

Ian and Richard's Dinner  
EGDC  
February 10,2020

**Arrival:**

Bruschetta with Tomato and Basil

Cooking wine:



**2017 Elderton E-Series Unwooded Chardonnay  
(Barossa Valley, Australia)**

Wine - White \$18.99 (750mL)

The 'E' is for excellence, it is also for excitement, evolution, epicure, elegance and euphoria. E is for earth and Elderton. This pure 100% Chardonnay with not a hint of oak. What a pleasure!! It is concentrated and boasts tropical fruit, pear, green apple and mineral notes. It is delicious right through to the long finish. The fruit is primarily sourced from the Eden Valley, so those bright vibrant fruit characters are in abundance. This is a wine for all seasons, with summer being at the top of the list. Embrace and Enjoy! Easy!

## Appi's

PEI Raspberry Point oysters (toppings from Stewart)



### **2017 Domaine Bernard Defaix Chablis Vieilles Vignes (Chablis, France)**

Wine - White \$39.99 (750mL)

The grape grows in a vineyard of one hectare under the appellation Chablis, which is over 45 years of age and extremely well exposed to the sun. The winemaking of this vintage highlights the full character of the terroir. 25% of this wine is fermented and aged in oak barrels with regular "batonnage" over 10 months. The remaining 75% is fermented and aged in stainless steel tanks on fine lees over the same time period.

The final blend offers a rich, full-bodied wine whose delicate bouquet occasionally denotes hints of honeysuckle. This wine can be kept for 3 to 4 years before drinking. Ideal with fish and grilled poultry.

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## **Starter**

Grilled octopus served with chickpea panisses, homemade ketchup



### **2017 Patrao Diogo Branco (Lisboa, Portugal)**

Wine - White \$26.99 (750mL)

A blend of Fernao Pires, Arinto and Seara Nova - this has a maritime character in its essence, the wine is a tribute to one of the ancestors who notably contributed to the wine business and the Lisboa region itself.

## First Main

Soy sake glazed sable fish on risotto made with sweet corn, roasted chanterelles and grand padano



### **2017 Jam Cellars Butter Chardonnay (France)**

Wine - White \$28.99 (750mL)

Butter Chardonnay is rich, bold and luscious. Made in the tradition of quality Californian winemaking, the grapes they select are juicy, ripe and bursting with flavor. They cold ferment this easy-to-love Chardonnay to a lush creaminess and age it in our unique blend of oak. Butter brims with stone fruit and baked-lemon notes and has a lovely, long, vanilla finish. Simply put, it melts in your mouth!

## Second Main

Duck breast with orange, Grand Marnier and saffron sauce, roasted potatoes in duck fat and Swiss chard



### **2016 Penner-Ash Pinot Noir (Oregon - Willamette Valley, United States)**

Wine - Red \$44.99 (750mL)

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#### **Erin Brooks, The Wine Advocate**

Rating: 93

Pale to medium ruby-purple in color, the 2016 Pinot Noir Willamette Valley opens with just the slightest touch of gunflint-like reduction on the nose, giving way to red cherries, cranberries and warm raspberry with underlying suggestions of pink peppercorn and flowers. Light to medium-bodied, it gives up great layers of warm red and blue fruits with earthy accents of forest floor, wet earth and bark. It's structured by fine-grained tannins and great juicy acidity carrying the long fruit-forward finish. This is youthfully coiled but should blossom beautifully. 10,000 cases produced. (93+ points)

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## Dessert

Eton Mess



### **2017 Gruber Roschitz Chardonnay Eiswein (Austria)**

Wine - Dessert \$44.99 (375mL)

A lovely nose greets you - assorted green and yellow appled, candied lemon, musk and wildflowers. Intensely sweet and concentrated but with a laserbeam of focus and purity. A gem of a dessert wine, good acidity and a captivating spice for a finish. It is lovely now but certain to last.