



# LOBSTERFEST



## Recommended Wine Pairings for the Evening

**Michael Lutzmann, Managing Director – Opimian Wine Club**

### Appetizer - Creamy Lobster Claw Salad on butter toasted baguette

#### Sparkling goes with everything

Opimian	NV Bernard Perrin Crémant de Bourgogne Brut	AOP Crémant de Bourgogne	2525	\$ 29.00
LCBO	NV Henry of Pelham Cuvée Catharine Rosé Brut	Niagara, Ontario	217521	\$ 32.95

OR

#### Cheap & Cheerful Rosé

Opimian	2020 Chateau Haut Maginet	Bordeaux	2548	\$ 21.00
Opimian	2020 L'Exuberance Rosé	Bordeaux	2588	\$ 40.00
LCBO	2020 Trius Rosé	Niagara, Ontario	341743	\$ 15.95

OR

#### Cool Climate Chardonnay

Opimian	2018 Pearl Morissette Chardonnay	Niagara, Ontario	n/a	\$ 48.00
LCBO	2017 Lightfoot & Wolfville Ancienne	Nova Scotia	462093	\$ 56.95

### Main - Butter-basted Striploin, with Lobster Chimichurri, Warm Bacon & Potato Salad, Spring Vegetables

#### Lighter & Less Expensive

Opimian	2020 Domaine Dit Barron	Brouilly, Beaujolais	2520	\$ 25.00
LCBO	2018 Stratus Wildass Red	Niagara, Ontario	86363	\$ 21.95

OR

#### The Heavy Hitters

Opimian	2019 Clos Cantenac Grand Cru	St. Émilion Grand Cru	2595	\$ 97.00
LCBO	2017 Chateau La Couspaude Grand Cru Classé	St. Émilion Grand Cru	15216	\$ 89.85

### Dessert - Lemon Poppy Seed Pound Cake

#### Sweets for the sweet

Opimian	2013 Geoff Hardy GMH Noble Sweet White	South Eastern Australia	n/a	\$ 29.83
LCBO	2016 Pillitteri Estates Select Late Harvest Vidal	Niagara, Ontario	488668	\$ 15.00



Appetizer – Creamy Lobster Claw Salad on butter toasted baguette

## Sparkling goes with everything

**2525** BERNARD PERRIN CRÉMANT DE  
BOURGOGNE BRUT, AOP CRÉMANT  
DE BOURGOGNE



Chardonnay

750ml \$ 29.00

6 \$ 174.00



Produced from grapes grown in the south of the Beaujolais region – in an area known as Pierres Dorées around Ternand, Létra and Dingt – Crémant de Bourgogne has subtle aromas of peaches, white fruits with a touch of sour dough. It has a fine persistent mousse giving it a soft creamy texture. It is mellow with ripe white fruits and vanilla flavours enhanced by a fresh crisp finish.

		2021-2022, M8 D9	
	White fruit, peaches, sour dough		6°C
	Ripe white fruits, vanilla. [D]		12.5%
	Great on its own		

# Henry Of Pelham Cuvée Catharine

## Brut VQA

### *Sparkling*

750 mL bottle | LCBO#: 217521

# \$32.95

★★★★★ 5.0 (3) [Write a Review](#)

With a floral, nutty, citrus and toast flavors, this award-winning blend of chardonnay and pinot noir grapes is a modern Niagara twist on a well-established, traditional method sparkling wine style.

[READ LESS](#) -



QUANTITY

- 1 +

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PRODUCT DETAILS

**750 mL bottle**

**Alcohol/Vol:** 12%

**Made In:** Ontario, Canada

**By:** Henry Of Pelham Family Est. Winery

**Sugar Content:** 9 g/L

**Sweetness Descriptor:** D - Dry

**Style:** Rich & Complex

**Varietal:** Sparkling

**This is a VQA wine**

## Cheap & Cheerful Rosé

2548

CHÂTEAU HAUT MAGINET, AOC  
BORDEAUX ROSÉ, VIGNOBLES  
JOLIVET, 2020



Cabernet Franc, Cabernet  
Sauvignon, Merlot

750ml

\$ 21.00

6

\$ 126.00

Pale in colour with a baby-pink hue, this wine is subtle in aroma with sherbet, raspberry and talc notes. It is smooth and round with a silky texture – and dangerously easy to drink. Produced from a majority of Cabernet Franc with 20% Cabernet Sauvignon and 20% Merlot, grapes were grown at Soussac in the Entre-Deux-Mers.

			2021-2022, M8 D9
	Sherbet, raspberry		5°C
	Easy drinking, [D]		13%
	Tartes		



# Trius Rosé VQA

*Rosé*

750 mL bottle | LCBO#: 341743

**\$15.95**

~~\$17.95~~ Save \$2.00

Limited Time Offer  
Until May 23, 2021

★★★★★ 4.0 (3) [Write a Review](#)

A pioneering Ontario winery, with over 30 years of experience in the Niagara-on-the-Lake wine region. A fragrant blend of gamay, pinot gris and syrah, with floral, red berry and herbal notes. Extra-dry and medium-bodied, with strawberry, cherry, and rhubarb flavours. Serve chilled with lamb sliders and grilled vegetables.

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PRODUCT DETAILS

750 mL bottle

Alcohol/Vol: 12.1%

Made In: Ontario, Canada

By: Andrew Peller Limited

Sugar Content: 5 g/L

Sweetness Descriptor: XD - Extra Dry

Style: Medium-bodied & Dry


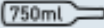

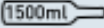



Varietal: Rosé

This is a VQA wine






# Michael's Favourite Rosé



L'EXUBERANCE ROSÉ DU CLOS  
CANTENAC, AOC BORDEAUX ROSÉ, 2020

 Merlot		
2588	 750ml	\$ 40.00
	 6	\$ 240.00
2589	 1500ml	\$ 77.00
	 3	\$ 231.00
2590	 3000ml	\$ 177.00
	 1	\$ 177.00

L'Exuberance was the first ever rosé to be made in Saint-Émilion. Typically, 2020 is a perfect pale rose-petal pink colour. Redcurrant and lemon zest are complemented by a fresh green leaf and herbal note. A soft round wine with nice weight, it has red berry fruit, vanilla and savoury notes with a persistent pith finish.

				2021-2022, MB D9
	Redcurrants, herbs, green leaves			6°C
	Zesty, pith, [D]			12.5%
	Salade Niçoise			

# Cool Climate Chardonnay

## PEARL MORISSETTE CHARDONNAY, 2018



Chardonnay



Pearl Morissette's 2018 Chardonnay is 65% Chardonnay from the Redfoot Vineyard (Lincoln Lakeshore), fermented and aged in old oak demi-muids, and 35% Chardonnay from 19<sup>th</sup> street vineyard in a new oak demi-muid. Fermentation by indigenous yeast proceeded steadily and the wine was left to age on its lees for 18 months. The wines were blended and aged for an additional 4 months in stainless steel tanks. 2018 Chardonnay was bottled unfiltered and un-fined. This Chardonnay is already drinking beautifully but will also improve in your cellar through 2025.

			2020-2025, M7 D9
	Honeysuckle, stone fruit		8°C
	Orchard fruit, cut grass		Roast chicken with potatoes, mushrooms and tomatoes

# Lightfoot & Wolfville Ancienne

## Wild Fermented Chardonnay 2017

*Chardonnay*

750 mL bottle | VINTAGES#: 462093

**\$56.95**

★★★★★ (0) [Write a Review](#)

The quality trajectory for wines from Nova Scotia is considerable. The cool-climate conditions that define this Atlantic viticultural outpost give rise to wines of exceptional zest and lift. You can expect this barrel-fermented Chardonnay to possess a driving, acidic soul framed by elegantly styled apple, lemon and tropical fruit, with a refined minerality and a creamy mouthfeel. Try it with grilled salmon or, of course, lobster.

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### PRODUCT DETAILS

**Release Date:** July 11, 2020

**750 mL bottle**

**Alcohol/Vol:** 13%

**Made In:** Nova Scotia, Canada

**By:** Lightfoot & Wolfville Vineyards Lim

**Sugar Content:** 4 g/L

**Sweetness Descriptor:** XD - Extra Dry

**Style:** Full-bodied & Rich

**Varietal:** Chardonnay



# Main Course – Butter-basted Striploin, with Lobster Chimichurri

## Lighter & Less Expensive

### AOP BROUILLY

2520

DOMAINE DIT BARRON, AOP  
BROUILLY, GILLES AUJOGUES,  
2020



Gamay

750ml

\$ 25.00

6

\$ 150.00



Gilles Aujogues and his wife Muriel are based in Brouilly, the most southern of the Beaujolais Crus. The winery at Cercie looks across to the slopes of Mont Brouilly and its chapel built to put vineyards under the protection of the Virgin Mary. Vibrant in colour, Domaine dit Barron 2020 has sweet berry fruits, ripe blackberry, and mulberry with some fresh green herb aromas. It is supple and smooth with a nice bitter cherry finish. Gilles regularly wins medals for his wines and this is no exception: awarded Gold Medal at the Concours International du Gamay.

		2021-2024, M8 D9
Sweet mixed berries, blackberry, herbs		18°C
Bitter cherries		14%
	Chicken tagine with apricots	

# Wildass Red 2018

## *Cabernet Sauvignon Blend*

750 mL bottle | VINTAGES#: 86363

# \$21.95

★★★★★ (0) [Write a Review](#)

Wildass Red combines a who's who of different grapes each vintage, but whatever the blend, the wine is consistently fruit-forward, bright and savoury, with easygoing tannins. This one comes from the red-varietal-loving 2018 vintage. A great match for meaty stews. (March 31, 2021)

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PRODUCT DETAILS

**Release Date:** April 17, 2021  
**750 mL bottle**  
**Alcohol/Vol:** 12.5%  
**Made In:** Ontario, Canada  
**By:** Stratus Vineyards  
**Sugar Content:** 9 g/L  
**Sweetness Descriptor:** D - Dry  
**Style:** [Medium-bodied & Fruity](#)  
**Varietal:** Cabernet Sauvignon Blend  
**This is a VQA wine**

# The Heavy Hitters



CLOS CANTENAC, AOC SAINT-ÉMILION  
GRAND CRU, 2019

CLOS CANTENAC, AOC SAINT-ÉMILION  
GRAND CRU, 2019

Merlot	
2595	750ml <b>\$ 97.00</b>
	6 <b>\$ 582.00</b>
2596	1500ml <b>\$ 193.00</b>
	3 <b>\$ 579.00</b>
2597	3000ml <b>\$ 395.00</b>
	1 <b>\$ 395.00</b>

Wood, toast, and graphite notes waft over dark fruits in the background with a touch of violet. This wine simply unfurls on the palate revealing more fruit, blueberries, blackberries, cherries and cream. It is rich and concentrated brimming with ripe fruits and coffee and is medium to full bodied. Produced from 100% Merlot, it retains, however, a mineral streak adding vitality and depth and should mature majestically.

	2022-2030, M6 D8
Toast, wood, dark fruit, graphite, violet	18°C
Blueberries, blackberries, cherry	14%
Red wine-braised beef cheeks with smoked sunchoke purée	

# Château La Couspaude 2017

## *Bordeaux*

750 mL bottle | VINTAGES#: 15216

# \$89.85

WE 93

★★★★★ (0) [Write a Review](#)

92-94. Barrel Sample. A dense wine that is full of tannins as well as black currant fruit, this is solid and concentrated. It has a dark, firm character, with fine aging potential. It is a well-balanced wine with good aging potential; drink from 2023. Score - 93. (Roger Voss, Wine Enthusiast, April 1, 2018)

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### PRODUCT DETAILS

**Release Date:** January 17, 2020

**750 mL bottle**

**Alcohol/Vol:** 13%

**Made In:** Bordeaux, France

**By:** Ulysse Cazabonne

**Sugar Content:** 2 g/L

**Sweetness Descriptor:** XD - Extra Dry

**Varietal:** Bordeaux



## Dessert – Lemon Poppy Seed Pound Cake

### Sweets for the Sweet

9375

GMH NOBLE SWEET WHITE,  
SOUTH EASTERN AUSTRALIA,  
2016



Semillon, Riesling, Viognier

375ml

\$29.67

6

\$178.00



The GMH Noble Sweet White is a dessert wine mainly produced from an unusual blend of Semillon and Riesling. It is golden yellow in colour and oozes with aromas of ripe and cooked apricots and vanilla. With 9% alcohol, it is sweet, perfectly balanced by the acidity, with good depth and flavours that continue to linger on the palate. Showing some complexity now, it will cellar well and can be paired with both savoury and sweet dishes. Four different parcels of grapes were used. All the grapes were grown in the Adelaide Hills at K1 and at a neighbouring vineyard that Geoff planted and oversees. Each parcel was picked and vinified separately. A small portion of unfermented Viognier is the secret ingredient.

		2018-2022, M7 D9
	Ripe and cooked apricot, vanilla	 8°C
	Sweet, complex, apricot, [10]	
	Crispy quail with pickled salad, Apricot Brûlée	

# Pillitteri Late Harvest Vidal VQA *Vidal*

375 mL bottle | VINTAGES#: 488668

**\$15.00**

★★★★★ (0) [Write a Review](#)



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## PRODUCT DETAILS

**375 mL bottle**

**Alcohol/Vol:** 12.5%

**Made In:** Ontario, Canada

**By:** Pillitteri Estates

**Sugar Content:** 96 g/L

**Varietal:** Vidal

**This is a VQA wine**

