

Date: Wednesday August 29, 2012

Time: Happy Hour : Kronenbourg 1664 Blanc (première bière française) starts @ 6:00 pm;
Aperitif white wine starts @6:30 pm

Place: Royal Teahouse 辉煌阁 10 Applecreek Blvd., #B-3, Markham 905-946-1898 L3R 5Z1

NE corner of Woodbine & Applecreek, 3rd light North of Hwy # 7

1st Bottle: Martinia Tselepos	VINTAGES #724583	
Wine: White, D, 12 %, Release Date: Feb 4, 2012	Vineyard: Made in: Peloponnese Greece By: Domaine Tselepos	
Type: Moschofilero Blend	Year: 2010	
Cost: 14.50 (US\$19.95 in L.A.! Go figure.)	Food to match: 牛腱 (展), 烧骨, 烧腩仔 For our Happy Hour Aperitif	
Descriptions: The finest Moschofilero wines come from the region of Mantinia in Greece, at an altitude of over 2,000 feet. Moschofilero grapes have a pink colored skin and therefore produce a wine that can have a slight pink/gris color. Its crisp character and beautiful floral aroma of roses and violets with hints of spices can be enjoyed as an aperitif but the wine shines with food due to its rich, complex flavors and refreshing acidity. Complex, intense aromas of tropical fruits, figs and citrus. There is a dry, floral minerality that frames this complex nose. Lots of citrus fruit on the mid-palate leading to a clean, crisp, mineral finish. http://www.whwc.com/p/311501 This is the Greek equivalent of Riesling or Gewurstraminer utilized as our Happy Hour Aperitif		
2nd Bottle: DOMAINE GEROVASSILIOU	VINTAGES # 999714	
Wine: White, XD, 12.5% Release Date: May 14, 2011	Vineyard: Made in Greece By: Domaine Gerovassiliou	
Type: Malagousia and Assyrtiko	Year: 2009	
Cost: 16.90	Food to match: 潮式大冻蟹	
Descriptions: Gold Medal, International Thessaloniki Wine Competition 2010. A blend of the two indigenous varieties Malagousia and Assyrtiko. The lesser-known Malagousia is an ancient, highly aromatic variety that can produce quite elegant wines; the grape had nearly become extinct, and was only very recently rediscovered in modern Greece. This is a dry, zesty, very fresh and well-balanced wine with a nice length to the finish. Great as an aperitif or as a match for seafood appetizers. http://www.winealign.com/wines/18814-Domaine-Gerovassiliou-White-2009 Sara's Top Picks for Greek Wine (and Vintages May 14, 2011)		

3rd Bottle: VINCENT RAIMBAULT LES TERRAGES DEMI SEC VOUVRAY	VINTAGES # 271973	
Wine: White, M, 13.0% Release Date: Jul 21, 2012	Vineyard:	
Type: Chenin Blanc	Year: 2010	
Cost: 17.95	Food to match: XO 花枝吊片	
Descriptions: A dazzling example of Chenin Blanc with a touch of sweetness. The nose is quite floral along with notes of quince, sweet pear, lime and honey plus a touch of fresh mushroom. It's medium-dry with the ripe fruit and honey flavours balanced by crisp acidity. Perfect for summer sipping on the patio alongside a plate of fresh fruit and mildly salty cheeses. It will also continue to develop nicely in cellar. (VINTAGES panel, Sept. 2011)		
4th Bottle 2006 Bodegas Julián Chivite Navarra Gran Feudo Reserva	LCBO # 479014	
Wine: Tinto, D, 12.5% Release Date: Apr 18, 2012	Vineyard: Made in: Navarra, Spain By: Bodegas Julian Chivite	
Type: blend: 70% Tempranillo, 25% Garnacha, 5% Cabernet Sauvignon, Merlot	Year: 2006	
Cost: Gift from David	Food to match: 鲍鱼汁花菰扣鹅掌	
Descriptions: In Spain, Reserva wines must be matured for three years in cask and bottle (one year, minimum, in cask) before release. FLAVOUR & STYLE: Easygoing, round and ripe wine with aromas of cherry and spring flowers. (Wine Align, July 2012) MATCH: Everyday: beef empanadas. Takeout: hamburgers with all the trimmings. Fine Dining: roast chicken stuffed with olives, almonds and paprika. (Vintages)		

5th Bottle: FRANO MILOS PLAVAC	VINTAGES # 261636	
Wine: Red, D, 13.7% Release Date: May 12, 2012	Vineyard: Made in: Dalmatian Coast, Croatia By: Vinifera Milos	
Type: Plavac Mali	Year: 2006	
Cost: 19.95	Food to match: 糯米(烧)鸡	
<p>Descriptions:</p> <p>Plavac Mali (pronounced PLAH-vahts MAH-lee) is the dominant, black native Croatian grape of the sunny Dalmatian Coast near the Adriatic Sea. Its name describes the grape quite literally as Plava (meaning blue) and Mali (meaning small).</p> <p>Tasting Note Well-worth discovering, this maturing wine features purple plum, vanilla, cherry and blueberry aromas and flavours along with a hint of earthiness. Quite dry with well-balanced crisp acidity it would pair nicely with grilled chicken with tomato and olives. (VINTAGES panel, April 2011)</p>		
6th Bottle: Domaine De Viaud 2001, Ac Lalande De Pomerol	VINTAGES # 282475	
Wine: Red, XD, 13.0% Release Date: Jul 21, 2012	Vineyard: Made in: Right Bank, Bordeaux, France By: Marius Bielle	
Type: 95% Merlot and 5% Cabernet Franc,	Year: 2001	
Cost: 26.95	Food to match: 炭烧羊架	
<p>Descriptions:</p> <p>Description Bordeaux's under-appreciated 2001 vintage is a gold-mine of great values. Get this shining example while you can.</p> <p>Tasting Note The blend here is 95% Merlot and 5% Cabernet Franc, and the wine has matured beautifully. Deep ruby-brick colour with aromas of smoke, fennel, dried fruit and flowers. Lovers of mature Bordeaux (or, at this price, the curious newbie) won't want to miss this one. Pair with aged cheeses. (VINTAGES panel, Dec. 2011)</p>		

Pairing Dishes

牛腩, 烧骨, 烧腩仔	潮式大冻蟹	花枝吊片
		
鲍鱼汁花菰扣鹅掌	糯米(烧)鸡	炭烧羊架
		