

THE DELMONICO ROOM

AT THE HOTEL FAUCHÈRE

MILFORD, PENNSYLVANIA

THURSDAY, JULY 27th

In this Wine Circle evening,
Chef Michael Glatz welcomes Chloë Nawrocki of Nawrocki Imports
to the table for this casual tasting and discussion

Chloë will share six wines presented in two flights of three each, wines
produced from unique varietals or less expected regions of the world

RODITUS, Giannikos At Sea

Peloponnese, Greece

Tasting Notes: Pale lemon tint, intensely aromatic with crisp fresh hints of grapefruit and melon

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CHENIN BLANC, Cape Dreams

Robertson Valley, South Africa

Tasting Notes: Dry white wine, pineapple, tropical fruit notes and citrus.
Well balanced with a zesty finish

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SAUVIGNON BLANC, Maola Ficus

Central Valley, Chile

Tasting Notes: Tropical fruits, mandarins, citrus and gooseberry.
Initial fruit sweetness balanced by acidity. Crisp and refreshing

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TANNAT, Miolo Family Vineyards

Campanha, Brasil

Tasting Notes: Fruity aroma emphasizing red fruits and spices, perfectly blended with oak giving a
touch of complexity and smokiness.

Soft smooth, structured with medium body and striking presence of tannins

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CABERNET SAUVIGNON, Bodegas Correas Valle Las Acequias

Estate Dona Ofelia, Medrano, Mendoza, Argentina

Tasting Notes: Elegant, refined, complex and well-balanced. Intense spicy notes of black pepper.
Persistent tannins. Ripe black and red fruits, herbaceous notes and underlying oak. Aged 10 months in
French oak barrels. Aged 6 months in bottle

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OLD VINE SHIRAZ, Lou Miranda Estate

Barossa Valley, Australia

grapes are sourced from over 100 Year Old Barossa Valley estate vines (centenarian vines). Fruit is
carefully selected and handpicked. Scored 92 points by Robert Parker. Only 12,399 bottles produced
Tasting Notes: Ripe plum, blackberry with a rich toasty vanilla oak. Mocha notes add complexity and
depth to the bouquet. An elegant, balanced wine with plush dark fruit, complemented by spicy pepper
and ripe smooth tannins. The oak delivers persistence of flavor and length
with a distinct mocha adding depth

Thursday, July 27th, 6:00pm, \$40 per guest

Reservations Required