

Wine & Cheese by TCC's June 2008 Wine Club

This month we bring you two great wines from Bodega Carlos Pulenta in Argentina. We are featuring wines from the Tomero Wines line of the Bodega, their Torrontes and Malbec.

The grapes for the Tomero Wines come from Los Alamos vineyards, located near Tunuyan, 1150 metres above sea level in the Alto Valle de Uco, just south of Mendoza's borders. The first vines were planted by Don Antonio Pulenta in 1980 when he was at the head of the world famous Trapiche winery. When he sold Trapiche, he kept the most important asset - the vineyards.

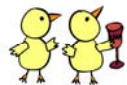
His son, Carlos Pulenta now makes the wines from these vineyards along with the Vistalba wines at his winery which just opened in 2005. The estate's 415 hectares are planted mainly with Malbec, Cabernet Sauvignon, Sauvignon Blanc, Semillon, Chardonnay and Petit Verdot. New plantings of Viognier, Pinot Noir, and Syrah have also been established and will come into the Tomero range in the not too distant future.

The Tomero wines are named after a municipal role, the "Water Supplier", created in 1833 by the government of Mendoza Province. The Tomero was someone who regulated and engineered the distribution of water melted from the Andes Mountains into the Mendoza River to irrigate the vineyards. These men were literally responsible for the lifeblood of the vineyards, and it was a profession that passed from father to son for many decades.

In the following pages, there is some information regarding your wine club selections. First, you'll find a map* showing the region from where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC

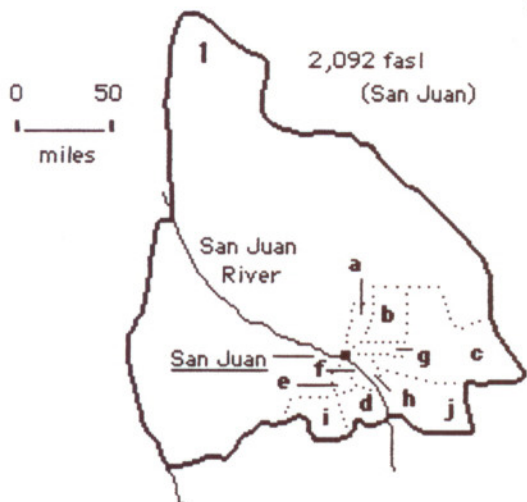


Wine & Cheese by TCC



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#125 -- MENDOZA & SAN JUAN



Major Varieties (% of Total Tons Harvested: 2001)

Red/Pink:

Cereza (39.3)
Bonarda (3.3)
Syrah (2.6)
Ribier (2.1--table grape)
Criolla grande (1.7)
Cabernet-Sauvignon (1.3)
Greco nero (1.0)
Malbec (0.9)
Bonarda (0.8)
Nebbiolo (0.8)

White:

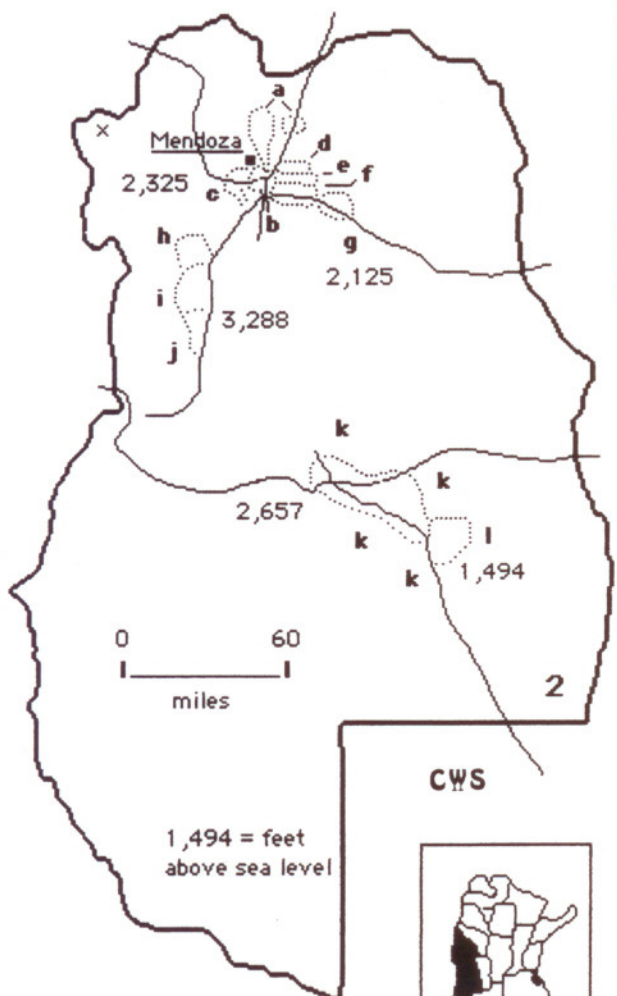
Pedro Gimenez (11.7)
Moscatel de Alejandria (11.2)
Torrantes Sanjuanino (7.4)
Torrantes Riojano (3.6)
Ugni blanc (2.5)
Chenin blanc (1.5)
Chardonnay (0.8)

White Totals (42%)

Red/Pink Totals (58%)

Total Acres : 2001
(113,545)

x = Mt. Aconcagua (22,831 fasil)



Major Zones of San Juan (1) (% of Tons Harvested: 2002)

a. Albardón	3.0%
b. Angaco	4.9%
c. Caucete	19.5%
d. Nueve de Julio	6.7%
e. Pocito	8.0%
f. Rawson	3.2%
g. San Martín	8.4%
h. Santa Lucía	3.9%
i. Sarmiento	16.1%
j. Veinticinco de Mayo	19.1%

90.5% for wines

Major Zones of Mendoza (2) (% of Tons Harvested: 2002)

a. Llavé	9.2%
b. Maipú	9.2%
c. Luján	4.8%
d. San Martín	29.7%
e. Junín	10.3%
f. Rivadavia	14.1%
g. Santa Rosa	8.8%
h. Tupungato	3.6%
i. Tunuyán	1.9%
j. San Carlos	1.9%
k. San Rafael	4.1%
l. General Alvear	0.9%

99.7% for wines

Major Varieties (% of Total Tons Harvested: 2002)

Red/Pink:

Criolla grande (19.1)
Cereza (12)
Bonarda (10.9)
Malbec (7.7)
Moscatel rosado (6.3)
Cabernet-Sauvignon (4.8)
Syrah (3.6)
Tempranillo (3.4)
Merlot (3.0)
Sangiovese (2.3)

White:

Pedro Gimenez (8.7)
Chenin blanc (2.8)
Torrantes Riojano (2.6)
Ugni blanc (2.3)
Chardonnay (2.3)

White Totals (23.4)

Red/Pink Totals (76.6)

Total Acres : 2001
(353,480)

Carlos Pulenta "Tomero" Torrontes

Type:	White Wine
Varietal composition:	100% Torrontes
Vineyard Location:	Los Alamos Vineyards, Mendoza
Vintage:	2007
Country:	Argentina
Alcohol:	13%
Age-ability:	Drinks best now

Winemaking Philosophy and Vinification Details

Carlos Pulenta has built a state of the art winery in order to maximize the quality of his wines. The winery operation is entirely gravity-fed with full temperature and humidity control to keep the aging rooms at a perfect 59 degrees and 80% humidity.

All grapes are hand picked and sorted to ensure the high consistent quality of the fruit. The vineyard is located in a microclimate of warm days and cool nights which allows for rich ripe fruit while maintaining clean acidity. The Tomero wines are primarily vinified and aged in steel tanks, and designed for drinking at a younger age.

Tasting Notes

This wine has lovely aromas of peach, orange blossoms and flowers. A fruity wine without being sweet, it has rich flavors of peach, grapefruit, tangerine, and honey with a mouthwatering acidity on the finish.

Pairing Suggestions

A perfect match with spicy Cajun, Thai and Indian fare - the tropical flavors help to temper the heat of the food while the spice brings out the fruit of the wine. A great match with soft and creamy cheeses such as Saint Andre or Robiolo Rochetta, grilled wild salmon, and roasted vegetables.

For this month's cheese club selection, pair this wine with the Saint- Pauline. The peach notes of the wine combined with the creaminess of the cheese are a perfect match.

Carlos Pulenta "Tomero" Malbec

Type:	Red Wine
Varietal composition:	100% Malbec
Vineyard Location:	Los Alamos Vineyards, Mendoza
Vintage:	2005
Country:	Argentina
Alcohol:	14%
Age-ability:	Drink now or age for 3-5 years

Winemaking Philosophy and Vinification Details

Temperatures in this grape growing region fluctuate a full 60 degrees between night and day allowing for full ripeness of the fruit in flavor, color, and tannic structure. 80% of this wine is aged in stainless steel tanks and 20% is aged in French oak barrels for 8 months to allow for full expression of the fruit. It is then bottled and aged for another 6 months before released.

Tasting Notes

This wine has an intense violet ruby color with aromas of raspberries, dark plum, cinnamon, and chocolate. It is rich in dark fruit and berry flavors with a full mouthfeel, soft tannins, and a hint of smoke on the finish.

Pairing Suggestions

Pair with grilled meats, rich pâtés, pasta with meat sauces, mushrooms, Cajun swordfish, Gruyère and aged goat cheeses.

For this month's cheese club, pair this wine with the Pecorino Grand Cru. The sweet tannins and long fruit finish gets your mouth ready for a taste of this delicious cheese.

Enjoy!