

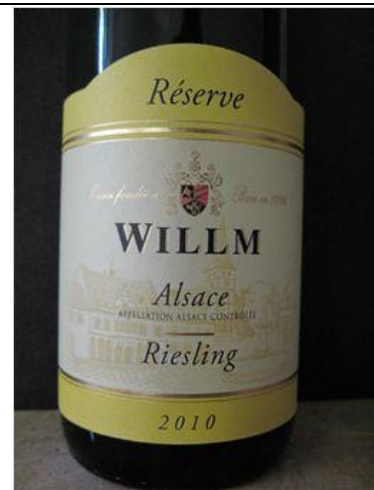
WINOS (#23)

Date: 24th Feb. 2012 7:00 pm

Place: 金鐘閣 Milliken Bar & Restaurant
4016 Finch Ave. East Scarborough

TEL: 416- 412-1888 (Under 梁先生)

1st Bottle TABALI Reserva	
Wine: White	Vineyard: Vina Tabali
Type: Sauvignon Blanc	Year: 2011
Cost: 14.95	Food to match: Lobster
Descriptions: VINTAGES 662999 750 mL bottle 13.5 % Alcohol/Vol. Sugar Content : XD Made in: Limari Valley Chile Release Date: Feb. 18, 2012 Tasting Note The Limari Valley is consistently producing exceptional Sauvignon Blanc. This example presents gooseberry, pea pod, asparagus, citrus and herbs on the nose. The palate is quite elegant and refreshing, with a crisp and lively acidity supporting the tangy flavours. An excellent sipper, this will also make a delightful pairing for seafood appetizers. (Vintages panel, Sept. 2011)	
2nd Bottle Willm Reserve	
Wine: White Wine	Vineyard: WILLM
Type: Riesling, Alsace	Year: 2010
Cost: 15.95	Food to match: crab and crab
Descriptions: CIGNOMORO PRIMITIVO DI MANDURIA 2007 VINTAGES 011452 750 mL bottle 12% Alcohol/Vol. Sugar Content : D Made in: Appellation Alsace Controlee, France Release Date: Feb. 4, 2012 Tasting Note This classic bone-dry Alsatian Riesling features fresh fruit aromas of lime juice with peach and mineral notes. It's medium bodied with a racy and crisp/fruity palate, and a very long finish.	

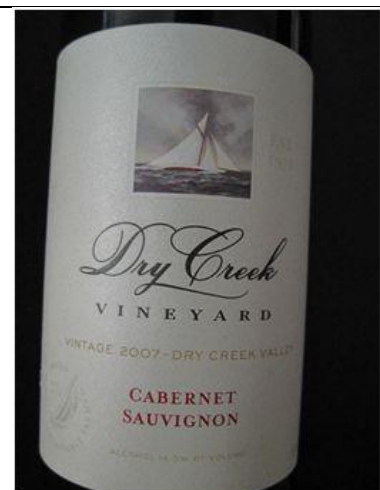


3rd Bottle Chimeres	
Wine: Red Wine Medalle D'Or Paris 2011	Vineyard: Chateau St. Roch
Appllation Cotes Du Roussillon	Year: 2009
Cost: 18.95	Food to match: Pigeon, pigeon, pigeon
<p>Descriptions: VINTAGES 119354 750 mL bottle</p> <p>14.5% Alcohol/Vol.</p> <p>Sugar Content : XD</p> <p>Made in: Midi, France Release Date: Feb. 18, 2012</p> <p>Description Grenache 65% Carignan 5% Syrah 30%</p> <p>Tasting Note The Ch St Roch 2009 Cotes du Roussillon Chimeres delivers scents and palate impingement akin to crushed stone, with iodine and fruit pit further accenting its ripe dark cherry, purple plum, and black raspberry fruit. This displays a saturation of fine tannins and a stain-inducing intensity of sheer fruit, along with a surprising sense of lift and vivacity, even though those virtues are combined with a hint of heat. It should perform well for at least 3-4 years. Score: 91 (David Schildknecht, erobert-parker.com, June 2011) Featured as our Benchmark</p>	

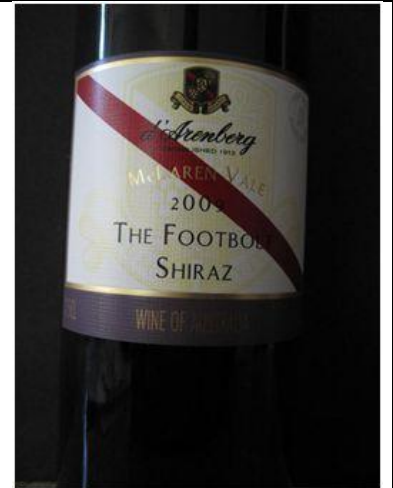


4th Bottle Dry Creek Cabernet Sauvignon	
Wine: , Red Wine	Vineyard: Dry Creek Valley
Type: Cabernet Sauvignon 80% Cab 11% Merlot 5% Cabernet Franc 2% Petit Verdot 2% Malbec	Year: 2007
Cost: 24.95	Food to match: Beef

<p>Descriptions: VINTAGES 642207 750 mL bottle</p> <p>14.5% Alcohol/Vol.</p> <p>Sugar Content :XD</p> <p>Made in: Healsburg, California, USA Release Date: Feb. 4, 2012</p> <p>Tasting Notes: This excellent wine, which is made from the five classic Bordeaux varieties listed above, shows the briary, tannic quality of Dry Creek Valley red wines. It's a lusty, complex sipper with quite a lot of character and personality, and should provide good drinking over the next six years or so. Score: 90 (Steve Heimoff, Wine Enthusiast, May 1, 2011)</p>	
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5th Bottle d'Arenberg The Footbolt	
Wine: Red Wine	Vineyard: d'Arenberg
Type: Shiraz	Year: 2009
Cost: 22.95	Food to match: Lamb hot pot
Descriptions: VINTAGES 984021 750 mL bottle 14.4% Alcohol/Vol. Sugar Content : XD Made in: MacLaren Vales, South Australia Release Date: Feb. 18, 2012 Tasting Note Superb, bright clear crimson; it is not the first thing that normally comes to mind with d'Arenberg, but this is an elegant, fine, medium-bodied wine; the fruits are more in the red than black spectrum, and it is spice more than dark chocolate that joins the fruit, oak and tannins, all perfectly weighted. Score: 94 (James Halliday, winecompanion.com.au Dec. 21, 2011) A winner at Vintages since 2001; big, bold and Balanced.	



菜單

清蒸大龍蝦
 羌葱溫哥華蟹
 乳鴿
 蘑菇牛肉
 羊腩煲
 龍蝦羔炒飯
 合時甜品