



The Opus One Winemaker Dinner 2017



Date : Tuesday, Oct 31, 2017

Time : 7:00pm to 10:00pm

Venue : Town by Bryan Nagao

No. of Attendees : 14

Wines Tasted : Charles Heidsieck Blanc des Millenaires 1995 (Reception)
Opus One 2014
Opus One 2004 Magnum
Opus One 1994
Opus One 1984
Opus One 1987 (Surprise Bottle)
Opus One Overture nv

Our thoughts:



It was indeed a blast having our first ever, off premise winemaker dinner showcasing multiple back vintages of Opus One (narrated by winemaker Mr. Michael Silacci) with an outstanding pairing menu by Chef Bryan Nagao. We have kicked off the evening with a refreshing bottle of Champagne Charles Heidsieck Blanc des Millenaires 1995. Our first pairing was Chef Bryan's

Tartare 'Wagyu' uni, Green Goddess, Crispy Taro, Truffle Soil with the very masculine 2014. This launching vintage may not be ready to consume just yet but will for sure develop into a more serious drop in the next decade. The super classy 2004 magnum was indeed my personal favorite drop of the evening. Still young but it has silky roundness on the palate with finely structured tannins. It went really well with Chef Bryan's Chawan Mushi, Ox-Tail, Matsutake, Trout Eggs. The 1994 was everyone's favourite because of its incredible drinkability and it paired heavenly well with Chef Bryan's Dry Aged Pigeon, Foie Gras, Matsutake, Rice. Next pairing was the historically underrated 1984 vintage with Chef Bryan's Lamb, Pickled Figs, Artichokes, Pomegrante-Ponzu, Romesco, Tapenade. I must admit, the 1984 showed very close resemblance to matured first growth clarets from Bordeaux's left bank. Spontaneously, someone well respected pulled a surprise bottle of Opus One 1987 for us to taste side-by-side with the 1984. Despite its fragile cork closure, this 1987 was not far off comparing to our bottle of 1984. Both bottles have amazing drinkability and are ready for immediate consumption, further aging is not recommended. We have ended this spectacular evening with the Overture and Chef Bryan's 36th Months Comte, Dried Apricots, Rhubarb. The Overture is actually the multi-vintage second wine of Opus One and Michael Silacci have humourously described this fruit forward drop "a vertical tasting of Opus One in one bottle".

Charles Heidsieck Blanc des Millenaires 1995 (Reception)

“The 1995 Brut Blanc des Millenaires shows just how compelling this often overlooked vintage can be. Layers of lemon, pastry, spices, crushed rocks and savory herbs literally jump from the glass. An exquisite, perfumed, beautifully delineated Champagne, the 1995 shows lovely flavor complexity and nuance from its extended time in bottle, yet it also retains plenty of freshness, verve and acidity. This is a great showing from Charles Heidsieck. The 1995 was made before the tenure of the house’s current team, headed by CEO Cecile Bonnefond. It will be very interesting to see what develops at this historic property over the coming years. Anticipated maturity: 2012-2022.” 94 pts, WA



Opus One 2014

“Mesmerizing aromas of flowers, bark, currants and blackberries. So perfumed. You just want to smell it. Exquisite tension and finesse with an almost Burgundian texture, yet its Napa in its soul with ripe fruit, stones, spices and Chinese tea leaf flavors. Savory and delicious.” 97 pts, JS

Opus One 2004 Magnum

“Aged in 100% new French oak for 17 months and in bottle for 14 months prior to release, the 2004 Opus One is a blend of 86% Cabernet Sauvignon, 7% Merlot and the rest Petit Verdot, Cabernet Franc and Malbec. It boasts a dense ruby/purple color along with a sweet bouquet of lead pencil shavings, black currants and a hint of toasty oak. More evolved than usual, this full-bodied, opulent 2004 is part of the new wave of Opus Ones made under the administration of Philippe Dhalluin, the administrator of Mouton Rothschild, who has begun to exploit this estate’s enormous potential. This beauty can be drunk now or cellared for another 20 years.” 96 pts, WA

Opus One 1994

"This is an impressive effort from Opus One. The wine, a blend of 95% Cabernet Sauvignon, 2% Cabernet Franc, 2% Merlot, and 1% Malbec, possesses a dark ruby/purple color, followed by a generous, complex nose of lead pencil, toasty oak, violets, and black currants. In the mouth, there is a beautiful texture, soft, generous, low acid, full-bodied richness, and a stunningly proportioned, rich, intense finish. The influence of 18 months in new French oak casks gives the wine a subtle oaky note in addition to giving it excellent delineation. Because of the wine's softness and generosity, it can be drunk now as well as over the next 18-20 years." 92 pts, WA



The Surprise Bottle, Opus One 1987 from someone well respected (Left). Chef Bryan working on our outstanding pairing menu (Right).

Opus One 1984

"A youthful medium to dark ruby color is followed by a spicy, compact, pleasant nose of black fruits, vanillin, and a touch of cedar. Medium-bodied, with fine concentration, adequate acidity, and moderate tannin, this wine offers above average, straightforward drinking. More complexity (which I doubt will emerge given the wine's modest proportions) and additional extraction would have been beneficial. Once again, the quality of my tasting notes for Opus One has declined with age." 87 pts, WA

Opus One 1987 (Surprise Bottle)

"Deep garnet-brick. Mature Cabernet notes of warm cassis, dried herbs, mushrooms, black pepper and sweaty saddles. The medium to full bodied palate provides plenty of gamey, dried berry fruit with a medium level of silky tannins and medium to high acidity. Great balance. Long finish. Drink now to 2013." 93 pts, LPB

Opus One Overture nv

"Then multi-vintage blend that until recently has been available only at the winery in Napa Valley, now being commercialized to beat the drum a bit more for Opus. Deep ruby with a pale rim. Very sweet, ripe, penetrating nose that screams Napa Valley. An edge of cocoa. Light, lively and open with just a little bit of rusty nail on the end." JR