

New World Wines

March 15th, 2014 – 7:00pm

\$75.00/Person

Wine



Escorihuela - Extra Brut
1884
Argentina
\$20.90
Escorihuela -
Extra Brut 1884
Argentina
\$20.90

Notes

Dark, rich golden hue and tiny, tickly bubbles. It smells of green apple, fresh pineapple and Corona beer with plenty of lime. Despite the citrus blast of the nose, the palate is nowhere near as tart as expected. It tastes like shortbread covered in lemon zest, with just the faintest hints of pear and green apple.

Pairing

Roasted Okanagan Beet Salad with local goat cheese & dried mango fritters



Sauvignon blanc - Dog Point
Marlborough
New Zealand
\$27.99

Beautifully aromatic with a slightly smoky edge to the delicate, crisp, grapefruit and green pepper nose, which has a hint of chalk and floral passion fruit. Very fine and restrained on the palate with nice weight and precision.

BC Seafood Pot Pies with Tarragon, Lemon and Chives



Cabernet sauvignon -
Graceland Stellenbosch
South Africa
\$29.99

Plush aromas of chocolate and black currents, plum, baking spice and vanilla, leather, cigar and pencil shavings. The palate follows suit - supple in texture, brightly balanced and generous black fruit layered with brown spice and toffee. Sublime... elegant with a smooth texture and wonderful persistence.

Wild BC Mushroom & Braised Grass Fed Beef roasted in a thin sheet of Kennebec potatoes with minced vegetables & served with a black currant-bacon jus



Ninquen - Vina Ninquen
Colchagua Mountain
Vineyard 2010
Chile
\$29.99

Ripe blackberry aromas laced with a touch of anise and cedar.

Bright and refreshing. With more apricot and pear than spice and citrus.

Okanagan Cheese Plate with honeyed nuts, fruit preserves, grapes & crisps



Quady - Essensia
Orange Muscat
California
\$15.99 / .375 L

Aroma reminiscent of orange blossom and apricots. The palate is rich and sweet, with vibrant peachy and orangey fruit. Ends with a lingering, refreshing aftertaste.

Orange, Almond & Mascarpone Parfaits