



Truth, Worthy & Axios Wine Dinner
Tuesday, September 21, 2010 at 6:30 pm
Local Howard County Resident,
Gus Kalaris Featuring His Wines

Featured Menu

Crispy Fried Oysters
Grilled Mango
Ginger Aioli

Worthy Five Clones Sauvignon Blanc, 2008

Roasted Nebrodini Mushroom & Burrata Mozzarella Tart
Herb Salad, Balsamic Reduction
Truth Lindsey's Cuvee, 2006

Roasted Manchester Farms Quail
Pancetta & Sage Stuffing, Pine Nuts & Swiss Chard, Grapes
Worthy Sophia's Cuvee, 2006

Snake River Farms Kobe Zabuton of Beef
Gorgonzola Potato Gratin, Rosemary Roasted Carrots,
Port Wine Reduction
Axios, 2005

Milk Chocolate Pots de Creme
Creme de Casis & Black Currant Compote
Truth Cuvee de Fume, 2007

Tasting Notes

Worthy Five Clones Sauvignon Blanc, 2008

The 2008 Sauvignon Blanc Five Clones (100% Sauvignon Blanc) is a sort of hybrid blend of New Zealand combined with a Loire Valley style of Sauvignon. Crisp, fresh lemon grass notes intermixed with melon, fig, and spice builds incrementally in the mouth. It is fresh and medium-bodied, with loads of fruit.

Truth Lindsey's Cuvee, 2006

An outstanding bistro styled red, the 2006 Lindsey's Cuvee is a blend of almost two-thirds Syrah and the rest Malbec, Cabernet Sauvignon, Petit Verdot, Petite Sirah, and a tiny bit of Merlot coming from Napa, Sonoma, and Lodi. With supple, silky tannins and plenty of black cherry and black berry fruit intermixed with some spice and underbrush, this dark ruby/plum-colored wine is round, generous, somewhat opulent and fleshy. It is a hedonistic, fruit-driven wine.

Worthy Sophia's Cuvee, 2006

The 2006 Sophia's Cuvee (a similar blend, with more Merlot and less Cabernet Sauvignon) is very Bordeaux-like, with earthy, herbal, spice box, red and black currants notes as well as some forest floor. A hint of white chocolate is also present. The wine is medium-bodied, elegant, restrained.

Axios, 2005

One-hundred percent Cabernet Sauvignon, this wine is concentrated, still young, but with terrific density, richness, and concentration, although still playing it close to the vest. Opaque purple in color, with plenty of creme de cassis, licorice, and subtle smoke and earth, the wine is full-bodied, beautifully pure and layered, but one can sense that most of the nuances and complexity have still not emerged. This wine is "locked and loaded," as they say, and 2-3 more years of bottle age will be enormously beneficial for it. It should drink well for two decades.

Truth Cuvee de Fume, 2007

The 2007 Cuvee de Fume, a blend of 94% Sauvignon Blanc and the rest Riesling and Muscat, has a gorgeous set of aromatics running from spring flowers to orange blossoms, green apple, and melon and tropical fruit.

Tickets for this dinner are \$115 per person plus tax & gratuity and will be taken in the order received and secured by credit card payment. Payments become non-refundable 48 hours prior to the event.

All Beer & Cork Club members receive an additional 10% off of their ticket!
Please call 410-750-1880, or email rachael@victoriagastropub.com,
to make your reservations today!