



SALTWATER GRILLE – LOCATIONS WINES

November 9th 6:30PM \$75/PP++

RSVP BY November 7th 860-567-4900 or
@ Saltwater-Grille.com (note “wine dinner”)

“I seek out high-quality vineyards, and forward-thinking growers, across appellations to create a wine that proudly represents the best viticultural parcels of that country or location. Our quest is for old vines with low yields, to bring out the best of a specific vineyard and area. We then combine these parcels of place to craft a wine that pays homage to the country of origin; a wine that makes all of us proud.” **Dave Phinney – Proprietor and Winemaker, Locations Wines**

1st Course – New Zealand Sauvignon Blanc with smoked whitefish salad with beets and a kale pesto

About the wine: In the glass, a brilliant pale yellow reminiscent of white currants; the wine opens with an intense bouquet of gooseberries, feijoas, and ripe tropical fruits. The bright entry of fresh cut grass and preserved lemon lead to passionfruit pot de crème showcasing a long finish of fresh herbs and clean minerality.

2nd Course – French Rose’ with grilled shrimp with a white bean cassoulet

About the wine: In the glass, an appearance of Himalayan sea salt opens with a nose of gardenias and early harvested stone fruit. A fresh entry leads to a honeysuckle mousse with hints of peaches and cantaloupe encompassing a dry minerality. The finish is memorable with a slight brininess.

3rd Course – California Red Blend with Texas style beef and chorizo chili with a avocado and jalapeño corn bread.

About the wine: Veiled in dark ruby red, the wine bursts with a tempting perfume of red and black fruits, dried rose petals, and a peppery note which offers some lift. Dense and ripe upon first pass, it evolves into a savory compote of raspberry, kirsch, and bitter cherry balanced out with mineral and herbal notes. The finish is substantial with tangy acidity, yet buffered with polished tannins that please the palate

4th Course – Italian Red Blend with pork cutlet Milanese topped with broccoli rabe, roasted tomatoes, Portobello mushrooms and goat cheese

About the wine: A blend of Negroamaro and Nero d’Avola from the Southern region of Puglia combined with Barbera from Piemonte in the North.

Fruit from Puglia (Torricella and Manduria) serves as the base with a lively vein of acidity from Barbera (Alba) that stabilizes things in just the right way. A vast array of aromas escape the glass—black cherry, nutmeg, cinnamon, and cured meat—which are complemented by shades of sandalwood, vanilla, balsa, and evergreen. The entry is silky smooth with a textured mid-palate of velvety fig, blueberry jam and soft oak. A hint of sea salt on the finish is rounded out with a mouthfeel that fades slowly. Barrel aged 10 months prior to release.

5th Course – Citizen’s Unified Press Cider with apple cranberry crisp pie

About the cider: No sugar added, fresh pressed Vermont apples produce a dry cider.