



# The Black Dog Pub

## Wine Tasting Notes May 2009



### WHITE

|   | Glass | ½ Litre | Bottle |
|---|-------|---------|--------|
| <b>Kittling Ridge Trillium House Ontario</b>  | 6     | 17      | 28     |
| Pale straw colour, light peach, apple, pear, honey and mineral aromas. Off dry with a medium body and a soft palate. A blend of Chardonnay and Vidal.               |       |         |        |
| Starter, salads or for sipping on a sunny day   |       |         |        |
| <b>Colio Estates Chardonnay House Ontario</b>   | 7     | 20      | 32     |
| Yellow straw colour, apple, melon, citrus and light pineapple/tropical aromas and flavours. Dry medium bodied with a hint of spice on the finish.                   |       |         |        |
| Goes well with chicken, salads and tomato dishes.   |       |         |        |
| <b>Gabbiano Pinot Grigio Italy</b>  | 8     | 23      | 35     |
| Pale yellow colour, aromas of ripe pear and citrus, dry light bodied with citrus and apple flavours with a medium long finish.                                      |       |         |        |
| Light fish dishes, seafood salads and starters.   |       |         |        |
| <b>Little Penguin Chardonnay Australia</b>  | 8     | 23      | 35     |
| Light yellow colour, shy nose of light wood, pear, melon and vanilla with notes of banana and pineapple. Dry medium bodied with light tropical flavours.            |       |         |        |
| Tropical citrus dishes, salads or just as a party sipper  |       |         |        |
| <b>Val Dorado Sauvignon Blanc Chile</b>   | 8     | 23      | 35     |
| Lemon and grapefruit combined with scents of fresh apple, pineapple and peaches. Hints of gooseberry enhance its varietal character. Crisp with a nice long finish. |       |         |        |
| Perfect with salads and sandwiches  |       |         |        |
| <b>Wolf Blass Eaglehawk Chardonnay Australia</b>  | 8     | 23      | 35     |
| Bright yellow colour, bosc pear, pineapple and light spice aromas. Medium to full bodied with fresh fruity flavours and a creamy finish.                            |       |         |        |
| Grilled chicken, spicy dishes.  |       |         |        |
| <b>Lindemans Bin 85 Pinot Grigio Australia</b>  | 8     | 23      | 35     |
| Pale straw colour, soft fresh pear fruit aromas. Dry medium bodied with a balanced acidity on the finish.   |       |         |        |
| Light starters, garlic butter seafood and pasta dishes.   |       |         |        |

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| Robert Mondavi Chardonnay California  | 9  | 26 | 38 |
| Straw yellow colour with a cooked grape nose and a touch of oak in aroma. Light fruit flavour with a spicy hot alcohol finish.  |    |    |    |
| Great with grilled chicken, smoked bbq meats and crisp flavourful salads.   |    |    |    |
| Oyster Bay Sauvignon New Zealand  | 10 | 29 | 42 |
| Exuberant aromas of gooseberry, grass, cream of asparagus, jalapenos and melon. It's intense and lively with crisp acidity and a light lingering slightly mineral finish. |    |    |    |
| Perfect with any seafood dish. Carol's allergic to shellfish so she drinks it with anything else.   |    |    |    |
| Stonechurch VQA Sauvignon Ontario   |    |    | 35 |
| This wine is very aromatic and expressive. The fruity, fresh nose is followed by citrus, peach, apricot and pineapple on the palate                                       |    |    |    |
| Excellent with seafood and chicken and light pasta.   |    |    |    |
| Fetzer Fume Blanc California  |    |    | 36 |
| Pale straw yellow colour,, gooseberry/grass nose and flavours with baked apple notes, has a clean tangy finish.   |    |    |    |
| Grilled shrimp, pesto pasta, very good aperitif   |    |    |    |
| Masi Masianco Pinot Grigio Italy  |    |    | 36 |
| Bright Straw colour, citrus, mineral and banana aromas. Dry with a light to medium body. Flavours of green apple and green peas with a silky finish.                      |    |    |    |
| Serve as an aperitif. Perfect with vegetarian dishes and cheese.  |    |    |    |
| Rosemount Diamond Chardonnay Australia  |    |    | 38 |
| Medium straw colour, ripe figs, tropical fruit and butter on the nose and palate. Medium to full bodied with a long nutty finish.   |    |    |    |
| Serve with citrus chicken, grilled fish or as a backyard BBQ sipper.  |    |    |    |
| <b>ROSE</b>   |    |    |    |
| Colio Girls Night Out Rose VQA Ontario  | 7  | 20 | 32 |
| Deep pink colour, berry patch aromas with mulberry and raspberry jam notes, medium to full bodied refreshing fruit flavours with an acidic finish.                        |    |    |    |
| Excellent with grilled salmon, grilled chicken and starters   |    |    |    |
| Beringer White Zinfandel California   | 8  | 23 | 35 |
| Pale rose colour, strawberry and rhubarb aromas, touch of fruit sweetness in flavor with a delicate soft finish.  |    |    |    |
| Perfect with goat cheese, Thai and Indian foods.  |    |    |    |

**RED**

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| Kittling Ridge Trillium House Ontario  | 6 | 17 | 28 |
| Plum purple colour, cassis and vanilla on the nose, medium bodied with fresh berry flavours and a slight earthy note and currants on the finish.   |   |    |    |
| Grilled pork, Burgers, grilled vegetables  |   |    |    |
| Colio Estates Cabernet VQA House Ontario   | 7 | 20 | 32 |
| Ruby red colour, plum aroma berry, cedar with a touch of pepper.   |   |    |    |
| Grilled meats and vegetables   |   |    |    |
| Gabbiano Chianti Italy   | 8 | 23 | 35 |
| Ruby red, with a typical Chianti nose, smooth medium palate with an attractive finish.   |   |    |    |
| Pizza, tomato based sauce dishes   |   |    |    |
| Little Penguin Merlot Australia  | 8 | 23 | 35 |
| Deep red violet, aromas of cocoa, leather and cherry. Dry medium bodied, with soft cherry fruit center, velvety tannins and vanilla notes on the moderate finish.  |   |    |    |
| Grilled Burgers, BBQ Ribs, great for picnics   |   |    |    |
| Beringer Stone Cellars Cabernet Sauvignon Australia  | 8 | 23 | 35 |
| Bright Ruby colour, full aroma of sweet dark fruit, chocolate, vanilla and cedar, dry palate with good acidity and a very fruity, rich, long finish.   |   |    |    |
| Grilled meats, firm cheeses, roast pork and fruit chutneys   |   |    |    |
| Wolf Blass Eaglehawk Shiraz Australia  | 8 | 23 | 35 |
| Almost opaque, purple/ruby colour fruit forward aromas of black cherry, vanilla, caramel and raspberry with a minty note. Dry moderately full on the palate with a silky texture, balanced fruit to oak and chocolate and mint flavours, soft tannins. |   |    |    |
| Grilled meats, lamb, steak, BBQ  |   |    |    |
| Lindemans Bin 99 Pinot Noir Australia  | 8 | 23 | 35 |
| Garnet colour, berry/cherry fruit with earthy mushroom notes, light bodied with berry fruit and vanilla on the palate, delicate spicy notes in the finish.   |   |    |    |
| Chicken, Vegetarian dishes   |   |    |    |
| Black River Malbec Argentina   | 8 | 23 | 35 |
| Intense violet and ruby colour, a dark spicy wine, rich with black cherry, raisons with a bitter sweet aftertaste of plain chocolate.  |   |    |    |
| Mediterranean dishes, roasted vegetables, bold beef stew   |   |    |    |
| Masi Volpolicella Italy  | 9 | 26 | 38 |
| Clear ruby red colour, cherry, cloves, leather and cedar on the nose, ripe cherry flavour balanced by tart acidity, slightly spicy with a long finish.   |   |    |    |
| Tomato based pasta, cheese dishes, risotto   |   |    |    |

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| Wolf Blass Yellow Label Cabernet Sauvignon   | Australia  | 9 | 29 | 42 |
| <p>Deep red purple colour, dry and medium bodied, mulberry/cassis fruit aromas with pronounced eucalyptus, spice and oak, balanced with soft tannins and a long fruity finish.</p> <p>Lamb, grilled or roasted meats, hard cheeses</p>   |            |   |    |    |
| Stonechurch Cabernet Sauvignon VQA   | Ontario    |   |    | 38 |
| <p>Pale ruby red, aromas and flavours of raspberry and vanilla, dry medium bodied with juicy acidity and moderate tannins.</p> <p>Sandwiches, light meats, light lunch wine</p>  |            |   |    |    |
| Rosemount Diamond Merlot   | Australia  |   |    | 40 |
| <p>Medium to deep ruby red colour, plum, sweet oak, black cherry and cocoa aromas with plum and berry flavours, dry and medium to full bodied with medium tannins with a long finish.</p> <p>Strong cheeses, grilled red meats, lamb</p>   |            |   |    |    |
| Ironstone Zinfandel  | California |   |    | 42 |
| <p>An unpretentious and juicy red with a light berry aroma. It shares ripe plum and dark berry flavours.</p> <p>Big flavor foods pair well</p>   |            |   |    |    |
| Masi Campofiorin   | Italy      |   |    | 45 |
| <p>Ruby red colour, dry with a complex nose of plums, prunes, leather, cinnamon spice and violets. Dry medium to full bodied with generous fruit on the palate, a nice backbone of spice and tannins.</p> <p>Red meats, sharp cheeses, wild mushroom, veal</p>                                   |            |   |    |    |
| Francis Ford Coppola Cabernet Sauvignon  | California |   |    | 54 |
| <p>Dark garnet colour, with current, raspberry and vanilla aromas. It has layers of plum, black cherry, anise and clove flavours, as a result this wine has immense concentration, rich colour and profuse aromatics.</p> <p>Grilled meats, lamb, bold dishes</p>                                |            |   |    |    |
| Chateauneuf Du Pape  | France     |   |    | 68 |
| <p>Garnet ruby red colour, dried berries, sour cherry, sweet fruit, minerals and herbs on the nose with black pepper, olive and clove notes, full bodied with spice, vanilla and ripe cassis and red berry on the palate.</p> <p>Mediterranean dishes, steak &amp; kidney pie, sharp cheeses</p> |            |   |    |    |
| Masi Amarone   | Italy      |   |    | 68 |
| <p>Deep ruby purple colour, rich, ripe, plum, cherry aromas and flavours with hints of chocolate, spice and earth. Full bodied with a long finish.</p> <p>Game meats, roasts, strong cheeses</p>   |            |   |    |    |