






## WYK Winos Report No. 48

Date/Time: 14<sup>th</sup> April 2015(Tuesday), 7 p.m.

Place: 豪門宴 Casa Deluz Banquet Hall (416) 298-9992

<b>1<sup>st</sup> Bottle</b>	Oyster Bay Sauvignon Blanc	
<b>Varietal:</b> Sauvignon Blanc	<b>Winery/Producer:</b> Delegats Wines Est Ltd	
<b>Type:</b> White	<b>Year:</b> 2014	
<b>Cost:</b> \$16.95	<b>Region:</b> Marlborough, New Zealand	
<b>Food to pair:</b> 碧綠帶子 蝦球	<b>LCBO #:</b> 316570 (Vintage)	
<p><b>Remarks:</b> Popular Oyster Bay hails from the Marlborough region, ground zero for classic New Zealand Sauvignon Blanc. It has expressive flavours of lime, passion fruit, kiwi fruit and fresh-cut grass. Pair with sea scallops pan-fried in butter, with asparagus on the side.</p>		
<b>2<sup>nd</sup> Bottle</b>	Napa Cellars Chardonnay	
<b>Varietal:</b> Chardonnay	<b>Winery/Producer:</b> Sutter Home Winery/Folie à Deux	
<b>Type:</b> White	<b>Year:</b> 2013	
<b>Cost:</b> \$23.95	<b>Region:</b> California, USA	
<b>Food to pair:</b> 菜蘆黃旗 班球	<b>LCBO #:</b> 225342 (Vintage)	
<p><b>Remarks:</b> Full-bodied and generous Californian Chardonnay, with toasted almond, peach and pear notes. Finishes with peach and vanilla smoke. Produced by Folie à Deux, this robust Napa Chardonnay offers layers of tropical tree fruit aromas and freshly baked bread. Perfect for roast chicken or lobster in melted butter. Pair with: lobster with melted butter, barbecued pork, turkey burgers, beef bourguignon, linguini with clams and fennel. Drink: 2013-2018. Score - 90. (Natalie MacLean, nataliemaclean.com, Sept. 2014). This wine can pair with 脆皮糯米雞 too.</p>		
<b>3<sup>rd</sup> Bottle</b>	Castillo De Monseran Garnacha Old Vine, Carinena	
<b>Varietal:</b> Blends-Red	<b>Winery/Producer:</b> Bodegas San Valero	
<b>Type:</b> Red	<b>Year:</b> 2009	
<b>Cost:</b> \$15.90	<b>Region:</b> Cariñena, Spain	
<b>Food to pair:</b> 脆皮糯米 雞	<b>LCBO #:</b> 375055 (Vintage)	
<p><b>Remarks:</b> Made from Garnacha grapes from 50+ year old vineyards and then aged in barrel for twelve months prior to bottling. Always an impressive and concentrated wine for a great price. Medium-bodied &amp; Fruity. Expect raspberries, cherries and blueberries, rose petals, olives and dried herbs with undertones of smoke and licorice. The palate is textural and ripe offering fresh berry fruits, cocoa, espresso and mineral. Pair: savoury tapas, tomato-based sauces, roasted meats and various spicy sausages.</p>		




## WYK Winos Report No. 48

<b>4<sup>th</sup> Bottle</b>	Simi Cabernet Sauvignon	
<b>Varietal:</b> <b>Cabernet Sauvignon</b>	<b>Winery/Producer:</b> Simi Winery/Constellation Brands Inc. (US)	
<b>Type:</b> Red	<b>Year:</b> 2012	
<b>Cost:</b> \$22.95	<b>Region:</b> Alexander Valley, Sonoma County, California, United States	
<b>Food to pair:</b> 生財羊腩煲	<b>LCBO #:</b> 25221(Vintage)	
<b>Remarks:</b> Grown in the cooler-climate Alexander Valley, this is an excellently structured and balanced Cabernet brimming with juicy cassis and fresh blackcurrant fruit backed by toasty oak. This is big enough for flavourful cuts of meat or aged cheeses and has the poise to cellar for 5+ years.		
<b>5<sup>th</sup> Bottle</b>	Bertani Ripasso Valpolicella	
<b>Varietal:</b> Red Blend	<b>Winery/Producer:</b> Bertani Domains Srl	
<b>Type:</b> Red	<b>Year:</b> 2011	
<b>Cost:</b> \$17.00	<b>Region:</b> Veneto, Italy	
<b>Food to pair:</b> 金薯牛柳粒	<b>LCBO #:</b> 395087 (Vintage)	
<b>Remarks:</b> Not too dark, just mid crimson, with the narrow rim lightening up. Perfumed, almost balsamic dark fruit with a hint of cardamom and vanilla. Supple and not thick or stitched up at all. Elegant and with animating freshness and with a fine spur of grainy tannins. Score - 17 out of 20. (Walter Speller, jancisrobinson.com, Feb. 12, 2014).		

### Pairing Dishes

碧綠帶子蝦球	菜蘆黃旗班球	脆皮糯米雞
		

生財羊腩煲	金薯牛柳粒	菜單
		精美甜品 水餃菜遠伊麵 鹹魚雞粒炒飯 金薯牛柳粒 生財羊腩煲 脆皮糯米雞 淮山杞子燉響螺竹絲雞 菜蘆黃旗班球 碧綠帶子蝦球