

# WINE TASTING

**HOST: BOB CUBILLAS**

## **Santa Ema Sauvignon Blanc**

**9.89**

This 100% Sauvignon Blanc from the Maipo Valley Chile has a bright straw color, In the nose intense aromas of fresh citrus fruits accompanied by notes of apples and pears. This fresh young wine has good balance and pleasing acidity. Great with mild fish.

## **Campos De Luz White Carinena**

**10.69**

This wine is a blend of 60 % Chardonnay, 30% Viura and 10% Muscat. And is made without any oak aging to showcase the fresh fruit flavors. Pale yellow in color, wonderful floral aromas and notes of tropical fruits. Full on the palate, long aftertaste.

## **Montpellier Pinot Noir**

**7.79**

This casual, light bodied Pinot Noir has bright cherry fruit on the bouquet. Tangy berry flavors will delight your palate. Lively acidity gives the wine some zest and balances the fruit. Tannins are moderate, and a hint of herbal complexity enhances the finish.

## **Urban UCO Valley Malbec**

**12.69**

Very enticing, fresh and pure, with a juicy beam of dark raspberry and boysenberry fruit intertwined with floral and anise hints. There's a nice supple finish.

## **Terra Robles Cabernet Sauvignon**

**14.29**

Plush, ripe stone fruit, brambleberry and cocoa nib aromas eco the flavor profile of plum, berry, dark chocolate and spice all supported by balanced, rich velvety tannins.

*Twisted Vine Wine*

June 5  
2010

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