



**FINE VINTAGE LTD**  
BY JAMES CLUER MW

<b><u>Wine Log</u></b>								
<b>Course Level</b>	Tasting Masterclass - Food & Wine Matching							
<b>Class #</b>	1							
<b><u>Varietal / Region</u></b>	<b><u>Producer</u></b>	<b><u>Other Notes</u></b>	<b><u>Region</u></b>	<b><u>Alc. %</u></b>	<b><u>Vintage</u></b>	<b><u>\$ Price</u></b>	<b><u>Food Pairing Item</u></b>	
1	Chardonnay	Jean-Marc Brocard	AOC Chablis 1er Cru - Montmains	Burgundy, France	13	2020	63.00	Lemon Wedge
2	Sémillon/Sauvignon Blanc	Domaine de Chevalier	AOC Bordeaux Blanc - Clos des Lunes	Bordeaux, France	13	2017	37.00	Goat Cheese
3	Riesling	Max Ferdinand Richter	Erdener Treppchen Spätlese	Mosel, Germany	8	2018	39.00	Hot Calabrese Salami
4	Grenache blend	S de la Sablette	AOC Coteaux-Varois-en-Provence - Rosé	Provence, France	13	2020	25.00	Garlic Shrimp
5	Pinot Noir	Hidden Bench	VQA Beamsville Bench	Niagara Peninsula, ON	13	2019	38.00	Smoked Salmon
6	Tempranillo blend	Franco-Española	DOCa Rioja - Rioja Bardón - Gran Reserva	Rioja, Spain	14	2011	41.00	Aged Manchego Cheese
7	Grenache blend	Château de Beaucastel	AOC Châteauneuf-du-Pape	Southern Rhône, France	15	2017	107.00	Pâté Campagne
8	Sangiovese	Gaja	DOCG Brunello di Montalcino - Pieve Santa Restituta	Tuscany, Italy	14.5	2014	140.00	Parmigiano Reggiano
9	Cabernet Sauvignon	Heitz		Napa Valley, CA	14.5	2015	114.00	Roast Beef
10	Touriga Nacional blend	Poças	LBV	Douro Valley, Portugal	20	2012	37.00	Blue Cheese & Dark Chocolate