

*Charles Krug*  
PETER MONDAVI FAMILY

*Winemakers Dinner Saturday 10<sup>th</sup> September 2016*

*Hosted by Marc Mondavi*

*Aperitivo*

*Grissini & Angel Hair, Zucchini Frittata*

*Anti pasta*

*Lobster Salad with Aioli, Chilled Fava Bean*

*Puree & Seared Scallop, Grilled Shrimp with Garlic Herb Oil*

**2015 SAUVIGNON BLANC**

BRIGHT, CRISP ACIDITY WITH GRAPEFRUIT, PASSION FRUIT, AND LIME AROMATICS ARE THE SIGNATURE ELEMENTS OF THIS WINE

*Prima*

*Butternut Squash & Amaretti Ravioli with Sage Butter*

**2014 CHARDONNAY ~ CARNEROS - NAPA VALLEY**

AROMAS OF LEMON BLOSSOM AND TANGERINE WITH A LIGHT TOUCH OF VANILLA SEGUE INTO FLAVORS OF WHITE PEACH AND JUICY TROPICAL FRUIT. LIGHT FRENCH OAK NUANCES COMPLEMENT A SMOOTH, CREAMY, VANILLA FINISH IN THIS MEDIUM-BODIED WINE

*Entremezzo*

*Seared Cumin Crusted Quail Breast on a Bed of Lentils with Curried Olive Oil*

**2013 PINOT NOIR ~ CARNEROS**

THIS ELEGANT AND FRUITFUL PINOT NOIR HAS A BEAUTIFUL DARK CHERRY COLOR WITH AROMAS OF BLACKBERRY, BLACK CHERRY AND BOYSENBERRY. WITH THE FIRST SIP, THIS GRACEFUL AND BALANCED WINE COMBINES SUBTLE POMEGRANATE, BROWN SUGAR AND BLACKBERRY INFUSED TEA FLAVORS FOR A SMOOTH AND JUICY FINISH THAT IS A TRUE PALATE PLEASER

*Secondi*

*Scottiglia Medallions of Pork, Beef and Venison in a Rich Red Wine Sauce*

**2012 FAMILY RESERVE GENERATIONS**

THIS ARTFUL BLEND IS COMPOSED OF 83% CABERNET SAUVIGNON, 7% MALBEC, 5% MERLOT AND 5% PETIT VERDOT. SPICE, COCOA AND MINERAL AROMAS PROVIDE AN ENTRY TO THE EXPANSIVE PALATE OF BLACKBERRY, BLACK AND RED CURRANT WITH FIRM TANNINS AND A SOFT, VELVETY FINISH

*Dolce*

*Spiced Pears with a Port Wine Gelee & Tarragon Cream*

**LOT XIX ZINFANDEL PORT**

A SAVORY COMPOSITION OF BERRY PRESERVES, TOFFEE AND SPICY OAK AROMATICS. THIS ELEGANT WINE LINGERS ON THE PALATE, SLOWLY DRIFTING TO A CHEWY, YET SUPPLE FINISH

*Baci*

CHOCOLATE KISSES