



2001 Spanish Wine Tasting

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February 11, 2005

Dear Member,

We are delighted to give you a unique opportunity to taste some of the best wines ever made in Spain – all from the 2001 vintage that some wine critics call the best Spanish wine vintage ever.

We will hold the wine tasting on Tuesday, March 8, at the stately Union League Club. Society member Mark Snyder and associate Antonio Montero will be our speakers. Mark is a well-known wine distributor and importer who distributes high quality wines from California and imports wine from Europe, including Spain. Antonio, who is Spanish, handles the import part of their business.

Below are some of the wines that we will taste, including Robert Parker's ratings and tasting notes:

Cellers Ripoll Sans Closa Batlall Grattalops - Rating - **96**. "This wine smelled like a hypothetical blend of the famed Pomerol Le Pin, and the two distinctive Cabernet Sauvignons from Napa Valley, Colgin and Bryant. Truly great stuff, it boasts an inky/purple color as well as a gorgeous nose of blueberry liqueur intermixed with violets, licorice, toast and crushed stones. It exhibits massive layers of fruit and body, tremendous purity and palate presence, and a sumptuous finish."

Artadi Pagos Viejos - Rating - **97**. "The 2001 Artadi Pagos Viejos is one of Spain's greatest wines. A singular red of extraordinary stature and intensity, it exhibits an inky/ruby/purple color as well as luxurious bouquet of lead pencil shavings, black and blue fruits, espresso roast, and floral notes. This full bodied 2001 possesses a finish that lasts for nearly a minute."

Mas Doix - Rating - **98+**. "A prodigious effort made from 90 - 100+ year old vines. An inky/purple color is followed by sumptuous aromas of scorched earth, crème de cassis, graphite, licorice and a hint of balsamic vinegar. Rich, unctuously textured, but tremendously layered and nuanced. The finish lasts for 50+ seconds."

Clos Mogador - Rating - **98**. "Simply sensational, this inky/purple colored 2001 boasts gorgeous blueberry and raspberry liqueur characteristics intertwined with crushed stone, lilac and subtle background espresso/toasty new oak notes. Powerful, concentrated, and multilayered, with tremendous purity and intensity, this effort is one of the candidates for wine of the vintage in Priorat."

Vall Llach - Rating - **96**. "The flagship cuvée was fashioned from 65 year old vines. This deep ruby/purple colored offering exhibits great intensity, a beautiful textured mid-palate and a 45 second finish. Pure notes of minerals, raspberries, flowers and black fruits cascade over the palate in this multidimensional 2001."

Artadi Vinas Gain - Rating - **94**. “This is a fabulous effort for the price. It boasts a deep purple color as well as a perfume of raspberries, blackberries, crushed stones and white flowers. With extraordinary precision, definition and finesse, great elegance, wonderful sweetness, medium body and a gorgeously textured finish, it caresses the palate, offering considerable personality and overall symmetry. A brilliant effort.”

Artazuri Garnacha - Rating - **92**. “This 3000 case cuvee must be tasted to be believed. Sumptuous and opulent, with gorgeously perfumed aromas of strawberries, blackberries and cherries, tremendous purity of fruity, a medium to full bodied texture, and a finish that remains light on its feet. It is a Spanish Chateaufeuf du Pape. An amazing achievement.”

We are indebted to chair Ira Greene, member Mark Snyder of Angels’ Share Wine Imports, and Patrick Mata of Olé Imports for making these and the other Spanish wines available for our tasting. This promises to be one of the best tastings of the year. Don’t miss it!

Sincerely,



Ivan Thornton
President

Date: March 8, 2005

Time: Reception: 6:15 p.m. Tasting: 6:45 p.m.

Location: Union League Club, 38 East 37th Street (west of Park Avenue)

Contribution: Members: \$90; Guests: \$95

Dress: Business Attire (coat and tie are required by the Union League Club)