


## 3<sup>RD</sup> WINOS' ANNIVERSARY (#21)

**Date: FRIDAY, 25th OF Nov. 2011 AT 7:00 pm**

**Place: 煥煌御宴 THE BRILLIANT CHINESE RESTAURANT**

<b>1<sup>st</sup> Bottle</b> LOUIS BOUILLOT PERLE RARE BRUT CRÉMANT DE BOURGOGNE		
Wine: White - Sparkling	Vineyard: Louis Bouillot	
Type: Champagne Blend (Chardonnay; P. Noir; Meunier )	Year: 2007	
Cost: 19.95	Food to match: 三葱大虾球; 豉油皇帶子。	
<p>Descriptions: Gold Medal at the 2011 Vinalies Internationales wine competition in Paris.</p> <p>VINTAGES   178137   750 mL bottle</p> <p>12.0% Alcohol/Vol.</p> <p>Sugar Content : XD</p> <p>Made in: Burgundy, France</p> <p>Release Date: Oct 29, 2011</p> <p><b>Tasting Note</b></p> <p>Medium straw colour with aromas of lemon rind, freshly baked biscuits, pear, melon, mineral and apple. Quite dry and freshly zippy with good fruit and biscuit replays on the palate. Good balance and very fine mousse too. (VINTAGES panel, Sept. 2011</p>		

<b>2<sup>nd</sup> Bottle</b> CIGNOMORO PRIMITIVO DI MANDURIA	
Wine: Red Wine	Vineyard: Cignomoro
Type: Primitivo (Zinfandel)	Year: 2007
Cost: 16.65 (was 19.95)	Food to match: 蒜香牛柳粒

Descriptions: CIGNOMORO PRIMITIVO DI MANDURIA 2007  
VINTAGES | 211078 | 750 mL bottle

15.2% Alcohol/Vol.

Sugar Content : XD

Made in: Puglia, Italy

Release Date: May 14, 2011

#### Tasting Note

A very intriguing and complex nose offering aromas of spiced plum, vanilla, new leather and smoked meat. Dry with a sweet fruit core, fine tannins, good weight and a generous mouthfeel, this is a powerhouse of a wine. Full bodied with a medium-long finish. Enjoy with grilled bison steaks, or lamb chops. (VINTAGES panel, March 2011)



<b>3<sup>rd</sup> Bottle</b> QUIVIRA-ZINFANDEL	
Wine: , Red Wine	Vineyard: QUIVIRA
Type: ZINFANDEL	Year: 2008
Cost: 26.95	Food to match: 生炒排骨

Descriptions: VINTAGES | 249250 | 750 mL bottle

14.8% Alcohol/Vol.

Sugar Content : XD

Made in: California, USA

Release Date: Oct 29, 2011

#### Description

A great choice for zesty ribs or rich meat-based pasta.

#### Tasting Note

Sourced from fruit at and around this biodynamically farmed estate on West Dry Creek Road, with a touch of Syrah in the mix, this is perfumed and polished, with huckleberry and sachet [aromatic herbs] but also a robust heat. More in the red-hued fruit, with a bite at the end. (Jon Bonné, sfgate.com, March 27, 2011)



**上汤蒜子芥胆 will be served NEXT to prepare your palate for the next 2 reds.**

<b>4<sup>th</sup> Bottle</b> SEBASTIANI PINOT NOIR 2008		
Wine: , Red Wine		Vineyard: Sebastiani Vineyards
Type: PINOT NOIR		Year: 2008
94%	Pinot Noir	
6%	Chardonnay	
Cost: 19.95		Food to match: 脆皮糯米鸡
<p>Descriptions: VINTAGES   14233   750 mL bottle</p> <p>13.5% Alcohol/Vol.</p> <p>Sugar Content : D</p> <p>Made in: California, USA Release Date: Oct 29, 2011</p> <p><b>Tasting Notes: ( From Sebastiani Vineyard itself )</b>  <a href="http://www.sebastiani.com/2008-PinotNoir-Carneros-Sebastiani">http://www.sebastiani.com/2008-PinotNoir-Carneros-Sebastiani</a>  The deep ruby red color is indicative of the vintage and the vineyard. The aroma has a forward red fruit aroma of Bing cherries, backed by coffee and sandalwood. The palate has intense, lush cherry and strawberry compote flavors accented by vanilla and hints of caramel. The finish is soft with lingering ripe, sun baked fruit and a hint of earthiness. This is a textbook example of the way we define Carneros Pinot Noir.</p>		



<b>5th Bottle</b> LUCA G LOT PINOT NOIR		
Wine: Red Wine		Vineyard: Laura Catena, Prop
Type: PINOT NOIR		Year: 2009
Cost: 27.95		Food to match: 八宝全鸭
<p>Descriptions: LUCA G LOT PINOT NOIR VINTAGES   175570   750 mL bottle</p> <p>14.0% Alcohol/Vol.</p> <p>Sugar Content : D</p> <p>Made in: Mendoza, Argentina By: Laura Catena, Prop.</p> <p>Release Date: Oct 29, 2011</p> <p><b>Tasting Note</b>  Catena has again hit a home run with her 2009 Pinot Noir (as she did in 2006, 2007, and 2008). There is very little Pinot Noir in Mendoza (Patagonia is the principal hope for Argentina Pinot Noir) so this streak is particularly impressive. The grapes are sourced from a relatively young vineyard at 4700 feet of elevation. The wine was aged for 12 months in 30% new oak and bottled without fining or filtration. Medium ruby in color, it offers up an alluring bouquet of cherry blossom, strawberry, raspberry, smoke, and incense. Velvety-textured with silky, layered fruit, complex flavors, and a lingering finish, this superb value (for Pinot Noir) will provide pleasure for another 6-8 years if not longer. Score - 93. (Jay Miller, erobertparker.com, Dec. 2010)</p>		



三葱大虾球



豉油皇带子



生炒排骨



蒜香牛柳粒



八宝全鸭



脆皮糯米鸡

