

EGDC Sept 10, 2018

Cooking Wine



2015 Grant Burge 5th Generation Sauvignon Blanc Semillon (Barossa Valley, Australia)

Wine - White \$18.99 (750mL)

Lifted fruit aromas of citrus and melon all delicately interwoven with subtle herbaceous notes. The palate is fresh and lively, with ripe tropical fruit flavours, zesty lime and a soft creamy lemon curd finish. The portion of Semillon spent on lees rounds the palate, adding an extra dimension to the wine.

First Course

Meatballs, tomato sauce, shaved parmesan and arugula

2013 Marchesi Gondi Pian dei Sorbi Chianti Rufina Riserva (Tuscany - Chianti, Italy)

Wine - Red \$31.99 (750mL)

In the Chianti Rufina district, 18km northeast of Florence. 18 hectare vineyard planted mostly with Sangiovese and Cabernet Sauvignon. 200 to 500 meters above sea level, with a warm Mediterranean climate. The Gondi Family has been Florentine nobility since 1197; bankers, merchants, farmers, winemakers, and growers since 1592. Bernardo and Donatella Gondi now run the vineyard and estate. They produce a world-class Extra Virgin Olive Oil as well. Bernardo is the President of the Florence Farmer's Union.

Chianti Rufina Riserva made from 90% Sangiovese, 10% Colorino. Aged 24 months in French oak, then 12 months in the bottle before release. All hand-picked fruit with a total production less than 1,000 cases.

Color: ruby-purple

Aromas: cherry, pomegranate, subtle cinnamon, and smoky, earthy notes

Flavor & Texture: red and blue fruits with hints of leather, mahogany, and cut cedar; rich and intense on the palate

Food Pairing: fresh Gemelli pasta with ground beef and pork sausage, chevre cheese in a creamy red sauce

Second Course

Roasted king trumpet mushrooms, pickled white asparagus, sumac yogurt, ancho pepper oil

2010 Domaine Lucien Jacob Savigny- Vergelesses Premiere Cru (Burgundy - Cote de Beaune, France)

Wine - White \$49.99 (750mL)

The small picturesque village of Echevronne, tucked away up a half-forgotten valley, is only a few kilometres northwest of Beaune. Owned by Lucien Jacob, one time Member of Parliament for the Cote d'Or at the National Assembly in Paris. Son Jean Michel is now at the realm - he has worked to reduce yields, given the wines more backbone while maintaining lovely aromatics and elegance, like this lovely 2010 Chardonnay.

Elegant floral nose, with notes of pineapple, some quince with just the right amount of vanilla. Very persuasive and high class, this has a fabulous mouthfeel, oily-textured and refined. Drinking well now. Try with roast guinea fowl.

Third Course

Sous vide fish, vegetable ratatouille, pea risotto



2016 Vietti Roero Arneis (Piedmont, Italy)

Wine - White \$37.99 (750mL)

This classy white (with its gorgeous custom designed labels) shows terrific intensity of floral, perfumy notes wrap around the engaging melon and grapefruit notes. Great depth of flavor and exceptional balance. Pair with fish or poultry or for something different, a simple pasta dish with butter and sage.

Monica Lerner - The Wine Advocate

Rating: 90

The 2016 Roero Arneis offers an irresistible taste profile that is beautifully zesty and fresh. The bouquet exhibits fruit, honeydew melon and a determined layer of salty marine mineral. The wine shines in the glass thanks to its crystalline luminosity. With these warm summer months upon us, this is an excellent and deeply satisfying choice.

Dessert

Apple butterscotch crumble, ice cream



**2008 Koster-Wolf Huxelrebe
Heimersheimer Rotenfels
Trockenbeerenauslese (Rheinhessen,
Germany)**

Wine - Dessert \$37.99 (375mL)

High acidity makes for a fine sweet dessert wine, citrus, some rhubarb and a muscat like perfume florality. Not too heavy, nice pairing with cakes.

Call for details