



| HARRAH COLLEGE
★ OF HOSPITALITY
| Alumni Chapter

SALUD! PROST! CHEERS!

Becoming a
Wine Expert
with
Dr. Murray
Mackenzie



WINE LIST & TASTING NOTES

GOVERNOR'S BAY SAUVIGNON BLANC

2018 Marlborough, New Zealand

Light bodied, high acidity with refreshing fruity finish

Grape: Sauvignon Blanc

Aroma: gooseberry, passionfruit, green bell pepper, hint of melon

Palate: fresh citrus, gooseberry, passionfruit

Pairs well with -

- Salads - house salad and caesar salad
- Seafood - grilled, pan fried, or poached
- Suggested pairings - seafood, chicken, pork, vegetables, cheeses

BOUGRIER 'V' VOUVRAY

2018 Loire, France

Medium body and acidity, long finish

Grape: Chenin Blanc

Aroma: ripe melon, honey, blossom

Palate: off-dry with lemon and tinned pear, some cooked peaches and minerality

Pairs well with -

- Seafood - with creamy sauce. Mac and cheese
- Suggested pairings - seafood, chicken, pork, vegetables, cheeses, rice

SPIER PINOTAGE

2016 South Africa

Firm polished tannins. Full-medium body with medium finish. Aged 10 months in oak

Grape: Pinotage

Aroma: ripe dark plum and sweet fruit with hints of tobacco and cider

Palate: dark cherry and tobacco

Pairs well with –

- Grilled beef, half pound American burger
- Suggested pairings – beef, lamb, grilled cheeses

LA VOSTRA SPARKLING ROSE

Veneto, Italy

Light body with fresh finish

Grape: Pinot Noir

Aroma: strawberry and white peach

Palate: crisp acidity, red berry fruits, bright refreshing bubbles

Pairs well with –

- Light salads, pasta, rice dishes, seafood
- Suggested pairings – grilled cheeses, seafood; particularly grilled fish and raw or lightly cooked shellfish