

Destination 4 - "GREECE"

June 28th, 2017

DEPARTURE @ 7:00PM – GATE: RNDC

Largely unobserved by the rest of the world, Greece has been modernizing the wine industry rapidly. This is particularly thrilling, in view of the fact that the Greek wine industry is so ancient and seems determined to avoid the Chardonnay-and-Cabernet-only trap in its modern incarnation. Modern Greek wine is very much more than Retsina, the aggressively pine resin-flavored, full-bodied white of blessed memory.

North-facing slopes are increasingly valued for their moderating effect on the high summer temperatures in Greece, just as, for the same reason, high-altitude vineyard sites are being replanted. Join us as we de-mystify this glorious region!

Insalata di Polipo

Octopus, Tomato, Feta,
Olive, Beet, Onion,
Carrot, Celery

Wine Pairing:

**Gentilini Robola,
Cephalonia**

Spanakopita

Spinach, Onion, Garlic,
Feta, Phyllo

Wine Pairing:

**Domaine Spiropoulos
Moshofilero, Mantinia**

Kokkinisto Lamb Shanks

Braised Lamb Shanks,
Tomato, Rice, Peas,
Green Beans

Wine Pairing:

Nemea Red Agiorgitiko, Nemea

