

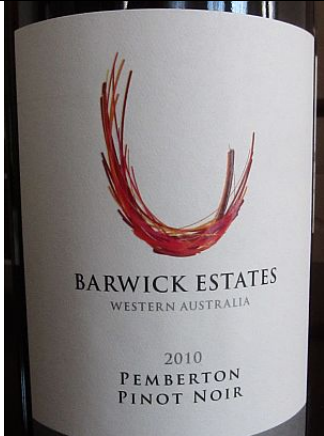




WYK Winos Report No. 27


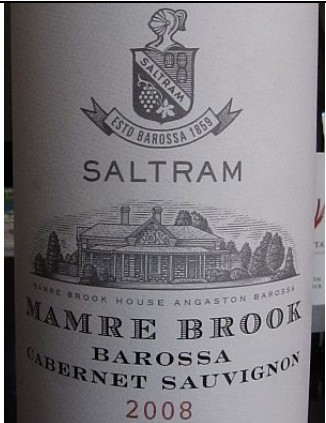
Date/Time: 20th July 2012, 7 p.m.

Place: 皇子海鮮酒家, Prince of Seafood Restaurant

1st Bottle	Muscadet Sèvre et Maine	
Varietal: Melon de Bourgogne	Winery/Producer: Domaine De L'ardennerie	
Type: White	Year: 2010	
Cost: \$12.95	Region: Loire, France	
Food to pair: 鹽酥生蠔	LCBO #: 279505	
Remarks: Very pale straw colour. Slightly spicy, lemony, faintly honeyed, ripe apple nose with some mineral notes. Dry, light bodied, mineral-tinged, ripe apple-lemon flavours with a crisp unoaked finish. Ready-to-drink and very food friendly - especially with fresh fish and oysters. Winner of Médaille de Bronze - Paris 2011		
2nd Bottle	Côtes de Provence Rosé (hand harvested)	
Varietal: grenache 34%, cinsault 21%, syrah 17%, mourvèdre 17%, cabernet sauvignon 5%, others 6%	Winery/Producer: Château la Tour de l'Evêque	
Type: Rosé	Year: 2011	
Cost: \$18.95	Region: Provence, France	
Food to pair: 金沙蝦球	LCBO #: 319392	
Remarks: The cuisine of Provence has a real affinity for the region's best rosés. Very refreshing, light bodied and dry, this wine delivers aromas and flavours of strawberry, cranberry, citrus and spice. An ideal match for a homemade aioli (the great garlicky dipping sauce) with grilled shrimp, or seared tuna steaks. It's also perfect for sipping on the back patio watching the hot summer afternoon go by.		
3rd Bottle	Barwick White Label	
Varietal: Pinot Noir	Winery/Producer: Barwick Estates	
Type: Red	Year: 2010	
Cost: \$15.95	Region: Pemberton, Western Australia	
Food to pair: 手淋吊炸雞	LCBO #: 215194	
Remarks: Bright ruby red; fresh raspberry aroma with light cedar and spice notes; dry, light to medium body; light to medium body; ripe berry flavours mid palate with cedar and spice finish		



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4th Bottle	Montecillo Reserva	
Varietal: Tempranillo	Winery/Producer: Bodegas Montecillo	
Type: Red	Year: 2006	
Cost: \$18.55	Region: Rioja, Spain	
Food to pair: 椒鹽肉排	LCBO #: 621003	
Remarks: Ruby-red, rustic appearance; cherry and cigar smoke aroma; medium intensity red cherry flavours; moderate tannins and balanced acidity, velvety texture.		
5th Bottle	Saltram Mamre Brook	
Varietal: Cabernet Sauvignon	Winery/Producer: Saltram	
Type: Red	Year: 2008	
Cost: \$24.95	Region: Barossa Valley, South Australia	
Food to pair: 蒜香磨菰牛柳粒	LCBO #: 48579	
Remarks: Deeply hedonistic, flirting-with jammy nose of blueberry, dark plum, wild blackberry, licorice, peppercorn, mocha and clove. Flavourful and mouth-filling with ripe spicy berry fruit ably supported by smooth, sunny tannins. Long, rich, structured finish. Team it up with blackened beef skewers, or grilled steaks in a mushroom sauce. (VINTAGES panel, March 2012)		

Pairing Dishes

鹽酥生蠔	金沙蝦球	手淋吊炸雞
		
皇子菰扒白菜苗	椒鹽肉排	蒜香磨菰牛柳粒
		