

Bugaboos Café Presents

Old World Wines

February 15th, 2014



Riesling Kabinett - Bress Hattenheimer Schutzenhaus

Germany

\$24.99

Thai Inspired BC Seafood Soup with garnished with peas shoots

Notes: Bartlett pear and apple nuances offer refreshing relief to mildly curried Indian seafood or vegetarian dishes.



Nicolas Potel Monthelie 1er Cru Les Champs Fulliot 2009, Monthelie

Côte de Beaune, France

\$30.99

Brome Lake Cured Duck Breast with baby kale, roasted fennel, local apple, pomegranate, with a caramel & Pommery mustard GASTRIQUE

Notes: Diffuse top notes over a core of bright red fruit - slowly tightening in the glass and becoming more focused if less forward. Ripe with plenty of concentration and energy. Faintly drying tannin and medium length. Unpretentious and very tasty



**Barolo La Collina Dei Re
2008**

Italy

29.99

Wild Nakuusp Matsutake and Braised Vale Farm Lamb with tarragon infused gnocchi, arugula, and roasted cherry tomatoes

Notes: Oak spice, dried berry and cranberry on the nose. This wine is tasty with a poised, tart, dried red fruit and red berry palate with grip



**MARQUÉS DE MURRIETA
Reserva Rioja
2007**

Spain

29.99

Baked Local Preserved Italian Plums wrapped in local Tiroller bacon with whipped Naramata Tiger Blue cheese and wild yeast leavened bread

Notes: Elegant red fruit, mingling with lavender and terracotta aromas. Well-defined and speaks of its place. The palate is medium bodied with a fleshy, well-defined entry. Crisp red fruit, sage and a touch of orange rind vie for attention, while the oak is succinctly well-integrated. The cocoa-tinged finish is both satisfying and long



**Smith Woodhouse Late
Bottled Vintage Port
2000**

Portugal

Chai Spiced Baked Organic Yogurt with preserved orange & quince, Blackberries and tasted local hazelnuts in local wildflower honey

Notes: Aromas of licorice, flowers and crushed blackberries. Full-bodied and medium sweet, with lovely smooth, fine tannins and a long, sweet fruit finish