

Date: Friday, Feb. 14, 2014 金钟阁

Time: Happy Hour starts @ 6:30 pm

Place: MILLIKEN Bar & RESTAURANT, Finch & Kennedy, Tel: 416-412-1888

1st Bottle Rolly Gassmann Weingarten de Rorschwihr Sylvaner 2009 AC Alsace France	0296665 (D) 750 mL 12% Alc./Vol	Insert Picture here:
Wine: White Wine	Vineyard: see above	
Type: Sylvaner	Year: 2009	
Cost: \$18.75 (25.00)	Food to match: 冬菜蒸银雪鱼	
Descriptions: Sylvaner is a very adaptable variety to either cool or warm vintages. Regardless, it manages to retain its acidity making it a remarkably good candidate for mid-range cellaring. DNA analysis has proven the vine is a cross between Traminer and a little-known Austrian variety. The aromas and flavours favour spring flowers, light pear and citrus. Producers in Alsace often make the wine in a gently off-dry style making it a good match for grilled fish or seafood dishes.		
2nd Bottle Wegeler Rudesheimer Berg Rottland Riesling Spätlese Prädikatswein Germany - Rheingau,	0918771 (M) 750 mL 11% Alc./Vol.	Insert Picture here:
Wine: White Wine	Vineyard: see above	
Type: Riesling	Year: 2010	
Cost: \$21.75 (29.00)	Food to match: XO 带子虾球	
Descriptions: TASTING NOTE: Refined and pure-tasting, with notes of slate and stone flanking peach, apple and ripe citrus flavors. Features gooseberry and kiwifruit as well, with a long, unctuous finish of cream and spice. Very elegant. Drink now through 2040. Score - 94. (Kim Marcus, winespectator.com, Web Only, 2012)		
3rd Bottle Quinta da Romaneira Tinto DOC Douro Portugal	0218750 (XD) 750 mL 14% Alc./Vol.	Insert Picture here:
Wine: Red Wine	Vineyard: see above	
Type: Indicative blend: 45% Touriga Franca, 35% Nacional, 15% Tinta Cao, 5%Tinta Roriz.	Year: 2008	
Cost: \$32.00	Food to match: 八宝全鸭	
Descriptions: Wine Enthusiast ranked this wine #27 in their 100 Cellar Selections of 2012. TASTING NOTE: Since we last reviewed a vintage of Romaneira, with the 2005 wine, the estate has moved closer to realizing its potential. This is an impressive, powerful yet elegant wine. Its dark fruits are sustained by wood and leavened by acidity. It has a great sense of style and considerable aging potential. Special designation: Cellar Selection. Score - 94. (Roger Voss, Wine Enthusiast,		

April 2012)		
4th Bottle Clos des Nines 'O' du Clos AC Coteaux du Languedoc France - Midi	0297952 (XD) 750 mL 14.5 % Alc./Vol.	Insert Picture here: 
Wine: Red Wine	Vineyard: see above	
Type: Syrah and Grenache	Year: 2007	
Cost: \$33.75 (45.00)	Food to match: 黑椒牛柳件	
Descriptions: TASTING NOTE: A ripe, rich and suave red, with concentrated dark plum, kirsch and chocolate flavors that feature plenty of juicy, creamy notes. The plush finish is full of spice, with medium-grained tannins. Syrah and Grenache. Drink now through 2017. Score - 93. (Kim Marcus, winespectator.com, July 31, 2011)		
5th Bottle Fowles Wine The Rule Shiraz Strathbogie Ranges, Victoria Australia	0312710 (D) 750 mL 14% Alc./Vol. 	Insert Picture here: 
Wine: Red Wine	Vineyard: see above	
Type: Shiraz	Year: 2008	
Cost: \$42.75 (57.00)	Food to match: 羊腩煲	
Descriptions: This wine won a gold medal at the Sydney Royal Wine Show. TASTING NOTE: Strong colour; a medium-bodied wine with a seamless fusion of ripe satsuma plum, spice, pepper and quality French oak. Great care was taken in the vineyard, and the wine was matured in mostly new French 500 [litre] puncheons replacing barriques. Score - 96. (James Halliday, winecompanion.com.au, Aug. 11, 2011)		

当晚其他菜点还有：例汤，姜汁芥兰，上汤水饺生麪，精美甜品

PARTICIPANTS: Guests: Wilfred and Ivy Wei ('69)

Name:		Name:	
Joe & Annie Wong		John Kan HOST	
David & Katherine Wong		Tim & Jane Kwan	
Fred & Carrie Fung		Francis & Anna Kwong	
Dominic & Cecilia Chan		Roger Leung	
Ron & Betty Tse		Jeff & Elaine Mah	

Pairing Dishes

冬菜蒸银雪鱼



带子虾球



姜汁芥兰



八宝全鸭



黑椒牛柳件



羊腩煲

