

***The Old World Vines' wines being presented on November 14
Winemaker's Dinner at The Greek Ventura are the following:***

1. Sauvignon Blanc 2016-Karipidis Estate - Larissa, Thessalia Region

Sauvignon Blanc 100%- Stainless steel **Tasting Notes:** Bright yellow-green color. Intense and complex nose of vegetal aromas (asparagus, capsicum) combined with fruity characters (melon, peach, pineapple). Fresh, well-balanced palate with a persisting fruity finish.

Fresh Spinach & Strawberry Salad with Poppy Seed Dressing

2. Pyli white 2016 -Michaelidis Estate PGI Drama Macedonia Region

Dry White, 50% Assyrtiko, 40% sauvignon blanc, 10% chardonnay - stainless steel

Alcohol: 13% **Tasting Notes:** Nose, tropical fruit like pineapple, peaches, lemon, and secondary aromas like roasted almond and butter

Chicken Breast Skewers with Mango sauce and pineapple garnish

3. Santorini -Karamolegos Estate- Gold Medal Texxom PDO Santorini

White 90% Assyrtiko with a splash of Athiri and Aidani- Stainless steel **Source of Grapes:** Grapes were sourced from old vines reaching 50 years of age planted in volcanic soils with elements of schist and stones in the villages of Pyrgos, Exo Gonia and Megalochori. **Alcohol:** 13.5%

Tasting Notes: Elegant, yet ripe nose with pears and minerals that are combined with floral and yeasty notes. Fresh, vivid and well balanced on the palate with depth of fruit and many layers of flavors.

Grilled Salmon with Asparagus Spears

4. Vorinos red 2012– Daskalaki Estate – Gold Medal Thessaloniki

PGI Crete **Variety:** 50% Kodsifali, 50%Liatiko **Tasting Notes:** With a bright ruby color and purple hues. A complex aromatic bouquet with red fruits, vanilla and spices, with a generous, round and balance flavor. Served at 16-18°C, accompanied with meat, poultry, pasta, smoked cheeses, grilled meats.

Smoked Gouda Cheese Tomato Sauce on Farfalle Pasta

5. Nemea 2014 -Lafazanis Winery Dry Red **Variety: 100% Agiorgitiko (St George)**

12 months in French oak, **Vinification:** Lime and clay soils, 14 months in oak barrel. **Tasting Notes:** A deep purple, aromas of blackberries and ripe strawberries with a touch of anise and spices such as clove and cinnamon. A medium bodied wine with graceful texture, balanced acidity and very ripe tannins. The finish is long. **Alcohol:** 12.8%

Roasted Lamb in a Red Wine Sauce (carrots/onion/celery) & Orzo

6. Nebbiolo 2010 – Karipidis Red, variety: 100% Nebbiolo Thessalia Region

13.5% alcohol **Tasting Notes:** Ruby/burgundy in color. Concentrated aromas of spices (black pepper) and red fruits (blackberry, black cherry) together with the sweet characters of the French oak (vanilla, coconut, sweet wood). A full-bodied wine with high acidity, rich but rounded tannins, very pleasing structure and long-lasting aftertaste (spicy). A lively, complex and age-worthy wine.

Teriyaki Beef Skewers over rice pilafi

7. Avdiros Rose 2015 Thrace Region 80% Pamiti, 20% Syrah **Tasting Notes:**

Pomegrante, strawberry, cherry, Turkish Delight Rose, tea, peppermint, rich salads, bougatsa, galataboureko, ice cream

Flourless Chocolate Ganache, Raspberry Sauce and Powdered Sugar garnish