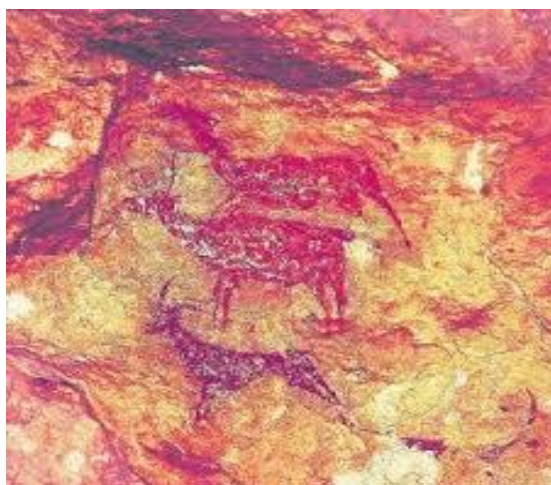




Wine Flight
April 2, 2014

The Iberian Peninsula

Levantine art consists of the oldest cave paintings in the world and is located in Iberia. This artwork dates as far back as 8,000 BC. The paintings are mostly made with bird feathers, red minerals and charcoal.



La Araña Caves, Spain.

2012 Lima Vinho Verde João Portugal Ramos Alentejo, Portugal

Vinho Verde means green wine, suggesting not the color but that they are intended to be enjoyed in their energetic youth. Oenologist João Portugal Ramos composed this wine from 100% Loureiro grape.

Loureiro comes from the Portuguese word meaning "laurel" and the name was given to the grape because of the laurel scent and flavor that the grapes can have. Bay leaves come from the bay laurel tree, so the smell of bay leaves you most likely have in your spice cabinet is the smell of laurel.

Tasting Notes:

With a pale lemon-yellow color and aromas of lemongrass and Mediterranean herbs, this wine has undertones of white tea and minerality on the palate. It has crisp, apple and pear zesty acidity and mouth-filling flavors of citrus fruits and a long, refreshing finish.

Food Pairings:

Pair with Pulpo gallego (basically an octopus salad). "A la gallego" is anything cooked with paprika and olive oil. First, grill the octopus and then toss it in olive oil with paprika, a little cayenne, salt and black pepper, then squeeze lemon juice or sherry vinegar on it.

PLCB 535790 @ \$9.99 11.5% ABV

2011 Licia Albariño Rias Baixas Galicia, Spain

Licia is a shortening of Galicia, the autonomía in northwest Spain known for its Celtic influence and greenness due to the maritime climate.



Man gathering honey

Tasting Notes:

With its apple, peach and melon bouquet, this spritzzy white has flavors of white peach and green melon. It is crisp with a bit of brine on the clean finish.

Food Pairings:

Try with Paella Valenciana ~ the national dish of Spain. Shrimp, scallops, clams, mussels, chicken, chorizo, and pork with rice seasoned with saffron.

PLCB 532312 @ \$15.99
12.5% ABV

2008 Quinta da Garrida Dao, Portugal

This red has 50% Touriga-Nacional, 40% Tinta-Roriz and 10% Jaen grape varieties.

Tasting Notes:

With a deep red color, this wine has smoky, ripe blackberry and plum flavors offset with hints of bitter mocha, spicy vanilla, black cherry and smoke. The flavors combine to a smooth, complex wine which lingers on the finish.

Food Pairings:

Cozido or cocido is a traditional stew of beef, pork, sausage (sometimes chicken) and cabbage, turnips, carrots, potatoes and collard greens with numerous regional variations throughout Iberia. It is part of the Portuguese and Spanish cuisine legacies.



The Dance of Cogul,

PLCB 515654 @ \$15.99
14% ABV

2006 Castillo Labastida Rioja Reserva Labastida, Spain

Riojas are Tempranillo based reds known for their oakiness. This wine is aged in 70% American and 30% French oak.

The words Crianza, Reserva, and Gran Reserva on labels will give an indication as to how long the wine has been aged in wood (from youngest to eldest respectively).

Tasting Notes:

This wine opens with leather notes and quickly moves to dry cherry, spice and balsam wood. The palate is balanced with fairly thick and meaty plum and berry flavors cut by proper acids. It is long on the finish, with tobacco notes and lasting berry length. There's quite a bit of mintiness to the wine, adding to its complexity.

Food Pairings:

Try with roasted capon, a young, neutered rooster, stuffed with bread, chorizo and smoked cheddar cheese then serve it with a sauce made with brown butter and sorrel, a slightly sour and acidic green herb.

PLCB 541622 @ \$23.99
14% ABV