

## CHILE

### Lapostolle

Lapostolle Wines was founded by Alexandra Marnier Lapostolle and her husband Cyril de Bournet in 1994. Alexandra is a member of the renowned family that has been dedicated for several generations to the production of high-quality spirits and wines.

After visiting Chile, Alexandra and Cyril not only fell in love with the Colchagua Valley, they also detected the enormous potential of the country to produce premium wines due to its exceptional geographical characteristics.

In the creation of Lapostolle Wines, the family has maintained the same absolute commitment with the quality that has always characterized them. Its aim is as simple as it is ambitious: to create world class wines using the French experience and the magnificent terroirs of Chile.

Under the dedicated vision of Alexandra and Cyril, Lapostolle Wines has been a pioneer in the wine industry in Chile and today its wines continue to elevate the region through the production of premium wines, with a strong emphasis on sustainability.

Today, Lapostolle Wines is recognized throughout the world for its quality and its extraordinary ability to express the Chilean terroir. The company owns 370 hectares in three different vineyards (Casablanca, Cachapoal and Colchagua) and produces a total of 200,000 cases annually. The wines are distributed in more than 60 countries worldwide.

### Lapostolle Le Blanc

*(Lapostolle Las Kuras Vineyard, Rapel Valley)*

**Description:** 88% Sauvignon Blanc and 12% Sauvignon Gris. Clean straw yellow in colour. Complex nose with fresh fruit and herbaceous aromas such as white pears, chamomile and lemongrass. Unctuous mouthfeel, medium acidity and a long finish.

**Food Pairings:** Enjoy with tuna Thai style or a shrimp ceviche.

**Serving Temperature:** 55-64°F / 15-18°C

Wine Club Member (bottle) Price: **\$2,755**

### Lapostolle Le Rose

*(Region Valle de Apalta, Valle de Colchagua, Chile)*

**Description:** 60% Cinsault, 17% Grenache, 12% Syrah, y 11% Mourvèdre.

**Tasting Colour:** Clean and clear pink color. Fresh, elegant and delicate nose of red fruit aromas such as strawberry and sweet cucumber along with subtle herbal notes. Refreshing mouthfeel with a long lasting finish.

**Food Pairings:** Try with a spicy Asian stir fry, or a fresh summer salad.

**Serving Temperature:** Chilled 42-46°F / 6-8°C

Wine Club Member (bottle) Price: **\$2,494**

### Lapostolle Le Rouge

*(Apalta Valley, Chile)*

**Description:** 75% Cabernet sauvignon, 10% Carmenere and 15% Syrah.

Intense and deep red with violet edges. Elegant, fine and well balanced nose with black fruits such as blackberry and black spicy aromas. Silky attack followed by red and black fruit, coffee and chocolate flavors. Good tannins delivering a very good structure.

**Food Pairings:** Ideal companion for Smoked, Grilled or Roasted Meats (Chicken, Beef, Lamb).

**Serving Temperature:** Decant for 30 minutes and serve between 16°C (65°F).

Wine Club Member (bottle) Price: **\$2,867**

## PATAGONIA

### Altaland

At South America's southern most tip lies a vast and wild land that has been barely settled or civilised since humans first arrived tens of thousands of years ago. Patagonia is, as Bruce Chatwin famously wrote, "the farthest place to which man walked from his place of origin," and to this day it retains near-mythical status in the minds of the world's adventurers.

Spanning both Argentina and Chile, Patagonia is home to fantastic mountain peaks, vast and empty steppes, glaciers and icefields, and stunning national parks. It is an incredible display of natural beauty, virtually untouched by the hands of man.

It is common in Patagonia to be able to walk, bike or drive for days without seeing another person, but you are guaranteed to encounter deer, sheep, foxes and extraordinarily beautiful wild flowers in your path.

The stunning lakes and forests and the mountainous terrain are reminiscent of Switzerland, but the populace is 100% Argentine. In the late 19th century, Welsh settlers came to Patagonia to raise sheep, turning Argentine Patagonia into the wool-making capital of South America. Within a generation, the Europeans had turned into Argentine gauchos. The weather is cool and windy and that is why the earlier ripening varieties such as Pinot Noir do so well here.

### Altaland Pinot Noir

**Description:** This is a very pretty Pinot Noir with dark berry, chocolate and floral character. It is medium to full bodied and polished and balanced. Awarded 92 points from James Suckling.

**Food Pairings:** Try with a Roasted Chicken or Roasted Turkey.

**Serving Temperature:** Lightly Chilled 52-55°F/  
10-12°C

Wine Club Member (bottle) Price: **\$2,952**

## ARGENTINA

### Adrianna Vineyard

Adrianna Vineyard Vinos de Parcela - South America's Grand Cru. Laura Catena says that finding a site like Adrianna or La Tache or Lafite is like finding gold. It's a combination of research, historic knowledge and luck. When Nicolás Catena Zapata found the Adrianna site, it was because he was looking for the coolest climate in Mendoza, for the limit of vine cultivation.

He was looking to make balanced, elegant and age-worthy wines. He was told that he was crazy, that grapes would never ripen there, but they did and beautifully. When the vineyard was first planted in 1992, Nicolás had some doubts: during the early plantings, there was a severe winter storm that buried the whole area. There was so much snow that nobody could drive through the roads.

But the magic at Adrianna goes beyond the cool climate. Adrianna Vineyard is at the site of a dried river bed, the stony, limestone soils are well drained and the extreme high altitude (5,000 feet elevation) provides the ideal amount of sunlight and cold. Nicolás Catena thinks that finding the Adrianna Vineyard was more luck than anything else. He named the vineyard after his youngest daughter Adrianna Catena.

### Adrianna White Stones Chardonnay

**Description:** White Stones Chardonnay comes from a select 27 rows within Block 1 of the Adrianna Vineyard. The name refers to the ground beneath the vines which is covered with gravel - oval white stones. The White Stones Chardonnay has a bright lemon yellow color with gold highlights. Aromas of pears and apples are underscored by notes of vanilla and white flowers and a stony minerality. On the palate, the wine has flavors of baked red apples, Bosc pears, and quince along with notes of creamy vanilla and baking spices. The finish is crisp and bright with a stony minerality that lingers on the palate.

**Food Pairings:** This wine pairs well with a variety of more full-flavored fish dishes especially shellfish like shrimp, crab, and lobster. For a special meal try this elegant Chardonnay with Grilled Langoustines with Beurre Blanc.

**Serving Temperature:** Chilled 48°F / 9°C

Wine Club Member (bottle) Price: **\$10,919**

## Adrianna Fortuna Terrae Malbec

**Description:** Fortuna Terrae means luck of the land in Latin, and indeed, our vines from this parcel of the Adrianna Vineyard are lucky. The deep loamy soils are home to many varieties of native grasses which prevent erosion and attract benefic insects, singing birds and mountain foxes. Because of the freshness imparted by the deep soils and high altitude, the wines of Fortuna Terrae have optimal acidity and delicate flower aromas. It is best to enjoy this wine a few years or decades after harvest. Awarded 98 points from James Suckling.

Very aromatic, spicy black fruit, moderate acidity, rounded and smooth.

**Food Pairings:** A classic Malbec pairing is a juice steak cooked on the grill, Gaucho style.

**Serving Temperature:** Chilled 59-64°F / 15-18°C

Wine Club Member (bottle) Price: **\$14,212**

## El Enemigo

London, September 18, 2009 - Alejandro Vigil and Adrianna Catena walked back from the Argentine Embassy in London where Nicolas Catena had just received the Decanter Man of the Year Award among a group of dear friends from around the world. The Thames was covered in mist as Adrianna began to tell Alejandro about the Great Fire of 1666, stories from another September night in London.

Adrianna is an historian who recently completed her Ph.D. in History at Oxford University. Alejandro, a soils engineer, has been chief winemaker at Catena Zapata since 2002.

They share a mutual fascination with the writers Dostoyevsky and Cortázar, a passion for the Hellenic Philosophers (and heirloom tomatoes), a love of used books, live music, and long meals with old friends, and a deep, obsessive dedication to their young families - Adrianna's son Antonio and Alejandro's daughter Maria Giuliana Francesca are the same age.

On that walk, Alejandro and Adrianna decided to make a wine together, a wine that would represent their deep respect for history and tradition, and their complete irreverence towards the status quo.

El Enemigo (The Enemy): At the end of the journey, we remember only one battle. The one we fought against ourselves, the original enemy. The one that defined us.

## El Enemigo Bonarda

**Description:** 85% Bonarda + 15% Cabernet Franc. El Enemigo Bonarda has a profound violet color with bluish hues. The nose is rich and complex with intense ripe blackberries, raspberries and black cherries, laced with dark chocolate, liqueur and typical Cabernet Franc notes of fresh, aromatic herbs. On the palate, a sweet entry leads to a wine packed with ripe red and black fruit mingled with subtle liquorice and vanilla. Finishes long and lingering with fresh, crisp acidity and soft, velvety tannins.

**Food Pairings:** A popular choice from Argentina, try Bonarda with locally inspired fare including mole sauces, curried potatoes, empanadas, and tacos al pastor.

**Serving Temperature:** Decant for 30 minutes. 60-68°F / 15-20°C

Wine Club Member (bottle) Price: **\$4,591**

## El Enemigo Cabernet Franc

**Description:** 92% Cabernet Franc + 8% Malbec. Adrianna Catena grew up drinking Old-World Bordeaux with her father. She will never forget the first time dad got a shipment of wine from France, and opened a bottle of Cheval Blanc for her. Alejandro Vigil served Angelica Zapata Cabernet Franc at his wedding. It's as if both Alejandro and Adrianna were born with a taste for the peppery aromas, grainy tannins and freshness of this variety.

**Food Pairings:** Pairs with a wide variety of foods due to its high acidity. Higher acidity makes it possible to pair with tomato-based dishes, vinegar-based sauces (smoky BBQ anyone?) or rich veggies like black beluga lentils. If you learn only one tip about pairing Cabernet Franc, it is to match it with real herbs in your dish.

**Serving Temperature:** Decant for 30 minutes. 60-68°F / 15-20°C

Wine Club Member (bottle) Price: **\$4,380**

## Saint Felicien

The Saint Felicien brand dates back more than 40 years, when Catena launched their first Cabernet Sauvignon for the Argentine market. It was the first 100% varietal wine produced in Argentina, a trend soon to be followed by other wineries in the country. Currently, Saint Felicien is made in the same style that was previously reserved for export wines. The great success achieved in demanding markets such as England, the United States, Canada, Germany and the Netherlands inspired us to launch this international wine style in Argentina.

## Saint Felicien Nature Brut

**Description:** 80% Chardonnay, 20% Pinot Noir, Champenoise method. The grapes were sourced from higher vineyards in Tupungato. The Chardonnay base wine offers intense aromatics and good length. The Pinot Noir counterpart ensures a good acid balance adding structure and complexity to the final blend.

**Food Pairings:** Almost anything! Mac and cheese, anything fried, or you can go fancy and pair with oysters or caviar.

**Serving Temperature:**  
Very chilled 8-10°C (47-50°F)

Wine Club Member (bottle) Price: **\$3,047**