

Edmonton Gentlemen's Dinner Club

Paired Wines

March 8, 2010

Amuse Bouche of Seared Sea Scallops with Tandoori Sauce

Salad of Blood Oranges with Shaved Fennel and Red Onion Vinaigrette

2008 Grey Monk Siegerrebe \$19.99

Elegant in appearance with honey blonde and light straw hues, the wine has a layered aroma of rose petals, spice and grapefruit with flavours of pink grapefruit and tangerine. Medium-bodied and supple in texture, the wine has a fresh and lively finish. Off-dry but well-balanced, it should be served chilled as an aperitif. \$20 x 8 bottles Total \$160

Rack and Braised Shoulder of Lamb 'Ras el Hanout' served with Spicy Onion and Olive Sauce, White Onion Puree and Braised Pearl Onions

2007 Quinta do Crasto Reserva Old Vines (Douro, Portugal)

Wine - Red \$41.99 (750mL)

This legendary Portuguese table red is still well priced given its exceptional quality. Numerous appearances in the Wine Spectator Top 100, and this 2007 has all the hallmarks of so doing again.

Intense aroma of spices, cedar and vanilla combine with fresh dark wild berries and ripe blood plums. On the palate, an elegant attack, developing to a rich full and round palate of great balance. Displaying rich Douro berry fruit characters with integrated oak tannins with a great length of finish. Purchase this before all the high scores are given out. - Mark Squires, The Wine Advocate

Rating: 94

The 2007 RESERVA OLD VINES is a lovely Old Vines, comparable in quality to the 2003 and 2004, which makes it one of the best values in the Douro, even with the recent price hike. As is typical of many 2007s, it combines elegance and depth, showing good balance, yet richness and fine flavor. It is richer and fuller bodied than the Maria Teresa, closer to Vinha da Ponte, if you are comparing. Granting that stylistic preferences of individual consumers may differ, this is certainly the smartest buy in this lineup by a long margin, which it usually is every year. It is less than a third of the price of the Maria Teresa, for instance and many may actually prefer it. This will be approachable young, but it will show better in a couple of years and will age well. It drank nicely the next day. Drink now-2023.

\$42 x 6 bottles Total \$252

Lemon and Rosemary Cake with Pistachios

Contains lemon zest, bathed in lemon syrup, served warm with lemon sorbet

\$29 x 3 bottles Total \$87

2007 Château Princé (Coteaux de l'Aubance, France)

Wine - Dessert \$28.99 (750mL)

Coteaux de l'Aubance is a good, if rarely exceptional, source of lighter-style sweet Chenin Blanc from the Anjou appellation, from schistous rocky slopes overlooking the Aubance tributary of the Loire just south of Angers. On occasions the fruit is blessed with noble rot but more often than not it's simply 'passerillé' (desiccated) when hand-harvested by 'trie'. Most of the region is devoted to producing dry red and white Anjou wines of little character

Astounding value from the Coteaux de l'Aubance - this will give its more prestigious rivals the Coteaux de Layon and Quarts de Chaume a major run for their money. Wonderful nose of honey, flowers, spice, minerals and honeycomb. Oily and slick, this is light as a feather, and the incredible acidity hides the otherwise obvious sweetness. You can drink a full glass of this, and not realize it. Stunning!

Total Wine Costs: (\$160 + \$252 + 87) = \$499 (X .92 = 459.08) \$459.08 / 15 = \$30.61 PER PERSON

17 BOTTLES
