Wicked Cellars Tasting Notes: Saturday, October 5th, 2:00 to 5:00 p.m. Familia Zuccardi of Mendoza, Argentina

\$10 Tasting Fee!



With a history that begins before 1950 when Alberto Zuccardi, third-generation Italian-Argentine moved to Mendoza to grow grapes wine grapes in a new region, Familia Zuccardi has prospered for three generations, making wine on the western border of Argentina since 1963.

Today Sebastian Zuccardi, grandson of Alberto, runs the family's wine estate in the Uco region of Mendoza with an emphasis on cultivating the family's finest vineyards. He uses the parral system that trains the vines into a series of arches, allowing better flavors and higher levels of polyphenols and anti-oxidants in the grapes.

Sebastian's brother, Miguel, has become a producer of extra virgin olive oil from the region while Julia Zuccardi supervises what has become the first winery-operated tourist center with its own restaurant, encouraging visitors to experience their vineyards by antique car, bicycle or hot air balloon.

2011 Vída Organica Sparkling Chardonnay \$12.99

This golden yellow sparkler opens with delicate and persistent bubbles and aromas of apple, pear, banana and pineapple with delicate yeasts aromas on the back. On the palate are fresh flavors, an ample mouth and excellent balance before a long finish.

2010 Zuccardí Serie A Torrontes, Salta \$11.99

This classically Argentine white from the Cafayate Vineyards in Argentina's Salta region shows delicate and unique aromas of white rose and citrus blossom. The wine is well structured with a lively acidity but remains centered around the aromatic intensity and

delicate finish. This wine is great as aperitif and a perfect match for Asian food, fish dishes and fresh salads.

2011 Zuccardí Serie A Malbec \$15.99

"The 2011 Serie A Malbec from La Consulta, Vista Flores and Agrelo is 70% aged in barrel. It is showing just a little over-ripeness on the nose, with saturated red cherry fruit laced with fresh fig and prune. The palate is ripe and chewy with licorice and graphite-infused black fruit and a long, powerful finish that is both silky and refined. The quality and bravura of the palate makes you forgive the over-enthusiasm on the nose. Drink now-2018. " -90 Points The Wine Advocate, Issue #203 October 2012

2010 Zuccardí "Q" Malbec (90 Points Advocate) \$21.99

"The 2010 Q Malbec (100%) was aged in French oak for 12 months. Inviting scents of cedar, Asian spices, lavender, and black cherry lead to a plush, dense, layered, pleasure-bent Malbec that will provide enjoyment over the next 6-8 years. It is an outstanding value. " -90 Points, The Wine Advocate; 90 Points, Wine & Spirits.

2008 Zuccardí "Q" Cab Sauvignon \$21.99

This is a wine of great personality, ruby red with purple highlights and intense aroma of red and black fruit such as Morello cherries, plums and black pepper. It boasts a palate of blackberry and black tea and has plenty of black fruit character with notes of mocha and cinnamon with toasty vanilla oak. An excellent value for Cab lovers, it has a voluptuous entry with mature tannins and a long finish.

2009 Zuccardí "Q" Tempraníllo \$21.99

"The 2009 Q Tempranillo (100%) spent one year in new French and American oak and one year in bottle prior to release. Sourced from 40-year-old vines, it exhibits an alluring bouquet of balsam wood, mineral, spice box, violets, and blackberry. This sets the stage for a savory, ripe, incipiently complex wine with excellent volume and length. It has the stuffing to evolve for 1-2 years and will be at its best from 2013 to 2019." -90 Points, The Wine Advocate.