



VICKERS RESTAURANT WINE DINNER SERIES

VINTNERS SPOTLIGHT DINNER

PAUL HOBBS WINERY: Tasting the Flavors of Boutique Production

THURSDAY MARCH 15 || 7:00 || **\$85** plus tax and gratuity

There are two paths to making wine. The most common method of production comes from a winery's need to fulfill a volume order - typical of all the wine for sale in retail stores and chain restaurants. The winemaker's goal here is to create an 'even taste' consistent throughout the entire order that can span most palates. Through "tricks-of-the-trade", the wines go through a great deal of processing using additives and flavor enhancers—like flavored yeasts vs. natural wild yeasts, dyes vs. the natural skin color of the grape, preservatives vs. natural pH balancing methods, oak chips not real oak barrels and additives that add artificial flavor, smell and texture—resulting in washed out aromas, single layer taste profiles and a lack of the true uniqueness that makes wine so special. Essentially, what you end up drinking (and spending your hard earned money on) is fruit juice with alcohol.

The alternative path (and the one at Vickers that we like to support) is to make wine in small, controlled batches preserving the authenticity of the grape and the evolution of its flavor profile, otherwise known as *Boutique Production*. This technique best accentuates the unique flavors the winemaker brings out of the vineyard and requires an entirely different process than mass-producers use, and results in a powerful array of tastes, aromas and textures. Key to this process, is the use of native yeast fermentation (what the grape skin naturally provides), manual punch-downs, cold-soak fermentation and extensive time in oak barrels (not using oak chips, flavored yeast, texturing agents and dyes). This process is all very time consuming, labor-intensive and expensive. However, the result is the creation of small batches of exceptional wine otherwise known as "boutique wine."

Come taste the difference of the *Boutique* wine making process as we unveil the techniques and flavors of the Paul Hobbs Winery and why their unadulterated methods set their wines apart.

PAUL HOBBS WINE DINNER MENU

AMUSE BOUCHE

First of the season Morel filled with fresh herbs and chevre, baked in filo, finished with mushroom clotted cream

FIRST COURSE

West coast Halibut, romesco style, with cauliflower, Napa Valley almonds, charred red pepper coulis

SECOND COURSE

Quenelles de Brochet, served atop traditional consommé with julienne of vegetables

THIRD COURSE

Navarin of Spring Lamb, off the shoulder, natural jus, turned spring vegetables and fresh peas

FOURTH COURSE

Marquise of Chocolate infused with whole poached cured oranges clementine, finished with pistachio sauce

WINES

Paul Hobbs Chardonnay, Pinot Noir, Cabernet Sauvignon, Malbec



IN VINO VERITAS

2018 WINE DINNER SERIES

JOIN US FOR AN EVENING OF GASTRONOMY & TASTE EXPLORATION

We have designed these dinners with specific palates and moods in mind. For the classic wine lovers our French and Italian Dinners are perfect. For true wine geeks, our VINTNER'S SPOTLIGHTS will expand your palate and knowledge about how locations, soil and environment impact the final product. Just want to relish in the marriage of food and wine? Our famed wild game dinner closes our series pulling the flavors of fall and prepping us for the season ahead.

These are intimate events with limited seats. You will have the opportunity to learn about the wines from well known Sommelier, Hudson Austin, and to ask any questions. These are fun and casual affairs perfect for groups of 2 or 10!

Space is limited, as these are intimate events.
Reserve now: 610-363-7998

PAUL HOBBS WINERY: Tasting the Flavors of Boutique Production
 THURSDAY MARCH 15 || 7:00 COST: \$85 per person

ROSÉ YOU SAY: Summer Garden Cocktail Party
 SATURDAY JUNE 16 || 5:00-6:30 COST: \$45 per person

BONNE BASTILLE: Celebrating the French Vines
 THURSDAY JULY 19 || 7:00 COST: \$75 per person

A TASTE OF VENICE: Exploring the Wines of Italy's North
 THURSDAY AUGUST 23 || 7:00 COST: \$75 per person

ELK COVE VINYARDS: Digging Into the Grapes of the Pacific North West
 THURSDAY OCTOBER 8 || 7:00 COST: \$85 per person

THE GREAT PLAINS: Wild Game Dinner
 THURSDAY NOVEMBER 12 || 7:00 COST: \$95 per person

VINTNER SPOTLIGHT
 GARDEN PARTY
 FRANCE
 ITALY
 VINTNER SPOTLIGHT
 WILD GAME

FULL MENUS WILL BE RELEASED 4-5 WEEKS BEFORE EACH EVENT, SO BE SURE TO SIGN UP FOR OUR NEWSLETTER!



**Pricing excludes tax and gratuity. Vickers reserves the right to change any menus or wines without notice.*