## IWFS OAKVILLE & AREA



An evening on the Algarve Tuesday July 9th 2011 at the Oakville Club

### Program:

6:00 - we convene Hors d'Oeuvres - Selection of olives, cheeses, chourico and bread cod fritters

> **Daired with Raza - Vinho Verde DOC Branco 2010** 6:30- 7:30 set sail (let the winds be gentle) 7:45 - we resume with staters and salads

Green Salad with onions and oil & vinegar dressing Steamed Mussels with white wine, cilantro and garlic Russian Salad - potato, mayo, carrots, green beans and

peas Daired with - vignoble Gibault Suvignon Blanc

### followed by

Stewed Chicken (garlic, parsley and lemon) in a white wine sauce with white rice

& Baked God with potatoes, olives, caramelized onions and mustard Daired with Domares - Touriga franc Tinta Roriz Sweet Gourse

Rice Ludding, Honey & Olive Oil Cake and Orange Tort

Daired with Taylor Fladgate LBV -lightly chilled

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Tom and Jance Alton -Nicole Faucher and Alain Gareau Mark and Sissy Caskanette - Sam and Sheila Davis Jim and Dale Egan - Garry Graham Chris Stoate and Latti Harbman - Bev Lhillips John and Loretta Dimen

Our Hosts: David and Mickie Angas Chris and Suzanne Gayley **The Wines:** 

#### Raza - Vinho Verde

Forget any preconceptions you may have about Vinho Verde -Raza's entry level Vinho Verde is a delight; a lovely refreshing summer wine ...

Medal of honour in the 2010 Contest of the Viticulture Commission of the Vinho Verde Region.

### Pomares Tinto

Tinta Roriz 40%, Touriga Franca 30% and Touriga Cão 30% make up the blend of their over-achieving first level red. Pomares is named for the 18th century fruit orchards that run near this section of the vineyards where the average age of the vines is 25 plus years.

#### Vignoble Gibault - Sauvingnon Blanc

Nice aromatic concentration dominated by scents of boxwood and blackcurrant buds. Clean entry on the palate, nice length on the finish. Silver medalist at CONCOURS MONDIAL DU SAUVIGNON 2011