

EGDC February 13, 2017

Wine to be enjoyed while cooking

2015 Vinos de Arganza Godello Encanto (Bierzo, Spain)

Wine - White \$18.99 (750mL)

Beautiful straw yellow colour in this Godello. On the nose fruity, persistent and elegant aromas of pear, peach and melons. Tangerine and nectarines on the oily palate leading to a weighty finish. Lovely with seafood.

Godello is a grape variety native to Northwestern Spain. 12.5% alc

Soup

Great White Northern Bean & Bacon Soup

Paired with

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.

Appi

Chicken Liver Parfait, Saskatoonberry Compote, Cranberry Raisin Nut Bread

Paired with

2012 Clos des Cazaux d'Or Vacqueyras Blanc (Rhône Valley, France)

Wine - White \$29.99 (750mL)

Family ran estate in the southern Rhône, this historic blend of the estate (made since 1959) is 50% Clairette, 50% Roussane and White Grenache. Aromas of citrus and fennel, oily textured, fine acidity and refreshing finish.

Main

Pan Seared Chinook Salmon, Red Beet Risotto, Roasted Fennel Puree, Orange Miso Beurre Blanc

Paired with

2013 Bruno Rocca Barbera d'Asti (Piedmont, Italy)

Wine - Red \$36.99 (750mL)

A touch of oak rounds out this fairly full-bodied red, lending a vanilla accent to its black cherry, black pepper and blackberry notes. Bright acidity and a vibrant personality keeps this fresh and persistent with a licorice medium-bodied finish. Think charcuterie.

Dessert

Chocolate Espresso Fondant, Raspberry Coulis, Candied Hazelnut

Gonzalez Byass Noé Pedro Ximénez 30 Year Old Sherry (Jerez, Spain)

Wine - Sherry & Montilla \$42.99 (375mL)

Noé is made from rare Old Solera Sherries whose average age is approximately 30 years.

Beautiful dark mahogany colour. Warm aromas of sun-ripened fruits and dried figs. On the palate this is solid, silky and smooth.

Try this with dried fruits or freshly baked cookies, or just sip on it after dinner.

Pedro Ximénez (also known as **PX** and many other variations) is the name of a white [Spanish wine grape variety](#) grown in several [Spanish wine regions](#) but most notably in the *Denominación de Origen* (DO) of [Montilla-Moriles](#). Here it is used to produce a [varietal wine](#), an intensely sweet, dark, dessert [sherry](#). It is made by drying the grapes under the hot sun, concentrating the sweetness (similar to [straw wine](#) production), which are then used to create a thick, black liquid with a strong taste of [raisins](#) and [molasses](#) that is [fortified](#) and aged in [solera](#).^[1]