



Wine Flight March 5, 2014

South American Sampler



Chilean visionary painter Christian Schloe works includes digital art, painting, illustration and photography.

2013 Leyda Sauvignon Blanc

During the day, sea breezes carried by the cold Humboldt Current penetrate inland Chile, and each night, cold air descends from the snow-covered peaks of the Andes. This interaction creates the broad daily temperature oscillation that these wine grapes need to develop fresh fruit flavors and crisp acidity.



Tasting Notes:

On the nose this wine shows herbal aromas and notes of lime, passion fruit and grapefruit. It is crisp and juicy on the palate, with a touch of mineral texture, giving it a persistent finish.

Food Pairings:

Pair with *Ostiones a la Parmesana*, which are scallops on the shells in melted butter and covered with Parmesan cheese, then grilled, and served with a spritz of lemon.

PLCB 538352 @ \$11.99
12.5% ABV

2012 Tilia Torrontes

These wines are named after the Tilia (Linden) tree commonly found throughout Argentina's wine country. For years vineyard workers have used the flowers of the Tilia to make an herbal tea for enjoyment after a hard day's work.

Tasting Notes:

With a bouquet of yellow plum, dried flowers and grapefruit, this medium-bodied white has lively notes of citrus and peach fruit interwoven with delicate layers of jasmine blossom and fresh herbs, and buttery notes towards the finish. This wine is light and fresh on the palate with excellent balance and a bright, crisp acidity.

Food Pairings:

Ingredients typically tough to pair with wine, such as herbs like tarragon and cilantro, pair beautifully with this Torrontes. Pair with broiled trout with cilantro and tarragon walnut sauce. Torrontes also pairs well with spicy foods so try it with *Pebre*, a basic condiment for any Chilean meal. This is a simple mix of finely chopped tomatoes, onions, cilantro and spicy *ají*, or red pepper paste.

PLCB 533671 @ \$10.99
13.5% ABV

2012 Tilia Bonarda

Bonarda, believed to have originated in Savoie, France, is actually Charbono (also known as Corbeau in France). Three different grapes go by the name "Bonarda" in Italy; different from that grown in Argentina.

Tasting Notes:

On the nose, this red has a floral bouquet with dark cherries, cassis and a bit of licorice. Tasting the wine reveals red berry fruit with toasty edges, light minty notes, black pepper and a little vanilla.



Food Pairings:

Try with a bean spread made with one can crushed cannellini beans, a clove of garlic, a few capers, fresh parsley, thyme, and lemon juice. Serve on bruschetta and drizzle with olive oil.

PLCB 534673 @ \$10.99
13.5% ABV

2012 Terranoble Reserva Carmenera

Carmenera was rediscovered in Chile in 1994 when winemakers visiting from France determined that what was thought to be Merlot throughout much of Chile was in truth Carmenera. This grape varietal is originally from the Médoc region of France. Carmenera is considered part of the original six red grapes of Bordeaux, France (along with Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot).

Tasting Notes:

With a red-violet color with blue tones in the glass, this wine's nose has ripe fig, black and red berries mixed with chocolate notes. On the palate, an intense fruity sensation comes up, with some coffee and tobacco notes. It is well structured with smooth and silky tannins.

Food Pairings:

This grape's unique character pairs perfectly with ingredients that are difficult to match such as garlic, bell peppers, some fresh herbs and eggplant. Or try with Chile's favorite *pastel de choclo* (corn and meat pie).

PLCB 539629 @ \$12.99
13.5% ABV