

THE WINERY & QUINCE TREE DINNER AT CLIFTON NURSERIES

WEDNESDAY 30TH OCTOBER

ZUM KRUG RIESLING SEKT BRUT 2011, JOSEF LAUFER

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STARTER

SALMON 'MI CUIT', SPICED LENTILS, APPLE & FOIE GRAS

**VEGETARIAN OPTION: AUTUMN SQUASH RISOTTO, CRANBERRY COMPOTE, CHEESE FRITTER
(V)**

QUARZIT SCHIEFER RIESLING TROCKEN 2012, FRANZEN

BOURGOGNE PINOT NOIR 2011, SIRUGUE

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MAIN COURSE

SLOW COOKED SIRLOIN OF BEEF, TRUFFLE MASH, SHALLOT PURÉE, GREEN BEANS

**VEGETARIAN OPTION: GOATS' CHEESE, WILD MUSHROOM & BEETROOT TART, ROCKET SALAD
(V)**

QUARZIT RIESLING TROCKEN 2012, PETER-JAKOB KUHN

COTES DE CASTILLON 2002, CHATEAU BRISSON

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DESSERT

CHOCOLATE & ORANGE POSSET, CHOCOLATE FLAPJACK, CHOCOLATE & ORANGE MACARONS

OR

SELECTION OF CHEESES WITH SAVOURY BISCUITS & CHUTNEYS

ARMENTINO 2011, SCHOLA SARMENTI

MOSCATO DOLCE 2012, CANTINA DI CASTEGGIO

T H E
W I N E R Y

The Winery and Quince Tree Dinner *at* Clifton Nurseries 30.10.13

Welcome! Many of you have been asking about our events at Clifton Nurseries. We are delighted you are joining us tonight for this special dinner in The Quince Tree Café. Peter Eaton, Head Chef at The Quince Tree based in Stoner, has devised a mouth-watering, seasonal menu. Each course will be accompanied by two of our wines. Red wine with fish? White wine with red meat? Why not? We thought it would be fun to show white and red wines side by side with each course.

Thanks for coming and we hope you enjoy the evening!

On Arrival

Zum Krug Riesling Sekt Brut 2011, Josef Laufer (Rheingau/Germany)

Hotel Zum Krug in Hattenheim, is a magical place. The sort of place that may have existed in mediaeval Germany, atmospheric twists and turns in a wooden interior straight out of a fantasy grotto from ancient legend. Josef Laufer, owner and font of Rheingau knowledge, always gives us a warm welcome and we start with a glass of his brilliant dry Sekt made from top class Rheingau fruit just outside the village - a wake-up call to the senses in all its petrolly splendour.



With your Starter

Quarzit Schiefer Riesling trocken 2012, Franzen (Mosel/Germany)

Tonight we are tasting two dry Rieslings influenced by quartz terroir. First is the Franzens' Quarzit-Schiefer (Quartz Slate) which comes from parcels in two vineyards – the Neefer Frauenberg and the Bremmer Calmont. The ridiculously steep Frauenberg is in the crook of a loop of the Mosel (next to the ruined convent that Turner painted on his tour) and is overshadowed by the even more ridiculously steep Calmont, the steepest vineyard in Europe - steeper even than Hermitage, Côte Rôtie and Priorat.

The Franzens are gradually adjusting to life after Uli, the 54 year-old father, died in a freak vineyard accident in June 2010. Everyone rallied round. Uli's brothers helped with the bottling, the kids were all-hands-on-deck, friends were also on-hand. His young son Kilian in his last year at wine college, stepped up to the plate. Kilian and his girlfriend Angelina are now fully in charge, making modern dry Riesling, picked very late (at the end of October) for full ripeness and quivering with smoky minerals from the quartz-infused slate.

With your Starter (cont)

Bourgogne Pinot Noir 2011, Sirugue (Burgundy/France)

Those of you who are familiar with our shelves of Burgundy may have come across Noëllat from the village of Vosne-Romanée in the Côtes de Nuits. Vosne-Romanée is a name that makes Pinot lovers go misty eyed.

Alain Noëllat's daughter Sophie did a very short stint with us as an intern. This unfortunately coincided with some serious love-sickness. She had fallen in love with Arnaud Sirugue, the son of another wine-making family, from around the corner, less than 100 metres from her home. That, and the contrast between a quiet French village and a flat in Brick Lane, made her revise her plans. Shuttle forward 18 months and the two were married this summer.

An unexpected benefit for us was a re-awakening of our interest in the Sirugue family's wines. We tasted when we visited in June and were impressed. They are elegant, focused and very pure. This Bourgogne Pinot Noir really is straight out of the back of our van. We dived down to Burgundy on Monday and unloaded them late last night.

With Main Course

Quarzit Riesling trocken 2012, Peter-Jakob Kühn (Rheingau/Germany)

Some of the most startling wines we have tasted come from Peter-Jakob Kühn from Oestrich in the heart of the Rheingau – the magnificent south-facing slope overlooking the Rhine near Wiesbaden, west of Frankfurt. Peter-Jakob was certified organic in 2004 and then went the whole way to biodynamic, the extreme end of organic viticulture, where decisions are made according to the Lunar Calendar. Biodynamic viticulture is based on the teachings of Maria Thun, the gnarly 80-something guru in middle Germany, who in turn was a disciple of Rudolf Steiner, the Austrian philosopher who laid out his mission statement for an alternative agriculture in the 1920s. The whole family is involved and in-tune. His wife Angela, daughter Sandra and son Peter. It's an impressive winery, totally committed and fearless. They have been experimenting with oak, ridiculously long lees contact (Schlehdorn) and have even made wine in two amphoras they bought in Spain. The Kühns have several parcels across famous vineyards around the village of Oestrich-Winkel. On a recent visit Peter-Jakob was keen to show us his biodynamic compost heaps up above the vines, below the woods. A very special, peaceful place, where some of the biodynamic magic happens.

And the wines? Quite unlike any other Riesling we have come across. Sometimes there are mad, haunting aromas of the wild yeasts. Exotic, oily, peppery, savoury – almost salty with the mineral concentration. This is the Quarzit Riesling – grown on quartz.

Côtes de Castillon 2002, Chateau Brisson (Bordeaux/France)

We recently started working with the excellent Clos des Menuts in the historic town of Saint-Émilion. They also had this in their cellars - a Côtes de Castillon with some age, drinking beautifully.

The Côtes de Castillon is the eastern flank of Saint-Émilion's satellite appellations. The Dordogne river is its southern limit. The French King Charles VII was grateful for the support of Castillon, which, along with Fronsac, rallied to his side when he was trying to boot the English out of Bordeaux in the 1450s. Castillon was rewarded with his favour and was highly prized for following centuries. The blend is classic Right Bank – 85% Merlot with 10% Cabernet Sauvignon and 5% Cabernet Franc. We had to ring-fence the last bottles for tonight's dinner. Dan and David will be visiting Bordeaux next week and will be asking if more can be found.



T H E
W I N E R Y

With Cheese or Dessert

Armentino 2011, Schola Sarenti (Puglia/Italy)

The Men in Black are back! In fact, they are never far away. We had a Godfather moment when we were sniffing out new wines in Puglia a few summers ago.

“We’ll meet at 17.00h in the square.”

“How will we recognise you?”

“Don’t worry, we’ll find you.”

Men in black, following a black car along remote country roads, horses heads in beds, we experienced them all - apart from the horses heads. Puglia's hot southernmost corner is known for its big juicy reds. This is a lush blend of traditional Puglian varieties evoking the sun-baked south. Equal parts of Negroamaro and Primitivo. Primitivo is believed to be Zinfandel’s Italian cousin. Armentino is rich, earthy and savoury.



Moscato Dolce 2012, Cantina di Casteggio (Lombardy/Italy)

The little-known region of Oltrepó Pavese is a bump on the plain south of Milan. It's fair to say Cantina di Casteggio is bigger than any other winery we work with. Much bigger. A Co-op with 350 members and a massive facility, part run-down *fascista*-style, part space age. The Cantina is very switched-on and started a "quality project" with their best 50 growers, bringing in famous Italian consultant Riccardo Cotarella. Try as we might, we just couldn't resist: they make a great range of modern wines. The sparkling Postumio in white and pink, a delightfully floral Pinot Grigio, aromatic Malvasia, a smoky Pinot Noir, cherry-bright Barbera and this, their newest wine – a spicy, grapey, gently sweet, gently sparkling Moscato, in the style of a Moscato d’Asti.

LUNAR CALENDAR OBSERVERS – today is a **Fruit Day**.

Our **next event** will be our monthly tasting at **The Winery** on **Monday 18th November** from 17.00-21.00h. Drop in whenever it suits. These tastings can get very busy between 18.30-20.30h when we start winding down.

Join us for our Monthly Tastings
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