

# *Mr. Robert Rosenberg*

## VINTAGE ROOM DINNER

### A TOUR OF THE GREAT ESTATES

Tuesday, July 27, 2021

The Vintage Room • Crystal Serenity

In the Port of Great Exuma, Bahamas

Executive Chef **Werner Brennar**    Head Sommelier **Goran Sharlamanov**

### THE MENU

#### **DUO OF ALASKAN KING CRAB MEAT**

Celery & Chive Oil

#### **LIGHTLY SMOKED SALMON\***

Morels & Spinach

#### **ROASTED TOMATO RISOTTO**

White Balsamic Froth

#### **WAGYU BEEF TENDERLOIN\***

Truffled Potato Purée, Salsify & Pumpernickel, Cabernet Demi-Glace

#### **ARTISAN CHEESE PLATE**

Apricot Chutney & Rosemary Lavosh

#### **DARK CHOCOLATE MARQUISE**

Raspberry Sorbet

#### **OUR HOMEMADE VINTAGE ROOM CHOCOLATE PRALINES**

### WINE S

#### **Champagne:**

Moët et Chandon, Dom Pérignon, Épernay, France 2008

#### **White Wines:**

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2019

Château de Fuissé, "Le Clos", Pouilly-Fuissé, Burgundy, France 2017

#### **Red Wines:**

Philippe Pacalet, Gevrey-Chambertin, Burgundy, France 2014

Shafer Vineyards, Cabernet Sauvignon, Hillside Select, Stag's Leap District, Napa Valley 2014

Cabernet Sauvignon, La Sirena Winery, Napa Valley 2012

#### **Dessert Wine:**

Château Rieussac, Premier Grand Cru, Sauternes, Bordeaux 2009

\*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

### Moët et Chandon, Dom Pérignon, 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 Vogüe became head of Moët 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 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 (most champagnes are a blend of Pinot Noir, Chardonnay and Pinot Meunier).

The objective for each vintage is to achieve a style which should be pure, tactile, complex and fully representative of the year. If this is not achieved, Richard Geoffroy, the Cellar Manager, may decide not to declare a vintage. The final result is evocative of finesse and elegance rather than power, though the Pinot Noir does ensure good length. The feel of the wine on the palate is seamless: rich, fresh yet mature, ethereal with a silky, caressing texture.

**Grapes:** Pinot Noir 60%, Chardonnay 40%

**Tasting notes:** Notes of guava and grapefruit zest combine with stone fruit: white peach and nectarine. The wine opens up, with the whole complemented by woody vanilla and warm, lightly toasted brioche. The fruit is majestic: ripe, fleshy and profound. Beyond the richness and a certain voluptuousness is a strong impression of consistency that prevails. The wine's power is remarkably restrained. The various sensations - silky, salty, sappy, bitter and briny - converge and persist.





## WHITE WINE

### **Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 2019**

Cloudy Bay Vineyards was established in 1985 by Cape Mentelle Vineyards in Western Australia, and is today part of Estates & Wines. Innovation, meticulous attention to detail and regional expression are the guiding principles of Cloudy Bay.

The Marlborough region is blessed with a unique terroir where a cool, maritime South Pacific climate produces wines of great fruit intensity. Cloudy Bay has estate vineyards located at prime sites within the Wairau Valley, and long-term supply agreements with five Wairau Valley growers. The main varieties grown are Sauvignon Blanc, Chardonnay, and Pinot Noir with lesser quantities of Gewurztraminer, Riesling, and Pinot Gris.

The winery takes its name from a bay located in the eastern part of the Wairau Valley, which was named Cloudy Bay by Captain Cook on his voyage to New Zealand in 1770. Geologically, New Zealand is a very young country. Floodings and re-alignment of the Wairau and other rivers of the valley have deposited glacial outwash, forming a level plain with deep, sedimentary soils varying from washed stone to gravel, alluvial silt and clay. These soils have a very good natural nutrient status.

Widely regarded as the quintessential expression of the acclaimed Marlborough wine region, Cloudy Bay Sauvignon Blanc is an international benchmark wine noted for its vibrant aromatics, layers of pure fruit flavors, and fine structure.

**Grapes:** 100% Sauvignon Blanc

**Tasting notes:** Firm, luscious and concentrated. Vibrant aromatics infused with the tropical fragrance of fresh passionfruit and juicy pineapples combined with garden-fresh basil and crushed tomato leaves. Gooseberry and lemongrass flavors and plenty of acidity make this wine a great food pairing.



## RED WINE

### **Philippe Pacalet, Gevrey-Chambertin, Burgundy, France 2014**

Philippe Pacalet was born into a family of winemakers whose tradition in the craft dates back to 1780. Yet despite his family's rich history in winemaking, he did not inherit any land. With sky-high land prices in Burgundy, Philippe was forced to identify an alternative path to begin producing his own wines when he started out nearly two decades ago. Instead of purchasing land, he opted to become a 'micro-négociant' renting select vineyards around the Cote de Beaune and Cote de Nuits. Today, he remains a vintner without vineyards of his own but his business is thriving. Philippe currently produces over two dozen highly sought after wines from not only Burgundy but also Beaujolais and the Northern Rhône.

Despite the scale of his production, Philippe only works with carefully selected grapes from vineyards that meet his specific requirements and vinifies them at his own 19th century winemaking facility in the heart of Beaune. He is adamant about removing anything from the vinification process that obscures the pure expression of terroir, shunning industrial yeasts and using minimal quantities of sulphur, at bottling only. He never destems his grapes, seeing the stems as an integral part of the winemaking process, and believing that if the stems are not ripe enough, then the grapes are not either.

From pruning to bottling, Philippe personally oversees every step of the production of his wines but intervenes as little as possible. His philosophy is that nature shall govern the production and not technology. The end result are wines that are unique to each plot of land and the given year. Wines that are fresh, pure, elegant and incredibly aromatic. The fruit for this Gevrey village was sourced from six different vineyards from vines with an average age of 50 years old.

**Grapes:** Pinot Noir 100%

**Tasting Notes:** Fresh aromas of black cherry, strawberry and rose give way to an elegant, medium-bodied wine with firm tannins and flavors that match the nose that are underpinned by hints of minerality. Delicious now but has all the elements to evolve beautifully with some bottle aging





## RED WINE

### **Shafer Vineyards, Cabernet Sauvignon, Hillside Select, Stag's Leap District, Napa Valley 2014**

Shafer's property has been the site of vineyard cultivation since the 1880s, but it wasn't until the 1970s when John Shafer came to Napa Valley looking for a hillside site, that vines were planted on these rock-choked slopes.

Napa Valley viticulture was a different world in the 1970s, when Shafer acquired the neglected vineyards planted 50 years earlier by a farmer named Batista Scansi. White varietals sometimes grew side by side with red, modern trellising was unknown, and existing vineyards had been planted with little regard to what is now known about the relationship between terroir and varietal.

On the Shafer property, vine spacing of the original hillside vineyard was on an 8 x 8 foot grid and cross cultivation by tractor proved perilous, as the machine side-slipped down the rocky slope. Planting the steep upper vineyard called for dynamite to uproot truck-sized boulders and clear the land for planting, actions that earned the precipitous vineyard block its name of "John's Folly." Today, John's Folly is the grand-dad of the hillside Cabernet blocks, an important component of Hillside Select Cabernet.

It comes as no surprise that many of the vineyard blocks bear the names of favorite ski runs, one of them Sunspot, named after a challenging slope in Alta, Utah.

Made from a single varietal, 100% Cabernet Sauvignon, Hillside Select gains complexity from the variety of clones and rootstocks planted in the vineyards, each of which adds its individual characteristics to the finished wine.

In the 1980s, Doug Shafer, John's son, began a program of sustainable agriculture, planting native cover crops to offer cover to beneficial and predacious insects, control erosion, and serve as compost when the greens were turned into the soil at the end of their growing cycle. Above ground, Shafer erected hawk perches and barn owl boxes to attract birds of prey to naturally control unwanted rodents (this eliminated the need for rodent poisons).

**Grapes:** Cabernet Sauvignon 100%

**Tasting notes:** Very deep inky-purple colored, the 2014 Cabernet Sauvignon Hillside Select is incredibly intense and impactful on the nose, revealing notes of crushed black cherries, blackberries and fresh black currants with underlying notions of charcoal, sautéed herbs, black soil, chargrilled meat and pencil lead, plus a waft of violets. Very full-bodied, very rich and wonderfully concentrated, the wall of fruit is well matched by a firm structure of ripe, grainy tannins and plenty of freshness, finishing with great length and depth.





## RED WINE

### **Cabernet Sauvignon, La Sirena Winery, Napa Valley 2012**

The first wine Heidi made for La Sirena started as fluke opportunity – a custom crush wine for a client that fell through. They had hired her to make Sangiovese during the 1994 vintage for a new brand, but ran into a conflict of interest situation with their family, who had other winery ties. The wine was already made and quite delicious, but the client had to abandon the project. They were going to put the wine on the bulk market and she thought, 'Here's my chance to start my own winery, maybe I could buy it!' Once the decision was made, she needed to come up with a winery name, design a label and get approval and permits, etc. all within a 30 day time period. The wine was ready to bottle, so time was of the essence.

Heidi and her husband Bo found the name while looking through the playing cards of the Mexican card game called Loteria. All the cards are different nouns, and one was La Sirena- the mermaid (pic). As big scuba divers and ocean lovers, the name stuck out to them: here was this beautiful symbol of something magical, like wine, and a way for her to combine two great passions. Designer and friend Michele LeBlanc came up with a fun and fanciful mermaid label based on Heidi's own likeness(pic of OG label), and with that, La Sirena began in earnest in 1994 with 200 cases of Sangiovese.

Today, La Sirena makes around 2,000 cases of 6 different wines each year: Cabernet Sauvignon, Pirate TreasuRed, Le Barrettagé, Grenache, Art Bus, and Moscato Azul. All the wines are small production lots made with great care and the highest quality in mind. Based in Heidi's hometown of Calistoga, these wines are near and dear to her heart – literally. Heidi's home vineyards provide much of the Cab and Syrah she uses in her wines. Heidi loves having her own brand because she gets to make whatever she wants – creating, experimenting, and being free to explore and express herself through her work, while also giving her fans the delicious wines they have come to expect from her.

Heidi Peterson Barrett is one of the world's most renowned and respected winemakers. Since the 1980s, she has created some of the Napa Valley's most famous wines, including Screaming Eagle, Dalla Valle, Grace Family, Paradigm, and many others. She started her own brand, La Sirena, in 1994, and began her collaboration brand, Barrett & Barrett, with her husband, Bo Barrett of Chateau Montelena, in 2010. Her career took off in the late 80s when she began working for Dalla Valle as an "independent winemaker". She began to develop a tiny project called Screaming Eagle shortly afterwards, and from there, things escalated quickly. With 5 perfect 100-point scores for her wines in the span of just a few years, Heidi skyrocketed to international fame, setting a world record for the highest price ever paid for a single bottle of wine (\$500,000 for a 6L of 1992 Screaming Eagle at the Napa Valley Wine Auction in 2000).

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## RED WINE

### *Cabernet Sauvignon, La Sirena Winery continued...*

Today, Heidi maintains a stable of ultra-premium client wineries, including Paradigm, Lamborn, Amuse Bouche, Au Sommet, Fantesca, and Kenzo, as well as her own brands La Sirena and Barrett & Barrett. She and Bo live among their vineyards in Calistoga. In her free time, she enjoys scuba diving, flying her helicopter, making art, and gardening.

**Grapes:** Cabernet Sauvignon 90%, Merlot 5%, Cabernet Franc 3%, Petit Verdot 2%.

**Tasting notes:** The 2012 Cab has a dark, dense, rich ruby red color. Aromas are intense; deep ripe wild blackberry and black cherry, currants, and toasty caramel sweetness from a mix of new and used French oak barrels. Hints of fresh roasted espresso beans and spice leads to a silky yet vibrant mouthful. Flavors across the palate mirror the aromas with a seamless, dense yet silky impression. Lightly mouth coating tannins linger in the strikingly long finish, adding structure and texture without dryness.





## DESSERT WINE

### **Château Rieussac, Premier Grand Cru, Sauternes, Bordeaux 2009**

For several generations, Château Rieussec has been a leading name in Sauternes wines. From 1984, Domaines Barons de Rothschild (Château Lafite Rothschild in Pauillac, Château l'Evangile in Pomerol) are the owners of this estate thus completing the range of their prestigious crus portfolio.

In the 18th century, the Rieussec estate belonged to the Carmes de Langon monks. The confiscation of the estate during the revolution led to its public sale around 1790 as an "object of national heritage" to Mr. Marheilhac, the period's owner of Château La Louvière at Léognan.

Château Rieussec was acquired by Domaines Barons de Rothschild (Lafite) in 1984. The estate then included 110 hectares, including 68 hectares of vineyards.

The Château Rieussec vineyard extends from the border of Fargues and Sauternes, adjacent to Château d'Yquem on the east. The vineyard covers 93 hectares of gravel interspersed with lime. The soils are varied, with a good deal of gravel and, here and there, sand with underlying layers of clay. The presence of this clay would explain Rieussec's colour, which is a little deeper than Yquem's.

Traditional techniques from Sauternes are used and the harvests are done by selective pickings depending on the ripeness of the grapes and evolution of botrytis cinerea (noble rot). They last for 6 to 8 weeks from September to November. The Sauvignon is rarely used, and is generally reserved for "R de Rieussec", the estate's dry white wine. The current grape mix is : Sémillon (90%), Sauvignon (7%), Muscadelle (3%).

To enhance Château Rieussec's potential, stern measures were implemented, including meticulous sorting of berries and fermenting in barrels, which provides a superior selection for blending fine wines. A new cellar was built in 1989 to extend ageing in barrels.

This excellent Sauternes often has very fine aromas of apricot, marmelade and tropical fruit. It is a smooth, rich wine, yet remains fresh and good to drink thanks to its important acidity, which underlines its richness of aroma.

**Grapes:** Semillon 76%, Sauvignon Blanc 24%

**Tasting notes:** Intense, with powerful almond, bitter tangerine, mango and papaya notes, as well as racier heather, mirabelle and yellow apple flavors. Long and very focused despite the weight and breadth, this features a gorgeous hint of warm tarte Tatin on the finish.





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Tuesday, July 27, 2021

The Vintage Room • Crystal Serenity  
In the Port of Great Exuma, Bahamas

Executive Chef **Werner Brenner**    Head Sommelier **Goran Sharlamanov**

*Mr. Michael Rogers*

*Mrs. Nancy Rogers*

*Mr. Bernard Holloway*

*Mrs. Karen Holloway*

*Mr. Bernard Holloway Jr*

*Mrs. Jingfang Ye*

*Mr. Joel Sakura*

*Mrs. Kathleen Sakura*

*Colonel Jonathan Pirkey*

*Dr. Kasandra Traweek*

*Mrs. Kimbelry Bozetarnik*

*Ms. Linda Votaw*

*Mr. Robert Rosenberg*



## WHITE WINE

### **Château de Fuissé, "Le Clos," Pouilly-Fuissé, Burgundy, France 2017**

The VINCENT family—owner of Château Fuissé for five generations since 1862—assures the continuity of the domaine. Thanks to the transmission of the family's savoir-faire gained over three centuries, each generation has added land, improved quality and enhanced the worldwide renown of the wines of Château de Fuissé.

The Château de Fuissé—located in the heart of the eponymously named village—is a true family home, rich in history, from its 15th century pentagonal tower to its Renaissance stone porch dating back to 1604.

The Château de Fuissé's vineyards, located in southern Burgundy, cover more than 40 hectares (+100 acres) spanning five appellations, including: Pouilly-Fuissé : 25 hectares/62 acres, Saint-Véran : 8 hectares/20 acres, Mâcon-Villages : 3 hectares/7.5 acres, Mâcon-Fuissé : 1 hectare/2.5 acres, Bourgogne-Blanc : 0.5 hectares/1.2 acres, Juliéas : 3 hectares.

The respect for terroir, the vintage and the Chardonnay varietal are the three essentials of the Château de Fuissé wines. The vinification is adapted to the specifics of each parcel. Vineyard expression, natural ripeness, concentration and minerality form the identity and character of our great White Burgundy wines.

The stone walls of Le Clos, a wholly owned vineyard ( monopole) surround the Château de Fuissé itself. The " vieilles vignes " or " old vines ( more 50 years ) of this exceptional parcel express the perfect harmony of the three soil-types present within the vineyard, giving complexity this great White Burgundy Wine.

**Grape:** Chardonnay 100%

**Tasting notes:** Aromas of Meyer lemon, orange blossom, delicately musky peach, honeycomb and wheat toast introduce the 2017 Pouilly-Fuissé Le Clos, a full-bodied, multidimensional wine with terrific depth and concentration at the core, balanced by succulent acids and concluding with a long, perfumed finish. It's similar in scale to the Brûlées, but it's simultaneously more intense and more controlled; it's also the most elegant of the Château Fuissé's wines.

