

Vino Amore Tasting

May 26 & 27, 2012

Bergevin Lane Linen Chardonnay \$8.99

From: Wahluke Slope, Washington

Tasting Notes: Fragrant notes of golden apples, honey and mineral laden components. On the palate, this wine sports similar attributes and has a very rich and soft mouth feel.

Mostly stainless steel, with a small portion of oak for added richness. Very easy drinking especially chilled on a warm day!

Serve With: Seafood, grilled chicken, or as an aperitif.

Bila-Haut Rosé 2011 \$14.99

From: Languedoc, France

Tasting Notes: Aromas of strawberries and raspberries. The mid palate is round and elegant, with more clean strawberry fruit. The finish is crisp and dry.

Serve With: Smoked salmon, ham, brunches, salads, Mediterranean cuisine.

Renacer Punto Final Malbec 2010 \$11.99

From: Mendoza, Argentina

Tasting Notes: Old vines produce a deep ruby red wine displaying aromas of black cherry, dark berries and spices. The French oak influence provides scents of vanilla and caramel, with generous chocolate flavors. Soft and round, with a fresh acidity and a long finish.

Serve With: Beef, hearty stews, grilled portabellas.

La Pie Colette Cotes de Duras 2008 \$15.99

From: South-West France

Tasting Notes: An intense, herbaceous red fruit nose. Medium to full bodied, with flavors of currants, black cherry and tea leaves on a background of fine tannins. This delicious blend of Cabernet Sauvignon, Merlot, Malbec and Petit Verdot is a great alternative to Bordeaux.

Serve With: Beef, lamb, stews, mushrooms, roast poultry

Avivé Natural Peach \$9.99

From: Salon de Provence, France

Tasting Notes: Avivé natural peach flavored wine is fresh and crisp, with a splash of sweetness. Produced in Salon de Provence, in the heart of the orchards and of the Provencal vineyards. A blend of grape wine and natural peach flavor.

Serve With: Appetizers, picnic fare, brunches, or as a light dessert wine.