



EVENTS

Can Glass Really Breathe?

Wednesday, April 16, 2008
6:30 pm

Selected wine varietals served in new glass making technology will show how it affects the taste of the wine

Perhaps you have read about a new product on the wine scene. It is said that "A wine poured into an Eisch Breathable Glass for just 2 to 4 minutes will show signs of aeration equivalent to the same wine that has been decanted and aerated for 1 to 2 hours. . . . The original character and structure of the wine are preserved, yet the wine's aroma and palate impression become more open and generous, just as they would with an hour or more of aeration."

Though the average wine drinker probably won't invest in a set of Superior Burgundy from Eisch or the hand-blown Sommelier series from Riedel, exploring whether the composition of a glass or accelerating the "opening" of the wine changes the tasting experience is an interesting prospect -- even for those unconvinced that Eisch can compete with a Riedel product that has succeeded for nine generations.

Some wine enthusiasts have expressed cautious admiration but said they were not yet convinced, and certainly had no plans to abandon their Riedel collections. They agreed the Eisch glasses improved two out of five wines. But questions remained -- not the least of which centered on the concern that the breathable glass would rush the wine to an early demise. Riedel has brought a suit against Eisch -- presumably for digging into its profits.

Skeptical? Fair enough. Ask yourself, "Will this benefit my tasting experience?" Participants are invited to bring their **favorite wine glass from home** so they can taste the difference that Eisch Breathable Glass can make. We will supply one Eisch glass in the Bordeaux style. Your challenge is to answer your own question. You can keep your Eisch glass or sell it to another participant. After the tasting you may purchase additional products from The Wine Establishment at a discount of 15-20%.

We will offer four red wine varietals for the glassware comparison. Our tasting will be complemented by a shared sandwich platter prepared by Elizabeth Silva of Berkeley's Bistro and a lot of interesting conversation.

Lammershoek Pinotage 2006 - The wine always receives high praise and is an excellent expression of the Paardeberg terroir. This bush vine vineyard is west facing and receives sun all day. It is a wine from a young vineyard and therefore the berry-like character is dominant with mild oak tones, a deep plum colour and remarkable body. This wine will age comfortably over the next 5 to 8 years. The wine is aged in 255 litre new (20%), 2nd and 3rd fill French oak barrels for 12 months maturation. Vintages \$18.35 (2005)

Cathedral Cellar Cabernet Sauvignon 2005 - Dark, ripe and intense with a firm tannic backbone and plenty of black-berry, plum and spicy currant flavours, picking up cedary spice, oak and tobacco notes. Well crafted, age worthy, shows cassis, cured meats, liquorice; 26 months new oak provides beguiling vanilla/spice-perfumed overlay for graceful fruit. Vintages - \$16.65

Dornier Donatus Red 2004 - Cabernet franc (70%), merlot (30%). Classy Bordeaux blend red, alluringly spiced, taut, typical claret tea-leaf finish. The cabernet franc lends its great finesse and delicate violet perfume complimented beautifully by the rich dark fruits of the merlot. The palate encounters true tannin refinement and silky poise complimented by a distinctive minerality while the finish reflects the wine's true essence with a soft and elegant linger. New French oak, 18 months. Vintages \$26.75

Anura Syrah Mourvedre Reserve 2003 - Powerful combination of black cherry, mulberry and blackcurrant flavors combined with a subtle fragrance of dried peaches and star anise; understated tannins, discreet structure, very approachable but underlying complexity. *Voted SAA red wine of the year in 2006.* Vintages \$26.40

Where: The Wine Establishment, 250 The Esplanade, Toronto M5A 1J2. 416 861 1331 if lost

When: 6:30 pm, Wednesday, April 16

Price: \$45.00 members only . Sorry, no guests for this event.

If we already have your credit card information on file, you can simply choose this [REPLY](#) link and book your spot at the event.