



## *A Royal Pairing* *with the* **King of Reds**

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*The following is an excerpt from the above-titled article.*

WHETHER IT'S IN THE CHAR SIEW RICE ACROSS THE ROAD, OR THE SUCCULENT PEKING DUCK ON THE FANCY DINNER TABLE, ROASTED MEATS MAKE A COMMON APPEARANCE ON OUR PLATTERS EVERY OTHER DAY. JOIN US AS WE FOLLOW OUR NOSES TO THE MOUTH-WATERING FRAGRANCE OF CHINESE ROASTED MEATS AND SIT OURSELVES DOWN TO PAIR THEM WITH THE KING OF REDS --- THE CABERNET SAUVIGNON --- FROM CALIFORNIA, AMERICA'S OWN VINEYARD.

### **Tasting Notes:**

- 2001 Chateau Montelena Cabernet Sauvignon
- 2004 HEITZ NAPA VALLEY CABERNET SAUVIGNON  
Characterized by dark cherry and spicy plum on the nose and palate, the 2004 Heitz Napa Valley Cabernet Sauvignon is a wonderful expression of a good vintage; the marriage of fruit and oak in this wine glides gracefully into an elegant finish.
- 2005 Shafer Vineyards One Point Five Stags Leap District Cabernet Sauvignon
- 2005 Duckhorn Vineyards Napa Valley Cabernet Sauvignon
- 2006 Robert Mondavi Twin Oaks Cabernet Sauvignon
- 2005 Robert Mondavi Napa Valley Cabernet Sauvignon
- 2002 Robert Mondavi Oakville Cabernet Sauvignon