

PEBBLE LANE

MORTON'S
THE STEAKHOUSE

Award-winning Morton's The Steakhouse and Morton's Steak & Seafood Grille now features a new private wine label crafted especially to pair with its finest grain-fed aged beef and premium seafood at Shanghai IFC and IAPM mall. The world's largest Morton's restaurant has introduced the 'Pebble Lane' label in cooperation with California's renowned Monterey Peninsula wine estate Scheid Family Wines.

Three distinct varietals, Pebble Lane Cabernet Sauvignon, Pebble Lane Pinot Noir and Pebble Lane Chardonnay, are styled specifically to perfectly match the Morton's menu. The first vintage was introduced at Morton's restaurants in the United States last year, and has proved such a roaring success that it is now also being offered at the brand's restaurants in Asia.

Morton's Vice President of Wine & Spirits Mr. Tylor Field III said, "We are delighted to bring our wine label to Asia, carefully selected from special lots that complement our menu for a heightened dining experience. Pebble Lane was blended by the winemakers of Scheid Family Wines and myself to specifically pair with our cuisine. The unique cooperation process extends from sampling from barrels with the winemaking team, to blending wine styles "to ensure undertones of the wine harmonise with the distinct flavours of each dish."

For specific pairing, Pebble Lane Cabernet Sauvignon is styled to complement Morton's famous Porterhouse Steak, a premium T-bone combination of New York Strip and a Filet Mignon. The New York Strip is beautifully-marbled and succulent while the Filet Mignon gives a lean texture and savory taste. "Cabernet Sauvignon has

more tannins than other red varietals, which cut the fat in the steak and offer balance to the mouth," explained Mr. Field.

Pebble Lane Pinot Noir is meanwhile styled to pair best with lean, tender Filet Mignon, as well as Salmon and Sea Bass; and Pebble Lane Chardonnay is recommended with lobster, pasta or chicken dishes with heavy sauces.

Scheid Family Wines is one of the largest estates on the Monterey Peninsula, supplying grapes and wine to many of California's well-known wineries. Monterey County is renowned for its long growing season which leads to exceptional wines that exhibit heightened aromatics, intense fruit flavours and full varietal expression thanks to the extra hang-time on the vine.

PEBBLE LANE CABERNET SAUVIGNON

Strong characteristics harmonise well with the Porterhouse cut and its succulent grilled flavours. The aromas of plum and blackberries with highlights of mocha and smoky oak give this wine a well-structured and soft, lingering finish.

PEBBLE LANE CHARDONNAY Delicious vanilla notes, bright aromas of citrus and red apple with butterscotch highlights, and subtle oak finish pairs perfectly with the succulent buttery flavours of lobster.

PEBBLE LANE PINOT NOIR Ultimate selection for the complex flavours of a surf and turf dish. Vanilla highlights and notes of rose petals complement the delicate flavours of lobster; ripe plum, blackberry and cherry flavours with toasty oak and spice bring out the strong grilled flavours of steak with a soft, lingering finish.

