

**Weekend Tasting: Feb. 18-19 Fri & Sat 12-6 pm**  
**Winebow Part I: Wines of Bodega ReNacer**  
**Guest Presentation by Franck Mossenta, Click Importers**  
**Saturday 3p-6p**

**1. PUNTO FINAL, 2009 Sauvignon Blanc, Casablanca Valley, Chile - \$12.50**

Although the winery is located in Mendoza, Argentina, Punto Final Sauvignon Blanc is the result of Renacer's constant search for the best terroirs of each region. The philosophy is to bring to consumers the very best reds from Mendoza and the best whites from Casablanca, Chile. Light greenish gold in color, with notes of grapefruit, lime, pineapple and peaches over more subtle herbaceous flavors like asparagus, grass and green olives. Balanced and fresh, with nice acidity that produces a good, long finish. This wine is excellent as an aperitif or when paired with seafood, white cheeses and sushi.

**2. PUNTO FINAL, 2009 Malbec Clásico - \$12.50**

Punto Final Malbec is the true expression of the potential of Mendoza's terroir and represents a blend of Malbecs from different regions, altitudes and climates. The result is a wine that reflects the full potential of a region, thus incorporating the best of each unique terroir. Sourced from vineyards 50+ years old with yields of less than 3.6 tons per acre, and left un-filtered. This is the newest release, and has not been widely reviewed. However, the 2008 and other previous vintages have received very high praise and scores of 90 & 91 as well as on the people's choice list of "best 100 wines". The wine is deep ruby red in color with notes of blackberry, blueberry and cassis. On the palate, the wine is balanced and round, with a jammy mouthfeel and a long finish. Pair with steak, pasta with meat sauce, risotto, lamb and cheeses.

**3. PUNTO FINAL, 2007 Malbec Reserva - \$20.00**

The Malbec grapes from vineyards 50+ years old with yields of less than 2.7 tons per acre & are sourced from Lujan de Cuyo in the Uco Valley. The wine is fermented and aged in French oak barriques for 10 months. It is then matured in bottle for a further 6 months. Deep red in color with intense violet shades. On the nose, a combination of red fruits and toasty notes given by the French oak are evident. In the mouth the wine is complex and structured with a long finish. Pair with grilled meats or tagliatelle with spicy tomato sauce. Winemaker: Alberto Antonini.

**4. PUNTO FINAL, 2008 ENAMORE - \$23.50**

Scramble the letters in AMARONE and you get ENAMORE! An exciting, innovative wine produced from a blend of Malbec, Syrah, Bonarda and Cabernet Franc/Sauvignon and dried, then vinified in the Amarone style. A truly unique joint production between Allegrini (renowned Italian producer of Amarone) and Bodega ReNacer. The grapes that produce Enamore are sourced from 50+ years old vines located in three distinct high-altitude vineyards from the Mendoza region in Argentina. The grapes are dried on the vines (appassimento), until they lose 1/3 of their weight. After a prolonged fermentation (both alcoholic and malolactic) the wine is aged in new French barriques for 12 months. Dark ruby red in color, Enamore offers supple aromas of ripe berries, raisin, and plums. Sensual notes of exotic spices, charcoal and chocolate are seamlessly layered with the fruit. Full bodied, rich and complex, with a long finish beautifully framed by fine-grained tannins. This is a very special wine that will surprise many wine lovers. Pair with semi soft cheese, dark chocolate, and pasta with mushroom sauce.