

*Chrismont* ...celebrate each moment

## tasting notes

### chardonnay 2003



<b>Winemaker</b>	Warren Proft
<b>Region</b>	King Valley 100%
<b>Colour</b>	pale straw with some hints of green
<b>Nose</b>	delicate ripe fig & melon aromas mingling with light butterscotch & nutty foundations
<b>Palate</b>	mouth filling flavours of melon and peach balanced with structural acid and alcohol leave a lasting and impressionable result
<b>Food</b>	wood fired pizza and creamy pasta
<b>Cellaring</b>	drink now or cellar for 5 years
<b>Alc/Vol</b>	13.0 %

**Reviews** ★★★★★ WINESTATE NOV/DEC 2005

**92/100 JAMES HALLIDAY**

Very well made; medium-bodied; nectarine and cashew/creamy mix; good length and balance; major surprise. Cork. **BEST DRINKING** 2005 to 2008

#### Lobster Asparagus Alfredo

1 cup asparagus cut into 1 inch pieces  
1 cup sliced fresh mushrooms  
2 tbsp. butter  
6 oz cooked lobster meat, cut into medallions  
2/3 cup light cream  
1/4 cup shredded parmesan cheese  
pinch of coarsely ground black pepper  
dash of around nutmeg  
8 oz fettuccine

Cook fettuccine according to package directions; drain. Set aside. Meanwhile, in a large skillet cook asparagus & mushrooms in butter for 5 minutes or until just tender. Add lobster & cream; heat through. Add cooked fettuccine to the skillet. Then add Parmesan, 1/8 teaspoon pepper, & nutmeg. Toss until pasta is coated. If necessary, cook for 2 to 3 minutes until sauce is desired consistency. Serve immediately. Sprinkle with additional pepper & serve with breadsticks, if desired

For more information on **Chrismont Wines**, including stockists, contact:

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