

*Wicked Cellars Tasting Notes*  
*Friday, January 3rd, 4-7 p.m.*  
*Our Marvelous Malbec Meltdown:*  
*France (Cahors) vs. Argentina (Mendoza)*  
*\$10 Tasting Fee*

*Las Perdices 2012 Sauvignon Blanc \$12.99*

This 100% Sauvignon Blanc shows a very subtle greenish-yellow color and intense aromas of passion fruit, mango, and pink grapefruit, with subtle mineral notes. It offers a good attack on the palate, well-balanced acidity, and a long finish, highlighting notes of tropical fruit. This wine is ideal as an aperitif or to accompany shellfish, fish and salads.

*Valle Las Nencías 2010 Malbec Reserva \$14.99*

The 2010 Malbec Reserve has a floral nose with crushed violets infusing the crème de cassis fruit. The palate is medium-bodied with succulent tannins, fine acidity and an insistent grip on the minerally finish. The fruit purity, weighty mid-palate and overall balance all speak to the Uco Valley, some of the best land in Argentina for making delicious Malbec with a true sense of place.

*Mercues Le Vassal de Mercues 2008 Malbec \$16.99*

This is a beautiful, authentic French Malbec from Cahors, a big, structured wine that will benefit from age. It opens with a seductive whiff of violets on the nose and super ripe fruit on the palate. The black, plummy fruits are accented by leather, tar and tobacco notes in a real teeth-stainer. Here you have an awesome bottle of Malbec.

*Chateau de Haute-Serre 2009 Cahors \$26.99*

The vineyard sites of Ch. Haute-Serre in Cahors had been abandoned since phylloxera laid waste to the roots of the vines many decades before. In the 1970s, nearly a century

later, the family Vigouroux took the time to clear vegetation and re-plant with historically relevant grape varieties such as Malbec.

The fruits of their labor are evident in the complex aromas and the structure on the palate. Appealing dark fruit, an elderberry-liqueur-like note, and spicy, herbaceous brush give a classic introduction to the character of the earth in this A.O.C.

### *Chateau de Mercués 2008 Malbec Cahors \$32.99*

From a vineyard at one of the highest points in the Cahors vineyard (nearly 1,000 feet), this is an intensely black-colored and smoothly perfumed, wood-aged wine with dark, smoky tannins to match. It shows light elegance, a juicy, ripe sweet berry fruit element underlying the surface tannins, bright acidity as well as dark currant fruits and a touch of mint. 91 Points, Wine Enthusiast: March 2011

### *Chakana Ayní Malbec 2011 \$40.99*

Chakana winery was founded by Juan Pelizzatti in May of 2002. Juan was driven to enter the wine industry first and foremost by his passion for wine, and also by the desire to invest his time and money on a product of agriculture. The company was founded, incidentally on the same day that the Chakana was celebrated on the Andes highlands: the day the Southern Cross (Chakana for the Inca people) becomes vertical in the night Andean sky.

"The maiden 2011 Chakana Ayní is a pure Malbec selected from the vineyard that is aged for 12 months in mainly new French oak. It has a crisp, more opulent bouquet than the Estate Blend with macerated dark cherries, blueberry and a hint of iodine. The palate is silky smooth with high-toned black cherries, damson and fresh fig flavors. It is bold and more extroverted than the Estate Blend, though perhaps without the same heightened degree of finesse. Still, this is an impressive Malbec. Drink 2013-2020."

- Robert Parker's Wine Advocate (Neal Martín, Issue #203, 30 October 2012), 93 Points.