

EGDC February 11, 2019

Cooking wine:

2017 Tiefenbrunner Pinot Grigio Vigneti delle Dolomiti (Trentino-Alto Adige, Italy)

Wine - White \$22.99 (750mL)

Alison Napjus, Wine Spectator

Rating: 90

This balanced, light-bodied white offers a lively mix of peach, passion fruit, floral and pink grapefruit zest notes, with tangy acidity and a floral finish. Drink now through 2021. 25,800 cases made. **Wine Spectator's #67 Wine of the Year for 2018.**

1st Course: Whipped feta with sweet pickled beets, strawberry, smoked salmon and candied boar bacon

2014 Anthonij Rupert Wines Cape of Good Hope Riebeeks Rivier Caroline White (Swartland, South Africa)

Wine - White \$29.99 (750mL)

This blend of Chenin Blanc, Roussanne, Viognier and Marsanne from South-Eastern slopes with shale and clay soils offers a nose of pineapple, peach and guava, while the palate offers grapefruit and melon, nicely refreshing.

2nd Course: Foie gras crusted lamb with crushed potato, broccoli and lamb jus

2010 Mas Saint Louis (Chateauneuf-du-Pape, France)

Wine - Red \$52.99 (750mL)

Terroir driven with archtypical Chateauneuf character - sweetly fruited, medium bodied effort that has bright cranberry, white pepper and spice aromas and flavors. A blend of 80% Grenache, 10% Mourvedre and 5% each of Syrah and Cinsault, Drinking extremely well now, try with grilled elk.

Dessert: **Broken coffee dessert--white chocolate Bailey's mousse**

NV Pojer e Sandri Merlino Rosso Fortificato (Trentino-Alto Adige, Italy)

Wine - Dessert \$49.99 (500mL)

The color is intense purple with a nose of berries, currants, spicy notes of vanilla, coffee and cocoa. In the mouth it is enveloping and feels immediately the important structure while remaining pleasantly harmonious and warm. Excellent as a sipping wine, as a garnish for strawberries or chocolate ice cream. Made from indigenous grapes Lagrain, Schiava and Lagarino, and fortified with Brandy and held for more than ten years.