

# GREER CABARET THEATER



Wine Flight  
April 3, 2019

## Heading South

### South American Wine

South America has been making wine since the 1500s when Franciscan Monks planted Mission grapes to make wine for religious purposes. The movement of viticulture and monks traveled through Peru into Chile, and eventually into Mendoza, Argentina. In the late 1800s, plantings of Malbec, Cabernet Sauvignon and Carmenère gave South America the leg-up needed to make some exceptional vino.

Now the South American wine industry is booming. Argentina is 5<sup>th</sup> in the world's wine production. Chile is 9<sup>th</sup>, just ahead of Portugal.

### 2017 Leyda Sauvignon Blanc

Leyda is an innovative winery that discovered and developed a new viticultural region of Chile: Leyda Valley. It is amongst the most awarded wineries in Chile and internationally recognized for their Pinot Noir and Sauvignon Blanc.

The winery uses 70% French and 30% American Oak barrels and works with different oak styles to obtain more complexity and elegance in its wines.



Leyda Train Station

#### Tasting Notes:

Mineral and expressive, this Sauvignon Blanc has a pronounced aromatic intensity with a wide array of aromas such as herbal notes, citric notes (grapefruit and mandarin) and tropical notes. On the palate, it is fresh with a sweet texture, fruit concentrated with crisp acidity and juicy ending.

PLCB 76369 \$12.99  
13.5% ABV

### 2016 Catena Chardonnay

Operating since 1902, the Catena family has conducted extensive research into the soils and microclimates of Mendoza's high altitude wine country in the foothills of the Andes Mountains. The family's Chardonnay vineyards express a unique profile of aromas and flavors. Here we have the ripe tropical fruit flavors and rich texture of the LaPirámide Vineyard at 3,100' elevation, the white stone fruit and citrus notes of the Domingo Vineyard at 3,700', and the lively floral notes and strong mineral character and excellent acidity of the Adrianna Vineyard at 5,000'.



Catena Vineyards

#### Pairing Notes:

This wine pairs well with a variety of chicken dishes as well as rich seafood dishes like Shrimp and Herb Risotto.

PLCB 75845 @ \$18.99  
13% ABV

### 2016 Montes Alpha Carmenère

This wine is 90% Carmenère and 10% Cabernet Sauvignon. The grape's vine leaves that are closest to the grape bunches are removed during the growing season to leave them totally exposed. This is said to achieve "even ripening and good levels of acidity and phenolic potential." Hard work and total focus on quality has led Montes to be one of the most successful and respected quality-driven wineries in Chile as they continue pioneering and breaking new grounds in wine.

#### Pairing Notes:

Pair with red meats, stir-fried beef and vegetables, pork chops, spaghetti with Bolognese sauce, lamb chops, and mushroom ravioli.

#### Winemaker's Notes:

Pleasing notes of ripe black and red fruits, blackberries, figs, and dried plums. Spicy notes of nutmeg and black pepper lie over a backdrop of tobacco and leather with a subtle balsamic aroma that envelops aromas of pastry and dark chocolate.

PLCB 76270 @ \$19.99  
14.5% ABV

### 2017 Vina Cobos Felino Cabernet Sauvignon

This is a rich, full-bodied Cabernet from high altitude vineyards in the foothills of the Andes. Aged in small oak barrels for 8 months.

Vina Cobos was founded in 1997 utilizing gnarly old vines, careful vineyard selection, very low yields and an unerring empathy for the raw materials, Vina Cobos craft intense yet balanced wines that showcase the elegance and beauty of this region.

#### Pairing Notes:

Pair this wine with braised short ribs, beef stir-fry with fresh pickled ginger or fried tofu with a spicy ginger/sesame sauce.

#### Winemaker's Notes:

This 100% Cabernet Sauvignon has a deep red ruby color with pleasant aromas of ripe red fruit and a fresh touch of tobacco, cocoa and spices like nutmeg. Round and smooth on the palate; the finish has a lovely red fruit aftertaste.

PLCB 77176 @ \$17.99  
14.1% ABV