

**THE GREAT WINE SEMINAR 2010**

**OPUS ONE**

*Presented by David Pearson, CEO*

**Background** – *The 1979 and 1980 were the first Opus vintages, released together in 1984. Vintages 1979, 1980 and 1986 were sourced from the To Kalon vineyard. The first few vintages were given around 24 months in new French oak. This was reduced to 18 months beginning with the 1986.*

**1979 Opus One \*\*\***

*Some evolution is evident with leather and tobacco in the background. The palate is lean and firm with moderate concentration. There is freshness, becoming angular in the finish. Will this improve or decline? 80% Cabernet Sauvignon, 16% Cabernet Franc, 4% Merlot (CS, CF and M in notes that follow).*

**1980 Opus One \*\*\***

*The bouquet exhibits mature characteristics with tobacco and toast. The taste offers attractive expression and is firm with noticeable, dry wood tannins. This seems out of balance. The wine was matured for 24 months in 100% new oak. 1980 was a very cool growing season. 96% CS, 4% CF. The highest proportion of Cabernet Sauvignon of all the vintages tasted – and much higher than recent years.*

**1986 Opus One \*\*\*\***

*Very attractive, focused bouquet, quite intense still, with a minimum of development. In the mouth, the wine has presence and authority. It is concentrated and shows elevated acidity and faintly bitter tannin in the aftertaste. Has considerable intensity and a stern aspect. 1986 enjoyed an extended growing season. 87% CS, 9% CF, 4% M.*

**1991 Opus One \*\*\*\***

*Displays very good concentration with complex tobacco and red fruit highlights, and a classic Cabernet profile. The taste is firm, complex and lasting, finishing rather dry. The growing season was long and cool. 93% CS, 6% CF, 1% M.*

## Tasting Notes of Roger C. Bohmrich MW

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### **1992 Opus One \*\*\*\*+**

*Very attractive subtlety and nuance with inflections of dark fruits and tobacco. The palate shows intensity and excellent equilibrium. There is a sinewy quality, and the finish is complex and expressive. The season was dry and warm, and the harvest was early under hot conditions. 89% CS, 8% CF, 3% M.*

### **1994 Opus One \*\*\*\*+**

*Fresh, complex and lifted aromatics. Very appealing from attack with an undercurrent of sweet fruit that lingers on the palate. Very long and well-balanced. The most complete of the first group of vintages. The year experienced a cool summer and extended season. 93% CS, 4% CF, 2% M and 1% Malbec.*

### **1995 Opus One \*\*\***

*The nose combines sweet, fragrant fruit and an off note. In the mouth, the expression is muted and falls off. This vintage may have been hampered by brett. The season was long and cool. 86% CS, 7% CF, 5% M and 2% Malbec.*

### **1996 Opus One \*\*\*(\*)**

*Complex, warm and spicy nose. Starts with sweet, ripe fruit and firms up with some dry tannin at the end. This is still quite young and in need of time to resolve itself and gain length, but the potential is there. The year was sunny and warm with a small harvest. 86% CS, 8% CF, 3% M, and 3% Malbec.*

### **1997 Opus One \*\*\*(+)**

*Soft and subdued aroma revealing ripe red fruits, still undeveloped. Surprises as it enters the mouth with its richness and fat. There is a sweet ripeness and a touch of dry acidity and tannin at the very end. This needs more time to soften and gain expression. The vines were thinned to a low per acre yield and the harvest was early. 82% CS, 8% CF, 5% M, 4% Malbec and 1% Petit Verdot.*

### **1999 Opus One \*\*\*\***

*Much more youthful than the '97 and even less revealing, with red fruits and vanilla in the nose. The palate is pure and polished, but largely closed. In need of considerably more time. There was an Indian summer in 1999. 84% CS, 7% M, 5% CF, 3% Malbec, 1% PV.*

### **2000 Opus One \*\*\* ?**

*Lifted, lightly peppery nose accented by red fruits. Rather cool in the mouth with firm tannic grip and pointed acidity. Lacks the substance and dimension of the best vintages. May fill out with further cellaring. 2000 saw a long, cool growing season. 84% CS, 6% M, 5% CF, 3% Malbec, 2% PV.*

### **2001 Opus One \*\*\*\***

*Reserved, youthful nose revealing red fruits and vanilla. The attack shows ripe, sweet fruit, but the wine is revealing little overall. Has considerable weight and good balance with a supple feel. 87% CS, 6% M, 3% Malbec, 2% CF, 2% PV.*

### **2004 Opus One \*\*\*\*(+)**

*Noteworthy concentration in the aroma with a kirsch overtone and integrated new oak. The palate is rich yet controlled with impressive weight. Ripe tannins and acidity wrap up the finish. This heat-concentrated vintage is closer to the California powerhouse style while remaining very much "Opus." Low-yielding year. 86% CS, 7% M, 4% PV, 2% CF, 1% Malbec.*

### **2005 Opus One \*\*\*\*(\*)**

*Very intense and impressive youthful aroma displaying budding complexity and a marriage of concentrated fruit and oak. The taste is rich, layered and quite powerful. The tannins are strong though ripe as well, and there is a backbone of acidity which surfaces at the end. Very promising vintage for the long haul. A cool, late harvest. 88% CS, 5% M, 3% PV, 3% CF, 1% Malbec.*

### **2006 Opus One \*\*\*\*(\*)**

*Focused, penetrating and inaccessible to the nose, but clearly very concentrated. The palate displays extract backed by powerful tannin and elevated, rather intense acidity at this stage. There is a core of concentrated fruit. This is a convincing melding of California power and Bordeaux structure. Lowest average maximum temperatures during the growing season in 25 years. Less Cabernet Sauvignon and more Merlot than usual. 77% CS, 12% M, 5% CF, 3% PV, 3% Malbec.*