

EL MESSON  
RESTAURANT

*Wine Dinner*

Wednesday, September 14, 2016  
Cava Reception at 7:00 PM – Seating at 7:30 PM  
\$95<sup>00</sup> per person plus sales tax and gratuity

*Menu*

Spring greens with fennel, orange, beets, and yogurt



2015 Domaine de Mourchon “La Source” Viognier Blend, Côtes du Rhône

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Crab cake with ginger and grapefruit



2014 Portal del Priorat “Gotes Blanques” Garnacha Blanca, Priorat

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Seared Foie Gras with caramelized apple and pear



2015 A Tribute to Grace “Rosé of Grenache” Highlands Vineyard, Santa Barbara

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Braised Endive with Jamón Iberico, nutmeg béchamel, Gruyère



2011 Compañía de Vinos del Atlántico “Elo” Monastrell, Yecla

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Rabbit and Quail with Figs and Hazel nuts



2014 Envínate “Albagra” Garnacha Tintorera, Vino de Mesa

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Herb infused Beef Tenderloin, Mashed Potato, and Chipollini with balsamic reduction



2005 Marques de Griñon, Syrah, Dominio de Valdepusa

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Surprise Dessert by Chef Jessica Chapa



2014 M. Chapoutier, Grenache VDN, Banyuls

## **El Meson presents “The Mediterranean Grapes Wine Dinner”**

*Inspired by the love of Grenache planted all around the world.*

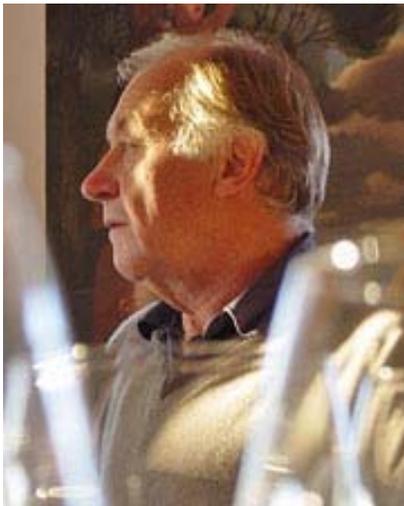
### **2014 Portal del Priorat “Gotes Blanques” Priorat**

In a former life Alfredo Arribas was an architect and he apparently did rather well because he designed his own state of the art winery and went about the business of making wine. He sources his grapes from the high vineyards located between La Morera del Montsant in the Priorat and Cornudella in the Montsant region. These vineyards are organically farmed in slate and limestone soils. They are fermented in stainless steel tanks and aged on their lees for 5 months. – 1,000 case production



### **2015 Domaine de Mourchon “La Source” Côtes du Rhône**

Walter McKinlay and his wife Ronnie loved the south of France so much that they decided to sell a thriving IT business in order to purchase a small 17 hectares estate



with existing vines situated above the small village of Seguret in 1998. It has since come to be known as Domaine de Mourchon. They share their passion with their daughter Kate, son-in-law Hugo, and the grandchildren. Together they have established Domaine de Mourchon as a family-run, independent winery with a reputation for outstanding purity and high quality winemaking.

The winery is a state-of-the-art gravity-flow facility completed in time for the 1999 harvest. Winemaker Sebastien Magnouac has been on the team since 2000.

Walter added on another 7 hectares of vines because, well, why not. La Source is made with 40% Viognier, 20% Grenache Blanc, 20% Roussanne and Marsanne, 20% Clairette and Bourboulenc. The vines are 25-30 years old and the terroir consists of a mixture of clay, limestone and grey sandstone on steep slopes. Life is dream.

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### 2014 Envínate “Albahra” Vino de Mesa

Four students of enology at the University of Miguel Hernandez in Alicante decided to band together after getting out of school in 2005, because you could well imagine no one was hiring, and start up their own company called Envínate which in English means “Wine Yourself.” Yes, like a verb; go wine yourself. Today Roberto Santana, Alfonso Torrente, Laura Ramos, and José Martínez are winemakers

making some pretty cool juice.



The Albahra is made with 100% Garnacha Tintorera, aka or Alicante Bouchet, one of the few grapes in the world to have inherently dark juice. The source is a single 30 year old vineyard that is divided into 3 parcels at 800 meters elevation in the Almansa region, around

the town of Albacete. The soils are calcareous with chalk and clay and the wine is wild yeast fermented with 50% whole grape clusters in 4,500 liter cement vats. They do some gentle punch down keep the maceration short, 7 days. They age in cement vats for 8 months. – 580 cases produced

### 2011 Compañía de Vinos del Atlántico “Elo” Yecla

Compañía de Vinos del Atlántico is the brain child of two dynamic young men, Alberto Orte and Patrick Mata. Both partners comes from winemaking families so they basically grew up as wine *vats*. Today they currently produce wines in 18 different appellations within the Iberian Peninsula. Their goal is to produce small handcrafted wines that express location.



Alberto Orte picked out a vineyard in the wine region of Yecla, a plateau surrounded by mountains in the southeast of Spain nearing the Mediterranean in

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the Alicante region. The name of the vineyard is “El Alterón” and it was planted in 1973 at an elevation of about 2,500 feet. Elo is made with 100% Monastrell from un-grafted original rootstock. The soil is rocky, chalky and heavy with limestone. The vines are harvested early to retain freshness. The fermentation is down in open stainless steel tanks with whole clusters for a slow press. The wine is placed in used 500 liter French oak barrels for one year, followed by a rest in a 2,000 liter cement tank without touching. Once bottled, Elo spends a minimum of 8 months aging in the cellar before being released to the market. – 430 cases production

### **2015 A Tribute to Grace “Rosé of Grenache” Highlands Vineyard, Santa Barbara**

Angela Osborne is a young winemaker that dreamed of making fine wine Grenache. She left her homeland, New Zealand, and in 2006 ended up in California because



this is one of the places in the world where Grenache thrives. She called her wine company “A Tribute To Grace” after her grandmother and the virtue itself and dedicated her life to crafting authentic expressions of Grenache.

All her wines are single-vineyard sourced to maintain authenticity, and remain 100% Grenache. The A Tribute to Grace Rosé, is sourced from 5 rows of the Highlands block ‘K’ planted to a Grenache clone known for its delicate Ruby hue. The skin contact lasted 24 hours before being pressed. The fermentation was long, 37 days, and slow.

It was later racked with fine lees for “3 more moons.” *Sic.* Secondary fermentation was halted to keep the wine’s delicate aromatics and crisp acidity. This wine was bottled under an Aquarius moon: February 9th, 2016. – 399 case production

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### **2005 Marques de Griñon, Syrah, Dominio de Valdepusa**

Carlos Falcó Fernandez de Córdoba, the Marquis of Griñon, has produced wine on his estate, Dominio de Valdepusa, since the 1960s. Falcó graduated from UC Davis in 1964 and returned home to make wine. He was among the first to introduce Cabernet Sauvignon to Spain and in 2003 his estate became the first to receive the Pago distinction, an appellation in its own right, the highest level of classification in the Spanish, something akin to grand cru status.

The Dominio de Valdepusa is located in Castilla-La Mancha, some 31 miles from Toledo, near the Pusa River. It covers 50 hectares, 20 of which are planted primarily with Cabernet Sauvignon, Petit Verdot and Syrah. The balance is pristine land populated by local varieties of oak, wild olive trees, brush, thyme and rosemary, which contribute to the overall complexity and personality of the single estate. The family believes in the importance of the terroir and does its utmost to transmit the land’s characteristics to their grapes, including the soil’s physical, mineral and biological characteristics.

Julio Mourelle, also a UC Davis alum, has been the chief winemaker at Dominio de Valdepusa since 1995. – 2,250 case production



### **2014 M. Chapoutier, Grenache VDN, Banyuls**

Chapoutier family in the Rhône goes back to the late 1800s. Brothers Michel and Marc Chapoutier run the family business these days. They began to receive consideration attention for their wines in the 1980s and have since established themselves as an iconic brand in the Rhône. However, they make a Banyuls too. Along the Mediterranean coast of southern France lie ancient terraced vineyards cut in stony schist and among those are the vineyards of Banyuls. Let’s listen to Mr. Chapoutier explain it:



<https://www.youtube.com/watch?v=Xo0m30z1dvY>