



WYK Winos Report No. 39

Date/Time: 9th December 2013, Monday, 6 p.m. - 7 p.m.(Happy Hour),

Dinner: After 7:00 p.m. (roughly 3 hours)

Place: Paramount Times Banquet Hall 百樂門時代宴會廳

50 Highway 7 E, Bldg E, Suite 2/F, Richmond Hill, ON L4B 3B1 Tel: 905) 597-6338

1 st Bottle	KIM CRAWFORD SAUVIGNON BLANC	
Varietal: Sauvignon Blanc	Winery/Producer: Constellation Brands Inc.	
Type: White	Year: 2013	
Cost: \$19.95	Region: Marlborough, New Zealand	
Food to pair: 四季豆鮮班球	LCBO #: (V) 35386	
Remarks		
<p>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 or fish with asparagus risotto, or grilled chicken.</p> <p>Grapes from all over the Marlborough Region are used in this blend where vineyards are selected by flavour profile for desired outcome. We tend towards the more herbaceous end of the flavour profile, ensuring Marlborough's typicity is retained.</p> <p>Fruit is night harvested, when the temperatures are cool to minimize oxidation, making it easier to manage in the winery. After that, we tinker as little as possible, letting the vine and the flavour speak, gently guiding it through the course of the winemaking process.</p> <p>Style wise, we are looking for upfront herbaceous aromas, backed by ripe fruit flavours of melon, passion fruit and crisp acidity.</p>		




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2nd Bottle	HAULLER MUENCHBERG RIESLING	
Varietal: Riesling	Winery/Producer: Fdl Sa	
Type: White	Year: 2011	
Cost: \$19.95	Region: Alsace, France	
Food to pair: 巨 龍蝦 6lb 三食 1) 金沙炒龍蝦拑及身 2) 蒜茸粉絲蒸龍蝦爪 3) 龍蝦羔茶碗蛋	LCBO #: 360370	
Remarks Muenchberg means the “mountain of the monks”. A very nice aroma profile here, offering complex notes of peach, pear, citrus, minerality, mineral oil and white flowers. Displays excellent balance in the mouth. Acidity is crisp and well integrated. Superb flavour replays and creamy texture with a long, complex finish. A marvellous value for Alsace Grand Cru. (VINTAGES panel, March 2013) Serve this wine between 55-60 degrees Fahrenheit or 12-16 degrees Celsius. Tip: If your bottle is at room temperature, put it in ice water for about 30 minutes or in the fridge for about three hours to chill it. Give it a go with seafood like freshwater lobster pan-seared in a dot or two of butter.		




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3rd Bottle	MASI CAMPOFIORIN IGT	
Varietal: Ripasso	Winery/Producer: Masi Agricola S.P.A.	
Type: Red	Year: 2010	
Cost: \$18.95	Region: Veneto, Italy	
Food to pair: 瓷窩嫩羴蜜汁雞	LCBO #: 155051	
Remarks Tasting Note Ruby red colour; dry with a complex nose of plums, prunes, leather, cinamon spice and violets; dry, medium-to full-bodied with generous fruit on the palate; a nice backbone of spice and tannins. Serving Suggestion Red meat, poultry, sharp cheeses, osso bucco, wild mushroom risotto, veal parmiggiana.		



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4th Bottle	Bodegas Castaño Hécula	
Varietal: Red Blend	Winery/Producer: Bodegas Castano	
Type: Red	Year: 2011	
Cost: \$11.80	Region: Yecla, Spain	
Food to pair: 黑椒腰果牛柳粒	LCBO #: 300673	
Remarks: The monastrell grape in southern Spain makes many delicious juicy dark, full bodied reds like this one. It is wonderfully smooth with vibrant acidity that gives it a degree of elegance that will cost you over \$20 normally. Expect aromas of blackberry with fragrant lavender, vanilla and cocoa plus some raspberry jam notes. The palate is rich yet not heavy and its finishes dry with some meaty notes and fine tannin for grip. Very good length. Try with roast meats(e.g., Red meats / lamb / roasts / meat casseroles / small game dishes).		



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5th Bottle	Bolla Amarone Del Vapolicella Classico	
Varietal: Amarone	Winery/Producer: Fratelli Bolla S.P.A.	
Type: Red	Year: 2008	
Cost: \$31.95	Region: Veneto, Italy	
Food to pair: 北京片皮鴨 1 只 二食 紫薯荔芋炆鴨 架	LCBO #: 352757	
Remarks:. Tasting Notes Color: Deep garnet, velvety red. Bouquet: Aromas of wild-cherry jam, spice, hints of cedar. Taste: Rich, dry, black-cherry flavors, round, long finish with cacao and spice. Food Pairing Ideal with red meats, roasted and grilled dishes, game, braised meats, and all well-aged cheeses.		



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Pairing Dishes

四季豆鮮班球	金沙炒龍蝦拑及身	蒜茸粉絲蒸龍蝦爪
		
龍蝦羔茶碗蛋	瓷窩嫩羗蜜汁雞	黑椒腰果牛柳粒
		
北京片皮鴨	紫薯荔芋炆鴨架	壽桃
		