



# FAMILLE HUGEL

## Alsatian Wine Dinner

at

# Jack's Fortune Restaurant

960 Bay Ridge Road  
Annapolis, MD 21403

Wednesday,  
November 8<sup>th</sup>, 2017  
6:30PM

## Menu & Wines

### Apéritif

#### Famille Hugel Gentil "Hugel" 2015

**Rated 89 Points, Wine Enthusiast** - A light touch is conveyed by aromas of honeysuckle, while the off-dry palate is balanced by fresh, citric verve. This wine has a dancing, easygoing nature marked by freshness and lightness in equal measure. Asian food flavors suggest themselves for this super-balanced, playful white.

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***Salt and Pepper Chicken Wings;  
Crispy Spring Rolls; Shrimp Toast;  
Tempura-Fried String Beans;  
Vegetable Dumplings***

#### Famille Hugel Pinot Blanc Cuvee Les Amours 2014

**Rated 90 Points, Wine Enthusiast** - "Crisp notes of freshly peeled pear mingle with a creamier aspect on the nose. The palate is a similarly appetizing and attractive mix of crisp freshness and creamy roundness. The body is very light but clean. The finish shines with fresh lemon."

#### Famille Hugel Gewurztraminer Classic 2013

**Rated 90 Points, Wine Enthusiast** - "A sumptuously rich nose of musk, creamy peach and fragrant orchid precede a rounded, medium-dry palate of gentle, warm peach and plum. A pleasant bitter-honey edge lends even more grip to the textured midpalate. Savor this slowly and enjoy the tingling baking spices that enliven the palate.

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### Dinner

***Triple Delight and Szechuan-Style  
String Beans, Served Family-Style***  
*Sliced tenderloin of beef, breast of chicken and jumbo shrimp sautéed, then simmered with mushrooms, broccoli, snow peas in a rich broth; Fresh string beans stir-fried in secret Szechuan recipe.*

#### Famille Hugel Riesling Classic 2014

**Rated 95 Points, James Suckling** - "This is a real charmer in a way the basic Riesling from Hugel never was before. The fruit aromas practically leap out at you, ranging from pineapple to apple, citrus, peach and Mirabelle. Somehow this properly dry Riesling manages to taste full-bodied, fully ripe, yet also charming and refreshing. The acidity is lively, but the finish is silky in a way that's not normal for wines of this category. Just over 50% estate fruit, just under 50% bought in (all from south of Colmar on limestone-clay or similar soils)."



## Famille Hugel Pinot Noir Grossi Laue 2010

From 25 and partly 45 year old vines in the lieu-dit Pflostic (Rosenberg), the 2010 Pinot Noir Grosse Laue opens with a lovely coolish and fresh nose displaying sour cherries, redcurrant, leafy aromas and roses. Silky, elegant, fresh, pure, straight and firm on the palate, with grip, vitality and good tension, this is a promising, long and mouthwatering [Pinot].

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Dessert

**Sesame Balls**

Cost Per Person \$49.99  
All Inclusive

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