



Wine Flight January 4, 2012

Discover Chile

Vineyards in Chile are among the only wine regions in the world not plagued by phylloxera, and the lack of pests, combined with rich soil, largely eliminates the need for pesticides and fertilizers.



2009 Terranoble Sauvignon Blanc Reserva, Casablanca Valley

Tasting Notes:

This wine delivers a heady bouquet of lime, lemon and grapefruit. On the palate, there is an herbal quality, perhaps of fennel and dried tarragon. The wine is terrifically bright and crisp with heaps of lime and tangerine flavors.



Food Pairings:

Try this sauvignon with lemon-marinated chunks of fresh white fish seasoned with chilies, parsley, and a bit of onion or try a classic pairing with raw oysters.

PLCB 505519 @ \$12.99

2010 Cousino-Macul Sauvignon Gris, Maipo Valley

Sauvignon Gris is a clonal mutation of the Sauvignon Blanc grape; it was imported from Bordeaux.

The Maipo valley is a sprawling wine region, with the majority of vineyards near Santiago. Three of Chile's oldest wineries are based in the Maipo Valley, including Cousino-Macul.

Tasting Notes:

Displaying the color of bright straw, this musky wine has a nose of herbs, pear skin and citrus pith. It is a bit dry, showing lively lemon and pink grapefruit flavors with an apple quality. It finishes with solid clarity, repeating the herbal notes.

Food Pairings:

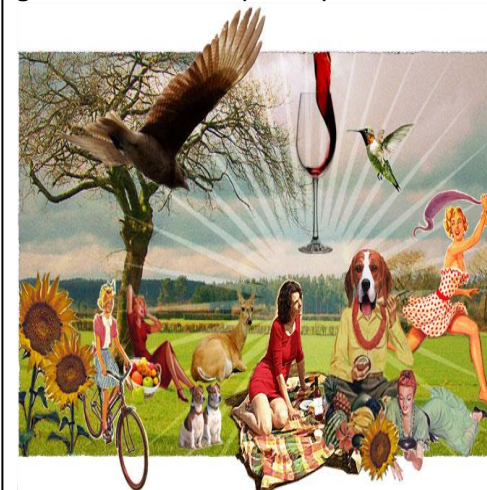
This wine pairs beautifully with grilled clams.

PLCB 514552 @ \$15.99

*all collages from: winesofchile.org

2010 Leyda Pinot Noir Classic, Leyda Valley

This region has a strong maritime influence with a moderate climate that includes mist in the morning and winds in the afternoons, making for great chardonnay and pinot noir.



Tasting Notes:

With earthy tones of grass and soil on the nose, this wine opens up to reveal blueberry, cherry and cranberry flavors with a tart finish.

Food Pairings:

A nice thick slice of lightly seared fresh tuna paired with Pinot Noir is a match made in heaven.

PLCB 510057 @12.99

2010 Terranoble Carménère Reserva, Maule Valley

Carménère varietal is now associated primarily with Chile though it originally hails from Bordeaux and the name derives from the French word for crimson.

Tasting Notes:

With a red-violet color, this wine has a nose of blackberries and herbs. It is fruity with some soft coffee notes and a lasting finish with smooth tannins.

Food Pairings:

This wine is perfect with grilled Chilean sea bass.

PLCB 517519 @ \$13.99

