

Sipping Wine- Z Wines, 2021 Nevah Chardonnay from the Eden Valley of Australia. Stone fruits such as white peach, some fig with a bit of flint and stone on the nose. Cashew and some toasty oak on the palate. Aged in French oak, acidity seemed nicely balanced.

First Course Wine- Karl Erbes, 2022 Urziger Wurzgarten Riesling Kabinett, slightly sweet/off dry, from the Moselle. Very spicy aroma, rosemary, dried lemon peel, lemon balm, smoky-slate spice undertones. The palate combines suppleness and silky sweetness with juicy lightness, mineral extract ensures that the palate structure has depth despite all the lightness. The acidity is firm and taut, but also seamlessly integrated into the body.

Second Course Wine- Rochioli, 2022 Russian River Valley Sauvignon Blanc. Pale straw in color, the 2022 Sauvignon Blanc Estate is flinty with wet rock, almost petrol, fresh chive, fresh peach, and delicate white grapefruit as well as a hint of saline. It's a more Sancerre-inspired style, with fantastic restraint. On the palate, it offers ripe fruit as well as elegant and driving acidity, but it has a beautiful texture, with ripe peach, fresh herbs, and saline.

Main Course wine- Remissonnet Pere et Fils, 2015 Beaune-Teurons Premier Cru. From my cellar. Cherry, menthol, flowers and spice on the nose. Same on the palate. Tannins medium, opened around 6 pm. Well-integrated wine.

Dessert wine- Azienda Agricola Bera, 2022 Su Reimond Moscato D'Asti. 5% alcohol, and some sparkle. On the nose are intense and fragrant aromas of wisteria and peach, of sage and lemon, again which carry over to the palate and enhance the sweet, fresh and delicate, stimulating flavour assisted by fine perlage