

Wicked Cellars Tasting Notes
Saturday, January 11th, 2-5 p.m.
We Focus on Argentina

\$10 Tasting Fee

\$5 for Wine Club Members

Tasting Fee Refunded with Purchase of Three Bottles from the Tasting

Argentina is a South American powerhouse of wine, offering tremendous value for your America Dollar, as you'll clearly see in our tasting this Saturday. Join us for great wine, a great time and great value!

Black Cabra Chardonnay \$13.99

Like the Black Cabra goat from which they take their name, Black Cabra wines come from the Argentine Andes. Produced by Fabian Valenzuela and Jean Claude Berrouet (former Petrus winemaker) from estate vineyards and crafted at Fincas Patagónicas, one of the most technologically advanced wineries in Argentina, by winemaker Fabian Valenzuela, the wines are 100% sustainably farmed.

This estate Chardonnay from Luján de Cuyo in the Mendoza Valley is 95% fermented in stainless steel tank with 5% fermented in French oak. It offers aromas of fresh peaches and pears with a hint of citrus and lush flavors of tropical fruit and peaches.

Vina del Zolo Bonarda \$10.99

The Zolo wines are also produced at Fincas Patagónicas. Zolo selects grapes from estate vineyards throughout different key regions of Mendoza. Located at various altitudes, each of these terroirs provides a different expression of fruit and varietal concentration.

This is a deep purple Bonarda with aromas of raspberries, strawberries, plum and blackberry with ripe sweet tannins accompanied with toasted oak.

The purpose of the winery's Zolo classic line is to create a family of fruit-forward, great value wines, which can be enjoyed with a wide range of food or by themselves.

Vina del Zolo Malbec \$13.99

“Lovely floral bouquet with mulberry, fresh fig and rose petals that is lifted and generous. The palate is medium-bodied with slightly chewy tannins, but the fruit is clean and fresh with zesty black currant pastille and strawberry notes towards the vibrant, elegant finish. This is very fine.”

Black Cabra Malbec \$13.99

Another in the line of young wines made by Fincas Patagónicas for export, the Black Cabra estate Malbec shows intense color and aromas of fresh red fruit, especially cherry along with notes of macerated black and blue fruit with hints of coffee spice and fine white pepper. This wine pairs well with grilled meats or roasted game.

Black Cabra Cabernet Sauvignon \$13.99

Black Cabra's Estate 100% Cabernet Sauvignon has lush flavors of sweet red fruits and strawberry jam with a touch of spice. It is sourced from a number of different terroirs of Mendoza between 2500 and 3500 feet above sea level and aged in French oak for eight months, adding complexity and notes of spice and vanilla.

Altocedro "Ano Cero" Malbec \$14.99

The winery and vineyards of Altocedro are located in the premier region of La Consulta, Valle de Uco, Mendoza. Winemaker and owner Karim Mussi Saffie uses sustainable growing practices to produce limited amounts of terroir-driven wines.

“Fermented with indigenous yeasts and was bottled without fining or filtration... Smoke, mocha, pepper, lavender, and spicy black cherry fruit are some of the elements informing the nose of a fruit-filled, ebullient, nicely balanced Malbec that is an excellent value...”
-90 Points and Highly Recommended ('12), *Decanter*.