



Wine Flight October 14th, 2009



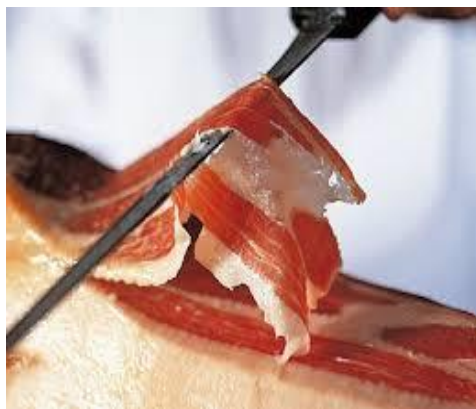
Grenache with Panache

2008 Las Colinas del Ebro Garnacha Blanca, Spain

This wine is made from 100 year old Garnacha Blanca vines grown in Terra Alta.

Tasting Notes:

Medium straw-colored, it exhibits an attractive perfume of mineral, spring flowers, white peach, and melon that jumps from the glass. On the palate it is exceptionally concentrated, mouth-filling, and vibrant with plenty of spicy fruit, good depth, and a fruit-filled finish. Enjoy it over the next two years.



Food Pairings:

Try this wine with shrimp cakes and lime Aioli, Vidalia onion pie, or traditional tapas of spicy sausage and cheese tortilla, foie toast with Jamon Ibérico and artichoke rice cakes with Manchego.

PLCB 22223 @ \$9.99

2008 McDowell Rosé Grenache, California



This wine is made from fruit of 55 year old vines that provide the intense character present in the best Grenache.

Tasting Notes:

This Rosé offers full flavors and complex structure with exuberant strawberry and cranberry flavor. It has wonderful floral notes and crisp acidity.

Food Pairings: Pair this wine with chicken tikka masala and nan, grilled Ahi tuna with pineapple mint salsa, or go Thai with a vegan green curry of tofu and vegetables served over coconut rice.

PLCB 15320 @ \$13.99

2007 Tapeña Garnacha, Spain

Tasting Notes:

This wine is spicy and seductive, with a lovely garnet color and lingering flavors. With notes of raspberry and cherry and an underlying bright spice, including hints of rosemary, thyme and just a trace of sage, the wine opens on the palate with intense minerality. Tapeña Garnacha is full-bodied, but still lively, with rounded tannins which combine with the fruit to produce a velvet finish.



Food Pairings:

Try this with tapas - maybe a few shavings of Spanish ham or a simple plate of olives and cheese. A versatile wine, it is light enough to work with grilled fish but performs equally well with steak or lamb.

PLCB 69486 @ \$10.29

2006 Yalumba Grenache Bushvine, Australia

The original 'Yalumba' vineyard - an Aboriginal word meaning 'all the land around', was founded by Samuel Smith in Angaston, South Australia, in 1849.

Tasting Notes: This wine is an Aussie version of an outstanding French Côtes du Rhône. Gorgeous layers of fruit, kirsch liqueur, pepper, and sandalwood are found in this dark ruby colored, fleshy, fruity, hedonistic red.

Food Pairings:

Nothing pairs as well with a red Grenache than steak! The perfect menu for serving both red and white Grenache at a meal is a traditional surf and turf.

PLCB 71783 @ \$16.69

