



Wine Flight January 5, 2011



Blue Danube

The Danube is Europe's second longest river after the Volga. It originates in the Black Forest in Germany as the much smaller Brigach and Breg rivers which join at the German town of Donaueschingen. After that it is known as the Danube and flows southeastward for a distance of some 1,771 miles, passing through four central and eastern European capitals, before emptying into the Black Sea via the Danube Delta in Romania and the Ukraine.

2006 Royal Tokaji Furmint

The Furmint white-wine grape is most renowned for its contribution to the delicious, sweet wines of Hungary's Tokay region. The combination of Furmint and Hárslevelü creates the rich sweet Tokay wines that rival - and sometimes surpass - the sweet wines from France's Sauternes region. Furmint grapes are used to make delicious dry wines as well.

Tasting Notes:

The 2006 Furmint is a pale green straw color with a lovely clean, fresh, green apple, citrusy aroma with slight notes of bonfire oak. On the palate, the wine is dry, yet smooth with medium acidity, good fruit flavors and long length with a tropical finish.



Food Pairings:

This wine goes beautifully with fish dishes such as sesame seed seared Ahi tuna, pepper crusted swordfish, almond crusted tilapia or match it with something like miso glazed roasted black bass.

PLCB 10939 @ \$9.99

2009 Saint Antonius Kreuznacher Kronenberg Kabinett Riesling

Tasting Notes:

This wine has aromas of grapefruit, citrus, peach and passion fruit and the taste is dominated by minerals. It is a fruity wine, off-dry to slightly sweet, with a medium body.



Food Pairings:

The acid allows this wine to handle hearty sauces, high-end meats and even lighter fare like appetizers and even off-set some of the tangy flavors of ginger and lime in Asian fare.

Try this wine with halibut sautéed in butter cream sauce, ginger soy glazed mahi mahi, roasted monkfish served with sautéed mushrooms, tomato and garlic, salmon carpaccio, sole sautéed in lemon or pan seared tuna.

PLCB 501809 @ \$9.99

2007 Katarzyna Halla Merlot

In the past socialist times, Halla was the secret name of the military check point at the South-East border of Bulgaria and Greece. Now it is part of the beautiful Katarzyna Estate vineyards -- where nature has been left undisturbed to follow its own way for more than 45 years.

Tasting Notes:

With a dark garnet color and a fairly closed nose, this wine is nice and fruity on the palate. It boasts plenty of plum and strawberry jam flavors up front, plus hints of eucalyptus and oak. It has moderate tannins and a short finish.

Food Pairings:

Hints of mild oak and vanilla pair well with meals from the Bulgarian cuisine like kapama (stewed lamb with onions), meals made of minced meat, red meat, feathery game, and soft cheeses.

PLCB 27010 @ \$14.99



2005 Marc Aurel Saint Laurent

Marc Aurel, one of the monarchs of the Roman Empire, lived from 121 – 180 AD, and was known as the “philosopher on the throne.” Forced to lead war against Germanic tribes on the Danube-frontier of the empire, he spent a lot of time in the province capital Carnuntum, where he wrote his philosophic opus magnum, the “meditations.” The Carnuntum region, inextricably linked with his name, is one of the most dynamic wine growing areas of this country.

Tasting Notes:

A red grape most closely associated with Austria, yet from France, St. Laurent is a member of the Pinot Noir family. It produces a medium-bodied wine with an earthy core that accentuates the dark forest berry and black cherry flavors of the wine.

Food Pairings:

Try this Pinot with alder-roasted Chinook salmon or cherry wood-smoked pork loin served with a peach chutney. It also pairs well with a salad of golden beets with hazelnuts, grilled ricotta, frisée lettuce, blueberries and oranges.

PLCB 67552 @ \$17.99