

EGDC January 14, 2019

Cooking wine:

2017 Château Le Grand Verduis Blanc (Bordeaux, France)

Wine - White \$21.99 (750mL)

This inexpensive Bordeaux Superieur is made from Sauvignon Blanc, Semillon and Muscadelle. Seductive, bright with freshness, and flavors of grass, iodine, citrus fruit accentuated by touches of minerality on the palate that harmonizes with the white flowers, pear and citrus notes from the nose. Pair with a chicken dish with some tarragon.

Courses:

roast chicory

buttermilk curd, caramelized whey, brown butter crumb,
burnt orange vin and dill

gnocchi

king oyster, shimeji, and button mushrooms,
charred onion, tarragon rosemary crumb

2017 Pra Soave Classico Otto (Veneto, Italy)

Wine - White \$27.99 (750mL)

Alison Napjus, Wine Spectator

Rating: 90

A lively, lithe white, with lovely lime blossom, pink grapefruit sorbet, stone and spice notes that linger on the mouthwatering finish. Drink now through 2022.

22,500 cases made. **Wine Spectator's #73 Wine of the Year for 2018.**

lingcod

mushroom dashi, crispy sushi rice, braised daikon, cilantro

2015 Donnhoff Riesling (Nahe, Germany)

Wine - White \$34.99 (750mL)

From the great 2015 vintage, this dry Riesling QBA offers honey, lemongrass and sweet onion on the nose. The palate is round, piquant and fruity lemony brightness. It's a mouth-full of wine with a good, stimulating finish. Try with spicy food.

roast duck breast

röschti, smoked cauliflower puree, mustard braised greens,
seabuck thorn berry jus

2013 Joseph Jewell Russian River Pinot Noir (California, United States)

Wine - Red \$54.99 (750mL)

Aromas of black cherry, an earthy black tea, dried mushrooms, dried red fruits, warm spices, and faint dried herbs. The palate shows medium body, intensity, and acidity. The medium tannins display a tea-like grip. On the palate, candied red fruits, black tea, and an earthy, fall-like, dried leaf note lead to a toasty, smoky tobacco finish.

black sesame cake

passion fruit ice cream, white chocolate tuile, chia seeds,
black sesame seeds

2015 Elderton Botrytis Semillon (Barossa Valley, Australia)

Wine - Dessert \$22.99 (375mL)

Lisa Perrotti-Brown, The Wine Advocate

Rating: 91

Produced from 50% botrytis and 50% cane cut fruit, the 2011 Botrytis Semillon offers a medium straw color and intense notes of lemon marmalade, honey, candied peel, dried apricots and a hint of musk. Very rich, sweet and crisp in the mouth, it fills the mouth with expressive fruit and finishes long with some spices coming through. Drink it now to 2017+.
