

WYK Winos Report No.34

Date/Time: 24th May 2013, 7:00 p.m.

Place: Millikan Bar Restaurant 金鐘閣

1st Bottle	THOMAS FOGARTY GEWÜRZTRAMINER
Varietal: Gewurztraminer	Winery/Producer: Thomas Fogarty Winery
Type: White	Year: 2010
Cost: \$19.95	Region: California, USA
Food to pair: 椒鹽金錢蟻片	LCBO #: 66878

Remarks: Gloriously aromatic warm-climate Gewürz with aromas of lychee, grapefruit, spice and dried apricot. Dry and very flavourful with good balance provided by an unexpectedly impressive acid streak. Terrific wine for a paella or a mildly spiced calamari or shrimp dish. (VINTAGES panel, July 2012).

Other comments: Beautiful lychee and exotic tea aromas greet the nose along with classic honeysuckle, and ripe fruit notes. In the mouth this is fairly rich but focused, with lovely bright fruit in a dry yet soft style. This exhibits a fine blend of tension and ripeness and opens nicely on the really long finish, which reveals lovely floral, citrus and light lychee notes. Retains a certain delicacy on the palate which I like, particularly when paired with such bright aromatics. 90pts



2nd Bottle	STERLING VINTNER'S CHARDONNAY
Varietal: Chardonnay	Winery/Producer: Sterling Vineyards
Type: White	Year: 2010
Cost: \$15.95	Region: California, USA
Food to pair: 江南百花鷄	LCBO #: 669242

Remarks: Medium deep yellow straw colour; aromas and flavours of apple, pear and oaky vanilla; dry, medium to full bodied, well balanced with good length.

Others: Aromas of fresh pineapple, citrus and stone fruit grace the entry of our 2008 Chardonnay. Subtle oak imparts shadows of caramel, vanilla and toast to the fruit. In the mouth, ripe peach, melon and grapefruit dance across the palate, backed by vanilla and baking spice, which lingers for a nice, toasty finish. The mouth-filling creaminess of the wine is perfectly matched in its bright acidity, making it a lovely pairing with rich salmon dishes or roasted chicken.



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3rd Bottle	咸亨太雕 (紹酒)
Varietal: 紹興黃酒	Winery/Producer: 紹興咸亨
Type: Red	Year: 2012
Cost: \$26.00	Region: 中國浙江紹興
Food to pair: 蒜茸粉絲蒸大龍蝦	LCBO #: N/A



Remarks: 太雕酒是紹興咸亨酒店主辦專利的傳統酒，由鑿湖水，糯米，小麥制造，起碼八年釀制。鑲春系列黃酒是咸亨人经过多年探索，反复试验，在民间“拼酒”的基础上，运用现代科学技术，研制出的传统配制酒，并获得国家知识产权局发明专利权。故此太雕酒是紹興咸亨酒店主辦專利的傳統酒。太雕、鑲春系列黃酒含有多种氨基酸、糖类和维生素等，有黄酒精极珍品之美誉，深受广大消费者的喜爱。

4th Bottle	7 DEADLY ZINS OLD VINE ZINFANDEL
Varietal: Red Zinfandel	Winery/Producer: Michael David Vineyards
Type: Red	Year: 2010
Cost: \$24.95	Region: California, USA
Food to pair: 北菇扣鵝掌	LCBO #: 59311



Remarks: Zinfully delicious Cali Zinfandel that features all you are looking for in the state's classic variety. The aromas suggest plum, black cherry, vanilla and spice cupboard. A fruity, rich, vibrant wine that is a perfect choice for discerning Zinfandel drinkers. it will be a happy partner for steaks or meat-based pasta dishes.

Other comments: Drinkable right out of the bottle, tons of fruit on the nose, subtle spice on the back end, very warming and mellow. has a subtle richness that lasts on the tongue, very enjoyable

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5th Bottle	JUSTIN SYRAH 2010
Varietal: Syrah/Shiraz	Winery/Producer: Justin Vineyards
Type: Red	Year: 2010
Cost: \$36.95	Region: California, USA
Food to pair: 雙姑醬爆豬頸肉	LCBO #: 684290



Remarks: Deep ruby in the glass with big, spicy, dark fruit notes of blackberry jelly, black cherry, spiced plum, chocolate mousse, peppercorns and vanilla. Mouth filling with a gorgeous velvety texture, and impressive grace. Long, smooth finish. You could cellar this wine 5+ years, or enjoy it now with flavourful beef dishes, from steak fajitas to prime rib. (VINTAGES panel, Jan. 2013)

Other comments: Paso Robles, roughly half way between San Francisco and Los Angeles, is hot – literally and figuratively. With fewer than 10 wineries in 1981, it now boasts more than 200. Justin, founded in 1981, specializes in super-premium Bordeaux-style reds based on cabernet sauvignon, merlot and cabernet franc, but it also makes delectable, peppery syrah. At 15.5-per-cent alcohol, this fine red lacks not for muscle, showing intense plum jam, coffee, vanilla and chocolate nicely supported by acidity. Serve it with rich meat stews or braised short ribs.

6th Bottle	THOMAS FOGARTY LEXINGTON MERITAGE 2006
Varietal: Meritage	Winery/Producer: Thomas Fogarty Winery
Type: Red	Year: 2006
Cost: \$40.15 (was \$49)	Region: California, USA
Food to pair: 香蒜乾葱牛柳粒	LCBO #: 83352



Remarks: The Lexington Meritage just keeps getting better! The 2006 version is a perfumed and dense with fabulous texture and true mountain character. It is aromatically intense with notes of black fruit, spice and toasty oak. The palate has loads of richness from the mountain fruit and careful upbringing. For consumption today we highly recommend you decant this wine for an hour or so to allow this youngster some time to open up. With air pronounced notes of cassis, plum and loam begin to emerge, really hinting at the complexity to come with some bottle age. Drink now and over the next 10-15 years.

Other comments: An extraordinary wine, Fogarty's best Bordeaux-style wine ever. A blend of Cabernet Sauvignon, Merlot and Cabernet Franc, it shows the classic profile of a young wine capable of extended aging. The tannins still are serious at the age of nearly five years. There's good acidity, and the core of blackberries, cherries and cassis is potent. Give it at least another six years.

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椒鹽金錢蟾片



江南百花雞



蒜茸粉絲蒸大龍蝦



花菇扣鵝掌



雙姑醬爆豬頸肉



香蒜乾葱牛柳粒