



## MAXIE'S SOUTHERN COMFORT

OYSTER BAR • BBQ • FRESH FISH

### WUWM Benefit

A Wine Tasting with a Southern Flair

November 4, 2009

#### White and Sparkling White Wines

**Matched With:**

**Smoked Salmon Pâté**

Fried Parsley, Burnt Shallots, Puttin' on the Ritz

**Pickled Shrimp Cocktail "Shooters"**

Pickled Okra and the like

**Open Faced Fried Oyster Po-Boy**

Classic; Fully Dressed

#### Light and Medium Red Wines

**Matched With:**

**Fried Grit Cakes**

Roasted Tomato and Fennel, Goat Cheese

**Smoked Chicken and Dumplings**

Turnip Greens, Creamy Blue Cheese Gravy

**Knights Vail "Hot Brown"**

Jalapeno Bacon, Homemade Chow Chow

#### Medium and Full Bodied Red Wines

**Matched With:**

**Braised and Pulled "Star Valley Farm" Beef Rib Tart**

Caramelized Cipollini Onions, Fried Beets

**Double Smoked and Pulled Pork Butt**

Red Wine Syrup, Biscuit, Cracklins'

**Peppercorn Seared Strip Steak**

Truffle Arugula Mayonnaise, Crostini





## White and Sparkling White Wines

**Nino Franco – Prosecco di Valdobbiadene “Rustico” Non-Vintage - Veneto, Italy** **\$16btl**

Nino Franco is one of the truly great Prosecco producers. Located in the upper reaches of the Veneto this third generation winery is run by Primo Franco, a master craftsman and advocate for the dry style of Sparkling Prosecco. Made from 100% Prosecco Grape; the firm bubbles and crisp acidity make this a great food wine. Light aromas of banana on the nose lead to a fresh pear flavor on the palate. Wine Advocate declares that “this is just about as good as it gets for Prosecco at the non-vintage level.”

**Three Stones Sauvignon Blanc - Marlborough, New Zealand** **\$12btl**

Coming from the cool climates and stony vineyards of New Zealand’s South Island, this 100% Sauvignon Blanc Wine shows the high acidity that makes New Zealand Sauvignon Blanc so distinctive. Flavors of Passion Fruit and Gooseberry blend with the high acidity to form a great match to fried foods, grilled poultry and fish.

**Macon-Lugny “Les Charmes” Burgundian Chardonnay - Burgundy, France** **\$12btl**

This classic Burgundian Chardonnay comes from a vineyard on a south sloping plateau above the village of Lugny in heart of the Macon-Lugny Appellation. A medium bodied Chardonnay is entirely vinified and aged in steel vats creating a very clean, fruit and stone wine with no oak influence. This is the Chardonnay that can be matched with lighter fish and poultry or as a balance to rich sauces on all dishes.

**Cuvaison Chardonnay Carneros - Napa Valley, California** **\$15btl**

Carneros, located in the Southern end of Napa Valley is the ideal place to grow Chardonnay and Pinot Noir. This Chardonnay is decidedly full bodied with 8 months in French Oak for a developed Oak Finish. Peach and Apricot blend for a lush nose and fruit mid-palate with a long Vanilla & Allspice Finish.

**Sokol Blosser Dundee Hills Pinot Gris - Willamette Valley, Oregon** **\$17btl**

This is a far cry from the lean (read bland) Pinot Grigio that populate the wine landscape these days. Southern exposure vineyards in The Dundee Hills give this wine heft and lush fruit. Whole cluster pressing & 3 months of Sur Lie Aging give it a complex creaminess. An aroma of mineral & stones and a taste of apricot, peach & fig. Despite lush fruit and creaminess this wine finishes dry. This wine just Screammms Thanksgiving Day.





## Light and Medium Red Wines

### **Chapoutier Cotes-du-Rhone "Belleruche" Rouge - Rhone Valley, France**

**\$12btl**

One of the truly great Rhone producers shows you can make a great wine for not that much money. 50% Grenache and 50% Syrah are crushed and macerated together to give wine complexity and tannin structure. Dark fruits with pepper notes. Very versatile food wine; match with everything from Pizza to Steak.

### **Casa Silva Reserve Carmenere - Colchagua Valley, Chile**

**\$11btl**

When we talk about the NEW wine industry in Chile, we forget that they have been growing grapes in the Colchagua valley since the late 1800's. Concentrated blackberry and plum are accented by white pepper and spice. The fruit is forward and the tannins are supportive, but not overpowering, resulting in a great food wine. Matches well with smoked poultry & pork.

### **Tamari Reserva Malbec - Uco Valley, Mendoza, Argentina**

**\$12btl**

High elevation vineyards create highly acidic, structured wines. Daytime temperatures of 90\* plus create full lush fruit. The Mendoza River Valley has both high elevation cool and daytime heat and the Reserva Malbec is the benefactor. Intense Jasmine and Cherry tones on the nose. A decidedly plummy mid-palate turns to caramel & toffee on the finish. Probably a result of the 9 months of new American Oak aging.

### **Carneros Creek Reserve Pinot Noir - Carneros, Napa Valley, California**

**\$18btl**

As mentioned previously, Chardonnay & Pinot Noir thrive in Carneros and the nice folks at Carneros Creek have made Pinot Noir a focus since 1973. A variety of clonal variations and vineyard exposures blend to give the wine complexity. A pronounced nose of Bing Cherry & Spice. Oak is used sparingly to let the cherry fruit and clove really show in the glass. 14.5% alcohol content shows some heft so this wine can pair with bigger foods than most Pinot Noirs. This is a great match with Turkey or Holiday Hams.





## Medium and Full Bodied Red Wines

### **Rosenblum Contra Costa County Zinfandel - Contra Costa County, California**

**\$16btl**

Dr Rosenblum makes more wine from more places than just about any other California Wine maker. He regularly cites the joy in finding the unique qualities found in each vineyard site. He also cites the reality that it takes “a lot of beer to make a good bottle of wine.” Long story short, he is a good guy to have at parties. This vineyard site is at the base of Mt. Diablo in the Oakland Hills. Known for their Plum and Leather qualities, wines from this region will also show ripe cherry and dark chocolate. This is a big wine aged for 11 months in both French and American Oak. Pair with big foods or with Big People.

### **Artessa Elements – (Red Blend) - Napa and Sonoma Counties, California**

**\$19btl**

There are kitchen sink wines and then there is: “it's so good I want to swim around in it in my bathtub wines.” This would be the later. 65% of the fruit comes from Sonoma County and 35% of the fruit comes from Napa County. This combination of Tempranillo, Merlot, Cabernet Sauvignon, Syrah, Granacha, Cabernet Franc and Graciano produces a bright and bold fruit forward wine. Black Currants & Berries mix with Nutmeg, Vanilla & Smoke. Part of what sets this wine apart is its very luxurious silky mouth feel.

### **Quickfire Cabernet - Napa Valley, California**

**\$16btl**

Made with fruit primarily from the famed Rutherford Bench in the Northern Napa Valley. The aromas are of Raspberries with dark chocolate and Cassis. The taste is of blackberry and currant. The highly developed fruit at harvest, long fermentation and aging in French Oak barrels gives this wine depth and heft. This wine drinks like something \$10-\$15 more expensive.

Orders can be placed for all wines at the quoted prices above. There is a 10% discount for mixed and full cases of wine. Full payment is expected at the time of order. Wines will delivered to Maxie's on Friday 11/6 and will be available for immediate pickup.

