

(WINO #46) I will be introducing 4 bottles of wine for this occasion:

The quite smooth red wine for the price: Chateau La Fleur Grands Landes 2009 Around \$18.95 (Bordeaux) with 80% Merlot, 15% Cabernet Franc and 5% Cabernet sauvignon. Complex notes of cassis, licorice, spice, brambly dark fruit, and plum. Nice presence and structure. Quite elegant with the potential for further improvement. Enjoy tonight with grilled lamb (or our lamb hotpot)



I want to introduce you to the Tuscany wine from Italy: Chianti Classico Riserva 2010: Podere Ciona. A dazzling red that's structured, elegant, complex and stylish. Spice, tobacco, floral notes and leather aromas open this gem followed by a fleshy, creamy-smooth river of tangy, ripe bramble berry, cassis and black, juicy Bing cherry coating the palate in waves. It's medium-full bodied with a balanced, fruit-forward aftertaste that lasts 30 or more seconds. A classic, not to be missed. Special designation: Exceptional Value. Score - 5 Stars (out of 5). (Vic Harradine, winecurrent.com, Oct. 11, 2013) @ \$31.95; Good value for the quality and I suggest it goes with the sticky rice chicken

The third one is the classic: Zinfandel, California 2012, Ravens Wood. I always like this type of wine. Darlene Myers CAPS Sommelier rated this wine as **90/100** with the following review:

I'm giving this wine a 90 for a couple of reasons. It tastes very good, it's a great price and many reviews will have it as one of the best wines you will find for under \$20. I like it so much because Zinfandel is so food friendly. This Zinfandel from Ravenswood is full of gorgeous juicy fruit flavors and toasty vanilla oak. A hint of pepper just makes it a great pairing with barbecue and grilled foods. (\$17.95) I would like to try this with the sweet and sour pork to see how it goes.



The last one is a type that is very easy to take: Alsace Gewurztraminer by Pierre Sparr 2012: Natalie's Score: 89/100. Viscous mouth-coating and terrific! Lychee, rose petal and baking spices. Will envelop food and your senses. This is a medium dry wine but the sweetness is superbly balanced with acidity making it ideal for a chutney or salsa with pork chops.

This was reviewed August 3, 2014 by Natalie MacLean: Made by a master! Lovely concentration of lychee, rose petal aromas on the nose that open up on the palate. This Alsatian Gewürztraminer will convince of what you've been missing. Zesty acidity and lovely replays of flavour across the palate. Perfect for Asian dishes and curries. Try it as well as an aperitif chilled. Score - 93. (Natalie MacLean, nataliemaclean.com, Sept. 2, 2014) (\$17.95)

It should be excellent with shrimp and fish. I may want to move this menu a bit to enable us to drink this first.

