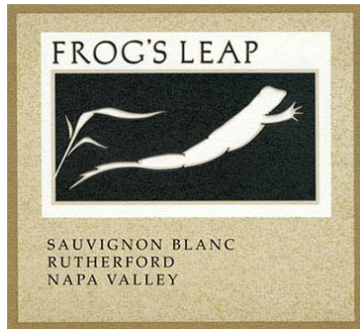


Enjoying Wines with Shrimp



Frog's Leap Sauvignon Blanc 2017
Appellation: Rutherford, Napa Valley
Varietal: 100% Sauvignon Blanc
Aged: Stainless Steel Aging

"The beauty of the Frog's Leap Sauvignon Blanc over the last 38 years has been its ability to marry the classical minerality and racy acidity of a Loire Valley Sancerre with the bright, sunny aromatics that scream Napa Valley. The combination makes a unique wine that deeply satisfies."

Tapas Pairing:

Shrimp Ceviche, Cucumber,
Mango, Lime

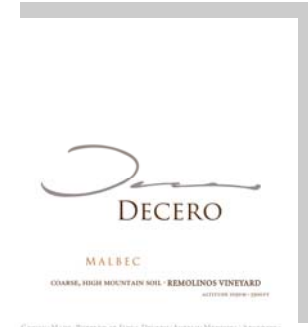


**Chateau De Saint Cosme
"Les Deux Albions Blanc" 2017**
Appellation: Rhone Valley, France
Varietals: 50% Viognier, 30% Picpoul,
20% Marsanne
Aged: 5 Months Oak Aging

"Les Deux Albions Blanc shows the salty minerality typical of limestone terroir with notes of dried apricots and white flowers. The plantings near Violès include Bourboulenc, Marsanne, Viognier, Picpoul, Clairette, and Ugni Blanc, and all varieties will be included in future bottlings."

Tapas Pairing:

Grilled Shrimp Skewers,
Smoked Pineapple Sauce



Decero Malbec 2015
Appellation: Mendoza, Argentina
Varietals: 100% Malbec
Aged: 14 Months French Oak Aging

"Continuing the hallmark style of Malbec from Remolinos Vineyard, this wine shows intense violet aromatics, bright freshness and acidity which has come to define Decero Malbec. The 2015 Malbec being one of our lighter Malbec wines of recent years which is in harmony with its supple tannins gently integrated over 14 months in French oak barrels."

Tapas Pairing:

Fried Shrimp, Sesame Oil, Lemon,
Serrano