

Bend Wine Cellars Wine Selections for June 7, 2010 Loire Valley
Dinner

(These wines are available for a \$20 supplement)

I'm thinking of starting with the 2007 Patient Cottat Sancerre Vieilles Vignes Sancerre wine with the pork rillettes, I have a 2007 LaFond Valencay Blanc Chardonnay/SB (85%/15%) blend from the Loire Valley that should work with the salmon, a 2006 Marc Bredif Vouvray with the Salad, the 2005 La Grange Tiphaine, Clef de Sol with the pork braised with whiskey and plums and a 2005 Domaine Baumard Coteaux du Layon Carte d'Or with the Tarte Tatin

2007 Patient Cottat Sancerre VV	4 oz pour
2007 LaFond Valencay Blanc	4 oz. pour
2006 Marc Bredif Vouvray	4 oz pour
2005 La Grange Tiphaine, Clef de Sol	5 oz. pour
2005 Domaine Baumard Coteaux du Layon Carte d'Or	3 oz pour
	TOTAL 20 oz.