



## Wine Pairing Dinner 7/25/15

### 1st Wine Paired with the Asparagus



**The Crossings  
Sauvignon Blanc  
New Zealand**

TASTING NOTE

The Crossings Sauv Blanc shows lifted notes of gooseberry and passionfruit, underpinned with citrus notes. The palate is full with pure fruit flavors, yet balanced with a persistent, crisp mineral finish. Enjoy with both fresh and cooked seafood dishes such as oysters, prawns and fish.

AWARDS

**91 Points & Finalist**

[Ultimate Beverage Challenge \(US\), Apr 2012](#)

### 2nd Wine Paired with the Flat Bread



**Lange Twins  
Sangiovese Rose  
Lodi Appellation California**

TASTING NOTE

With vibrant pink color, our Sangiovese Rosé has focused aromatics of wild strawberry. This aroma carries over to the palate and is joined by flavors of fresh blood orange, creating a well-rounded mouthfeel. Crisp acidity and a long finish make this Rosé perfect to sip on its own or enjoy with a light meal.

[\\*Certified Sustainable](#)

*3rd Wine Paired with the Chicken*



**The Calling  
Chardonnay  
Russian River California**

**TASTING NOTE**

This classic Chardonnay was blended from select Dutton Ranch vineyards in the prestigious Russian River Valley appellation. Barrel fermentation and sur lie aging have created a rich and creamy wine with notes of stone fruit, citrus, melon, toasted nuts, and vanilla bean. Bright acidity and a long finish make this wine an excellent dinner companion.

**AWARDS**

**93 Points**

[The Tasting Panel](#)

**90 points**

[Kens Wine guide](#)

**Gold Medal**

[Texsom](#)

*4th Wine Paired with the Pasta and Shrimp*



**Austerity  
Chardonnay  
Appellation Arroya Secco Monterey County California**

**TASTING NOTE**

This creamy, layered Chardonnay features aromas of crème brulee, golden apples and toasted marshmallows. The palate reveals tropical fruit and pineapple flavors complemented by a velvety texture and rich, buttery finish.

*5th Wine Paired with the Beef Tips*



**Willamette Valley Vineyards  
Pinot Noir  
Oregon**

**TASTING NOTE**

As refreshing as liquid fruit salad in a glass, this wine is deep ruby in color and opens with rich aromas of blackberry, cherry and vanilla with a hint of earthiness. Flavors mirror aromas with a fruity and sweet entry, juicy mid-palate migrating into a soft, well-rounded finish accented by bright acidity.

**AWARDS**

**2011 Winery of the Year**  
[Wine & Spirits Magazine](#)

*6th Wine Paired with the Beef Tips*



**Joseph Carr  
Cabernet  
Napa Valley California**

**TASTING NOTE**

The wine features aromas of fig, red cherry, blackberry pie, forest floor, mince meats, and cocoa. A big attack of black currant flows to layers of dense tannin, earthy chocolate, and dried fruit. Full-bodied with food-friendly acidity, flavors of nutmeg, clove, and cinnamon add complexity to the finish.

**AWARDS**

**2012 Winemaker of the year**  
[Food & Wine Magazine](#)

*7th Wine Paired with the Beef Tips*



**Sterling  
Cabernet  
Napa Valley California**

TASTING NOTE

Sourced from distinctive terroir throughout Napa Valley—along with one Knights Valley vineyard—our Sterling Vineyards Cabernet Sauvignon expresses spicy black cherry, briary blackberry, and mocha aromas and flavors. Hints of clove and anise persist over the lengthy finish, and ripe tannins add structure and plush texture on the palate.

*8th Wine Paired with the Beef Tips*



**Stag's Leap  
Cabernet  
Napa Valley California**

TASTING NOTE

The Napa Valley Cabernet Sauvignon exemplifies the elegant success that resulted from the cooler 2011 vintage. Black currant, cherry and blueberry aromatics remain distinctly bright in this inviting wine. The palate offers a layered complexity of forest floor, savory herbs, and sweet tobacco that seamlessly blends with the vibrant red fruit. Persistent tannins frame a round, full structure and soft, fresh finish.

AWARDS

**90 Points**  
[Wine & Spirits](#)

*9th Wine Paired with the Chocolate*



**Alexander Valley Cyrus**

**Red Blend:** 51% Cabernet, 26% Merlot, 19% Cab Franc, 3% Petite Verdot, 2% Malbec

**Sonoma California**

**TASTING NOTE**

The blended wine was barrel aged in French Oak for an additional 12 months allowing the components to meld into a seamless blend. CYRUS 2010 was bottle aged for 8 months for additional complexity prior to release.

There is great structure along with concentrated fruit in the 2010 CYRUS. In the glass there is terrific color with expressive aromas of cassis, berry, plum, toasty oak and vanilla. This is a rich, complex wine with flavors of dark fruits, spice, oak, vanilla and cocoa powder. Enjoyable upon release, this wine will reward those with the patience to age it.

**AWARDS**

2010: 97 points / Five Stars - Beverage Dynamics / Cheers

2010: 92 points - Wine Enthusiast

2010: 91 points - Wine & Spirits Magazine

2010: 92 points & Gold Medal - San Francisco International Wine Competition

2010: 90 points - The Tasting Panel

2010: Double Gold Medal Best in Show - Hilton Head Wine & Food Festival