



EPICOT

International

**FOOD
&
WINE**

FESTIVAL

presented by

Vanity Fair
Premiere Collection



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INSPIRED

FESTIVAL GUIDE

September 28 - November 11, 2007

WHERE PINK IS PIZZAZZ

Chefs

JEFF JOHNSON

Le Cellier Steakhouse, Epcot®

* *Asian Beef Noodle Salad with Hoisin-Peanut Sauce*

RALPHEAL ABRAHANTE

Thalassa Restaurant, New York, NY

Hosted by Foods and Wines from Greece

* *Lamb Shank Ravioli in a St. George Wine Sauce*

Wines

FOODS AND WINES

FROM GREECE

- * Boutari Moschofilero
- * Pavlidis Thema White
- * Creta Olympias Xerolithia
- * Skouras St. George
- * Tsantali Rapsani Reserve
- * Chateau Nico Lazaridi

TRENTADUE WINERY

South Central Coast, CA

- * Trentadue Petite Sirah
- * La Storia Zinfandel
- * Chocolate Amore

MARTINI & ROSSI

Italy

- * Asti Spumante
- * Prosecco

Imported by
HellasImportLtd

RICHARD RUSKELL

Montage Resort and Spa, Laguna Beach, CA

* *Pumpkin Tres Leche with Spiced Apple Chutney*

KEITH HINER

Disney's Contemporary Resort

* *Taste of the East Coast Contemporary Style: A Trio of Key Lime Pie, Lady Baltimore and Teaberry Ice Cream*

Chocolates

CHOCOLATE ACCENTS

* *A Selection of Chocolates*

Cheese

igourmet

- * Beemster X.O.-Extra
DOUBLE Aged Gouda
- * Boschetto al Turtufo Stagionato
- * Briscole al Barbera
- * Blue Wensleydale
- * Dorothea
- * Quike's Traditional
Mature Cheddar
- * Manchego Reserve
- * P'tit Basque

Discover our indigenous grapes

The Whites

Assyrtiko

Assyrtiko is the finest Greek white variety and arguably one of the best in the Mediterranean. It originates from the island of Santorini, where it's planted in volcanic soil and produces wines with body, mineral flavours and high acidity. In the last 25 years Assyrtiko has been planted throughout Greece, including Macedonia and Attica where it expresses a milder and fruity character.

Athiri

Athiri produces V.D.Q.S. wines at the island of Rhodes and makes a perfect blending partner to the V.D.Q.S. wines of Santorini. It is also grown in other regions of Greece including Macedonia and Attica. It produces wines that are slightly aromatic with medium alcoholic content and low acidity.

Moschofilero

A distinctly aromatic variety grown in the appellation of Mantinia, in the central Peloponnese, Moschofilero produces light wines, incredibly elegant with vibrant acidity and floral aromas. It is also known for the production of sparkling white wines as well as aromatic rosés.

Roditis

Roditis produces V.D.Q.S. Patras wines and excels if grown on infertile soils and at high altitude. Wines from this grape variety are rich with moderately low acidity and aromas of peaches and melon.

Vilana

Widely planted on Crete where it is almost exclusive. It produces wines moderate in alcohol with low acidity and aromas with floral and citrus fruit.

The Reds

Agiorgitiko

One of the most noble of the Greek red grapes, Agiorgitiko (meaning St. George's) is grown primarily in the appellation of Nemea, in the central Peloponnese. It produces a huge variation in styles ranging from fresh young reds to dark, complex, oak aged wines rich in tannins. Intense fruit character, spicy aromas, soft texture with an underlying bright acidity are the main characteristics of wines from Agiorgitiko grapes.

Kotsifali

This is mainly planted on Crete. It has the ability to attain high sugar levels with low acidity. Usually blended with Mandelaria or more recently Syrah.

Mandelaria

Mandelaria, also known as Amoryano, is planted across Greece. It produces wines with very deep colour which can be used to improve blends. On its own, it is a low alcohol producing grape, noticeable for its acidity and lack of fruit.

Mavrodaphne

Mavrodaphne, meaning "black laurel", is primarily found in the Peloponnesian regions of Achaia and Iliia as well as on the Ionian Islands. It is often blended with the Corinthiaki grape to produce a delicious fortified dessert wine known as Mavrodaphne. It also yields very good results as a dry wine when blended with Refosco, Agiorgitiko and Cabernet Sauvignon grapes.

Xinomavro

This is the dominant red grape in Northern Greece. It is the most important, if not the sole grape variety, in appellations like Naoussa, Goumenissa, Rapsani and Amyndeo. Xinomavro can produce wines of great character, breathtaking complexity that have the ability to age and complement food. Their complex aromas combine such red fruits as gooseberry with hints of olives, spices and dried tomatoes.

Real Flavor.
Great Living



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of Vine & Wine of Greece

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Real Flavor. Great Living

Enjoy our native grape varieties

the whites

Moschofilero, Assyrtiko,
Athiri, Vilana

and

the reds

Agiorgitiko, Xinomavro,
Mandelaria, Kotsifali,
Mavrodaphne ...

Wonderful Wines



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WE MET AT

EPCOT

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