3RD WINOS' ANNIVERSARY (#21)

Date: FRIDAY, 25th OF Nov. 2011 AT 7:00 pm

Place: 煐煌御宴 THE BRILLIANT CHINESE RESTAURANT

1 st Bottlelouis bouillot perle rare brut crémant de bourgogne	
Wine: White - Sparkling	Vineyard: Louis Bouillot
Type: Champagne Blend (Chardonnay; P. Noir; Meunier)	Year: 2007
Cost: 19.95	Food to match: 三葱大虾球;
	豉油皇带子。

Descriptions: Gold Medal at the 2011 Vinalies Internationales wine

competition in Paris.

VINTAGES | 178137 | 750 mL bottle

12.0% Alcohol/Vol.

Sugar Content: XD

Made in: Burgundy, France

Release Date: Oct 29, 2011

Tasting Note

Medium straw colour with aromas of lemon rind, freshly baked biscuits, pear, melon, mineral and apple. Quite dry and freshly zippy with good fruit and biscuit replays on the palate. Good balance and very fine mousse too. (VINTAGES panel, Sept. 2011



2 nd Bottle cignomoro primitivo di manduria	
Wine: Red Wine	Vineyard: Cignomoro
Type: Primitivo (Zinfandel)	Year: 2007
Cost: 16.65 (was 19.95)	Food to match: 蒜香牛柳粒

Descriptions: CIGNOMORO PRIMITIVO DI MANDURIA 2007

VINTAGES | 211078 | 750 mL bottle

15.2% Alcohol/Vol.

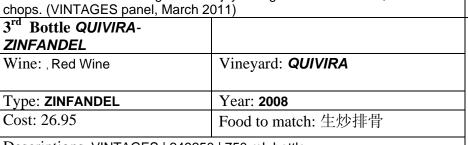
Sugar Content : XD

Made in: Puglia, Italy

Release Date: May 14, 2011

Tasting Note

A very intriguing and complex nose offering aromas of spiced plum, vanilla, new leather and smoked meat. Dry with a sweet fruit core, fine tannins, good weight and a generous mouthfeel, this is a powerhouse of a wine. Full bodied with a medium-long finish. Enjoy with grilled bison steaks, or lamb



Descriptions: VINTAGES | 249250 | 750 mL bottle

14.8% Alcohol/Vol.

Sugar Content: XD

Made in: California, USA

Release Date: Oct 29, 2011

Description

A great choice for zesty ribs or rich meat-based pasta.

Tasting Note

Sourced from fruit at and around this biodynamically farmed estate on West Dry Creek Road, with a touch of Syrah in the mix, this is perfumed and polished, with huckleberry and sachet [aromatic herbs] but also a robust heat. More in the red-hued fruit, with a bite at the end. (Jon Bonné, sfgate.com, March 27, 2011)

上汤蒜子芥胆 will be served NEXT to prepare your palate for the next 2 reds.





4 th Bottle se	BASTIANI PINOT NOIR 2008	
Wine: , Red	Wine	Vineyard: Sebastiani Vineyards
Туре: РІПОТ М	IOIR	Year: 2008
94%	Pinot Noir	
6%	Chardonnay	
Cost: 19.95		Food to match: 脆皮糯米鸡

Descriptions: VINTAGES | 14233 | 750 mL bottle

13.5% Alcohol/Vol.

Sugar Content : D

Made in: California, USA Release Date: Oct 29, 2011

Tasting Notes: (From Sebastiani Vineyard itself)

http://www.sebastiani.com/2008-PinotNoir-Carneros-Sebastiani

The deep ruby red color is indicative of the vintage and the vineyard. The aroma has a forward red fruit aroma of Bing cherries, backed by coffee and sandalwood. The palate has intense, lush cherry and strawberry compote flavors accented by vanilla and hints of caramel. The finish is soft with lingering ripe, sun baked fruit and a hint of earthiness. This is a textbook example of the way we define Carneros Pinot Noir.



5th Bottle Luca G LOT PINOT NOIR	
Wine: Red Wine	Vineyard: Laura Catena, Prop
Туре: рімот моїк	Year: 2009
Cost: 27.95	Food to match: 八宝全鸭

Descriptions: Luca g LOT PINOT NOIR VINTAGES | 175570 | 750 mL bottle

14.0% Alcohol/Vol.

Sugar Content : D

Made in: Mendoza, Argentina By: Laura Catena, Prop.

Release Date: Oct 29, 2011

Tasting Note

Catena has again hit a home run with her 2009 Pinot Noir (as she did in 2006, 2007, and 2008). There is very little Pinot Noir in Mendoza (Patagonia is the principal hope for Argentina Pinot Noir) so this streak is particularly impressive. The grapes are sourced from a relatively young vineyard at 4700 feet of elevation. The wine was aged for 12 months in 30% new oak and bottled without fining or filtration. Medium ruby in color, it offers up an alluring bouquet of cherry blossom, strawberry, raspberry, smoke, and incense. Velvety-textured with silky, layered fruit, complex flavors, and a lingering finish, this superb value (for Pinot Noir) will provide pleasure for another 6-8 years if not longer. Score - 93. (Jay Miller, erobertparker.com, Dec. 2010)



三葱大虾球 豉油皇带子 生炒排骨











