

**Bugaboos Wine Pairing Dinner**  
**March 12<sup>th</sup>. 2016**  
**Featuring the Wines**  
**of**

**Chef Mathew Morazain**



**Sommelier Guy Morazain**

- Pinot Gris 2013** *Aromas of peaches and papaya with a subtle spiciness and floral overtones. Voluptuous mouth feel with a refreshing and spicy finish. **Local Pear and First of the Season Sunchoke Soup. \$19***
- Gewürztraminer 2013** *A symphony of intense aromas like rose petal, lychee nut, tropical fruits and melon. Smooth and delicate floral palate with a refreshing spicy finish. **Asian Style pork dumplings with a ginger-melon salad. \$20***
- Rosé 2013** *An outstanding blend of Zweigelt (65%) Baco Noir (17.5%) and Pinot Noir (17.5%). Vibrant colour with spicy, citrus and floral aromas. Soft & refreshing in the mouth with a red cherry finish. **Roasted Lamb Sirloin with bitter greens and a local cherry chutney. \$18***
- Pinot Noir 2011** *Delicate aromas of raspberry, cherry, vanilla with spicy overtones. Medium bodied with well-rounded tannins which enhance the toastyness and vanillas coming from 12 months of aging into French oak barrels. **Seared BC Rockfish with butter braised potatoes, Shanghai bok choi, and pinot noir-veal reduction. \$21***
- Baco Noir 2012** *Deep purple color with a concentration of black cherry and spicy flavours complimented by some smoky, clove and vanilla tones coming from 8 months in French Oak barrels. The richness of this wine can be appreciated on the palate by its velvety tannins and blackberry finish. **Quince and Walnut Strudel with Naramata Tiger Blue Cheese. \$26***