



Wine Flight
October 1, 2014

Killer Cabs

Old World Cabernet Sauvignon from Bordeaux tastes more of herbs and flavors with more graphite, violets and tobacco than fruit. When you smell Bordeaux, you'll often get hints of black cherries and licorice along with the earthiness of a leather bag.

Cabernet Sauvignon from New World countries are often a touch fruitier than their Old World cousins. Expect flavors of black cherry, licorice and black pepper all wrapped together with a dash of vanilla. The wines tend to have a little bit less tannin and acidity but also have more alcohol, ranging from 13.5-15.5% ABV.

Cabernet Sauvignon is actually a natural crossing of Cabernet Franc and Sauvignon Blanc that occurred during the 1600s.

2012 Excelsior Cabernet Sauvignon (South Africa)

Tasting Notes:

Packed with abundant blackcurrant aromas, this full-bodied wine has lip smacking flavors of blackcurrant, black cherry and plum with subtle hints of dark chocolate and spice.



George Rodrigue*

Food Pairings:

Pair with Point Reyes blue cheese crostini and fresh or prepared fig preserves.

PLCB 37559 @ \$10.99
14.5% ABV

Cabernet Sauvignon grapes are very small with a thick skin, which means that the ratio of seeds and skin versus pulp is quite high leading to lots of tannins being extracted during the maceration process.

2013 Finca Don Leta Reserva Cabernet Sauvignon (Mendoza, Argentina)

Mendoza's best cabernets are closer in character to traditional Bordeaux than are most Napa Valley versions, even if they're rarely as flashy or costly as their California counterparts.

Tasting Notes:

With a deep ruby color and Bordeaux notes, this Cabernet Sauvignon has spices, green and black pepper and mature berries on the nose that lead to similar flavors on the palate. It has thick tannins and a long finish.

Food Pairings:

Try this wine with *Sauce Bordelaise*, made with red wine, marrow-based brown stock, shallots, and seasonings. It marries well with entrecote, a grilled beefsteak roasted or grilled over the fragrant trimmings of the pruned vines.

PLCB 33265 @ \$10.99
13% ABV

*The artist Rodrigue painted the *loup-garou*, a word translated from the French as 'werewolf,' or ghost dog that lurked in cemeteries and sugar cane fields to illustrate a book of Louisiana ghost stories titled *The Bayou Collections*.

2012 Di Majo Norante Cabernet Sauvignon (Molise, Italy)

Tasting Notes:

Deep ruby-red in color, aromas of baked plums and black fruits complement undertones of cassis, tobacco leaf, leather, and sweet spice. On the palate, rich tannins and good acidity make for a mouthwatering wine with good aging potential.



George Rodrigue*

Food Pairings:

Pair this red with Cavatelli, the most famous local semolina pasta, served with mushrooms or broccoli with a hearty meat sauce. Add *Calcioni de ricotta rustuci* (round dumplings of pasta dough with prosciutto, provolone and ricotta fried in olive oil) to round out the meal.

PLCB 541329 @ \$12.99
13% ABV

2009 Starmont Cabernet Sauvignon (Napa, CA)

When Stag's Leap Wine Cellars' 1973 Cabernet Sauvignon beat the famous French Bordeaux Château Mouton Rothschild and Château Haut-Brion, among others, in a blind tasting conducted by French wine experts at the now famous 1976 Paris Tasting, the world took notice.

This wine is 76% Cabernet Sauvignon, 11% Merlot, 6% Petit Verdot, 4% Cabernet Franc and 3% Malbec.

Tasting Notes:

This wine boasts a dark red color and sweet aromas of red and black currants, brambly blackberry jam, black olive, dried herbs and violets. This wine has a soft entry, with flavors of ripe red cherry and currant and medium weight, toasty oak notes, and nicely grained tannins. It finishes with licorice and cut wildflowers.

Food Pairings:

Pair with baked eggplant with mushroom and tomato sauce. Eggplant is great with Napa Cabs since it is one of the more bitter vegetables, and bitterness in food actually complements the bitter tannins in a wine.

PLCB 33190 @ \$17.99
14% ABV