



*September, 2005*

**Passed Hors d'oeuvres**

**1995 Duval-Leroy Femme de Champagne**  
Champagne



**Seared Diver Sea Scallop**

Dungeness crab dumpling, heirloom tomato vinaigrette

**1997 Domaine Billaud-Simon "Les Clos"**  
Grand Crü Chablis Burgundy



**Roasted Sweet Corn Soup**

With poached bacon, baby clams & maple madeleines

**1999 Forman Vineyards Chardonnay**  
Napa Valley, California



**Maine Skate Wing**

Warm brown butter noodles, Fuji apple & crushed hazelnuts

**1996 Domaine Bouchard Père et Fils**  
Meursault "Genevrières" Premier Crü  
Burgundy



**Charred Sashimi of Beef**

Stew of caramelized baby turnips & braised oxtail, pomme maxime

**1986 Dunn Vineyards Cabernet Sauvignon**  
Napa Valley, California

**1988 Dunn Vineyards Cabernet Sauvignon**  
Napa Valley, California



**Black Mission Figs**

Honeyed ricotta, almond milk sherbet

**1997 Raymond Lafon, Sauternes**

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## *Wine Notes*

We are excited to present two comparative tastings tonight. We begin with a four part examination of great Chardonnay. Notice how varied the pairings are and how the wines work with each for different reasons. The main dinner course is paired with two vintages of mature California Cabernet Sauvignon from the same vineyard providing an opportunity to compare the vintages and how each pairs with the same dish.

### **1995 Duval-Leroy Femme de Champagne, Cotes des Blancs**

Established in 1859, Duval-Leroy is one of the last remaining family-owned and run producers in Champagne, making all of its wines from estate vineyards. *Cuvee Femme de Champagne* is Duval-Leroy's finest cuveé utilizing fruit only from three of its *grand crú* vineyards. The exceptional 1995 cuveé is comprised of 76% Chardonnay and 24% Pinot Noir, shows elegant balance and a creamy texture with flavors of biscuit, reserved citrus and subtle mushroom as the wine may be beginning to show its first hints of maturity.

### **1997 Dom Billaud-Simon "Les Clos" Grand Crú Chablis, Burgundy**

Domaine Billaud-Simon consistently boasts several outstanding premier and grand crú offerings. Chablis blends cool growing seasons with clay and limestone soils to produce complex Chardonnay with crisp acidity, evident minerality and bright fruit flavors. In this cool, northerly region, the sloped grand crú vineyards benefit from south-western exposure that helps ripen the fruit and provide weight to the wines. This weight, crisp acidity and minerality complements the richness of the sea diver scallop and balances the acidity of the tomato vinaigrette.

### **1999 Forman Vineyards Chardonnay, Napa Valley**

Ric Forman produces Chardonnay from estate owned Howell Mountain vineyards in the style of Chablis, foregoing malolactic fermentation and employing methods to preserve the natural acidity, minerality and ripeness of the fruit.

As a result, Forman Chardonnays are more age worthy and structured than many California Chardonnays. In pairing the Forman Chardonnay with the roasted sweet corn soup, the crisp acidity of the wine serves to balance the extreme richness of the soup.

### **1996 Bouchard Père et Fils Meursault "Genevrières" Premier Crú, Burgundy**

The commune of Mersault, located south of the capital of Beaune, produces as much Chardonnay as all other communes of the Côte de Beaune combined. Of the 29 premier crú vineyards in Mersault, the light and stony Genevrières vineyard is one of the top two or three producing full-bodied, rich wines with ripe fruit, distinctive nuttiness and underlying minerality. The typically nutty, buttery components of this wine mirrors the flavors of the brown butter noodles and crushed hazelnuts in the skate course.

### **1986 Dunn Vineyards Cabernet Sauvignon, Napa Valley**

### **1988 Dunn Vineyards Cabernet Sauvignon, Napa Valley**

Dunn Vineyards consistently produces high quality, long lived Cabernet Sauvignon often characterized as full-bodied with aggressive tannins and extracted black currant fruit flavors. This evening we evaluate both how Dunn's wines mature and the differences between two diverse vintages: the powerful and age-worthy 1986 vintage and the lean and crisp 1988 vintage. The charred beef, caramelized turnip and braised oxtail provide classic flavor components for pairing for this evaluation of mature California Cabernet Sauvignon.

### **1997 Raymond Lafon, Sauternes**

The vineyards of Raymond Lafon abut those of Chateau d'Yquem and like its neighbor, Lafon will selectively declassify 20 to 100% of its wine in any given year. The 1997 Lafon is round and rich, showing less acidity than other Sauternes in this outstanding vintage. Flavors of honey, peach and orange mirror flavors in the desert and evolve together on the palate.

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