

Tasting Notes by Roberto Viernes, MS

2009 Olivier Savary Chablis

Textbook example of the purity of Chablis. Minerals and fruit with a complexity that is only found in great terroirs. No new wood but with an 'electric' acidity; bright and cleansing. This brings a beautiful citrus note to the seafood and keeps your palate bright after the first course.



2007 Planeta La Cometa

Fiano di Avellino is a thick skin grape varietal and this particular example is fermented partially on the skins to extract even more flavor and gives the resulting color typically seen from age or wood. It has a unique almost tropical ripeness with weight that doesn't come from oak. This gives it enough body along with the earthy streak that melds together the mushroom flavors on the dish.



2006 Bertani Amarone Villa Arvedi

Amarone is made with dried grapes giving this wine plenty of heady black fruit and spiciness not to mention weight and extract. It also gives a great complex array of flavors on the palate that complement the beef.



2005 Mer Soleil Late Harvest Viognier

Succulent, tropical like a fruit salad with dessert sweetness. Perhaps the best pairing with the crème brûlée and is a beautiful and hedonistic finish to dinner.