

Edmonton Gentlemen's Dinner Club

09 Mar 2015

Wine Pairings

Food Preparation Wine and starters/Scallops Carpaccio

Sous Vide Style Scallop Carpaccio, Shaved Strawberry, Wasabi Aioli, Lemon Vinagrette and Fresh Dill

2012 Tahbilk, Nagambie Lakes Central Victoria
Australia (\$22, 12.5% Alc., 100% Marsanne)

From one of the historic estates in all of Australia, Tahbilk just celebrated their 150th anniversary. This flagship wine comes from plantings made from the 1860's. Plenty of apples and honeysuckle, with lime and lemon zest notes. Bright with a racy edge, and slightly toasty with a long, yet refined tropical fruit and waxy finish. Worthy of cellaring too if you wish a complex, glycerin wine down the road. Pair with seafood. One of the few 100% Marsanne wines around, with clones originating from the Rhone Valley.

Appetizer Baked Escargot

Baked Escargot, Mustard Cream, Basil and Puff Pastry

2013 Savennieres, Domaine du Closel Chateau des Vaults La Jalousie
Germany (\$43, 13.5%, Chenin Blanc)

A family run, organic winery and vineyard, located in Savennieres in the Loire Valley of France. The small village is situated on the north bank of the Loire River about 16 km southwest of the city of Angers. Chenin Blanc grown on schist soil (crystalline rock based – retains heat well) , with a nose of white flowers, lemon zest, lime blossoms, perfume and tropical fruits. Lush mid palate, a little saline on the finish, this is intriguing, unique and an outstanding Chenin Blanc. Decant and serve slightly chilled.

Main Roasted Veal Chop

Roasted Veal Chop, sauteed spinach, spatzle, wild mushroom, tri coloured carrot and veal reduction, espresso aioli

2010 Aldo Conterno Barbera d'Alba Conca Tre Pile
Piedmont, Italy (\$50, 14.5% Alc., Barbera)

A Delicious wine. Inky purple in the glass and silky smooth on the palate, this wine is deeply tasty, very complex and thoroughly enjoyable. Barbera's trademark zingy acidity ripe cherries and pretty floral perfume show. Offering soil and mushroom accents, the wine is produced from vines as old as 45 years.

Dessert Butter Cake

Warm Butter Cake, mix berry compote and Dulce de leche

2004 Quinta do Portal Reserva Moscatel
Douro, Portugal (\$35, 18% Alc. Moscatel Galego Branco)

In the creation of this excellent dessert wine, Portal considered the unique characteristics that barrel aging offers to Douro's fortified wines. The result is this complex and elegant wine with its characteristic Moscatel aromas, especially honey, nuts and orange rinds. The acidity is subdued, yet still has enough presence to balance everything out. Interestingly, the muscatel grapevine family must be the oldest known to humankind that has survived to present day. It is assumed it came from the orient with the Phoenicians, Greeks and Romans and thus spread across the whole of Europe.