

# An Italian Wine Dinner

featuring the Wines of Piedmont

with Importer Gordon Hullar

of Vintner Select

Thursday, November 6, 2008

Join us Thursday November 6, 2008 as we feature the wines of Piedmont, Italy. If you love wine from Piedmont or would like to further your knowledge of this great wine region, do not miss this dinner. We will feature a pre-dinner tasting of a six highly-acclaimed Barolos from the 2003 vintage that represent different wineries and styles of Barolo. The dinner will feature three other grape varieties found in Piedmont followed by two highly acclaimed Barbarescos. We will end the dinner with two rare Barolos from the 2001 vintage.

Gordon Hullar was trained as a chemical engineer and spent 29 years in engineering and manufacturing at Procter and Gamble before resigning to start Vintner Select in 1989.

Gordon first became interested in wine while living in Sacramento, California in the 1960s. That interest became a hobby in the mid 1970s as he developed an interest in French wines, particularly Bordeaux and Burgundy. A 1985 trip to the Rhone valley expanded his interest in Rhone wines. Italy was soon to follow and a 1989 trip to Italy started his love affair with Italian wines. He met a young Italian wine importer, Marc de Grazia, and soon Italian wines were added to his portfolio in 1991.

Marc de Grazia Selections has been promoting fine Italian wines since 1980. They represent over eighty small estates from fourteen Italian wine regions with an emphasis on significant terroir and a preference for native Italian varietals. From the beginning founder Marco de Grazia has worked closely with the vigneroni in all phases of production. Marco is particularly well known for his work in Piedmont, where he and his producers have been leaders in the quality revolution that has dramatically improved Barolo, Barbaresco, Nebbiolo, Barbera and Dolcetto through numerous changes in both the vineyard and the cellar. It is also in Piedmont where Marco has the largest number of producers (29), including many of the best and best known producers in the appellation.

Pre-Dinner tasting featuring the six highly acclaimed Barolos from the 2003 vintage paired with an antipasta course.

Cioppino

A rich seafood stew with cod, calamari, bay scallops, clams and mussels, seasoned with fresh oregano, thyme, marjoram and rosemary, simmered in a tomato saffron broth with a Parmigiano-Reggiano cheese crisp.

Gavi Vigneto Masera, Massone, 2007  
Oxtail Raviolis, Truffle Butter Sauce

Raviolis filled with oxtail, garnished with wild mushrooms, flavored with a White Alba Truffle butter sauce, with shaved aged Parmigiano-Reggiano cheese.

Dolcetto d'Alba, Elio Altare, 2006  
Ohio Rabbit Ballantine, Fall Squash Purée

Ohio farm-raised summer rabbit cooked in its own broth, topped with rabbit confit and bacon. Served with an Erie County

Squash purée with a rabbit glaze, garnished with pea tendrils.

Barbara d'Â€™ Asti â€œCa di Pianâ€•, LaSpinetta, 2005  
Filet de Boeuf, Bone Marrow

Roast tenderloin of beef, served on a bed of mushroom duxelle, with sauce Perigueux, garnished with black truffles and roasted bone marrow.

Rocca Albino Barbaresco Ronchi, 2004 â€œ Moccagatta Barbaresco Bric Balin, 2004  
Roast Tenderloin of Veal, Sauce PÂ€rigueux Tenderloin of Wisconsin Veal served over a delicata squash filled with white and black truffle risotto finished with chanterelle mushrooms and a truffle reduction sauce.

Clerico Barolo Percrestina, 2001 â€œ Corino Barolo Vecchie Vigne, 2001  
Apricot Tart, Apricot Glaze An almond/apricot tart drizzled with an apricot glaze served with Madagascar French vanilla bean ice cream

Moscato d'Â€™Asti, La Spinetta, 2007  
\$130 per person

Tax & Gratuity not included