

Cooking Wine:

## **2018 Anselmo Mendes Muros Antigos Escolha (Vinho Verde, Portugal)**

Wine - White \$17.99 (750mL)

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### **Mark Squires, The Wine Advocate**

Rating: 89

The 2018 Muros Antigos Escolha is a blend of 40% Loureiro, 40% Avesso and 20% Alvarinho, unoaked, dry (3.9 grams of residual sugar, 6.3 grams of total acidity) and 12.5% alcohol. Lovely, this is textured, caressing and fresh, with some tension on the very respectable finish. It tastes great; the Loureiro is a bit subdued, but the other two grapes (seemingly) speak more strongly just now. Precise and a little rounder than some of its siblings (thanks to the Avesso?), this is another nice deal this issue. It should age pretty well too, but there is no reason to wait. There were 200,000 bottles produced.

Course One

Chicken Potato and Leek Soup

## **2017 Paul Zinck Pinot Gris (Alsace, France)**

Wine - White \$25.99 (750mL)

The aroma is deep, slightly smoky and complex with an intense and quite full-bodied palate of peach and melon balanced by a zap of minerality, all characteristics of the best limestone vineyards around the town of Eguisheim. Stunning acidity to this vintage.

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## Course Two

### Foie Gras with Salad

## **1995 Weingut Moselschild Erdener Treppchen Riesling Spatlese (Mosel, Germany)**

Wine - White \$36.99 (750mL)

A new producer for deVine's - we brought this older library release on spec to test out the quality, and its a winner. Starts out with a whiff of petrol, this has great acidity, not too sweet at all (I'd say it is more feinherb level) with notes of honey, pear and dried apricots. Clean and lingering finish. Try with some spicy Thai food.

## Course Three

### Duck Breast with Rösti, Truffled Peach and Green Beans

## **2015 Foxen Pinot Noir (California - Santa Maria, United States)**

Wine - Red \$59.99 (750mL)

Discreet hints of oak toast and menthol character can be found on the herbal tea-inflected nose that features notes of dark raspberry, mulberry, cherry, asian spice and a touch of earth. The nicely rich and sleek middle weight flavors possess an appealing sense of vibrancy that carries over to the lingering, balanced and delicious finish that evidences a hint of bitter cherry pit. This beautifully textured effort needs to develop better depth and it should be able to do so as once again, the underlying material is very promising. Complex and beguiling now.

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Course Four

Quince Tart with Lavender Cream.

## **2016 Orange River Cellars Straw Wine (South Africa)**

Wine - Dessert \$21.99 (375mL)

A truly unique wine if there ever was one! After three weeks of air-drying the Chenin Blanc grapes were crushed and allowed to ferment and mature in old 225 liter oak barrels. This unique process leads to an amber-hued wine expressing peach and other fruit flavors, whilst maintaining a clean freshness. Serve slightly chilled on its own or with cheeses and desserts.

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