

the Cabaret at the theater square

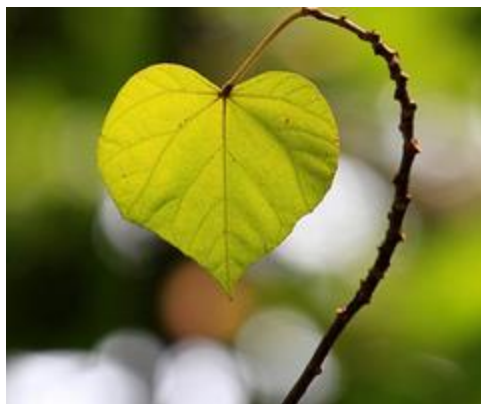
Wine Flight
February 2, 2011

Passionate Wines
for Valentines



2008 Wild Horse Viognier, Paso Robles, CA

Viognier is one of the great grapes of France's Rhône Valley. It is an extremely aromatic variety redolent of ripe peaches and wild flowers. Twenty years ago, there were a paltry 25 acres of Viognier vines in California, and those only because of a few early devotees who had tucked bud wood from the grape's home in France's Rhône Valley into their luggage — "Samsonite cuttings," they're called. Today, around 2,500 acres grow in the state (the Central Coast claims the bulk of them).



Tasting Notes: This wine is made from 100 percent Viognier grapes and has aromas of orange blossom, honeysuckle, and peach with flavors of citrus and tangerine.

Food Pairings:

Viognier grapes, with their floral notes, seem to blend best with aged cow's or goat's milk cheeses.

PLCB 507254 @ \$21.09

2008 Barossa Valley E Minor Shiraz, Australia

During the 1840s Germany, Lutherans suffered religious persecution, and escaped to South Australia in the Adelaide Hills. Barossa Valley is full of charming townships of German heritage buildings, where Shiraz is its most renowned grape.



Tasting Notes:

With a deep red hue, this medium bodied wine has a bouquet of plum fruit and sweet licorice. On the palate, there is rich berry, cocoa, oak, and the complex spices of cinnamon, nutmeg, clove and pepper.

Food Pairings:

Try this Shiraz with barbeque ribs, lamb chops in a balsamic reduction or grilled steaks with lemon chive corn on the cob.

PLCB 59507 @ \$12.29

2008 J Portugal Loios Vinho Regional Alentejano



Alentejano is a romantic wine region in southern Portugal (just north of the Algarve) where you'll find soft rolling hills covered in vineyards, cork forests, whitewashed villages and Moorish castles. The Alentejano is wonderfully unspoiled and the medieval hamlets perched on hilltops crowned by Arab castles look fairly similar to what they looked like hundreds of years ago.

Tasting Notes:

With a deep magenta color, this wine shows deep and rich aromas of dark plums and oak. The first notes boast bright plum, followed by lightly sweet acids and very mild tannins and a plummy finish.

Food Pairings:

Pair this wine with grilled lamb rubbed with cumin and paprika or a tagine chicken with chickpeas and raisins.

PLCB 10440 @ \$9.99

NV Hardy's Whiskers Blake Tawny Port, Australia

Authentic Tawny Port is a dessert wine made from red grapes grown in Northern Portugal's Douro Valley, fortified with brandy and aged in wood casks. In the early days of the wine trade, lengthy voyages turned wines to vinegar and adding brandy to the wines ensured a longer life.

The Man: Whiskers Blake was a roguish bloke who worked in Hardy's Tintara vineyard around the turn of the century. His job was scaring birds from the grapes with an old 8 gauge shotgun.

Tasting Notes:

This tawny is layered with caramel, walnut, coffee, almond and orange peel flavors. It has a warm mouth feel and a lingering salted caramel finish.



Food Pairings:

Serve tawny port with chocolate, caramel, dried fruit, nuts (like walnuts and almonds), and aged Cheddar.

PLCB 59432 @ \$18.49