

Edmonton Gentlemen's Dinner Club

10 Nov 2014

Wine Pairings

Food Preparation Wine

NV La Tordera Saome, DOC Treviso
Veneto, Italy (\$21, 11.5% Alc. 100% Prosecco (Glera))

Prosecco is a sparkling white wine from north-eastern Italy, in this case the Veneto wine region. It is also the informal name for the green-skinned grape variety used for hundreds of years to make these wines. The grapes from which this wine is obtained come from a vineyard in Saome where the soil consists of layers of gravel and sand allowing good water drainage. Bright straw-yellow in colour with green shades. Nose of apples, Mediterranean herbs, vanilla pod and acacia flowers. The palate is well balanced, fresh and lively. Very fine grained foamy bubbles that tickle the palate.

Chick Pea

2011 Martin Codax
Spain (\$23, 12.5%, 100% Albarino)

The acclaimed white grape Albarino thrives in the rain and mists of the Rias Baixas DO in Northwestern Spain. Here the Albarino is known as the wine of the sea because of its proximity to the Atlantic Ocean. Martin Codax is a crisp elegant wine with notes of pear, passion fruit and apple. The wine's fresh and fruity style doesn't lack for mineral and stone, its just overwhelmed by tangy fruit. It is persistent on the palate, rounded and full bodied.

Steak Tartare

2012 Paul Hobbs Crossbarn
Sonoma, California, USA (\$55, 14.1 % Alc. 100% Pinot Noir)

Robert Parker: The wine exhibits notes of licorice, red and black currents and a hint of cherries. Outstanding texture, velvety tannins and a delicious mouthfeel, this is a super value in high class Pinot Noir. Hand harvested from select vineyards across the Sonoma Coast, aged in 10 % new oak for 10 months prior to bottling. A fine vintage with perfectly even ripeness.

Lobster

2010 Campolargo

Bairrada, Portugal (\$31, 12.5% Alc. 100% Bical)

Bairrada is the DOC of the Beiras region located in the central northern area of Portugal. Straw colour is followed by aromas of peach, plum, apple jelly and light smoke. Engaging fruit on the palate with citrus notes of tangerine peel, spice and an easy, soft delicate mouthfeel and an harmonious finish.

Dessert

2012 Mullineux Straw Wine

Swartland, South Africa (\$33 (375ml), 10% Alc. 100% Chenin Blanc)

The secret to Straw Wine is harvesting grapes at normal ripeness levels to capture a healthy acidity, which is concentrated along with the intense Chenin Blanc flavours and sugars into a super intense, but balanced treat. (A similar concept to Ice Wine however Straw Wines are produced in warmer climates). Deep golden straw in colour, with a rich, viscous appearance. The nose is complex, enticing blend of dried peaches, apricots and marmalade, with savoury, nutty aromas of almonds, marzipan and honey. The intense, dizzying mouthfeel is balanced by a clean, fresh and very long finish of dried apricots.