

EGDC dinner October 17th, 2016

2015 Red Rooster Hen House Sly White (BC - Okanagan, Canada)

Wine - White \$16.99 (750mL)

A blend of Sauvignon Blanc, Riesling, Pinot Gris, Semillon, Chardonnay and Orange Muscat are the advertised ingredients. This white is bold and fruity up front with green fruit flavors, some peachy notes and a tangy, crisp and citric finish.

2014 Georg Mosbacher Deidesheimer Riesling Kabinett feinherb (Rheinpfalz, Germany)

Wine - White \$29.99 (750mL)

This has only a hint of sweetness. From Pfalz, with a fine flowery aroma, but also flavors of citrus and ripe apple. A balanced, elegant Riesling with full-bodied, that is simply fun by its uncomplicated and fine charismatic nature. A classical terrace wine that goes well with Asian cuisine with hot spices such as green curry and ginger.

2015 Anselmo Mendes Muros Antigos Alvarinho (Vinho Verde, Portugal)

Wine - White \$25.99 (750mL)

Citrus and slightly tropical notes. Full bodied with good structure, fresh and mineral. Long finish with the light bitter citrus taste of the Alvarinho variety. Great wine to go with appetizers.

Bodegas el Maestro Amontillado Sherry (Jerez, Spain)

Wine - Sherry & Montilla \$29.99 (375mL)

The Amontillado is a unique wine, fruit of the fusion of two types of breeding, always within the traditional solera system and hatches: biological, under veil of flower, and oxidative.

The initial phase of its aging occurs under flor. During his first six years of life, the wine remains in the hatches where it acquires sharp notes and accentuates its dry palate. After that time, the wine is headed to 17° alcohol thereby weakens flower to begin the second phase of parenting: Oxidative, in which the wine will remain for about a decade. At that time, the wine will lose its pale color will darken slowly, concentrating and acquiring the nuances of oxidative aging.

This double aging process makes the Amontillados extraordinarily complex and interesting wines.

Lustau Pedro Ximenez San Emilio Solera (Jerez, Spain)

Wine - Sherry & Montilla \$25.99 (375mL)

The grapes Pedro Ximénez are laid out in the sun for several days. Fermentation is stopped, in order to keep the natural sugar of the grapes. Afterwards this wine is fortified and then aged in the "solera and criaderas" system.

Definitely sweet, this would be marvelous with pumpkin pie or a butter tart.