



Wine Flight May 6, 2015

The National Grape



2013 Tilia Torrontés Mendoza, Argentina

The National Grape Harvest Festival has events celebrated over 18 departments that make up the Mendoza province during the harvest months of December through March. The festivities culminate in The Central Act, which is staged in the Frank Romero Day Greek Theater located in the General San Martin Park, and is the main attraction of this great Mendocino festival.

Torrontés is a white grape indigenous to Argentina, although it is grown in Spain as well. It is similar to Viognier in that they both have citrus notes of orange, but Torrontés is crisper. This is a good wine for summer sipping.

Tasting Notes:

The nose offers aromatic notes of white flower and citrus fruits. On the palate, fresh flavors of white peach and lemon give way to grapefruit, Mirabelle plum, and fennel. It finishes with a refreshingly bright acidity.

Food Pairing:

Try with grilled white fish tacos (Halibut, Cod or Flounder will work well) with mango and avocado salsa topped with fresh cilantro and lime.

PLCB 546022 @ \$11.99
13% ABV

2014 Twin Islands Sauvignon Blanc Marlborough, New Zealand

Marlborough far exceeds the output of any other region in New Zealand and also boasts the highest sunshine hours in the country. The cool nights and long growing season bring out the vibrant fruity flavors in Sauvignon Blanc, which is the dominant variety.

Tasting Notes:

This pale, straw colored wine has cut grass and lime peel on the nose along with a hint of white pepper. It is juicy and bright in the mouth with just a hint of fleshiness and pure flavors of lime and grapefruit accented with a touch of thyme. A refreshing style that is simple yet bright with a lovely, refreshingly citrus limeade finish.

Food Pairings:

Pair with a spring green salad of Chèvre and citrus on a bed of Mesclun, a risotto of lobster and sea vegetables with English peas and asparagus, and fresh snapper ceviche with tequila, lime and roasted sweet peppers.

PLCB 550446 @ \$13.99
12.5% ABV

2012 Terra Noble Carmenère Reserva Maule Valley, Chile

The Carmenère grape has become a national symbol of Chilean wines. Originally coming from Médoc, it was almost wiped out by the vine pest in the 19th century. Long mistaken for Merlot, its true identity was revealed by a French oenologist who found remainders of the primary Carmenère-vine. With red fruit and spicy flavor, this is still a light wine due to its lower tannins.

Tasting Notes:

With a deep purple color, this rich wine shows ripe aromas of blackberry, plum, fig and dates. It has a velvety mouth-feel and notes of tart cherry and dried raspberry flavors with bits of graphite and white pepper.

Food Pairings:

Make a meal of vegetarian tapas and pair it with Carmenère: Piquillo peppers stuffed with goat cheese, fresh parsley and thyme; sweet potato hummus with fresh pita chips; artichoke, leek and mushroom pesto crostini; and radicchio cups with wild rice, pickled beets, sunflower seeds and avocado drizzled with honey chive vinaigrette.

PLCB 539629 @ \$12.99
13.5% ABV

2012 Fairvalley Pinotage Western Cape, South Africa

Fairvalley Association was started in 1997 to support the 42 families who work on Fairvalley farm. All employees are part owners and some profits are directed towards future sustainable housing. The employees will own their homes outright with no ties to the Fairvalley Association. The wines under the Fairvalley label are all Fair Trade certified.

Pinotage is a cross of Pinot Noir and Cinsaut; inheriting the sweet and berry features of Pinot Noir, while tasting as fruity as Cinsaut. Cinsaut was known as 'Hermitage', hence the name 'Pinotage'.

Tasting Notes:

With a bright red color in the glass, this red has smoky notes and intense dark fruit aromas, framed by oak spice. The palate is medium bodied and shows typical aromas of dark coffee and vanilla. It has balanced tannins and flavors of spiced vanilla on the finish.

Food Pairings:

Wake up late on a Sunday morning and have a glass of Pinotage with your bacon and scrambled eggs.

PLCB 533374 @ \$10.99
14% ABV