

Wine & Cheese by TCC's June 2019 Clueless Connoisseur Red Wine Club

This month we've selected two "unexpected" wines for you to enjoy. The first selection comes from one of two AVAs located in Arizona. Yes, Arizona! Arizona has large variations in elevation which creates a wide variety of climate conditions ranging from primarily desert in the lower elevations to much cooler conditions in the higher elevations located in the northern third of the state. In between these two extremes lies the area where pioneering wine growers have found the perfect climate, rainfall and rich Arizona soil to produce their World Class wines. The Caduceus Nagual de la Naga is a red blend from the Buhl Memorial Vineyard which sits at an elevation of 4300 feet and is located at the eastern edge of Sulfur Springs Valley. Like most of the wine region in Arizona, this vineyard experiences up to 50 degree fluctuations in temperature each day during the growing season. The second selection is from a well-known wine growing region, Argentina, but is a blend of the Rhone varietals, Grenache, Syrah and Mourvedre. The Corazon del Sol Luminoso is "Argentina's first GSM ever produced". Enjoy!

Caduceus Nagual de la Naga

Varietal composition: 70% Sangiovese, 30% Cabernet Sauvignon

Vineyard Location: Buhl Memorial Vineyard, Cochise County, AZ

Vintage: 2014

Alcohol: 13.8%

Tasting Notes: Dark with a reddish-orange tinge, with aromas of violet, baked apple, leather and tobacco with flavors of bright plum, cranberry and strawberry balanced by a touch of earthiness

Food Pairings: Pair with our Roasted Garlic Bacon Dip and Grana Padano.

Cheese Club Pairing: For this month's cheese club, pair with the Locatelli Saracino Peperoncino. The spicy red pepper flavor of the cheese brightens the fruit flavors in the wine.

Corazon del Sol Luminoso Grenache Syrah Mourvedre

Varietal composition: 46% Mourvedre, 39% Grenache, 15% Syrah

Vineyard Location: Uco Valley - Los Sauces, Argentina

Vintage: 2014

Alcohol: 14.4%

Tasting Notes: Aromas of strawberry and pomegranate with polished, dark red fruit flavors, a hint of tobacco and layers of mineral, oak and complex tannins on the finish

Food Pairings: Pair with our Cherrywood Smoked Bacon Wrapped Marcona Almond Stuffed Organic Deglet Noor Dates

Cheese Club Pairing: For this month's cheese club, pair with the Auricchio Pecorino al Tartufo. The layers of fruit and elegant oak in the wine are enriched by the earthy, truffle flavor of the cheese.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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Caduceus Cellars & Merkin Vineyards

Caduceus **2014 Nagual de la Naga**

Varieties: 70% Sangiovese, 30% Cabernet Sauvignon

Vineyard: Buhl Memorial Vineyard, Cochise County, AZ Elevation: 4300 feet

Soil: Sandy loam, gravelly sand, gravelly and sandy clay and silt loam.

Process: Hand picked, sorted and punched. Open top and submerged cap fermentation.

Cask and puncheon aged 18 months: new and neutral French oak

Winemaker: M.J. Keenan Alcohol: 13.8%

Impressions: Russett in color with a baked apple sweetness on the nose and a silk charmeuse mouth feel.

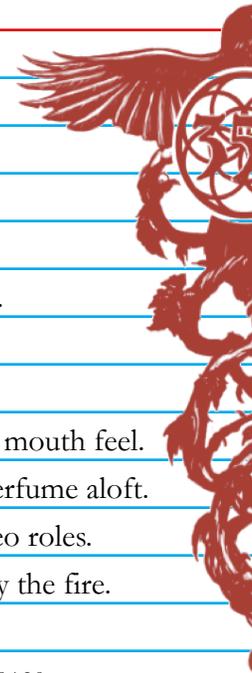
Wafts of leather and tobacco form the chalice that holds the soft sweet violet perfume aloft.

Elderberries, plum, and a pleasant slightly bitter cranberry astringency play cameo roles.

A quiet, contemplative, romantic wine perfect for conjuring poetic imaginings by the fire.

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CORAZON DEL SOL



2014 Revana Vineyard 'Luminoso' ESTATE RHONE INFLUENCED BLEND

"Argentina's first GSM ever produced."

From our 3 acre parcel of Grenache, Syrah, and Mourvèdre planted along the ancient river bed (Arroyo Grande) on the Western edge of Uco Valley at 3,450' in elevation in the sub-zone of Los Chacayes.

NOSE | *Pomegranite, strawberry, white pepper and violets.*

PALATE | *Fresh red fruit with lively acidity and a spicy dark fruit core, complex tannins with layers of elegant texture.*

PRODUCTION | 600 cases

VARIETALS |

46% Mourvèdre | 39% Grenache | 15% Syrah

HARVEST DATE | April 16 - May 3

BRIX AT HARVEST | 23.5 - 25.4

ALCOHOL | 14.4%

AGING | 14 months in 225 and 160 liter French Oak barrels
40% 1st use & 60% 2nd use