

Mr Robert Rosenberg

A WINE TOUR OF THE GREAT ESTATES

Thursday, January 16, 2020

The Vintage Room • Crystal Symphony

At Sea, en Route to Honolulu, Hawaii, USA

Head Sommelier **Boris Aletic**

Executive Chef **Peter Degner**

Executive Pastry Chef **Hans Kiendl**

THE MENU

LOBSTER & ASPARAGUS SALAD

Champagne Vinaigrette

BROILED DOVER SOLE

Cherry Tomato, Basil Beurre Blanc

PINK ROASTED MAPLE LEAF FARMS DUCK BREAST

Dried Cranberry, Roasted Pumpkin Gnocchi, Duck Jus

GRILLED WAGYU FILET MIGNON* & BRAISED SHORT RIB

Potato Mousseline, Vegetable Bouquet, Sauce Bordelaise

SELECTION OF ARTISANAL CHEESES*

Apricot Chutney, Walnut Bread

LEMON CROSTATA

OUR HOMEMADE VINTAGE ROOM CHOCOLATE PRALINES

WINES

Champagne

Dom Pérignon, Moët et Chandon,
Épernay, France 2008

White Wines

Vintage Tunina, Silvio Jermann,
Friuli, Italy 2016

Meursault, Olivier Leflaive, Côte de Beaune,
Burgundy, France 2015

Red Wines

Chambolle-Musigny, Philippe Pacalet, Côte de Nuits,
Burgundy, France 2014

Dominus, Dominus Estate,
Napa Valley, California 2009

Numanthia, Bodega Numanthia Termes,
Toro, Spain 2013

Dessert Wine

Kracher, Trockenbeerenauslese, Grand Cuvée No. 1,
Burgenland, Austria 2003

**United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions.*

THE
VINTAGE
ROOM



CHAMPAGNE

Dom Pérignon, Moët et Chandon,
Épernay, France 2008

This champagne's legend begins in 1668 at Hautvillers, when Dom Pérignon as a young monk, set out to create "the best wine in the world". For 47 years he innovated with the single aim of transforming the effervescence, considered until then as an accident that had to be eliminated, into a great quality. He overcame all the constraints and the conventions in his effort to define techniques which would reveal the wine's quality and help control yeast fermentation: production of a white wine using red grapes; blending the different grapes grown at the Abbey in his search for balance and harmony; using a shallow-based press to produce clear juice from red grapes, and aging of the wine in cellars in hermetically sealed bottles. Moët has been associated with the sparkle of success and glamour ever since the House was founded in 1743 by Claude Moët. These are the values that we share and the values that inspired the founder's grandson Jean-Remy Moët to share champagne with the world. Between 1805 and 1841 Moët was the most celebrated winemaker in Europe and the company became the premier Champagne house- a position it has held ever since. Jean-Remi was a true wine man, embracing modern ideas. He certainly studied the fermentation and aging process on a scientific basis, endlessly testing new techniques to bolster the quality of his wines and blends. Company name changed when Jean-Remi's daughter married Pierre Gabriel Chandon de Brialles.

Comte Robert-Jean de Vogue became head of Moët et Chandon in the 1930s, he managed to save company from stagnation and although the years of Great Depression he launched Champagne's first prestige cuvee Dom Perignon in 1935. In 1962, Moët became the first Champagne house to be quoted on the Paris Bourse

Dom Pérignon grapes come from 8 grand cru villages and from the premier cru vines of Hautvillers, the birth place of Champagne. They are grown in the finest Champagne vineyards: the Chardonnay comes above all from Cramant and Saran, the Pinot Noir from Bouzy, Verzenay, Ay and Hautvillers. Each vintage seeks a perfect balance between the Pinot Noir and Chardonnay varieties.

Grapes: Pinot Noir 50%, Chardonnay 50%

Tasting notes: Notes of lemon, grapefruit and bloody orange peel, green apples, white, dry white flowers and oyster shell. On the palate medium to full bodied, deep and complete wine offer a berry-pastry thread with light, sweet spices, stone fruit and fine citrus fruit. 2008 DP its notable flesh and amplitude controlled by incisive acids, with a youthfully exuberant but elegant mousse and a long, beautifully delineated finish.

THE
VINTAGE
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WHITE WINE

Vintage Tunina, Silvio Jermann,
Friuli, Italy 2016

Jermann was founded in 1881 in the quiet village of Villanova di Farra by Austrian-born Anton Jermann. Today, the winery is led by Silvio Jermann, grandson of Anton, and Silvio's son Michele.

Silvio left Friuli in the 1970s to explore winemaking in other white wine regions. When he returned, he introduced stainless steel tanks and temperature controlled fermentations to preserve his wine's aromatic freshness and protect it from oxidation.

Silvio and Michele carry on that spirit of modern tradition with one foot firmly in the future and the other rooted in the past. Jermann still uses the original Villanova location and in 2007 christened a second winery in Ruttars that combines 19th century respect for natural materials and terrain with state-of-the-art technologies. At both wineries, Jermann continues to produce some Italy's most iconic white wines while preserving the character of each varietal and region.

The Jermann wine estates lie in the hills of northern Italy's celebrated Friuli-Venezia Giulia region, where Silvio and Michele Jermann, third and fourth generation family members, have carried forth the vision and innovative spirit of the family.

Silvio is recognized as helping revolutionize white wine in Italy by introducing numerous innovations throughout the winemaking process. That forward thinking and Jermann's high quality, 100% estate grown wines have put white wines from Friuli on the world wine map.

Today, Jermann's wines, long sought out for their purity of fruit, complexity and intense minerality, are found on some of the most prestigious wine lists in the world. They are internationally celebrated as the benchmark for Italian white wines.

Grapes: Sauvignon Blanc 25%, Chardonnay 25%, Ribolla Gialla 22%, Malvasia Istriana 23%, Picolit 5%

Tasting notes: It has a brilliant straw-yellow colour with golden highlights. Its aroma is intense, full, with enormous elegance and persistence, and with hints of honey and wild flowers. Its taste is dry, velvety, and very well-orchestrated, with an exceptional persistence due to its particularly full body.

THE
VINTAGE
ROOM



WHITE WINE

**Meursault, Olivier Leflaive, Côte de Beaune,
Burgundy, France 2015**

In 1982, Monsieur Olivier Leflaive became co-manager of Burgundy's Domaine Leflaive, along with his uncle Vincent, and later with his cousin Anne-Claude. In 1984 while at the helm of the great Puligny-Montrachet estate, Olivier decided to create his own company. Olivier Leflaive Frères, was an opportunity to buy grapes and make wine. It was an enterprise distinct from Domaine Leflaive, with no animosity or bad blood. The goal of Olivier Leflaive, quite simply, is to produce great wines. Olivier had the experience to know that there are no secrets to this approach: everything starts in the vines with good grapes.

Running the business to such exacting standards means sustainable, detail-oriented oversight in the vines. Today, the estate covers some 17 hectares, and is the result of carefully-managed acquisitions over the years.

Although the quality of the harvest is key, Olivier and his team will tell you that vinification and ageing also play a major role in bringing out the essence of each appellation. Franck Grux and Philippe Grillet, the domaine's technical team, make it their daily task to ensure the wines show respect for terroir. As such, the estate's approach is to treat each cuvée individually.

The work of the team reflects the company's family spirit. A solid core of people have been part of this adventure for many years, which ensures a rigorous approach and constant quest for improvement. Olivier Leflaive's vocation is not just about making good wine. It is also about bringing a human face to the world of wine and breathing fresh life into it. Visitors are always quick to share stories of his generosity and convivial spirit. It's a breath of fresh air, the human side of fine wine. Maintaining a deeply personal relationship with his clients, taking the time to share the richness, diversity, and sensitivity of the world of wine - these are not afterthoughts, but some of Olivier Leflaive's deep-rooted values.

Meursault is a large appellation spread over the hillside of the Côte de Beaune. The soil varies by location, rich and deep at the bottom of the hillside, then rich in limestone on the slope. (It's a especially important region for the winery, as it is home to chief winemaker Franck Grux.) This particular cuvée is composed from fruit from about 15 complementary plots, yielding a characteristically rich, round, elegant wine.

Sustainably-grown Chardonnay is harvested by hand in small lots. Upon arrival at the winery, fruit is immediately pressed in a gentle pneumatic press. The wine goes through primary and secondary fermentation in French oak barrels (roughly 20% new), then matures on fine lees for 12 months. The wine rests in bottle for a spell prior to release.

Grape: Chardonnay 100%

Tasting notes: Vibrant and toasty with smoke, vanilla and clove notes followed by peach, apple and lemon flavors. Good structure, acidity and balance leaves clean and tangy aftertaste.



RED WINE

**Chambolle-Musigny, Philippe Pacalet, Côte de Nuits,
Burgundy, France 2014**

Philippe Pacalet was born into a family of winemakers whose tradition in the craft dates back to 1780. He is an oenologist graduate who majored in organic winemaking. Philippe is the nephew of Marcel Lapierre, a legendary natural winemaker in Beaujolais. His wines are consistently hailed as some of the most elegant and pure expressions of Burgundian wine today.

Philippe began making his own wines in 2001 after 10 years of working for a distinguished estate in Côte de Nuits. He does not possess his own vineyards but is cautious to contract with growers who work organically and sustainably, following his own rigid set of beliefs. Philippe is an advocate for organic farming, as it allows for good fertility and high quality wild yeasts as well as the growth of microorganisms in the soil which helps to nourish the vines. He firmly feels that grape variety is also vital and having rootstock with good genetics that stem deeply in the soil makes a difference. Philippe produces wines from some of the most renowned appellations of Côte d'Or. Pommard, Gevrey-Chambertin, Meursault, Chambolle Musigny, Puligny-Montrachet, Vosne-Romanée and Nuits-Saint-Georges include some of the villages where he strategically chose vineyard parcels that parallel with the principles of his work.

Philippe personally supervises farming of these vineyards throughout each phase and ensures harvest is performed manually by his team. Being that terroir is of utmost importance to him, Philippe removes anything from the vinification process that can obscure the purity of the land, allowing each wine's specific characteristics to shine through. His goal is to keep these factors as constant as possible so that the origin is expressed which he carries out by utilizing wild yeasts (of which one may find 30 different species in a vineyard creating diversity and consequently, complexity) to aid in fermentation and only using sulfur at bottling. All grapes are handpicked and undergo a strict selection while still in the vineyards before being transported to Philippe's winery in Beaune where they are whole bunch fermented, undergo a lengthy maceration and the traditional foot stomping, which is known as pigeage in France. Aging always takes place on fine lees in used oak. Philippe's overall philosophy is "Authenticity, Non-Interventionism and Cultural Experience." All of his care and attention to detail results in unrivaled top quality wines of stunning clarity.

Grape: Pinot Noir 100%

Tasting notes: Light ruby red, with subtle shades of orange. The nose has beautiful aromas of flowers, intense and qualitatively valuable. The violet and the rose are distinguished.. Cranberry and red currant and ripe cherries notes. On the palate it has remarkable entry and permanence. The same must be said for the balance between hardness and softness. The volume envelops the mouth with creamy sweetness. From the palate to the nose, aromas of flowers and sweet spices are perceived. Overall it is a great wine, it will grow steadily for many years in the future.

THE
VINTAGE
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RED WINE

**Dominus, Dominus Estate,
Napa Valley, California 2009**

In the late 1960s, while attending the University of California at Davis, Christian Moueix fell in love with the Napa Valley and its wines. Son of Jean-Pierre Moueix, the famed wine merchant and producer from Libourne, France, Moueix returned home in 1970 to manage the family vineyards, including chateaux Petrus, La Fleur-Petrus, Trotanoy in Pomerol and Magdelaine in Saint Emilion.

His love of Napa Valley lingered and, in 1981, he discovered the historic Napanook vineyard, a 124-acre site west of Yountville that had been the source of fruit for some of the finest Napa Valley wines of the 1940s and 1950s. In 1982, Moueix entered into a partnership with Robin Lail and Marcia Smith daughters of famous and respected winemaker John Daniels (one of the true pioneers in Napa Valley) to develop the vineyard.

Christian Moueix, with the aid of the architects Jacques Herzog and Pierre de Meuron created the now famous and architecturally stunning Dominus winery from that allowed the structure to become part of the vineyard environment. The initial vintages are quite tannic, rustic and bright. That turned around with the trio of 1990, 1991 and 1992 vintages of Dominus. Twelve years after the partnership with the Lail family started, Christian Moueix became the sole owner of the Dominus Estate in 1995.

The 124 acre property Dominus Estate vineyard consists of 3 unique soil types; gravel based volcanic soil, clay and loam on a rolling terroir. That blend of terroir is a large part of gives the wines of Dominus Estate their unique, elegant, refined style. Many of the practices employed at the Moueix properties in Bordeaux are in use at Dominus Estate as well. The vines are crop-thinned once or twice a year, depending on the weather during the growing season. Green harvesting and canopy management is similar to what takes in their Bordeaux properties as well. The clusters receive the same care to see they are separated to allow more aeration. Before harvesting starts, the vines are defoliated as well.

Dominus Estate spends close to 18 months in 50% new French oak barrels, which is also close to what takes place at the Moueix wines in Pomerol. Starting in 1996, Dominus Estate introduced a second wine, Napanook, which takes its name from the vineyards original name. Dominus Estate releases close to 7,000 cases per year, while the production of Napanook is closer to 4,000 cases.

Grapes: Cabernet Sauvignon 86%, Cabernet Franc 10%,
Petit Verdot 4%

Tasting notes: Dominus Estate offers a symphony of red and black currants, Asian plum sauce, lavender, and spice. Sweet Christmas fruitcake characteristics emerge from this magnificent wines that finished at 14.5% natural alcohol (slightly higher than usual). The seamless integration of acidity, tannin, wood and alcohol, the brilliant length and overall compelling complexity and richness make it one of the great classics.

THE
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RED WINE

Numanthia, Bodega Numanthia Termes, Toro, Spain 2013

The Numanthia estate was named in tribute to the town of Numancia, renowned in antiquity for its legendary resistance to Roman invasion. Under attack from raiding legions in 133 BC, the townspeople fought to the last, choosing death over the dishonor of surrender.

Such tenacity and resilience must run in the soil, for many of the estate's vines date back well over a century. Numanthia lies among hills sculpted by the River Duero in North-Western Spain, not far from the Portuguese border. The climate is extreme with hot, dry summers and cold winters, but these are tough, tenacious vines that resisted the phylloxera epidemic when it ravaged Europe's vineyards in the 19th century.

Wine has been made in Toro for over two thousand years. Tradition has it that a young wine grower may well be tending vines his great-grandfather planted. The Tinta de Toro from the Tempranillo family is a grape variety that rewards meticulous vinification by revealing an intense, complex character. The wines are concentrated and powerful in essence, their berry-fruit notes balanced by a silky, elegant texture. Numanthia's first vineyards were planted in 1880, and today the estate continues to pioneer the rebirth of resilient Toro's wines.

Bodega Numanthia estate covers 83 hectares. On these sunny parcels, the vineyards are planted far away from one another, not aligned in perfect rows. In order to survive the dry climate, the vines need plenty of space so that their roots can spread out deep into the soil. But Bodega Numanthia vines are unique not only in terms of their layout, but also by their age: 40% are over 70 years old, and the extraordinary 4.8-hectare parcel of Teso de los Carriles includes a handful of vine stocks that are over 140 years old. The art of oenology entails extracting the very best from these incredible vines, particularly the intense fruit aromas that are so specific to the Tinta de Toro grape, while shaping the elegance and structure of this appellation. While this approach to winemaking is shared by all three wines produced at the estate, each of them (Termes, Numanthia and Termanthia) has its own style and profile, sometimes vibrant and fruity, sometimes intense and powerful but always elegant and sophisticated.

Grape: Tinta de Toro (Tempranillo) 100%

Tasting notes: This intense and complex wine showcases notes of fresh and mature fruits, especially strawberries and figs which are accompanied by flavors of cream pastry. The nose goes on to uncover light balsamic touches perfectly integrated with spices such as black pepper combined with notes of tobacco leaves and tiramisu. On the palate wines is intense, powerful and vigorous wine displaying great structure. Impressive fruit expression accompanied by sweet and well ripened tannins.

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DESSERT WINE

**Kracher, Trockenbeerenauslese, Grand Cuvée No. 1,
Burgenland, Austria 2003**

Aolis Kracher was a pioneer in his own right, and was quick to recognise the potential of the region long before many of his peers. He produced prized sweet wines from noble rotten grapes well before it was widely practised. Most of all, he treasured his vineyards, and was almost always found between the rows of vines, even during his later years. He knew his every vine, and knew what every site needed; a profound wisdom still drawn on today by the generations that follow him.

He created a new style of dessert wine, in which the fruit character, finesse and balance of the wine was far more important than just mere sweetness. The 1991 vintage brought Kracher his first international acclaim, and shortly afterwards, his name would become synonymous with cult sweet wines, especially in America. He was relentlessly eager for the innovative, and created a number of delicatessen products that would feature his sweet wines, from blue cheese to wine jelly, grappa, vinegar and even chocolate. He developed lasting friendships from China to California, and was tireless in his efforts as an ambassador to promote Austrian specialties.

Gerhard became Director and Chief Winemaker of the winery's after his father's untimely death in 2007. Despite Gerhard's relatively short time as Director and head winemaker of the company, he has continued to showcase the family's legacy that his father, Alois Kracher, Jr., and grandfather, Alois Kracher, Sr., built and has truly made a name for himself in the international wine market. Just two years after taking the company's reins, Gerhard was named Sweet Winemaker of the Year in 2009 by the International Wine Challenge in London.

Grapes: Welschriesling 50%, Pinot Gris 25%, Scheurebe 25%

Tasting notes: Pale amber color. Delicate smoked oak aromas over layers of black berry fruit. The palate displays juicy tropical fruit characters, combined with vibrant acidity and a touch of clove. Highly lively style, with an aftertaste of ripe apricot and plum.

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GUESTS

Mr Andrew Sackheim

Mrs Linda Mamula

Mr Donald Mamula

Mr Nicholas Kime

Ms Melinda McMullen

Mr Robert Rosenberg

Mr Ian Mcleod

Mrs Susan Mcleod

Mrs Wilma Maria Brown

Mr Frederick Brown

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