



## Cocina Blend

### **The Philosophy**

We have tasted over a thousand wines since we began importing from Argentina. In that time, we have discovered a handful of grape growers whose results in the vineyards with specific varietals have been truly amazing--year in, year out. Our first encounter with many of these growers was at a *posta* or "tavern". Here they drank wine and spoke passionately for hours about their soils, their vines, and their quest for superior flavors in their grapes. In addition to the vineyard-designated wines we make from their grapes, we have created a *cocina* (pronounced 'koh-see-nah') or "kitchen" blend that marries the flavors of several of our individual growers into one delicious whole. One taste and you will welcome these growers into your own kitchen, into your glass, and into your heart.

### **The Details**

Vintage:	2006
Varietal Composition:	60% Malbec, 20% Bonarda, 20% Syrah
Vineyard Location:	La Consulta, Altamira, and Vista Flores
Vineyard Elevation:	3064 feet
Age of Vines:	15 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	10 months in 70% French and 30% American barriques; 20% new oak
Fining:	None
Filtration:	None
Alcohol:	13.5%
pH:	3.75
T.A.	5.30
Total Case Production:	4000 cases

### **Tasting Notes/Food Pairing Suggestions**

This blend impresses you right from the start. Aromas of red cherries and raspberries are infused with mocha and spice hints that give up the secret for what's about to come. Your first sip washes broadly across your palate like a flood of sweet, fresh fruit and the viscous mouthfeel keeps the flavors lingering for a while. The hints of baking spice and some oak keep the fruit flavors fresh and lively. This is a wine that you'll want to stack up in your wine rack (or closet) for any occasion. Great all by itself or with all your favorite red wine foods like burgers, ribs, lamb chops, and even pizza.

