

# **FTA FALL DINNER AT SHANGHAI**

## **Wines (18)**

### **Reception**

Moet & Chandon Brut  
Evian & S. Pellegrino

### **Dinner**

#### **Loyalty Toasts**

Jacob's Creek Chardonnay Pinot Noir Brut Cuvee, South East Australia (non-vintage)

#### **First Course**

Barokes Chardonnay Semillon Bin 241, South Eastern Australia  
Robert Mondavi Private Selection Sauvignon Blanc, California, 2005  
Nederberg Classic Sauvignon Blanc, Coastal Region, South Africa, 2007  
Grace Vineyards Tasya's Reserve Chardonnay, Shanxi, China, 2004  
Rosemount Road Chardonnay, South East Australia, 2006

#### **Main Course**

Concha Y Toro "Trio" Chardonnay-Pinot Grigio-Riesling, Central Valley, Chile, 2006  
Ernest & Julio Gallo Single Vineyard Laguna Chardonnay, Dry Creek, Sonoma County, California, 2004  
Barokes Cabernet Shiraz Merlot Bin 121, South Eastern Australia  
Concha Y Toro "Trio" Merlot-Carmenere-Cabernet Sauvignon, Central Valley, Chile, 2005  
Grace Vineyards Deep Blue, Shanxi, China, 2004  
Yalumba Shiraz-Viognier, Barossa Valley, Australia, 2004  
Antinori "Peppoli" Chianti Classico DOCG, Tuscany, Italy, 2005

#### **Cheese Course**

Baron Philippe de Rothschild Escudo Rojo, Maipo, Chile, 2004  
Rosemount Road Shiraz, South East Australia, 2006  
Torres Nerola-Syrah-Monastrell DO, Catalonia, Spain, 2004  
Nederberg Classic Shiraz, Western Cape, South Africa, 2005  
Robert Mondavi Private Selection Zinfandel, California, 2004-2005  
Ernest & Julio Gallo Single Vineyard Frei Ranch Cabernet Sauvignon, Dry Creek Valley, Sonoma County, California, 2002

#### **Dessert**

Cognac Camus