



#### Welcomes

## Le Amis Du Vin Utah

Sunday, April 28th 2024, 5:00 pm

### **Opening Reception**

Francis Ford Coppola Sofia Rosé 2022

### First Course

House made potato chips with white truffle oil and asiago cheese

Indigenous Prosecco Brut 2022

### **Second Course**

Mahi-mahi with carrot butter reduction over a bed of sautéed spinach Highlands 41 Chardonnay 2021

### Third Course

Crispy cauliflower "wings" in sweet and spicy garlic chili sauce

Charles Smith Kung Fu Girl Riesling 2022

## <u>Sorbet</u>

# **Fourth Course**

New Zealand Lamb Chops with a white wine dijon reduction and blueberry mint chutney, roasted Yukon Gold potatoes and house vegetables

Parducci Small Lot Petite Sirah 2021

## Fifth Course

Dark chocolate cake layered with strawberry buttercream frosting covered in rich chocolate ganache

Coffee Service

Hosted by Stephen and Heather Hales

## **About The Wines**

#### Francis Ford Coppola Sofia Rosé 2022 \$16.99 (on sale in May for \$13.99)

Tasting Notes: Scents of blood orange and strawberry. Flavors of apple, flint, red cherry and tangerine.

Blend of 41.1% Pinot Noir, 40.2% Grenache, 18.7% Other

**Appellation:** California Monterey County

<u>Rating:</u> 90 points (Wine Enthusiast) "Focused lines of pluot and tangerine peel draw the nose into this bottling. The palate is zippy with lemon-lime flavors that cut through the Rainier cherry core, making for a fresh yet fruity sip." — Matt Kettmann

#### Indigenous Prosecco Brut 2022 \$18.99 (on sale in May for \$15.99)

<u>Tasting Notes:</u> Bright aroma notes of white peach and yellow flowers, with hints of sweet spices. Nicely evolving creaminess brings out notes of candied apple and white peach, elegantly balanced with a crisp minerality. Light straw color.

100% Glera grapes from 17 year old vines grown in high hillside vineyards between Conegliano and Farra di Soligo <u>Appellation</u>: Conegliano Valdobbiadene D.O.C.G.

<u>Rating:</u> 88 points (Vinepair) "This Prosecco brings with it ripe, almost tart, fruit flavors calmed and balanced by quiet aromas of jasmine and pear with hints of honey. The palate all comes together for an expressive, buoyant Prosecco."

#### Highlands 41 Chardonnay 2021 \$14.99

<u>Tasting Notes:</u> Greets the nose with an array of ripe fruit aromas, including citrus, guava and orange peel. A touch of spicy oak adds complexity. Balanced acidity creates structure and a long, complex finish.

100% Chardonnay grapes from Loma Vista Vineyard and Sarmento Vineyard

**Appellation:** California Monterey County

<u>Rating:</u> 87 points (Wine Enthusiast) "Cold-smoked apple aromas meet with crisp stonefruit on the nose of this bottling. There's a tart lime angle to the palate, which gives way to creamier white peach flavors by the finish." — Matt Kettmann

### Charles Smith Kung Fu Girl Riesling 2022 \$14.99 (on sale in May for \$11.99)

<u>Tasting Notes:</u> White peach, mandarin orange and apricot are delivered with a core of minerality that makes this dry Riesling shimmer with energy and freshness.

100% Riesling from Washington State

<u>Rating:</u> 90 points (Wine Enthusiast) "The Kung Fu Girl frot kicks with aromas of pineapple, peach and lemon verbena. Then its flavors of peach sorbet and tangerine pith hit you with a ding guek kick to the solar plexus. Submission is inevitable." — Michael Alberty

#### Parducci Small Lot Petite Sirah 2021 \$15.99

<u>Tasting Notes:</u> Blackberry, fig, and plum mingle with spicy notes of clove and ginger on the nose. On the palate, the deep rich flavors of the wine's concentrated fruit intermingle with notes of pepper and cigar box that carry through to a velvety finish.

100% Petite Sirah

Appellation: California Mendocino County

<u>Rating:</u> 90 points (Wine Enthusiast) "This big, bold wine is filled with layers of aromas and flavors alongside firm, structural tannins and a solid dose of acidity. Enjoy notes of tart red and black plum, ripe blackberry and black cherry, dark chocolate, tarragon, fennel, star anise, crushed violets, dried tobacco, cinnamon stick and black pepper." — Stacy Briscoe