



Afternoon High End Wine Tasting Event Saturday, October 2nd at 2:00 pm

Featured Luxury Wines

Lanson "Black Label", Brut, NV, Reims, France

A crisp and delicate champagne with a delicate aroma of spring blossom. A very light yellow in the glass, this champagne is highly sparkling. Tons of bubbles tickle your throat as you enjoy the taste of green apples, with a sultana finish interleaved with hints of toast.

The blend is 35% Chardonnay, 50% Pinot Noir, 15% Pinot Meunier.

Peter Michael, L'Après Sauvignon Blanc, 2008, California (Limited Production)

True care went into making this wine. For example, in order to create the desired humidity found in underground caves, the winemaker installed a misting system in the barrel aging room. They have also designed a hand sorting system to ensure that only fully ripened, whole grape clusters make it into the wine press. That is true love for wine making! This wine has enough layers that you would swear it's a 7 course meal of wine notes in one sip. Try some gooseberry, lime, white peach, honeysuckle, hawthorn, dried apricot and quince. And they got all this from 100% natural fermentation!

Paul Hobbs, Russian River Chardonnay, 2007, Sonoma, CA

This wine embodies the exceptional 2007 vintage with rich, creamy, tropical character punctuated by the crisp minerality for which the appellation is heralded. Aromas of pear, peach and white flowers burst from the glass in pale yellow hues with just a touch of green. The viscous, tightly-knit palate is layered with fresh cut apple, guava and pineapple. Notes of jasmine and wet stone carry through to a long, citrusy finish.

Abacus, Cabernet Sauvignon, NV, Napa Valley, CA

One day, winemaker Robert de Leuze and his brother were enjoying a very old Cabernet Sauvignon at their family retreat. They agreed that the deep complexities and subtle nuances that develop in older wines are always accompanied by a loss in fruit. So, they decide that they wanted to combine wonderfully aged Cabernet with newer fruit. The "NV" refers to "non vintage" because the very first bottle released on November 1st and every bottle after that is a blend of multiple vintages in order to capture the idea that a wonderfully crafted Cabernet can still have youthful fruit character AND complex body and character.

Ferrari-Carano Eldorado Noir, Black Muscat, 2007, Russian River, CA

This is a truly unique dessert wine, made from Black Muscat grapes grown in a single Russian River Valley vineyard. This wine has a beautifully dark, viscous purple color, with bright rose petal, blueberry and strawberry aromas and flavors that are a delight on the palate. Nicely balanced with sweetness, it is intensely aromatic, and fresh and clean in its flavors.

**All tickets include the chance to win a bottle of Harlan Estate Cabernet Sauvignon,
a \$650 value!**

Appetizers & Hors D'oeuvres

CHEESE PLATTER

Selection of Artisanal Cheese, Crackers, House Made Pickles,
Grain Mustard, Red Grapes

FRESH FRUIT DISPLAY

Pineapple, Red Grapes, Melon, Strawberries, Blueberries

VEGETABLE CRUDITE

Carrot, Celery, Cherry Tomato, Daikon

"SHRIMP & CHIPS"

Beer Batter Shrimp, Smoked Paprika Fries, Remoullade

ASPARAGUS FRIES

Roasted Red Pepper Remoullade

BLUE CHEESE MOUSSE

Red Grape, Walnut Toast

SMOKED SALMON

Red Onion, Dill Crème Fraiche, Capers,
Cucumbers, Hard Boiled Eggs

MINI LOBSTER GRILLED CHEESE

Brie Fondue, Maine Lobster

CHARCUTERIE PLATTER

Prosciutto, Sopressata, Rosette de Lyon,
Mustard, House Pickles, Grilled Baguette

MINI CHEESE STEAK

Shaved Prime Rib, Fontina,
Horseradish Sauce, Sourdough Baguette

CHORIZO STUFFED MUSHROOMS

Cabrales Blue Cheese

CHOCOLATE PRALINE CAKE

Praline Crusted Chocolate Cake, Whipped Cream,
Covered in Dark Chocolate

Tickets for this dinner are \$130 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 tickets include the chance to win a bottle of
Harlan Estate Cabernet Sauvignon, a \$650 VALUE!**

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.