

PAUL HOBBS DINNER - WINE PROFILES Aug 17, 2016

Reception:

*PH Pulenta Estate Sauvignon Blanc 2015

Light bodied / Very aromatic / citrus fruits / Pronounced acidity / Fresh & crisp structure /
Passable

Roasted bbq shrimp empanadas

Wood grilled tuna Tataki served on crispy potato cakes, aji Amarillo aioli

Watermelon Gazpacho shots with Spanish olive oil

Dinner:

1st Course

*PH RRV Pinot Noir 2014

Light to Medium Body / Plums, Red Cherries, Raspberries, and a hint of black tea / Balanced acidity / Fine tannins / 11 months in French Oak 40% / Malolactic Fermentation for a rounder structure / Not fined or filtered / 14.7 Alcohol

Duck Terrine, fresh maracona almonds, cherry mustarda, pickled cauliflower, heirloom carrots, radish and ginger sous vide cherries

2nd Course

*Bramare Malbec Uco Valley 13

Full bodied / Cacao, plums, truffle, coconut and caramel, Toasted brioche bread / Elegant / Fleshy / Balanced acidity / Solid tannins / 17 months in French & American Oak / 100% Malbec / Not fined or filtered /

Duck Egg yolk ravioli, Meyer lemon ricotta, braised greens and fresh summer truffle

Main Course

*PH Napa Cabernet Sauvignon 2013

Full bodied / Dense in texture, Boysenberries / Red Currants / Cassis / Cigar Box / Round & Velvety tannins / 20 months in French Oak / 93% Cab, 5% Cab Franc, 1% Petit Verdot, 1% Merlot / Not fined or filtered / 14.7 Alcohol

Cassis Braised Lamb Osso Bucco, eggplant summer squash gratin

Dessert Course

*Ice Wine Riesling from Stratus Vineyard in Canada 2013

Light to medium body / Lime, Honey & Stone fruits / Firm natural acidity balances out the depth of the sweetness / Touch of minerality on the finish / 14.3% Alcohol

Fresh Fig tartlet, finished with Olive oil Ice Cream