



December 2016 Newsletter

Christmas Dinner, Saturday December 10th, 6:30 p.m.

Faculty Club Main Lounge



Mark Saturday, December 10th in your calendar as the date for our 2016 Christmas Dinner, with a festive evening in store at the Faculty Club, in the warmth of the lovely oak-paneled main lounge. We have a four course dinner with exceptional wines from the cellar for each course, plus a reception wine and a selection of warm and cold hors d'oeuvres and cheeses, before we sit for dinner.

First Course

Lobster & Asparagus Souffle, served with Apple, Arugula, Toasted Walnuts,
Belgian Endive Salad with Grainy Mustard Vinaigrette

Second Course

Thinly Sliced Beef Carpaccio with Truffle Oil & Balsamic Reduction
Served with Arugula Rocket Salad and Quebec Le Fleurie Blue Cheese

Main Course (Choose one)

Filet of Beef with Three Peppercorn sauce, Mashed Potatoes, Roasted Root Vegetables

Or

Pan Seared Arctic Char with Lemon-Dill Beurre Blanc, Wild Rice Pilaf,
Roasted Root Vegetables

Dessert Course (Choose One)

White Chocolate Lavender Cheesecake served with a Fruit Coulis

Or

Traditional Christmas Pudding with a Rum Sauce

Coffee and Tea on Request.

Assorted Quebec Artisanal Cheese Platters

(Please advise if you have any food allergies, and please no strong perfume or aftershave.)

Price for this event for Members is \$90.00 and Guests \$95.00. Closing date for reservations is Wednesday December 7th. The Registration Form is attached, complete and mail to Australian Wine Society of Toronto, c/o Bernard Nottage, 71 Old Mill Road, Suite 310, Toronto, Ontario, M8X 1G9, or go on-line to reserve.

The link to on line registration is <https://awschristmas2016.eventbrite.ca>

Please advise us if you have a party of 3 or more and we will endeavor to reserve a table for you. The Faculty Club is located at 41 Willcocks Street, south of Harbord and east of Spadina.

Past Event

While our regional wine election may not have had the tensions of the USA, we 23 attending members and guests experienced four McLaren Vale wines, the Democrats and four Barossa Valley wines, the Republicans, with the same results as our southern neighbours, the Barossa Valley wines won overall. However, the 2006 Laughing Magpie Shiraz/Viognier was the single winner, but not enough the sway the electorate. A most interesting evening, with almost of half those attending who were guests. Members take note.

New Member

Welcome to Diana Solomon who recently joined.

Future Events

Watch for news in late December about our Australia Day Celebration Dinner, on Wednesday January 25th, with a change in venue, as we are assembling at the University Club on prestigious University Avenue. The Club is warm and welcoming, collegial and engaging and since 1906 it has been a community of people of diverse backgrounds and interests respectful of traditions yet fully immersed in the contemporary.

In March we will hold the BIG RED wine event with Steak Frites dinner at the Faculty Club.

April will be a return to Evoo Ristorante on Avenue Road, as we experienced a superb evening there last May 3rd.

May event will feature a tasting of Western Australia wines.

Then in June we have the Solstice Dinner on Tuesday June 20 at the Faculty Club.

Australian Wine News

From time to time we advise members about new Aussie wines in the market, we have three to tell you about, these from Bokke Wines. Those members who attended the Cricket Club dinner, will have met Eleanor Cossman, when she showed the Nova Vita wines. Well here are some new wines, only available of the LCBO Vintages Products of the World, in the Australian Selection at the 65 Wickstead Avenue Store, near Eglinton and Laird Avenue.

Karrawatta Christo's Paddock 2013 Cabernet Sauvignon LCBO No. 250984 \$44.55
95 Points James Halliday Australian Wine Companion

1850 Cirillo Estate Old Vine Semillon LCBO No. 250281 \$42.65

Paracombe 2015 Chardonnay Adelaide Hills, LCBO No. 250315 \$23.95
93 Points Wine Showcase Magazine

Paracombe 2012 The Ruben. Adelaide Hills, LCBO No. 250323 \$25.60
Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Shiraz.
93 Points James Halliday, 4 ½ Stars Winestate Magazine.

Eleanor also has a limited number of cases of Cirillo 1850 Grenache Ancestor 2011, Barossa Valley. Available in a 6 pack for \$408.00. Jay Miller (Wine Advocate) gives the wine 95 Points. To order call her at 289-597-9261 or cellphone 416-402-3212. Eleanor.rigby1@rogers.com