

## **EAST meets WEST**

### **Wine and Food Notes**

*Executive Chef Jessica Smith from Buhrmaster Baking Co. prepared the food we'll be enjoying with the wines. Some of the recipes she used were based on David Lynx's Thai Cuisine cookbook.*

#### **Greeting Wine: Elephant Island 2005 Cherry Wine**

2005 Elephant Island Cherry Wine is an exceptionally supple dry red wine great with almost every dish imaginable; it's very food friendly. Alcohol 11%

**Served with:**

**MA HOR:** This dish's Thai name whimsically means "galloping horses". Minced pork, chicken and prawn served on mandarin segments.

#### **Tinhorn Creek Winery 2005 Gewurztraminer**

This 2005 Gewurztraminer has intense aromas of lychee, rose petals and spiciness. The flavors are crisp and fruity and its clean aftertaste is smooth and long. **Awards:** Best of Class, Gold - New World International Wine Competition, CA, 2006. Alcohol 13.3%

**Served with:**

**GOONG TOM KAH:** A Prawn & Lemongrass Soup with mushrooms, coconut milk and bok choy.

#### **Joie Winery 2005 Pinot Noir Rose**

Made from premium Pinot Noir (90%) and Chardonnay (10%). The Chardonnay helps to liven the acidity further and brings beautifully complimentary citrus character that adds to the complexity of the wine. Alcohol 12.5%

**Served with:**

**YUM NUEA:** A Thai beef Salad with julienned vegetables, glass noodles and peanut dressing.

#### **Hester Creek Estate Wines 2005 Trebbiano**

Aromas of melon, honeysuckle, white peach and a hint of lavender are followed through with mouth filling tropical flavors of mandarin orange and passion fruit, coming together with a creamy smooth finish reminiscent of sweet buttered corn. Alcohol 12%

**Served with:**

**GANG KEO WAN GAI:** Chicken and eggplant with bamboo shoots and potatoes.

#### **Joie Winery 2005 Noble Blend**

Noble Blend originates from 17 year old plantings. These mature vines tend to be naturally lower in yield and produce more complex and intensely flavored grapes. Blending gives specific characteristics of each variety to help achieve natural balance as well as adding greater complexity to the wine. A blend of Gewürztraminer, Riesling, Pinot Blanc, Kerner, Muscat, Pinot Auxerrois and Ehernfelser. Alcohol 12.2%

**Served with:**

**MANGOS AND SWEET STICKY RICE.**