



WYK Winos Report No. 31

Date/Time: 28th January 2013, Monday, 7 p.m. (roughly 3 hours)

Place: 金鐘閣酒家 4016 Finch Ave., Scarborough, Ontario Tel: (416) 412-1888

1st Bottle	KIM CRAWFORD SAUVIGNON BLANC	
Varietal: Sauvignon Blanc	Winery/Producer: Constellation Brands Inc.	
Type: White	Year: 2012	
Cost: \$18.95	Region: Marlborough, New Zealand	
Food to pair: 美極大龍蝦 (6磅)	LCBO #: (V) 35386	
Remarks: Both a critical darling and a blockbuster success, this sets the benchmark for New Zealand's intensely flavourful style of Sauvignon Blanc: think gooseberry, pea pods and passion fruit. Vivid and refreshing. it pairs with steamed clams or mussels with asparagus risotto, or grilled chicken.		
2nd Bottle	J. LOHR RIVERSTONE CHARDONNAY (V)	
Varietal: Chardonnay	Winery/Producer: J Lohr Winery	
Type: White	Year: 2011	
Cost: \$18.95	Region: California, USA	
Food to pair: 龍蝦膏炒飯. 金鐘糯米雞	LCBO #: (V) 258699	
Remarks: This is a super-popular Chardonnay from the coastal region of Monterey. It's bursting with tropical fruit, apricot, apple, cranberry and smoke flavours. Delightful with grilled salmon steaks, butter chicken, or smoky prawns with green-mango salad. There are certainly much finer examples of Chardonnay for the price, but this is still a very drinkable wine. It's in a sweet and creamy style with obvious emphasis of oak. Overall though, the wine is reasonably well structured, tasty, and a nice crowd-pleasing sipper.		




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3rd Bottle	CAVE SPRING ESTATE RIESLING (V)	
Varietal: Riesling	Winery/Producer: Cave Spring Cellars Ltd	
Type: White	Year: 2010	
Cost: \$14.95	Region: Ontario, Canada	
Food to pair: 椒鹽金錢鱈片	LCBO #: (V) 286377	
<p>Remarks: Cave Spring's fine Rieslings have won much international acclaim. This one, from vines 20+ years old, features peach, grapefruit, floral and stony mineral flavours. Shines with turkey burgers, cassoulet or baked ham. This is Cave Spring's mid-priced estate-grown riesling. It has a fully ripened nose of pear and pineapple fruit, with well-integrated petrol and honey scents — classic Cave Spring riesling from a warmer vintage. It is mid-weight, bright, very clean and elegant, with great minerality on the finish and excellent length. Delicious and classic. This should age well for five years, but enjoy it anytime.</p>		
4th Bottle	LOUIS JADOT BEAUJOLAIS-VILLAGES	
Varietal: Gamay (Beaujolais)	Winery/Producer: Maison Louis Jadot	
Type: Red	Year: 2011	
Cost: \$14.95	Region: Beaujolais, France	
Food to pair: 北菇扣鵝掌	LCBO #: (V) 365924	
<p>Remarks: If you like Beaujolais, this is one you'll want to come back to again and again. It features fresh strawberry, spiced cranberry and floral flavours. Chill for 20 minutes and enjoy with grilled salmon, churrasco chicken or Spanish tapas.</p>		



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5th Bottle	CHRISTIAN MOUEIX MERLOT	
Varietal: Merlot	Winery/Producer: Jean Pierre Moueix	
Type: Red	Year: 2009	
Cost: \$14.95	Region: Bordeaux, France	
Food to pair: 招牌生炒骨	LCBO #: (V) 961227	
5th Bottle Remarks: Christian Moueix, the man behind legendary wines Chateau Pétrus and Dominus, also makes smashing wines at appealing prices like this fragrant Merlot with its plum and black cherry flavours. A Bordeaux for everyday meals such as beef stew, pepperoni pizza or grilled pepper steak. The Style is Medium-bodied Fruity.		

美極大龍蝦 (6 磅)



金鐘糯米雞



椒鹽金錢鱔片



北菇扣鵝掌



龍蝦膏炒飯



招牌生炒骨

