

New Zealand Wines

November 16, 2013

33 members and guests attended

committee chair: Mo Owen

committee: Trisha Owen, Nancy and Jeff Stabins,
Vickie and Alex Wheeler, Annette Barber, and Dave Holt

Our entry wine was: 2013 Villa Maria Sauvignon Blanc \$10.

Mo had a slide show of New Zealand scenery and vineyards.
He talked about the regions and history of New Zealand
Wine.

We were served a cold platter of assorted meats and
cheeses and heures douvres which were paired with 3
Sauvignon Blancs and 4 Pinot Noirs.

Alex, Jeff, and Dave talked about the wines that they
brought. Also, Vickie presented some slides of New Zealand.

We finished with a Bordeaux Blend from Hawkes Bay and
chocolate mousse. Over all, the wines were of excellent
quality.

The food pairings included Lamb stuffed mushrooms and
liver pate on crustinis.

Top 3 wines:

2007 Staete Landt Pinot Noir, \$18

2010 Craggy Range Red Blend, \$18

2008 Mohua Pinot Noir, \$21