

The Wines



Reception: Galerie Equitem, 2013, Knights Valley

Aromas of grapefruit, guava, ripe melon, lemongrass, and orange blossom. The wine has a full mid-palate: crisp with a balance between the grass and tropical flavors. Full of varietal purity and natural acidity, the wine closes with a long, lemon-rind finish. --- 100% Sauvignon Blanc

Cenyth 2009, Sonoma Valley

Beginning with a brilliant dark ruby color and garnet edges, the 2009 Cenyth shows a nose of black cherry, red currant, mocha, slight peppermint, cigar box, and vanilla notes. It is round and full bodied, with silky tannins and a velvety palate of vibrant red fruits. With a well-balanced acidity, the finish is long and fresh.

--- 47% Cabernet Sauvignon, 28% Merlot, 10% Cabernet Franc, 8% Petit Verdot, 7% Malbec



Arcanum, Il Fauno, 2009, Chianti Classico Region Tuscany

The nose first exudes cedar, fresh vanilla root and a hint of ginger, followed by aromas of ripe plums and white chocolate. Tannins are soft, silky and balanced and lead to an explosion of candied cherries on the palate. The long lingering finish of forest floor, earth and spice, is exquisite.

--- 61% Merlot, 20% Cabernet Sauvignon, 16% Cabernet Franc, 3% Sangiovese



Arcanum Valadorna, 2009, Chianti Classico Region Tuscany

The striking, curved vineyard lies at the entrance to the 2,500 acre estate, conveniently nestled to a lake and stream that keep these vines cool, providing ideal growing conditions for Merlot. Primarily Merlot, this richly extracted wine offers intense aromas of black fruits and spice, alongside deep flavors of herbs, toast, cassis and mineral, with a long, polished finish. --- 85% Merlot, 8% Cabernet Franc, 7% Cabernet Sauvignon



Arcanum Estate, 2008, Chianti Classico Region Tuscany

This Cabernet Franc led wine is the pinnacle of the Estate offerings. This enticing blend has aromas of fresh raspberries, cassis, and vanilla, along with delicate scents of honeysuckle and rose. Ripe black cherries, black licorice and spice notes are experienced on the palate. It is a supple, luscious red wine with a lingering finish, giving way to subtle hints of tobacco.

--- 77% Cabernet Franc, 17% Merlot, 6% Cabernet Sauvignon



Arcanum Estate - Tuscany

Spire Wine Dinner with Nick Holmes

Wednesday, October 22, 2014

a 4-course Tasting Dinner
Menu Selections Designed by
Chef Accursio Lotà



Reception with Nick Holmes

Carpaccio di Wagyu

Wagyu beef carpaccio served with saffron infusion, stracciatella, aged balsamic pearls, and Suzie's Farm arugula

Risotto al Pecorino e Animelle

Carnaroli risotto mantecato with pecorino sardo served with crispy veal sweet breads and Amaro Averna reduction

Bistecca di Manzo e Cacao

Slow roasted Angus flat iron steak crusted with cocoa nibs and pistachios served with cauliflower gratin and a fig reduction

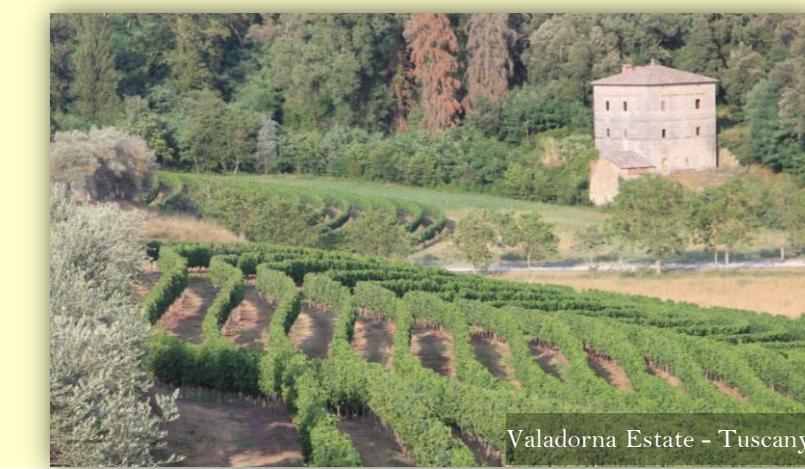
Panna Cotta al Cioccolato

Chef Accursio's dark chocolate panna cotta served with Amarena cherries, spiced gelato, almond curd, and berries

Spire Solare Wine Dinner

Nick Holmes, Spire Collection, is a level II Sommelier from the Court of Master Sommeliers, and actively studying towards the coveted title of "Master Sommelier". From the renowned mountain vineyards of Napa Valley and Sonoma to the remarkable hillsides of Bordeaux and Tuscany, The Spire Collection is comprised of the most esteemed wineries.

This evening we have:
Galerie, Cenyth, and Arcanum



Valadorna Estate - Tuscany

A special thanks to Torey Ellick for her support in making this dinner happen.



Family-owned and operated, Randy Smerik and his team are dedicated to providing an amazing dining experience for you with our authentic Southern Italian cuisine. We are committed to feature fresh and locally sourced ingredients ... including fresh pasta made each day and organic produce, wild fish, and hormone free meat.

Our Executive Chef is Accursio Lotà. We are so lucky!



SOLARE
RISTORANTE ITALIANO BAR LOUNGE