

EGDC
March 13 2023
Wine Pairings

Meal Preparation Wine



**2020 Falesco Le Poggere Est! Est!! Est!!!
di Montefiascone (Umbria, Italy)**

Wine - White \$17.99 (750mL)

The oddly-named Est! Est!! Est!!! di Montefiascone DOC sits in the northwestern part of Lazio, near the region's border with Umbria. Specializing in blends based on the neutral Trebbiano grape variety, the region's purported backstory is often more interesting than the wines themselves. Legend states that a bishop traveling to Rome would send a scout ahead of him to suss out the inns boasting the best wines and mark them with the word Est, meaning "it is" in Latin. In Montefiascone, the wine was apparently so good that the scout marked "Est! Est!! Est!!!" above the local inn's door, and the wine was thereafter dubbed as thus.

Made from the traditional blend of **Trebbiano Toscano, Malvasia, and Roschetto (aka Trebbiano Giallo)**, the Falesco 'Le Poggere' Est! Est!! Est!!! di Montefiascone offers up zesty lemon and crunchy green apple see mineral, leesy undertones of seashells and cheese rind, reminiscent of a young Chablis. Refreshing citrus and savory notes again lead on the bright, acid-driven palate, leading through to a clean, mouth-tingling finish.

First Course: Seared Endive



2020 Domaine Labbé Aymes (Savoie, France)

Wine - White \$22.99 (750mL)

The Savoie region is an Alpine region in Eastern France neighboring Switzerland with many of its vineyards lying close to the Rhone River as it winds its way from Geneva southward.

Made from the indigenous **Jacquere** grape, this white is clear pale lemon pulp in color, this white has aromas of sliced apples, cantaloupe, and lime sitting in a bed of wildflowers and loamy earth. The palate continues the apple and lime flavors and pulls to a long refreshing finish that adds chalky minerals and subtle white pepper. The dry lime zest after-taste leaves you salivating for another sip.

Second Course: Leek Risotto



2019 Johanneshof Reinisch Rotgipfler (Thermenregion, Austria)

Wine - White \$28.99 (750mL)

Rotgipfler is a grape variety used to make aromatic white wine. It is almost exclusively found in the Gumpoldskirchen district of the Thermenregion in Eastern Austria.

Winemaker Notes: We nurture the great tradition of this regional speciality, retaining the elegance and power that is typical for the variety Rotgipfler. This wine shows exotic fruits and banana in the nose, expressive fruit on the palate, vital acid structure, long and vibrant finish.

Ripe Mirabelle plum notes on the nose have the faintest edge of heady resin and cream. The palate brims with pithy freshness and textured concentration, displaying apple and yellow plum, ripe citrus peel and a lovely orange peel bitterness that sets the perfect accent on this flavor bomb. The palate is vivid, pervaded by freshness and seemingly endless.


Main : Halibut



2018 Giuseppe Cortese Langhe Chardonnay Scapulin (Piedmont, Italy)

Wine - White \$42.99 (750mL)

Perfectly balanced taste of the wine combines freshness, fine-grained tannins, reminiscent of aging in oak barrels, and unexpectedly complex, mineral structure. The finish is in the style of Chablis Grand Cru lasts incredibly long and leaves the light creamy nutty notes. Rich, full and rather beautifully balanced. Try with a summer seafood salad or a meaty fish course.



Dessert



2018 Château Pajzos Harslevelu Late Harvest Tokaj (Tokaj, Hungary)

Wine - Dessert \$24.99 (500mL)

Lovely golden yellow in color is followed by a nose of honey, fruits and slightly sweet spice. The palate is sweet and clean with mostly honey and fruit notes on the palate. As the wine opens, notes of ripe mango, quince, pear and tropical fruits show. Excellent balance of acidity on a lively and silky palate with refreshing acidity.

