

WINE TASTING

HOST: Bob Cubillas

Campos De Luz White

10.99

This wine is a blend of 60% Chardonnay, 30% Viura and 10% Muscat and is made without any oak to preserve its fresh flavors. Light and clean with a hint of peach on the finish, this wine is ideal with light fish or mild cheeses.

Moscato D'Asti

14.99

The greatest of Piedmont's white dessert wines. Estate-bottled using carefully selected local grapes from vines that characteristically produce small quantities of exquisite fruit. Moscato d'Asti is Italy's traditional celebration wine. The perfect partner for creamy puddings, it can also be used to make a very special version of Zabaglione and goes superlatively well with almond cakes or biscuits

Gemtree Tadpole Shiraz

14.29

Deep purple, black color reflected from this 100% Shiraz with hints of cassis, boysenberry, cinnamon, cream broule and smoky oak on the nose. The palate is powerful rich but restrained on the front with boysenberry and spice. The mid to back palate is dominated by red fruits combined with soft creamy oak and tannins. Good with grilled beef.

Campos de Luz Crianza

12.59

This 100% Garnacha is made from 70+-year-old vines and has been aged for 12 months in American oak, as well as another 12 months in bottle before release. Very full bodied with flavors and aromas of cassis and dark cherries, with bold tannins and a lengthily finish. This wine shows it's best when paired with a good steak.

Twisted Vine Wine

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info@twisted-vine.com

www.Twisted-Vine.com

919 816 7657