of duck au gratin potatoes or roast-beef.

***RETAIL: \$21.99***

***CONFIG: 6X750ML***

***SPECIAL ORDER ONLY***

***GRADY WINE MARKETING***

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810



B O D E G A S  
**PIQUERAS**

FINE BOTTLED WINE SINCE 1915



**Valcanto Syrah 2009**  
Bodegas Piqueras *Almansa, Spain*

**VARIETES**

100% Syrah

**WINEMAKING NOTES**

100% Syrah aged 6 months in American oak barrels. Maceration took place for 7 days at 25°C, and malolactic fermentation in 500 litre oak barrels.

**TASTING NOTES**

Deep, intense red colour with purple tinges. Sensational ripe red fruit nose beautifully blended with spices and a toastiness from the oak. On the palate it is elegant, full, very smooth and rounded with rich plum and blackberry fruit and firm tannins. It finishes off with a hint of high quality oak. A superb wine at incredible value.

**ACCOLADE**

**Berlin Trophy (2010) - Silver medal**

**RETAIL: \$13.99**

**SKU: +582494**

**CONFIG: 12X750ML**

**SPECIALTY LISTING**

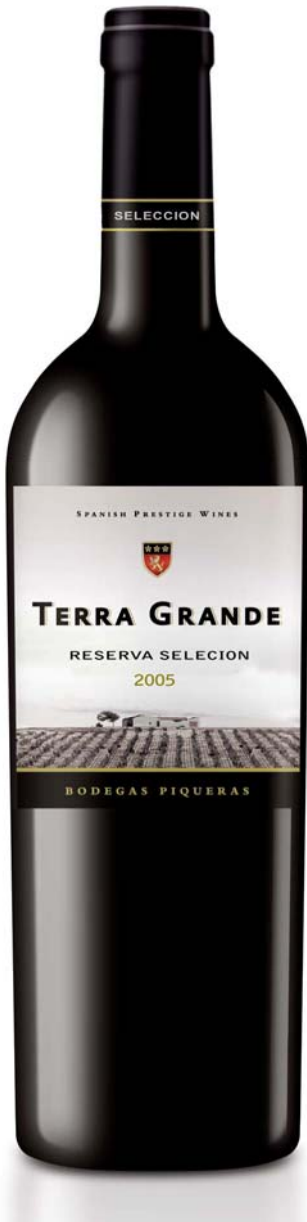
**GRADY WINE MARKETING**

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B O D E G A S  
**PIQUERAS**

FINE BOTTLED WINE SINCE 1915



**Terra Grande Reserva Seleccion 2005**  
Bodegas Piqueras *Almansa, Spain*

***VARIETES***

Made from 40 years-old vines and hand-picked, selected, low yielding Tempranillo, Monastrell, and Syrah.

***VINTAGE REPORT***

Maceration during 25 days at 26°C. Aged 12 months in French Allier oak and 24 months in bottle.

***TASTING NOTES***

Dark robust red with aromas of leather, prunes and pepper. Very vibrant, rich, plum, fruitcake, good acidity, body, soft tannins and rounded oak, lingering aftertaste. Excellent value for money. Ready to drink now but will improve until 2015.

***RETAIL: \$21.99***

***CONFIG: 12X750ML***

***SPECIAL ORDER ONLY***

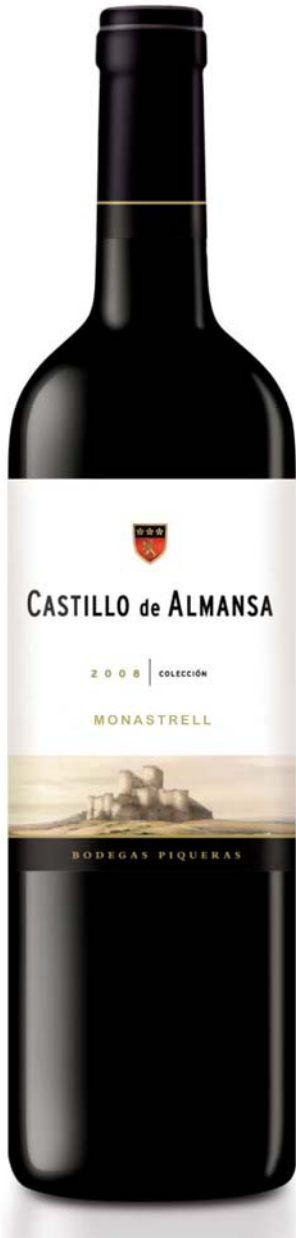
***GRADY WINE MARKETING***

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B O D E G A S  
**PIQUERAS**

FINE BOTTLED WINE SINCE 1915



**Castillo de Almansa Monastrell 2008**  
Bodegas Piqueras *Almansa, Spain*

***VARIETES***

100 % Monastrell aged 6 months in American oak barrels.

***TASTING NOTES***

Deep purple colour with abundant blueberry and blackberry fruit on the nose and palate. Medium-bodied, it has excellent concentration and length.

***SERVING SUGGESTIONS***

This wine is the perfect companion for every kind of dark meat and cheese.

***ACCOLADES***

GOLD MEDAL BERLIN TROPHY 2010

GOLD MEDAL MONTREAL 2010

***RETAIL: \$14.99***

***CONFIG: 12X750ML***

***SPECIAL ORDER ONLY***

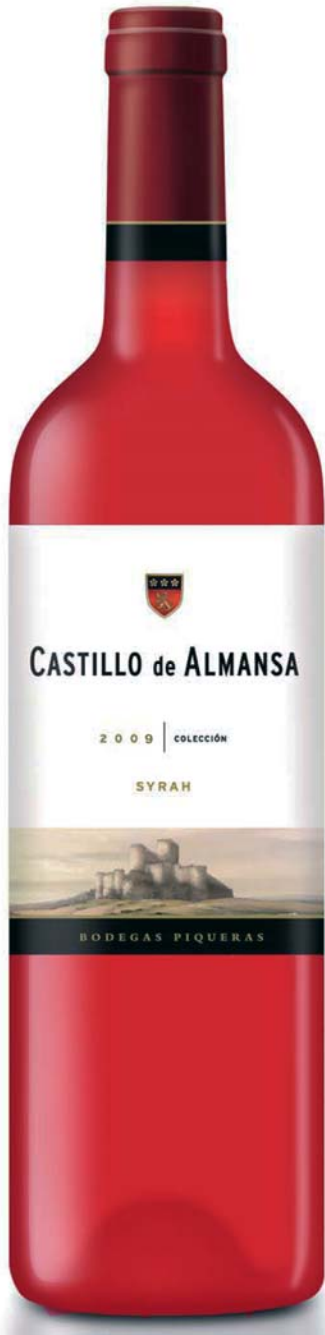
**GRADY WINE MARKETING**

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B O D E G A S  
**PIQUERAS**

FINE BOTTLED WINE SINCE 1915



**Castillo de Almansa Rosado 2009**  
Bodegas Piqueras *Almansa, Spain*

***VARIETES***

100% Syrah from tiny yields (1.5 kilos per vine).

***TASTING NOTES***

Vibrant, striking bright strawberry color. Pronounced, red berry fruit on nose. Fresh, vibrant, rounded with good body and generous summer fruits, raspberries, strawberries opening up. Good clean acidity with pleasant lingering finish.

***SERVING SUGGESTIONS***

Serve chilled - ideal with barbecue and spicy food.

***RETAIL: \$10.99***

***CONFIG: 12X750ML***

***SPECIAL ORDER ONLY***

***GRADY WINE MARKETING***

1000-1200 W 73 AVENUE VANCOUVER BC CANADA V6P 6G5 t 604.264.0554 f 604.264.6810

