

Wines for October 2015 EGDC dinner

Kitchen Wine:

2013 Stemmari Dalila Bianco (Sicily, Italy)

Wine - White \$21.99 (750 mL)

*80% Grillo, 20% Viognier. *Pairs well with rich fish dishes. *Fresh and light with notes of apricot, peach, mango, and lemon sorbet. Some oaky notes on the finish.

Pea Soup, Soft Quail Egg:

2001 Querbach Riesling Trocken. A stunning mature, dry, Riesling from Rheingau. Plenty of acidity with slate and mineral notes. Sorry, not on our website yet but highly recommended. \$27.99

White Asparagus, Truffle, Foie Gras, Beef:

2002 López de Heredia Vina Tondonia Reserva (Rioja, Spain)

Wine - Red \$54.99 (750mL)

Viña Tondonia is one of, if not the most famous Rioja vineyard in Spain. Purchased in 1913 - it is a beautiful vineyard of over 100 hectares, situated in a shell-like depression on the right bank of the river Ebro, where the most typical Rioja wines are grown. The soil is alluvial clay with a high proportion of limestone. 2002 wasn't the greatest year in Rioja, but this makes this an earlier drinker and it is in a very good place right now. This Tondonia Reserva is a fine testament to what a legendary producer can produce in an off year. Limited availability.

Luiz Gutierrez, The Wine Advocate Rating: 91

The 2002 Vina Tondonia Reserva is a blend of 75% Tempranillo, 15% Garnacho and 10% between Mazuelo and Graciano sourced from their Tondonia vineyard located in a large meander of the Ebro River on the outskirts of Haro. It is aged for six years in used barrels, raked twice per year during its upbringing and fined with egg whites before being bottled unfiltered. It has a slightly reduced nose that benefits from air contact, with shy aromas of cherries in liqueur, tea leaves, fine leather, game, blood, spice box and cigar ash, showing some evolution. The light to medium-bodied palate is balanced, with high acidity, but perhaps a little fragile, showing the difficulties of the vintage, as 2002 was a very difficult year in Rioja. 250,000 bottles were produced. Drink 2014-2019.

Thomas Matthews, Wine Spectator

Rating: 92

Silky and racy, this traditional-style red delivers dried cherry, tobacco, orange peel, vanilla and spice flavors that mingle over light, firm tannins, fueled by crisp acidity. Not a big wine, but has energy and length. Drink now through 2022.

Pan Seared Pickerel, Beets, Fast Pickled Mushrooms, Potato Espuma

2007 Château Tahbilk Museum Release Marsanne (Victoria, Australia) \$26.99 (750mL)

An intriguingly mature, smoky, toasty white with a fascinating, complex profile. Honeysuckle, wildflower honey, fresh and dried basil, peach crumble, lemon custard and more keep you coming back for another look. The palate is perfectly balanced, crisp and lean, low alcohol (12.5%) and high acid yet still fleshy, with tremendous length and depth for the price. So fresh and invigorating, highly recommended.

Chocolate Creme Brûlée, Almonds, Vanilla Pears

Château d'Orignac Pineau des Charentes (France) \$44.99 (750mL) A blend of Merlot, Cabernet, and Cognac aged for five months in oak casks makes this wine remarkable. Amber in colour. Apricot and honey notes stand out. This rich and delicious aperitif is best served chilled. Enjoyed it with charcuterie meat & cheese board.