



Icons of Greece Wine Dinner

Jake and Telly's Greek Taverna

2616 W Colorado Ave, Ste 24, COS, CO 80904

Tuesday, October 3rd, 6:45pm

Greek wine and wine making is as ancient as the marble columns that line the Parthenon. Archaeologists have uncovered winemaking artifacts from Greece that date as far back as 1600 BC, as the area played an enormous role in wine trade. Today's Greek winemakers, lead by George Skouras, Paris Sigalas and Stellios Boutari, are working to bring Greek wine back into vogue. Updated winemaking technology blended with the nation's 300 indigenous grape varieties (some of them ancient) has done much to elevate the modern-day perception of Greek viticulture. Join us and discover the wonders of Modern Greek wines!

Dinner
Pairing
Menu

Welcome
Wine

2016
Skouras
"Zoe"
White

1st Course:

Kota
Souvlaki
Salata

Paired with
2016 Skouras
Moschofilero,
Peloponnese

2nd Course:

Psari sto
Fournio me
spanahorizo

Paired with
2016 Sigalas
Assyrtiko,
Santorini

3rd Course:

Mousaka

Paired with
2014 Skouras
Aghioritiko,
Nemea

4th Course:

Arni Kokkinisto

Paired with
2013 Kir Yianni
"Yiannakohori
Hills"
Xinomavro-
Syrah-Merlot,
Naoussa

(See back for more
wine and food details.)

Payment Options:

- Pay with credit card via our website (<http://www.aws-cos.com/>)
- Send a check to the AWS-COS Finance Chair, Alec Blakeley (7974 Scarborough Drive, COS, CO 80920)
- Drop off payment at Fermentations (5765 North Academy Blvd, COS, CO 80918)
- Paypal to aws-coloradosprings@msn.com

Reminders:

- No refunds or cancellations after September 26th
- If you would like to find out more about the COS Chapter of AWS, please visit our website at: www.aws-cos.com
- Please drink responsibly

Food and Wine Details

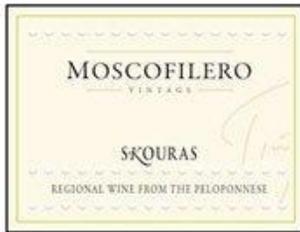
2016



The color is bright white-yellow with green hues. The nose is complex and the wine exudes aromas of fresh flowers, with hints of crushed blossoms and of fruits such as avocado. A relaxed pace and a luxurious texture give flavors of citrus fruit and touches of jasmine and mint. In the aftertaste, the acidity travels across the palate for a clean, extended finish.

(Welcome Wine)

2016

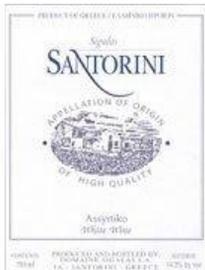


The color is light white yellow. Opulent aromas –light and fresh– of white flowers and honeysuckle are revealed, rounded out with notes of citrus fruits and lime. Medium- to full-bodied, refreshing and vigorous acidity, with the aromas on the mouth following those of the nose. Elegant, balanced and with a long finish.

**Kota Souvlaki Salata
(Chicken Skewer Salad)**

- Cucumber red onion fresh dill – Kalamata olives – feta cheese crumbles – lemon and olive oil drizzle

2016

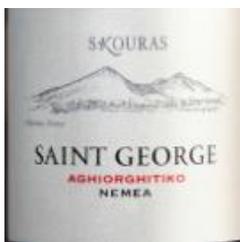


Straw blonde color with light shades of green, with a subtle nose of citrus fruit. Excellent structure with a depth of flavor and high acidity, which brings the flavors to the front and adds freshness, with a lasting after-taste. Has the characteristic mineral taste of an world class Assyrtiko. This wine pairs well with fish and white meat with light sauces.

**Psari sto Fourni me spanahorizo
(Baked fish with spinach rice)**

- Baked white fish – pilaf spinach rice – lemon oil – scallion avgolemono sauce

2014



Fermented and macerated in stainless steel vats, aged in used French barriques for 12 months and a further 6 months in bottle. Blackberries, mulberries, raspberries, ripe strawberries, a touch of aniseed, cinnamon, fine tannins, round and velvety mouth.

**Mousaka
(Layered casserole)**

- Seasoned beef pork and lamb – roasted potato – grilled eggplant – béchamel sauce

2013



The nose boasts an impressive range of red and black fruits lying on a background of vanilla, tobacco and chocolate. The palate shows ripeness and an impressive depth of flavors underpinned by the wine's refreshing acidity. The finish is filled with lingering fruity aromas.

**Arni Kokkinisto
(Braised lamb)**

- Tomato red wine braised lamb leg – fresh herbs – thyme jus – kefalotyri cheese – buttered orzo pasta