



WESTSIDE LIQUOR WINE NEWSLETTER



Westside Liquor Wine Newsletter

May 2012

"South American Wines = Grilling"

Nothing goes better with grilled foods than the wines of South America. Chile and Argentina make vibrant, crisp, citrus laden whites and lush "full bodied" reds. Both work very well with everything from grilled seafood to steaks. With the weather getting warmer and cooking outside easy to do, lets grab some of these excellent value wines. Both of these countries are making superb mouthwatering Sauvignon Blancs that are priced right. Argentina sources Sauvignon Blanc grapes from Mendoza and look for Sauvignon Blanc from Chiles cool Casablanca Valley. These wines have aromas and flavors of lime, grapefruit, passion fruit, gooseberry and mouthwatering acidity. If its shrimp, scallops or white fish off the grill these wines are the ticket. These also work well with fresh green salads or as a starter wine with friends. For all of you lovers of steak, burgers, chops and ribs these countries also excel with big reds that cry out for grilled meats. Argentina has its signature Malbec and Chile has its unique Carmenere. Both make excellent Cabernet Sauvignon and quality and value go hand in hand. The Malbec tends to give aromas of blueberry, blackberry and mocha. Carmenere can display some green pepper, spice, dark fruits and a softer mouth feel similar to a Merlot. Cabernet tends to be a little more tannic with the succulent dark fruits. I enjoy the Cabernets and Malbecs with steaks and burgers. Carmenere works well with grilled pork and ribs. All of these wines are under 20 bucks, but drink like wines double their

cost. The quality of wine continues to flow out of these countries and what better time to explore them than now.

1) Dona Paula Los Cardos Sauvignon Blanc 2011, Argentina - This is one of the best value SBs coming from Argentina. The wine has a light yellow color with heady aromas of citrus. Mouthwatering flavors of lime, peach and grapefruit cleanse the palate with a vibrant finish. Outstanding for the price! Pair with fresh goat cheese and grilled shrimp skewers.

2) Casas del Bosque Reserva Sauvignon Blanc 2010, Chile - This all estate bottle can be had for under 15 bucks and is well worth it. The wine displays a bright straw color with aromas of grapefruit and ripe stone fruits. Flavors of nectarines, lime and citrus coat the palate with crisp acidity. This is a whole lot of wine for the money. Pair with grilled maui maui, tilapia or grilled scallops. Great as a sipper before dinner.

3) Concha y Toro Gran Reserva Carmenere 2010, Chile - The Carmenere is the ancient Bordeaux grape that found its way down to Chile over 150 years ago. Now it is flourishing as a varietal in this country and can make a complex, full bodied gem. This wine has a deep purplish color with intense aromatics of plums and pepper. Mouth filling flavors of blueberries and mocha coat the palate in a super lushness. A great example of what you can do with this grape if grown in the right climate. Really good for under 20 bucks. Pair with grilled pork loin, duck or grilled ribs.

4) Crios Cabernet Sauvignon 2009, Argentina - Susana Balbo is considered one of the most talented female wine makers in Argentina. One sip of this wine and you will know why. The wine has a dark ruby color with intense aromatics of black currant and cigar box notes. Flavors of plum, dark fruits and vanilla fill the mouth. Great structure with a super long finish. A real gem for the price! Pair with grilled tri-tip, sirloin or blue cheese burgers.

5) Enrique Foster IQUE Malbec 2010, Argentina - This 100% Malbec is a real steal for 15 bucks. All of the grapes that go into

this bottle are sourced from the world class growing region of Lujan de Cuyo in Mendoza and are hand harvested. The wine is a deep dark purplish color with superb aromas of smoky blackberries and spice. Lush flavors of plums, black cherries and a smooth mouth feel complete the package. Nice finish with tons of complexity. Lots of wine for this price. Pair with grilled rib eye, beef roast or aged cheddar.

Hope there is a favorite in the bunch!

Sommelier
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