

# the Cabaret at theater square



## Wine Flight January 6, 2010

### Wings of Argentina

Argentina enjoys a storied history of relaxed, late night dinners and a festive wine culture, historically focused on highly tannic Malbecs and Cabernet blends to accompany the national obsession with red meat at virtually every meal.

### 2008 Finca El Portillo Sauvignon Blanc Estate



#### Tasting Notes:

This wine boasts floral notes with musk, steel and citrus blossoms on the nose. The palate is soft, long and has generous aromas and a crisp, lemony acidity helps balance this luscious fruity wine.

#### Food Pairings:

The high acidity of Sauvignon Blanc has the ability to make most foods shine, much as lemon complements many dishes. The acidity pairs well not only with fried foods but with foods that are intrinsically more difficult to pair due to such elements as the chlorophyll of green vegetables or the umami of rich dried or dry aged foods. Acidity also balances out salty and cured foods.

Marked acidity makes this wine an ideal match for seafood, salads, pizza, sushi and white meats.

PLCB 6830 @ \$11.99

### 2008 Rio Seco Torrontes

The Torrontes grape combines the body of Chardonnay, the floral and peach of Muscat and the citrusy crispness of Sauvignon Blanc, all in one glass!

#### Tasting Notes:

With a pale yellow color with an amber cast, the nose is tropically floral and citrusy with undertones of dried flowers, straw and lemon. Minerals and a pleasant acidity lead to a refreshing finish of tart green apple and dusty earth.

#### Food Pairings:

The higher acidity can offset a creamy, buttery dish, and the perception of fruity sweetness may override spicy foods.



PLCB 68035 @ \$7.89

### 2007 Select Mendoza Trivento Syrah

#### Tasting Notes:

This red is a blend of 80% Malbec, 10% Bonarda and 10% Syrah. The Bonarda helps soften and round out the Malbec, and the Syrah helps add another layer of spice and complexity. Dark ruby in color with some violet notes, and aromas of pepper, cinnamon, dried herbs and plum. Full bodied and balanced on the palate, with supple tannins and flavors of mature dark fruit, creamy vanilla oak and earthy spice.



#### Food Pairings:

Thai food and flavors is the perfect match for this Syrah.

PLCB 4372 @ \$8.99 (sale price)

### 2006 Terrazas de los Andes Malbec Reserva



#### Tasting Notes:

With a deep purple color, this wine is aromatic, with refined scents of oak, vanilla and orange peel, and soft blackberry fruit with a bit of smoke on the nose. On the palate, it shows lots of berry with leather around the edges, along with a nice, tangy, spicy finish with oak flavors predominating.

#### Food Pairings:

Pair this wine with red meats and barbecued pork. The smoky flavor of the wine is a perfect match for food from the open flame.

PLCB 6734 @ \$17.99