

ECDC March 11, 2019

Chef: Roger Letourneau

Cooking Wine:

2017 Koster-Wolf Spatburgunder Trocken Blanc de Noir (Rheinhessen, Germany) Wine - White \$21.49 (750mL)

This is a white made completely from the red Pinot Noir grape - crushed with no skin contact during fermentation, this has lovely golden delicious apples, pineapple, yellow cherries in a very sophisticated package. You could guess this was a classy white burgundy except no one would believe it would made from Pinot Noir. Unctuous and oily textured - try with poultry or an dense, oily fish. Quite a find!

Course 1: Smoked Brie, Artichokes & Mushrooms

2015 Casa Lapostolle Cuvee Alexandre Atalayas Vineyard Chardonnay (Casablanca Valley, Chile) Wine - White \$26.49 (750mL)

Kim Marcus, Wine Spectator Rating: 90

Pure-tasting, with lithe minerality and spiciness to the mouthwatering flavors of quince, ripe pear, apple and dried peach. Ginger and spice on the plush finish. Drink now through 2020. 4,000 cases made.

Course 2: Beets en Croute, Lavender & Lemon Curd

2017 Agricola Tiberio Cerasuolo d'Abruzzo (Abruzzi, Italy)

Wine - Rosé \$28.99 (750mL)

This is a wonderful Cerasuolo d'Abruzzo from Tiberio, made entirely from 50+ year old indigenous Montepulciano d'Abruzzo grapes, original and old clones in order to guarantee the identity and the traditional flavors of Cerasuolo wine. No press juice is used, just free run juice.

Bright pinkish-red color. Fresh, pure aromas and flavors of red cherry, raspberry and orange peel. Very juicy with outstanding definition, lovely acid-fruit balance, crisp, clean, floral finish with sneaky concentration. This is high class rose - brilliant for outdoor drinking!

Course 3: Canard Apicius, Leeks, Kohlrabi

2015 Louis Jadot Chateau des Jacques Moulin-a-Vent (Beaujolais, France) Wine - Red \$34.99 (750mL)

Maison Louis Jadot bought the Château des Jacques in 1996. It is situated in Moulin à Vent, between Fleurie and Chenas, and has 27 ha vineyards of Moulin à Vent Château des Jacques'.

The soil is typically granitic. The Moulin à Vent wine is now referred to as the 'King of Beaujolais', and is considered to be the most Burgundian Cru of Beaujolais.

Full, robust Beaujolais, with a fleshy, almost fat texture and greater longevity than any other Cru of Beaujolais. The exceptional quality of its structure preserves a fruitiness which becomes mellow with bottle age.

Dessert: Gateau Pont-Neuf

2015 Gruber Roschitz Chardonnay Trockenbeerenauslese (France)

Wine - Dessert \$42.99 (375mL)

This is a stand-out dessert wine made from botrytised Chardonnay. In perfect harmony, the primary rock soil gives minerality to the wine and contributes to its delicate taste. Golden yellow in color, an astounding fresh orange nose accentuated by honey and an elegant herbage in the nose and also on the palate. Fine acidity. Superb for the money! Highly recommended.