

## Wines for EGDC

March 10, 2025

### Meal Prep

Peri Peri Zibibbo Liola \$29.19

A light floral and vibrant Sicilian white wine made from the Zibibbo grape – also known as Muscat of Alexandria – with notes of tropical fruits, candied lemon, dried fruits with floral hints of orange blossoms and jasmine, and herbal notes. On the palate, LIOL is dry and fresh, with tropical fruits and a long finish.

### Appetizer

Astrobiza – Txacoli \$29.43

Intense varietal aromas, with overtones of white fruit, (pear and apple), citrus fruit (grapefruit), and stone fruit (peach). Fresh in mouth, lively, balanced, long persistent aromatic finish, with slightly bitter and mineral overtones from the soil.

### Second Course

Chateau Trinquedelle Tavel Rose \$30.86

60% Grenache, 13% Clairette, 13% Syrah, 10% Cinsault, 3% Mourvodore, 1% Bourboulenc

Grenache grown in the Rhine Valley's finest terroirs. Its rich fullness on the palate recalls ripe strawberries warmed under the sun, then notes of spice and licorice kick in for a full-bodied, full-flavored finish.

### Main Course

Purple Hands WV Pinot Noir \$45.33

Owner and winemaker Cody Wright is the son of noted Oregon wine maker, Ken Wright. This is a classic example of an elegant and balanced Willamette Valley Pinot Noir. It is a cuvée from six premier vineyards from four Willamette Valley AVA's: Dundee Hills, Yamhill-Carlton, Ribbon Ridge, & Willamette Valley featuring notes of rhubarb, watermelon, cassis, cocoa, cinnamon, clove, pomegranate, raspberry, cherry, wildflower, sage & bramble berry. Very food friendly and will pair with a wide variety of dishes.

### Dessert

Lustau Pedro Ximenez San Emilio Solera \$26.67 ( ½ bottle)

With piercing aromas of raisin pudding, molasses and spice, this rolls out the welcome mat and more. Luscious and probably as tame as you can put it, as this is a ribald sweet wine with acidic backbone and hugely intense flavours of baked brown sugar, cinnamon cake and molasses. Powerful but still racy due to bracing acidity.