ARTISANAL

WELCOMES

HELMUT GANGL

MASTER OF DESSERT WINE

THURSDAY, MAY 5, 2011

WINE & SUGGESTED CHEESE PAIRINGS

BOUVIER BEERENAUSLESE
Helmut Gangl 06
Etorki · Sheep ·France
Pliant, Sweet, Chewy

EISWEIN CUVÉE
Helmut Gangl 06
Midnight Moon · Goat · Holland
Gouda, Aged Over Six Months, Sweet

TRAMINER AUSLESE *'Barrique'*
Helmut Gangl MV 94, 00, 01
Uplands Pleasant Ridge · Cow · WI
Nutty, Sweet, Subtle Floral Note

RUSTER AUSBRUCH
Peter Schandl 06
AFFIDÉLICE · Cow · France
Aromatic, Savory, Creamy

ZWEIGELT TROCKENBEERENAUSLESE
Helmut Gangl 06
VALDEÓN · Cow & Goat · Spain
Rich, Buttery, Sharp Lactic Finish

SCHEUREBE TROCKENBEERENAUSLESE
Helmut Gangl 06
Roaring Forties Blue · Cow · Tasmania
Bold, Sweet, Apple Flavors

CHEF TERRANCE BRENNAN
MICHAEL FABER, BEVERAGE DIRECTOR

Helmut Gangl, Chef Terrance Brennan, and Johannes Gebeshuber of Weingut Spaetrot