

Weekend Tasting – July 30-August 1: FRI 4-7, SAT 12-7, SUN 12-4

Terra Noble: Wines of Chile

**Sponsored by Juan Carlos Castro-Silva of Terra Noble, Chile
Presentation by Franck Mossenta of Click Wines, Seattle
Saturday July 31st, 3p-6p**

The wines produced by Terra Noble are from selected vineyards in various regions of Chile best suited to each varietal. Through practices of strict canopy management, the yields are kept low to extract the best aromas and flavor concentration. Likewise the use of manual harvesting helps preserve the quality of the grapes, resulting in the finest of production. These are some of the best wines I have ever tasted from Chile, and I hope that you enjoy them as well. I am very proud to feature them here this weekend.

1. Reserva Sauvignon Blanc - \$12.96

Made from 100% Sauvignon Blanc harvested by hand from the Casablanca Valley. Intense yellow-greenish in color with tropical fruit notes followed by lime and grapefruit. It's fresh and balanced acidity pairs well with appetizers, seafood, sushi, and green salads.

2. Reserva Carménère - \$12.96

A blend of 95% Carménère and 5% Cabernet Sauvignon. This is a glorious Carménère with intense dark red-violet color. Rich, delicious, and full of luscious aromas and flavors, a symphony of fig, clack and red berries, and chocolate notes. Refined, well integrated tannins linger on the long finish. Ideal with lamb or spicy cuisine. And...dark chocolate!

3. Reserva Cabernet Sauvignon - \$12.96

Made from 100% Cabernet Sauvignon. 80% of the wine was aged in oak barrels for nine months. There is a wonderful richness, complexity and concentration in this Cabernet. Red berries, smoke, chocolate (again!) and pure fruit dominate the nose. An intense and exquisite wine with dark ruby color of remarkable depth. Ideal with red meat, duck, pork or short ribs.

4. GRAN Reserva Carménère - \$18.65

This is the winner of the Gold Medal at the recent International Wine Challenge in London as well the trophy for the Best Red Wine from Chile, as well as the best Carménère in the world. This is the biggest and best blind tasting in the world with over 10,000 entries. It is the first time that one single Chilean wine has ever received all three of the highest recognitions the three highest recognition. Pretty amazing, and it is the best Carménère I have ever tasted. A blend of 96% Carménère and 4% Cabernet Sauvignon, the Gran Reserva is a wine with a very intense and deep red-blue color. It has strong fig and ripe fruit aromas mixed with coffee as well as toasty and spicy notes. The palate exhibits a strong structure and full-bodied style, with an interesting combination of oak. Smooth, harmonious, silky and elegant wine. Pair with red meat, lamb, and big flavors....and Dark Chocolate with Grey Sea salt.

5. GRAN Reserva Cabernet Sauvignon - \$18.65

A blend of 90% Cabernet Sauvignon and 10% Carménère. The Gran Reserva is very complex with an intense red-black color. The aromas and flavors bring forth cherries, chocolate, smoke and toasted nuts. This wine has strong structure and body, smooth tannins and a long finish.

TASTING DISCOUNTS: 4 Btls @ 10% Discount; 6 Btls @ 15%