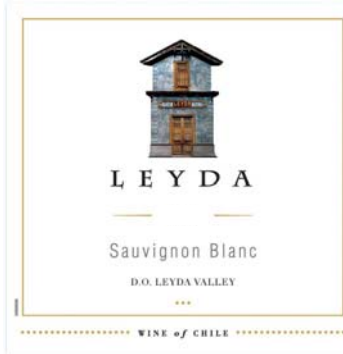


# Wines from South America

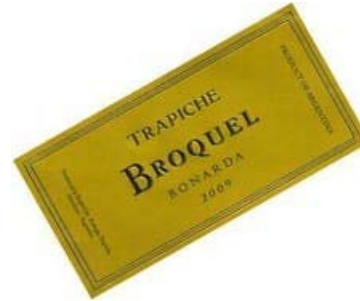


**Leyda Sauvignon Blanc 2016**  
Appellation: Leyda Valley, Chile  
Varietal: 100% Sauvignon Blanc  
Aged: Stainless Steel

"Mineral and expressive, this Sauvignon Blanc 2016 has a pronounced aromatic intensity with a wide array of aromas such as herbal notes, thanks to Clone 1, citric notes such as grapefruit and mandarin, thanks to Clone 107, and tropical notes such as guava and passion fruit from Clone 242. In mouth, a sharp, crisp acidity that is refreshing, citric and juicy."

*Tapas Pairing:*

Grilled Shrimp Skewers, Mandarin-Grapefruit Sauce

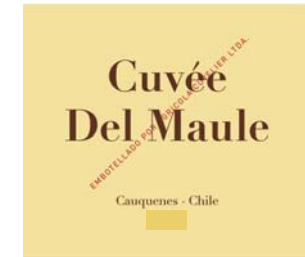


**Trapiche Broquel Bonarda 2012**  
Appellation: Maipú, Mendoza  
Varietal: 100% Bonarda  
Aged: Oak Aging

"Deep red in color with violet hues, this wine exhibits aromas of ripe black plums and cherries, revealing sweet spicy smoke and notes of mocha. Concentrated, lengthy, and juicy, this wine displays Bonarda at its finest."

*Tapas Pairing:*

Roasted Duck Breast, Smoked Red Potatoes, Red Wine-Cherry Butter



**Baptiste Cuvelier Cuvée del Maule 2011**  
Appellation: Cauquenes, Chile  
Varietals: Cabernet 42%, Carignan 32%, Pais 8%, Carmenere 7%, Cinsault 7%, Merlot 4%  
Aged: N/A

"The nose is powerful but light and high-toned with bright and fresh aromatics. Blueberry and blackcurrant, white flowers, spice, coffee, and a hint of barnyard. The palate is thin, without much tannin, but racy acidity anchors a lot complexity and a long finish. Whew, this was a doozy, and was even better on the second day."

*Tapas Pairing:*

Beef Carpaccio, Blackberry-Red Wine Reduction, Shaved Drunken Goat