

**Edmonton Gentlemen's Diner Club**  
**April 10, 2017**

Cooking Wine:



**2016 Pewsey Vale Dry Riesling (Eden Valley, Australia)**

Wine - White \$22.99 (750mL)

Pewsey Vale Vineyard Riesling 2016 is a classic example of dry Eden Valley Riesling, showing the flavours that are consistent from year to year from this amazing single vineyard. This wine shows intense aromas reminiscent of fine dried herbs, white flowers, lemon and lime fruit. There is great length and depth with limes, fresh rosemary, white pepper and a hint of tropical fruit. The wine finishes with a fresh natural acidity which balances the flavour intensity and a minerality that will reward medium to long-term cellaring. Enjoy on its own, or with fresh oysters, seared scallops, Thai beef salad or salt and pepper squid.

**First Course**

Artichoke soup, onion cream, and fried artichokes



**2014 Domaine de Mauperthuis Saint-Bris (Burgundy, France)**

Wine - White \$28.99 (750mL)

Saint-Bris is a small and relatively obscure part of Burgundy that's allowed to make Sauvignon Blanc, believe it or not - and this is very good indeed. Crisp, lively, zesty and well-balanced with a stately dose of minerality and fine fruit, this is both unusual and well-made. Try pairing with fish, poultry or salads. Quite distinctive and well-priced.

**ADD TO CART**

## Second Course

Parisian Gnocchi, veal and pork ragù, parmigiano cream, breadcrumbs



### 2013 Matteo Correggia La Val dei Preti (Roero, Italy)

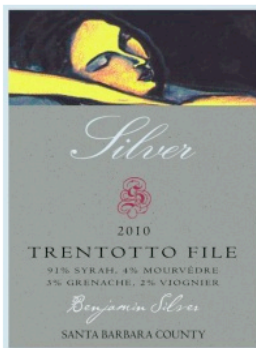
Wine - Red \$39.99 (750mL)

Outstanding Nebbiolo, this sets a new standard for a cheap-man's Barolo. Extra dimensions of concentration, depth and structure over the normal bottling. Firm yet well-integrated tannins frame veins of expressive red berries, crushed flowers and spices. The 2013 is the fourth vintage of Val dei Preti aged in cask. Try with braised osso buco.

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## Third Course

Pan roasted lamb rack, charred green onion puree, roasted cauliflower, pan jus



### 2010 Silver Trentotto File (California - Santa Barbara, United States)

Wine - Red \$44.99 (750mL)

92pts Wine Enthusiast: "Beautiful aromas of roasted pork in a blackberry-licorice reduction sauce pick up a bit of grape candy before hitting the palate with black pepper, blueberries and solid tannins. It's fun?" - M.K. (3/1/2015)

The 2010 vintage was sourced from the 3 acre block of 38 short rows at White Hawk Vineyard in Los Alamos. A blend of Clones 470 & 174. Perfectly balanced from a very long growing season at 13% alcohol.

91% Syrah blended with 4% Mourvedre, 3% Grenache and 2% Viognier. This is a wine built to last, capable of aging for the next decade! Cellar age this for at least one to two years if possible to allow the bottle bouquet to develop more.

## Fourth Course

Citrus Posset, earl grey syrup, apples, whipped shortbread



### 2014 Marco e Vittorio Adriano Moscato d'Asti (Piedmont, Italy)

Wine - Sparkling \$24.99 (750 mL)

This expresses beautifully Moscato d'Asti's typical sweet, musky aromatics, along with notes of peach, citrus, white flower and honey. Sweet but not overly and the lightness of being makes it a wonderful pairing with fruit based desserts like fresh strawberries or a fruit flan.

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