



## Spanish Wine Dinner

Featuring the Wines of New Age Wine Distributors Herdade do Esporão  
Special Guest, Donna Childers-Thirkell

Wednesday, January 27  
Call 713-522-9306 for Reservations  
Reception at 7:00 PM, Seating at 7:30 PM  
**\$75.00 per person**  
Sales Tax and Tip Not Included

### Menu

Cava Reception

Bodegas U Mes U Fan Tres (1 + 1 = 3) Cava Savage 2000

Cream of Grapefruit Soup with Dill Foam

*Paired with*

Bodegas Dos Victorias, Jose Pariente Verdejo, Rueda 2007

Sea Bass with Wild Mushrooms

*Paired with*

Genium Cellars, Costers Vi de Guarda, Priorat 2003

Squab in Brown Garlic Sauce

*Paired with*

Bodegas Maurodos, Vina San Roman, Toro 2004

Colorado Lamb Chop with Fabada Asturiana

*Paired with*

Bodegas Conde, Neo Sentido, Ribera del Duero 2005

Dessert Surprise by Pastry Chef, Jessica Chapa

*Paired with*

Bodegas Silvano Garcia, Monastrell Dulce, Jumilla 2007

# El Meson Spanish Wine Dinner

El Meson Restaurant  
January 27, 2010

Featuring the Wines of New Age Distributors  
Special Guest, Donna Childers-Thirkell

Donna Childers-Thirkell is Vice President of Marketing for New Age Distributors and Wine Blogger featured on the web at Reign of Terroir. [www.reignofterrior.com](http://www.reignofterrior.com)

A passionate lover of wine, Donna changed careers at age 37, realizing she needed to pursue a life with wine versus continuing with what she thought she ought to do or what her peers recommended. She turned the corner from starving student to educator the past year and has multiple certifications and credentials including International Bordeaux Tutor and Spanish Wine Educator but thinks it's terribly boring to list them all. Just suffice it to say, if she finds out about a certification, she's usually in attendance. She has a big smile, an infectious laugh, and loves nothing more than sharing a nice bottle of wine with good friends, chatting about everything life and wine late into the night. You can follow Donna on Twitter as [WineLush](#).

## Wine Notes

### **Bodegas U Mes U Fan Tres (1 + 1 = 3) Cava Savage 2000**

Yes, **1+1=3** is the name of the winery. Cava, Spain's celebrated sparkling wine, is made in the traditional method as is Champagne, and while Chardonnay and Pinot Noir have made it into Spain, the traditional grapes are used here, Xarel-lo, Parellada and Macabeo, roughly in equal portions. This Cava is hand-harvested, estate grown and produced. The wine is aged in the bottle for at least 16 months before disgorging. This particular selection is not blended from previous year's wine, but rather a vintage Cava, which is rare in the market place. Also, the term "Savage" means that no sugar was added to the wine, so it comes on very dry.

### **Bodegas Dos Victorias, Jose Pariente Verdejo, Rueda 2007**

Bodegas Dos Victorias, (Two Victorias,) named after the owners Victoria Pariente and Victoria Benavente. This is a lovely wine affectionately named in homage after Victoria Pariente's grandfather is one of my favorites. Word is the partners have split up, so we will see how this will affect their products. The Rueda region is located in the central northern high plains of Castilla y Leon near the Duero River and is dedicated to white wine. The grapes come from a 40 year old, 6 hectare estate vineyard and from purchased grapes grown nearby. Although the climate is continental, with hot summers, the grapes are grown at an altitude of 500m above sea level, ensuring cool nights that protect the aromatic intensity of the grapes.

### **Genium Cellars, Costers Vi de Guarda, Priorat 2003**

The Priorat is a small wine region about the size of Houston within the beltway, yet it is host to about a dozen villages each separated by tall sharp angled mountains and connected by roads that switch back and forth with hair-pin turns. The soil is prized for its quartz schist that imparts an anis flavor to the wine. The Carignan and Grenache vines there are very old, 100 year old vines are quite common. All the grapes are hand picked and grown on terraced vineyards, so there is no machine harvesting here, making this wine somewhat expensive, but well worth it. Macerated for a 30 days and aged 14 months in new French Allier oak barrels. Blend: Carinyena, (Carignan,) Grenache, Merlot and Syrah.

### **Bodegas Maurodos, Vina San Roman, Toro 2004**

The Toro wine region is a short drive from Rueda and Ribera del Duero, also located near the Duero River. While the grape used here is Tempranillo, the locals refer to it as "Tinta de Toro." The San Roman is 100% Tinta de Toro. This region is also known for it's 100+ year old vines. Okay, let's talk about scores, (something I don't usually do,) because this wine has been awarded some nice ones.

"Alluring plum, blackberry, cola and spice cake flavors are rich and balanced in this expressive red. There's plenty of structure, but it doesn't get in the way of the flavors, and the spicy, floral finish is long and fresh. Best after 2009. From Spain. - T.M" **94 Points** - Wine Spectator Insider. Featured as one of Wine Spectator's Hot Wines (These are the most exciting discoveries from our editors' most recent tastings, published exclusively in Wine Spectator Insider. They are high-scoring, low-production wines from around the world that may be difficult to find, but are worth seeking out.)

"About as good as it gets in terms of a powerful, fully oaked modern wine that still guards its core identity while offering plenty of straightforward drinking pleasure. San Roman in 2004 is a high-speed train with agile fruit and bracing acidity more dominating than, say, tannic might or alcoholic heat. Among the brave new world of modern wines from Toro this is one of the very best. 6,500 cases produced" - **95 Points** - Wine Enthusiast Editors' Choice

### **Bodegas Conde, Neo Sentido, Ribera del Duero 2005**

Winemaker Isaac Fernández Montaña has been making this unique wine for five years. His uncle Mariano Garcia was the master winemaker for Vega Sicilia for almost 30 year's before leaving to persue his own projects. Issac has the contacts to procure the highest quality grapes in the Ribera Del Duero.

### **Bodegas Silvano Garcia, Monastrell Dulce, Jumilla 2007**

Jumilla is a region on the Mediterranean coast of southern Spain. 100% Monastrell, (Mourvedre,) harvested late in the season so the grapes have a high sugar level and given an extended maceration period, giving it an intense red color, a classic ending to a Spanish Wine Dinner.

I do hope that you will join us for good food, excellent wines and great fun.

Chef Pedro  
El Meson