

*Saturday, December 22nd, 4 to 7 p.m.*  
*Fine Argentine Treasures with*  
*Amber Kegley with Mystica Wines*

*Tasting Fee: \$10*

This Saturday from 4 to 7 p.m. we welcome Amber Kegley from Mystica Wines our importer of Argentine wines as she leads us through a tasting that combines excellence, flavor and incredible value in wine produced in the foothills of Argentina's Andes Mountains.

*2012 Coiron Torrontés \$11.99*

**Torrontés** is Argentina's number-one white wine. Marked by its floral aromas, its scents are often described as soapy and lightly spicy, with the smell of white flowers.

Light bodied and refreshing with a vivacious acidity. If it is refreshing you want, this is the wine! Bright citrus aromas with hints of peach, honey and white flowers excite the nose. On the palate nectarine, pineapple, create a bright lingering finish.

*2011 Sur de Los Andes Rosé \$13.99*

This rosé is 100% Mendoza Valley Malbec crafted by one of Argentina's rising young stars, winemaker Pablo Durigutti working for Guillermo Banfi, a young Argentine wine professional and former banker who founded Bodega Sur de los Andes in 2005.

*2008 Tempus Alba Tempranillo \$19.99*

Reminiscent of its Spanish counterpart, this Tempranillo opens with inviting aromas of red cherry, tobacco, herbal scents, and sweet spices. The wine is solid with an herbal plum and berry palate offering notes of cinnamon and hints of vanilla, a good spine of tannin and a body that balances fruit and acid.

Try this award winning wine with pan-fried fish or roast chicken stuffed with bread, spices, almonds, and pine nuts. Matches well with tapas as well.

### *2008 Tempus Alba Merlot \$19.99*

This intense Merlot literally bursts with fruit, offering a complex bouquet of red fruit aromas mixed with grilled peppers and a naturally fruity, delicate, and beautifully soft plum and cassis palate leading to a long finish.

### *2007 Tempus Alba Syrah \$19.99*

This Syrah displays an elegant personality with notes of cinnamon and cloves with flavors of licorice, anise, ripe plums and black cherries.

### *2007 Tempus Alba Cabernet Sauvignon \$19.99*

With a touch of green pepper typical of the grapes grown in the Mendoza region, this Cabernet Sauvignon is among the best that Argentina has to offer.

This Cabernet is hand picked at the beginning of April and matured for six months in 70% French oak and 30% American oak barrels, giving the wine its hint of toasted balsamic notes on the finish, before being rested for at least six months in the bottle.